



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2013 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, helps create 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, Semillon, Viognier, Sauvignon Blanc and Mourvèdre (as well as some Touriga Nacional and Graciano) 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

We aim to please with our Bosworth Shiraz. Our objective is to make a well-balanced, delicious, medium-bodied wine with strong regional characters and to this end we keep winemaking techniques simple, and traditional. We pick the grapes on flavour and sugar ripeness, then crush them and send the 'must' to open fermenters. During fermentation we pump the juice over the 'cap' of skins 3 times a day, using big hoses. The next gen of Bosworths (Celia now 10 and Peggy, 8) has started helping with this job, although I have yet to confirm losses caused by aiming the hoses at each other from vintage 2015. Pump overs help obtain maximum flavour and colour from the grapes. The wine finishes fermenting in barrel; we use a combination of new and old French and American oak. We also blend a small percentage of cordon cut, vine dried Shiraz to the wine prior to bottling. It really is that simple.

Tasting Note

I tried to crowd source the tasting note for this wine, taking a bottle up to our new office which has been built just behind cellar door. We christened the office (before we moved into it) by having a wonderful 3 course luncheon for everyone who works here. Our chef for the day was vineyard, winery and cellar door doyen, Ian Adam, and what a feast he cooked up for us. Confit duck, boeuf bourguignon followed by a selection of excellent cheeses with little chocolate tarts. Here are some comments from the lunchers: 'Do we have to go back to work?' 'How long did you marinade the beef for?' and 'Baggy not wash up'. Oh dear. I'll do it then. The 2013 Bosworth Shiraz is as we intended it to be; balanced, ripe and delicious with red and black fruits and a hint of chocolate, a little bit of spice and finishing with great length and lovely tannins.

Technical Details

Vineyards:	'The Hill', Braden's and Chanticleer
Picking Dates:	21st, 25th, 27th, 28th of February & the 1st & 14th March 2013
Alc/ Vol:	14.5%
Bottling Date:	23rd July 2014



Organically Grown, Traditionally Vinified