



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2018 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 had 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, wine quality has been terrific.

Winemaking

Anyone who tries to tell you that winemaking is a dark art only practised by the wisest wizard at Hogwarts is telling you porkies - winemaking involves nothing more than a bit of cleaning and sticking to the wine 'recipe' - Don't tell the winemaker I said this., mind you. Seriously though, we found our groove with this wine a long time ago - and have been making it the same way each year with minor tweaks.

We pick the Shiraz when it is flavour and sugar ripe. We then crush it and it is then fermented in small open fermenters, with twice daily pump overs to (drain the juice from the vessel, then pump back over the skins.) extract as much colour and flavour and tannins from the grape skins that we can. The wine spends around 14 months in oak before being blended and bottled for some maturation in bottle. We generally add a small volume of our cordon-cut, vine-dried Shiraz to the blend just before we bottle it.

Tasting Note

Bold red and dark fruits on the nose, with earthy spice notes on the palate, which is rich and smooth and with a super tannin structure. Our Bosworth Shiraz is full-bodied but mid-weight, with lovely persistence. Balanced, full of flavour and super-stylish. A MV classic.

Technical Details

Vineyards:	Bradens, Chanticleer, 'Hill' Shiraz and Winery block
Picking Dates:	5th -26th March 2018
Alc/ Vol:	14.5%
Bottling Date:	20th June 2019



Organically Grown, Traditionally Vinified