





Battle of Bosworth McLaren Vale 2018 'Puritan' {no added sulphur} Organic 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 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.

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 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

Vintage 2018

We have above average winter rainfall and although we had a dry June, we recorded decent falls in July and August. Below average rainfall was recorded in spring, and we experienced some warm spring nights. Summer rain tally was also below average despite a wet December. McLaren Vale experienced warm a warm Autumn ripening period with low rainfall. Overall vintage in McLaren Vale produced wine of excellent quality and while total tonnages were down for the season, compared to a wet and fertile 2017, the reports from winemakers on wine quality has been almost universally positive.

Winemaking

Puritan is our bright young thing; picked when the grapes are just ripe and full of red and black berry fruit flavour, cool fermented and then bottled once this process has finished. We don't use any oak barrels when making Puritan as we want the Shiraz flavours to shine through. We also call Puritan a 'Joven' style wine - stealing the Spanish term for youthful or young. Describes the wine perfectly.

Tasting Note

When we describe Puritan as a bright young thing, it also almost precisely describes the style. It is full of dark and red fruits and plums and blackberries, too. Some bramble and violet too. Puritan has a great, vibrant dark purple colour, too which lets you know just how young it is. The palate is soft but with structure.

Technical Details

Vineyards: Denton's Edgehill, Cox's and the Hill Shiraz (in front of cellar door)

Picking Dates: from many blocks from the 22nd Feb to the 21st March 2018

Alc/ Vol: 14.5%

Bottling Date: 6th June 2018

