



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2014 '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 2014

Vintage 2014 was a season of extremes for us all in McLaren Vale. We had great winter rains which gave us a full soil moisture profile in time for a dry and windy spring. They don't call it windy Willunga for nothing. If we'd had a set of wind chimes on the property, we would have heard them all day and night from September to January. We had a series of very hot days in January, followed by about 45mm of rain over a 48 period in early February which slowed ripening of our red grapes right down. We had picked all of our white grapes prior to the rain 'event' and so we had a decent break between whites and reds, like the good old days. There was no splitting of any of the grapes left on the vine after the rain, mercifully, either. Joch's analysis of 2014 is that it was a gentleman's vintage - everything came in slowly and in order, not like the mad rush of 2013. Every vintage is different; truism of our time, and of our industry.

Winemaking

When you think of Puritan think fresh, vibrant and YOUNG! Look at the picking dates and the bottling date. We make this wine to be enjoyed immediately in the vein of Spanish 'Joven' style reds wines that are made from Tempranillo. Puritan is a Shiraz, however. We pick and ferment the wine, allow it go through MLF (malo, or malolactic fermentation) and then bottle it immediately. Puritan spends no time in oak and has no added preservatives (sulphur dioxide).

Tasting Note

"Puritan" is a vibrant purple/ black colour and reeks of Shiraz, which is of course is what it is made of. You also get hints of fresh red and black fruits (damsons and blueberries) with a youthful bright floral lift. Drink now and enjoy.

Technical Details

Vineyards: Denton's Edgehill, Cox's and the Hill Shiraz (in front of cellar door)
Picking Dates: 5th 11th and 27th March 2014
Alc/ Vol: 14.5%
Bottling Date: 19th May 2014



Organically Grown, Traditionally Vinified