



BATTLE
of
BOSWORTH
McLAREN VALE



Battle of Bosworth

'White Boar' Shiraz (90%) Cabernet Sauvignon (10%) McLaren Vale 2014

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, ending 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 our vineyards 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 and Mourvèdre (as well as a little Graciano, Touriga Nacional, Pinot Noir and Pinot Gris) which are all fully certified organic by Australian Certified Organic (ACO), a process that takes four years. 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.

Winemaking

The Italian Amarone style of wine has been our enduring inspiration for the White Boar over the past decade and more. Inspired by but in no way a copy of the style; we use Shiraz and Cabernet and not Rondinella, Corvina and Mollinara which are the indigenous varieties used to make Amarone. We cordon cut our vines and then dry and concentrate the grapes on the vine as opposed to harvesting them and drying on racks as they do in Italy. After about 10-12 days drying on the vine, we pick and crush and ferment them, before maturation in big old oak barrels before bottling and further maturation.

Tasting Note

Dark red fruits, leather, allspice, liquorice on the nose, with a full, soft palate and soft tannins combined with enormous length and persistence.

Technical Details

Vineyard: Chanticleer
Picking Date: Shiraz 11th March 2014, Cabernet on the 2nd April 2014.
Varieties: Shiraz 90% Cabernet Sauvignon 10%
Alc/ Vol: 14.5%
Bottling Date: 8th December 2015
Volume bottled: 427 x 6 packs made



Organically Grown, Traditionally Vinified