



BATTLE  
*of*  
BOSWORTH  
McLAREN VALE



# Battle of Bosworth McLaren Vale 2020 '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 2020

I asked Joch to give me his vintage report for 2020 and this is what I got verbatim and straight from the horse's mouth; 'Looked like a bastard of a year; hot and dry and then it rained in late January and early February and a cool change moved in, which continued through to February and March and these conditions finished everything off nicely. Tiny yields, and so in reality 2020 ended up only a bitch of a year, not a bastard.'

## Winemaking

Puritan is a very simple wine to make as there are very few ingredients - just grapes, really. We pick the Shiraz grapes when they are nice and ripe (sugar ripe and flavour ripe, not always the same thing), crush the grapes and then ferment them in small open fermenters, then transfer the wine to stainless steel tanks (no need for oak barrels as Puritan is completely unoaked.) Once the wine has gone through secondary fermentation (malolactic fermentation) we bottle it immediately. Puritan is our interpretation of a youthful Spanish 'Joven' style wine, only made with Shiraz.

## Tasting Note

Vibrant colour (this is a very young wine) it is purple and luminescent almost. Red and black fruit characters explode on the nose. Puritan has a long, flowing and soft palate. Drink now at room temperature, or chill for 30 minutes on a hot day.

## Technical Details

Vineyards:	Edgehill and the Dam Block
Picking Dates:	5th, 10th and 11th March 2020
Alc/ Vol:	14.5%
Bottling Date:	12th June 2020



Organically Grown, Traditionally Vinified