



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2016 Braden's Single Vineyard 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. Our vineyards 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.

Single Vineyard Shiraz

Our inspiration for bottling small volumes of Shiraz from single vineyards was the Scarce Earth program, which was a McLaren Vale initiative exploring and celebrating the geological climatic and soil diversity of the region. All wines come from a single block, a small plot of land with a unique flavour profile and personality. This program has been mothballed for the time being.

Soils

The vineyard is mapped as Christie's Beach formation, but is transitional to Bay of Biscay black cracking clays on the Ngaltinga formation. The Biscay soils are known as self-mulching soils that swells and shrinks according to moisture content. The soils crack in summer to a significant depth - 'root pruning' and in winter you will get stuck in a heartbeat if you aren't in a 4-wheel drive vehicle.

Winemaking

The 2016 Braden's Shiraz is made using grapes from our Braden's Vineyard. It has been hand-made, hand bottled and is unfiltered. The wine was open fermented in small vessels then finished off ferment in a mixture of new (50%) and older fine French hogsheads.

Tasting Note

Dark fruits, with spice - clove, a touch of smoke and licorice too. Lots of ground pepper and green olive with firm yet juicy tannins. A spicy, full and structured Shiraz.

Technical Details

Picked:	23rd February 2016
Bottled	28th November 2017
Soil Type:	Bay of Biscay
Geology:	Christies Beach Formation, Quaternary period.
Elevation:	90 metres
Vine Age:	44 years
Vine clone:	Unknown, thought to be a Reynell selection
Alc/ Vol:	14.5%
Volume:	62 x 6 packs



Organically Grown, Traditionally Vinified