



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2015 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 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

We have found a method that works here at BoB when it comes to making our Bosworth Shiraz, and we stick to it. At the risk of using that hackneyed old saying 'no point in re-inventing the wheel', in reality this is our mantra. So, when making this, the 15th incarnation of our Bozzie Shiraz, we pick the grapes when they are sugar and flavour ripe, crush them and then ferment in small open vessels. We drain off the fermenting juice and pump it over the 'cap' of grape skins 3 times a day which helps add colour, flavour and tannins to the wine. The wine then finishes ferment in barrel, of various shapes, sizes and ages. The main emphasis is French oak barrels, but there is always a couple of new American ones too. We also use a small component of cordon-cut, vine dried Shiraz (which is used to make the 'White Boar'), which we add to the blend just before bottling. We have done this ever since we started making the BoB Shiraz. We find it adds a lovely spiciness and intrigue to the wine. Simple stuff, but compelling too....

Tasting Note

Our Bosworth Shiraz is a terrific example of a McLaren Vale Shiraz in all of its glory - a bit of chocolate, spice, red and blue fruits (boysenberry and mulberry), underlying char from some lovely oak and nice and balanced with a very pleasing length. Simple process really, but such a delicious outcome.

Technical Details

Vineyards: 'The Hill', Braden's and Chanticleer
Picking Dates: 18th, 21st and 24th Feb 2015
Alc/ Vol: 14.5%
Bottling Date: 6th July 2016



Organically Grown, Traditionally Vinified