



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2015 Graciano

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 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

Graciano is a red wine grape that hails from Spain, and is grown predominantly in the Rioja region. It produces deeply coloured wines which tend to age well. The vines are hardy and more than able to cope with warm, dry conditions. In Rioja Graciano is generally blended with Tempranillo in Gran Reservas wines, as the Graciano brings longevity to the mix. In Australia there are quite a few single varietals being made in a range of regions. Interestingly, one of the many synonyms for Graciano is Bastardo Nero. I quite liked that as a name, because I don't mind using the odd swear word now and again. Needless to say, it didn't get chosen for the front label. Our Graciano was made traditionally in open fermenters, as is our way here at Bosworth Wines. It spent no time in oak and was bottled early.

Tasting Note

The Graciano is a single vineyard, medium-bodied wine with red fruit and blossom on the nose, along with some plum skin and a gentle herbalness. The tannins are fine and gentle. This wine is for drinking any time.

Technical Details

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| Vineyard: | Denton's |
| Picking Dates: | 27th February 2015 and 4th March 2015 |
| Alc/ Vol: | 13.5% |
| Bottling Date: | 17th November 2015 |
| Volume | 210 six packs made |



Organically Grown, Traditionally Vinified