



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2011 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 Soursof (*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 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). 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.

Winemaking

This is the 11th vintage of the Battle of Bosworth Shiraz, which is pretty exciting for us. The style has not really changed since we started making this wine - we have always strived to make a mid-weight wine with moderate oak, and to allow the lovely McLaren Vale fruit characters to shine through. I think (notwithstanding the tricky vintage) we have comprehensively managed to do this. We take components for this wine off the heavy black cracking Bay of Biscay soils of our Braden's vineyard, our home vineyard (from the Road block and the Hill block) as well as from the free draining stony loam soils of Chanticleer. The wine is traditionally made in open fermenters, and the ferment finishes in barrel. We use about 40% new oak barriques, the majority of which is from 3-4 different French coopers.

Tasting Note

The Battle of Bosworth Shiraz is a mouth-filling middle weight wine; it is not a blockbuster, nor does it try to be. The nose shows red and black fruits, with some earth and a whiff of dark chocolate. The palate shows the same red and black fruits, with some blueberry too, and the wine finishes long and well-balanced. Drink with steak, game, osso bucco or on its own in a comfortable chair.

Technical Details

Picking Dates:	18th, 22nd and 23rd March 2011
pH Level	3.58
Total Acidity:	6.33
Alc/ Vol:	14.5%
Bottling Date:	21st November 2012



Organically Grown, Traditionally Vinified