



BATTLE  
*of*  
BOSWORTH

MCLAREN VALE



# Battle of Bosworth McLaren Vale 2012 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 2012

It is a massive truism, but really, every vintage is different. Vintage 2012 was condensed into about 8 weeks from go to whoa which meant we had finished crushing all grapes by the end of March. Generally this feat would only be accomplished by the middle to end of April. Yields across all varieties were considerably down on average (from 15-40% in some varieties), but quality is looking very promising for both reds and whites. We had cool conditions up until the end of February then some rain, which did not affect things too much (see vintage 2011) as the whites were already picked and safely in the winery, and reds were unaffected. Joch's prediction, with further checks on wine in barrel and subsequent contemplation is that 2012 will be a great red wine year.

## Winemaking

Our aim has remained the same over the 12 years that we have been making the Battle Shiraz, namely to make a delicious mid-weight wine with a balance of fruit, oak and flavour. It looks very much like we've managed to do just that once more with the 2012 Shiraz. 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 are from 3-4 different French coopers. Joch chooses grapes from a few of our Shiraz blocks - Braden's which is on the black cracking Biscay clays, The Hill Shiraz from just in front of cellar door as well as Chanticleer on the free-draining stony loam soils.

## Tasting Note

The Battle 2012 Shiraz has a full and mouth filling palate, with soft and persistent tannins and enormous length. This wine's a keeper, too - put in your cellar and forget about it for a while, if you can. It has those characteristic McLaren Vale black and red fruits on the nose which may beguile you into forgetting to cellar it, however. Either way if you drink it now, or choose to squirrel some away, the outcome will be the same; enormous enjoyment from this organically grown wine from one of the best Shiraz regions in the world.

## Technical Details

Picking Dates: 21st, 22nd and 27th February 2012  
pH Level: 3.46  
Total Acidity: 6.38  
Alc/ Vol: 14.5%  
Bottling Date: 10th September 2013



Organically Grown, Traditionally Vinified