



BATTLE  
of  
BOSWORTH  
McLAREN VALE



# Battle of Bosworth McLaren Vale 2021 '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 2021

Good winter and early spring rains were followed by a generally dry and mild growing season. After the leaner vintages of 2019 and 2020 it was nice to see a return to long term average crop levels. We had a slow and steady ripening period without any excessive heat spikes which has resulted in super varietal fruit intensity and balanced natural acidity.

A Mary Poppins kind of vintage; practically perfect! Joch is always loathe to comment favourably about vintage quality, for fear of jinxing things - he can be superstitious like that, but by the end of harvest, the word 'exceptional' was heard to come out of his mouth.

## Winemaking

The idea behind Puritan is to make a young, vibrant early drinking red wine. We looked to the 'vino Joven' style of Spanish red wines for inspiration, which are unoaked and drunk in their infancy.

Standard Bosworth winemaking procedures were followed when making Puritan; we pick and ferment the grapes, then allow the wine to go through its secondary (malolactic, or 'malo') fermentation. We bottle the Puritan immediately after it has gone through malo, without the addition of any sulphur dioxide (preservative), or putting the wine into oak barrels. Fresh, fresh, fresh!

## Tasting Note

Drink Puritan now, don't stash it in your cellar! Bright red and dark fruits on the nose, as well as damsons, chocolate and blueberries on the palate wrapped up with fine grained subtle tannins. Drink with a juicy steak, if that's your thing, or chill on a hot day and have it when you've had enough of white wines.

## Technical Details

Vineyards: Chanticleer, Bradens and the Hill Block Shiraz (below cellar door)  
+ the winery block  
Picking Dates: 16th and 21st February 2021  
Alc/ Vol: 14.5%  
Bottling Date: 3rd June 2021



Organically Grown, Traditionally Vinified