



BATTLE  
of  
BOSWORTH

McLAREN VALE



# Battle of Bosworth McLaren Vale 2016 '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, 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 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

## Vintage 2016

We had a very dry spring leading up to vintage 2016 and it was windy, too. We expect these kinds of conditions in Willunga, but this was pretty intense. October and December were both pretty warm, whereas November was mild. Very healthy crops were recorded across all varieties in McLaren Vale. We had a huge downpour at the end of January a few days before the whites were due to be picked; this kind of weather event tends to give Joch a sense of tightening around the left chest area, neck and sometimes down the arm. However this 50mm downpour succeeded in refreshing the vines, giving us a few more days before picking and bringing the lawns back from the brink.

## 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

The 2016 Puritan is bursting with life, as it should be, given it has barely time to turn around from being picked, fermented and then put immediately to bottle. There are soft plums on the nose and the palate is utterly delicious with black and red fruits, soft tannins and a wonderful finish. Drink alone and enjoy Puritan's 'joi de vivre' or have with a juicy steak.

## Technical Details

Vineyards: Denton's Edgehill, Cox's and the Hill Shiraz (in front of cellar door)  
Picking Dates: 23rd Feb, 2nd March and 5th March 2016  
Alc/ Vol: 14.5%  
Bottling Date: 4th May 2016



Organically Grown, Traditionally Vinified