



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale Scarce Earth 2011 Chanticleer Single Vineyard Shiraz

Battle of Bosworth Wines

The wines take their name from the original Battle of Bosworth, fought on Bosworth Field, Leicestershire, England in 1485. Here the last of the Plantagenet Kings, Richard the III, was slain by Henry Tudor, becoming the last king of England to die in battle. His death ended the War of the Roses.

The roots of the Bosworth family's battle were planted in the early 1840's with their first vineyard in McLaren Vale. The modern day Battle of Bosworth saw the conversion of 'Edgehill' vineyard to organic viticulture by Joch Bosworth in 1995. This McLaren Vale 'Battle of Bosworth' is symbolised on the label by the yellow Soursob (*Oxalis pes caprae*) which is used in the vineyard to combat other weeds.

Organic Viticulture

Organic farming is based on minimising the use of external inputs, and as such our certified organic grapes are grown and processed without the use of synthetic chemicals or fertilisers. Our system of organic viticulture at Battle of Bosworth works with nature rather than against it, and by keeping harmful chemicals out of the land, water and air, creates a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes. Our vineyards are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

Vintage 2011

We had good winter rains after a few seasons of below average rainfall. This was a late season: budburst was approximately 2-3 weeks late, and harvest started similarly behind our standard season (we usually start picking Chardonnay in early/ mid-February). This year we picked whites in late February/ early March. Unseasonal rains in March threw a spanner in the works somewhat, but luck and good management helped us dodge most of the bullets. Our best parcels of Shiraz are incredibly bright, balanced and reminiscent of our 1999 reds, which have incredible longevity. Overall this was a very long vintage with moderate yields which tested Joch's nerves a little more than usual.

Scarce Earth

Scarce Earth is a McLaren Vale initiative exploring and celebrating the geological climatic and soil diversity of the region. All wines come from a single block, a small plot of land with a unique flavour profile and personality.

Winemaking

The 2011 Chanticleer Shiraz is made from two 300 litre barrels from our Chanticleer Vineyard. It has been hand-made, hand bottled and is unfiltered. The wine was open fermented then matured in four year old French oak to allow the expression of the vineyard in its purest form.

Tasting Note

Chanticleer Shiraz shows earth, red and blue fruits and black pepper on the nose. It is medium-weight with a soft palate showing blue fruits, a little fresh liquorice, fine tannins and finishing with freshness and bright acidity.

Technical Details

Picked:	18th March 2011
Bottled:	16th January 2013
Soil Type:	Urrbrae stony loam
Geology:	Christies Beach formation, Quaternary period
Elevation:	138 metres
Vine Age:	23 years
Vine clone:	1654, BVRC12 and an unknown clone
Alc/ Vol:	14.5%
Volume:	66 dozen



MCLAREN VALE SCARCE EARTH



Organically Grown, Traditionally Vinified