



BATTLE
of
BOSWORTH
McLAREN VALE



Battle of Bosworth 'White Boar' Shiraz (10%) McLaren Vale 2017

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 2017

We had terrific winter and spring rains leading up to vintage 2017, a marked contrast to the previous year, proving once again if proof were needed, that every vintage is different. We had a cool early part to spring too, combined with the spring rain. Flowering was about 3 weeks later than the previous year which of course meant that vintage was 3 weeks later than normal, or as some old locals said sagely, back to the old normal. There was a very long and slow ripening period which is terrific for allowing grapes to develop their flavours. We had a pretty dry February March and April, once the spring rains finished in mid-January. Overall a late vintage with some incredibly promising reds.

Winemaking

We have been a little magpie-like in our development of the White Boar wine since we first started making it back in 2004. The idea for making a rich red wine using semi-dried grapes (in our case we dry them on the vine) comes from the Amarone wine from Italy. We use Shiraz and Cabernet in varying proportions depending on the year, not the varieties they use over there, so in fact we have stolen a general idea, or broad philosophy rather than tea-leafing the exact recipe.

We cordon cut our vines and then dry and concentrate the grapes on the vine as opposed to harvesting them and drying on racks. After about 10-12 days drying on the vine, we pick and crush and ferment them, before the wine is matured in big old oak barrels before bottling and further maturation.

Tasting Note

Dark red fruits, leather and dark chocolate, with a full, elegant and lush palate, soft tannins and great length and persistence.

Technical Details

Vineyard:	Chanticleer
Picking Date:	24th-27th March 2017
Varieties	Shiraz 90% Cabernet Sauvignon 10%
Alc/ Vol:	14.5%
Bottling Date:	25th July 2019



Organically Grown, Traditionally Vinified