



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale Scarce Earth 2014 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 2014

Vintage 2014 was a season of extremes for us all in McLaren Vale. We had great winter rains which gave us a full soil moisture profile in time for a dry and windy spring. They don't call it windy Willunga for nothing. If we'd had a set of wind chimes on the property, we would have heard them all day and night from September to January. We had a series of very hot days in January, followed by about 45mm of rain over a 48 period in early February which slowed ripening of our red grapes right down. We had picked all of our white grapes prior to the rain 'event' and so we had a decent break between whites and reds, like the good old days. There was no splitting of any of the grapes left on the vine after the rain, mercifully, either. Joch's analysis of 2014 is that it was a gentleman's vintage - everything came in slowly and in order.

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

This 2014 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 shows spicy red fruits with a whiff of herbal notes. There are black fruits and yet more red fruits on the palate the wine finishes with excellent length and persistence. It is also a very fresh and expressive wine.

Technical Details

Picked:	24th March 2015
Bottled	November 2015
Soil Type:	Urrbrae stony loam
Geology:	Christies Beach formation, Quaternary period
Elevation:	120 metres
Vine Age:	12 years
Vine clone:	1127
Alc/ Vol:	14.5%
Volume:	33 dozen



MCLAREN VALE SCARCE EARTH



Organically Grown, Traditionally Vinified