



BATTLE  
*of*  
BOSWORTH

MCLAREN VALE



# Battle of Bosworth McLaren Vale 2015 '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, 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 2015

We had a very early start to vintage in 2015, with generally mild conditions throughout. We had only a handful of hot days, which allowed natural acids to develop nicely. This was a very short, sharp vintage, with most winemakers finishing their vintage well before Easter. Yields were down, somewhere between 10 and 30% depending on variety. Joch's take on the whole affair? 'Fast, early and pretty'.

## Winemaking

We have modelled the Puritan on the young Tempranillos that come out of Rioja in Spain. Puritan spends no time in oak and is bottled as soon as it has gone through malolactic fermentation, which occurs after the sugar to alcohol primary fermentation. We have shamelessly copied this model, except with 'Puritan' we bottle the wine without any added preservatives, so it's as fresh as a daisy, with nothing added. It is also made from Shiraz, too.

## Tasting Note

'Puritan' is young, very young, and the colour reflects its youth - it is bright, vibrant purple. There are black cherries and violets on the nose with a hint of liquorice weed. On the palate there are black and red fruits with a blueberry and black cherry finish. The wine is bright, zippy and even. Think fresh upfront fruit, almost as if you've taken a glass and dipped it into a vat of fermenting Shiraz, it's THAT fresh.

## Technical Details

Vineyards:	Denton's Edgehill, Cox's and the Hill Shiraz (in front of cellar door)
Picking Dates:	18th, 21st, 24th and 26th February 2015
Alc/ Vol:	14.5%
Bottling Date:	19th May 2015



Organically Grown, Traditionally Vinified