



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale Scarce Earth 2013 Ding's 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 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.

Scarce Earth

Scarce Earth is a McLaren Vale initiative exploring and celebrating the geological climatic and soil diversity of the region. All wines come from a single block, a small plot of land with a unique flavour profile and personality.

Winemaking

The 2013 Ding's Shiraz is made using grapes from our Ding's Vineyard. It has been hand-made, hand bottled and is unfiltered. The wine was open fermented then matured without any time in oak barrels at all, to allow the expression of the vineyard in its purest form.

Tasting Note

Ding's Shiraz has a fresh cordial like nose with some gamey notes and the merest whiff of eucalypt. On the palate there are full red fruits with a little pastille and even tannins. Full long and persistent.

Technical Details

Picked:	9th and 11th March 2013
Bottled	March 2015
Soil Type:	Urrbrae stony loam
Geology:	Christies Beach formation, Quaternary period
Elevation:	120 metres
Vine Age:	11 years
Vine clone:	1654, BVRC12 and an unknown clone
Alc/ Vol:	14.5%
Volume:	33 dozen



McLAREN VALE SCARCE EARTH



Organically Grown, Traditionally Vinified