



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2017 'Puritan' {no added sulphur} Organic 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 1850'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 fertilizers. 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, 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 2017

We had terrific winter and spring rains leading up to vintage 2017, a marked contrast to the previous year, proving once again if proof were needed, that every vintage is different. We had a cool early part to spring too, combined with the spring rain. Flowering was about 3 weeks later than the previous year which of course meant that vintage was 3 weeks later than normal, or as some old locals said sagely, back to the old normal. There was a very long and slow ripening period which is terrific for allowing grapes to develop their flavours. We had a pretty dry February March and April, once the spring rains finished in mid-January. Overall a late vintage with some incredibly promising reds and outstanding whites.

Winemaking

I used to call our Puritan a 'Joven' style red, a term which refers to young fresh red wines that come out of Rioja in Spain, which are made from Tempranillo. I think I might change now to what Tony Love, wine correspondent from the Adelaide Advertiser called in in a review of the 2017 Puritan in the Source (www.thesource.com on Wednesday 18th October 2017). He called the Puritan (and other similar types which he also reviewed) as 'bright young things'. This description captures perfectly what the Puritan is all about. Shiraz is picked ripe and crushed then fermented in stainless steel vessels (no oak barrels are used in the making of this wine). Once through the sugar-to-alcohol fermentation, the wine goes 'through malo' (a secondary fermentation which changes malic acid to softer lactic acid) and then we bottle it. Bright, young, fresh, juicy and quite delicious.

Tasting Note

It does what is says on the tin: Puritan is bright, young fresh, juicy, full of dark and red fruits and plums and blackberries, too. Great colour, dark purple, giving big hints as to its youth, with a bright palate which some great texture and weight, and some lovely grippy tannins too. Do not pass go, open immediately and drink.

Technical Details

Vineyards: Denton's Edgehill, Cox's and the Hill Shiraz (in front of cellar door)
Picking Dates: between the 23rd and 30th March 2017 over all blocks
Alc/ Vol: 14.5%
Bottling Date: 21st June 2017



Organically Grown, Traditionally Vinified