



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 'Heretic'

2017 Touriga Nacional (61%) Graciano (22%) Shiraz (17%)

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 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 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.

Winemaking

Small batch winemaking is the order of the day; small amounts of Touriga, Graciano and Shiraz were open fermented separately. Some of the batches spent time in older oak, some did not. The 3 varieties were blended prior to bottling. Touriga Nacional from Portugal, Graciano from Spain and Shiraz from McLaren Vale! Yes, we do know that ampelographers believe that Shiraz originated in the town of Shiraz in Persia, but we think it has found its true home here in the Vale.

Tasting Note

'Heretic' is super bright and lively with hints of red fruits and bergamot on the nose. It is a mid-weight wine, showing blue fruits on the palate. It is an incredibly lively wine with long, light, fine and bright tannins and a freshness on the finish which is delicious.

Technical Details

Vineyards: Denton's and Bradens
Picking Dates: Between 4th and 7th April 2017
Alc/ Vol: 12.5%
Bottling Date: 28th November 2017



Organically Grown, Traditionally Vinified