



BATTLE  
of  
BOSWORTH

MCLAREN VALE



# Battle of Bosworth McLaren Vale 2016 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 2016

We had a very dry spring leading up to vintage 2016 and it was windy, too. We expect 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

We have been making this wine now for some time; this is the 16th version of the Bozzie Shiraz, in fact. Nothing much has changed in the way we make it in the intervening years. We might use a little less oak now, or Joch may have found a new favourite cooper, but in essence we have been holding our course for some while now. No point in change for change's sake is there. I sound like an old man don't I? The proof is in the pudding however. The Bosworth Shiraz is a ripper. For detail fiends, this is how we make the wine;

We pick the grapes when they are sugar and flavour ripe, crush and then ferment them 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.

## Tasting Note

Lovely oak, not too much, ripe red and black fruits, not too ripe, spice and toasty char characters, not too overwhelming. The result is a wonderful, balanced MV shiraz with richness, flavour and texture.

## Technical Details

Vineyards: 'The Hill', Braden's and Chanticleer  
Picking Dates: 11th-24th February 2016  
Alc/ Vol: 14.5%  
Bottling Date: 12th July 2017



Organically Grown, Traditionally Vinified