



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2016 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, 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 2016

We had a very dry spring leading up to vintage 2016 and it was windy, too. We expect these kinds of windy 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. February was mild with cool nights and March provided pretty good picking conditions, give or take a few warm days.

Winemaking

Graciano comes originally from Spain and is grown mainly in the Rioja region, where it is usually blended with Tempranillo to make the Gran Reserva wines. Graciano is a tough little cookie as a variety - it loves hot dry conditions and it maintains its acidity well in these conditions, and has great aging ability. Our Graciano is made traditionally in open fermenters, spends no time in oak and was bottled pretty early.

Tasting Note

The Graciano is a single vineyard, medium-bodied wine with red fruit and spice on the nose, a little black pepper as well as red fruits and dried herbs on the palate. It is a super middle-weight wine and is best enjoyed with all kinds of food, but maybe a plate of charcuterie, roast lamb, a Spanish style chorizo and bean stew....the permutations are endless!

Technical Details

Vineyard:	Denton's
Picking Dates:	11th, 16th and 30th March 2016
Alc/ Vol:	13.5%
Bottling Date:	7th October 2016



Organically Grown, Traditionally Vinified