



BATTLE  
*of*  
BOSWORTH

McLAREN VALE



# Battle of Bosworth McLaren Vale 2012 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 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 that 2012 will be a great red wine year is definitely holding up.

## Single Vineyard Shiraz

We have made this single vineyard Shiraz to explore and celebrate the geological climatic and soil diversity of the region. This wine comes from a single block, a small plot of land with a unique flavour profile and personality.

## Winemaking

The 2012 Shiraz is made using grapes from our Chanticleer Vineyard. It has been hand-made, hand bottled and is unfiltered. The wine was open fermented and then matured in five 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, along with a hint of meat and dark chocolate. It is medium-weight with a soft palate showing blue fruits, and plush, even and clean smooth tannins. (Rated 93 points in James Halliday's Wine Companion Magazine Jun/ July 2015)

## Technical Details

Picked:	21st, 28th and 29th February 2012
Bottled	12th December 2013
Soil Type:	Urrbrae stony loam
Geology:	Christies Beach formation, Quaternary period
Elevation:	138 metres
Vine Age:	24 years
Vine clone:	1654, BVRC12 and an unknown clone
Alc/ Vol:	14.5%
Volume:	66 dozen



Organically Grown, Traditionally Vinified