



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2013 'Puritan' {no added sulphur} 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.

Battle of Bosworth grows Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc, Pinot Grigio, Pinot Noir and Mourvèdre (and a little Graciano and Touriga Nacional) which 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 2013

We had good winter rains then warm summer conditions which brought about an early harvest. We had a few hot-cool-hot-cool periods which made it a little trickier to decide when to pick, but Joch reckons he got it right in the end.

Winemaking

Our aim is to make a young, fresh early drinking style red, full of life and flavour. Our template for Puritan is the 'vino Joven' style Spanish wines (made usually with Tempranillo) which are unoaked and drunk in their infancy. Standard winemaking operating procedures were followed when making this wine at the start; we pick and ferment the grapes, then allow the wine to go through its secondary (malolactic) fermentation. Then we divert from normal SOP's, as we bottle the Puritan immediately, without the addition of any sulphur dioxide (preservative), or putting the wine into oak barrels.

Tasting Note

'Puritan' is a vibrant purple/ black colour. When you stick your nose in the glass, you get a blast of blue fruits (damsons and blueberries) and the raw essence of Shiraz. This wine is all about the fruit. The tannin structure is evident but certainly not dominant. If it's a hot day, put it in the fridge. Drink Puritan young and fresh - and if you can't find a wine glass, don't be alarmed, it tastes just as good out of a regular glass. Cheers!

Technical Details

Vineyards:	Denton's Edgehill and Chanticleer
Picking Dates:	21st, 25th, 28th February and 1st, 8th and 9th March 2013
Alc/ Vol:	14.5%
Bottling Date:	23rd May 2013



Organically Grown, Traditionally Vinified