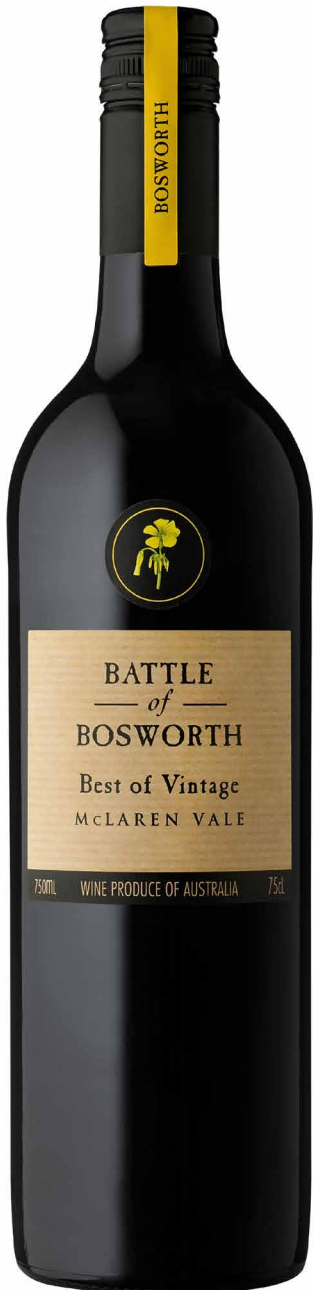




BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2014 Best of Vintage (Shiraz 90%, Petit Verdot 10%)

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, creates a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes. Our vines are fully certified organic by Australian Certified Organic (ACO), a process that takes four years.

Battle of Bosworth grows Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre (as well as a little Graciano, Touriga Nacional, Pinot Noir and Pinot Gris) which are all fully certified organic. The vines are all now 20 years and older.

Vintage 2014

Vintage 2014 was a season of extremes for us all in McLaren Vale. We had great winter rains which gave us a full soil moisture profile in time for a dry and windy spring. They don't call it windy Willunga for nothing. We had a series of very hot days in January, followed by about 45mm of rain over a 48 period in early February which slowed ripening of our red grapes right down. We had picked all of our white grapes prior to the rain 'event' and so we had a decent break between whites and reds, like the good old days. There was no splitting of any of the grapes left on the vine after the rain, mercifully, either. Joch's analysis of 2014 is that it was a gentleman's vintage - everything came in slowly and in order, not like the mad rush of 2013. Every vintage is different; truism of our time, and of our industry.

Winemaking

Best of Vintage is exactly that - the best wine from the best barrels of red wine as decreed by Joch and Nairn as they prepare to make the regular Bosworth Shiraz and Cabernet. Or in this case, the Shiraz and Petit Verdot, because the 2014 BOV is a blend of Shiraz (90%) and Petit Verdot (10%). Whatever blend of red wines looks and tastes best gets left to mature for a further 6 months in barrel approximately, before blending and bottling.

Both Shiraz and Petit Verdot are made according to the standard Bosworth red wine making protocols, that is they were individually fermented in open vessels and then finished off ferment in barrel. The Petit Verdot was slightly different in that it spent a further period of time on skins. Then into bottle and time to mature there before release.

Tasting Note

On the nose there are dark red fruits with cedar characters over black fruit (blackberry and mulberry). Fresh clean and bright palate with seriously good fruit. Creamy oak characters are in there too. Terrific length, persistence and presence.

Technical Details

Vineyards: Grange/ Hill, Dings and Bradens Shiraz. The Hill Petit Verdot
Varieties: Shiraz (90%) Petit Verdot (10%)
Picking Dates: 7th March, 17th March and 21st March; Petit Verdot 7th April 2014
Alc/ Vol: 14.5% alc/ vol
Bottling Date: 8th December 2015
Produced 208 six packs produced



Organically Grown, Traditionally Vinified