



**BATTLE**  
— of —  
**BOSWORTH**  
MCLAREN VALE



**Battle of Bosworth**  
**McLaren Vale**  
**2018 'White Boar' Shiraz (100%)**

**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 1850'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 and Mourvèdre (as well as a little Graciano, Touriga Nacional, Pinot Noir and Pinot Gris) which are all fully certified 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, the reports from winemakers on wine quality has been almost universally positive.

**Winemaking**

We owe our creative inspiration for the White Boar to the Amarone wine style from Valpolicella in Italy. We don't dry and concentrate our grapes on racks like they do in Italy, however. When Joch deemed our Shiraz grapes to be flavour ripe, their canes were cut and they were left to dry on the vines for about 10 days. The grapes were then hand-picked before undergoing a very slow fermentation in old oak. The drying process concentrates flavour, sugar and acid.

**Tasting Note**

This is a warm, rich, multi-layered red which is built for enjoying alongside winter braises such as osso bucco, or a hunk of hard cheese by a roaring fire. The 2018 version is 100% Shiraz, and shows the same raisiny fruit (not jammy), chocolate, sweet dark fruits (plums) and a wonderful earthiness as previous vintages. At the same time, it has a characteristic Bosworth freshness, too. The palate is full, even and soft and extremely long and layered.

**Technical Details**

Vineyard:	Chanticleer
Picking Dates:	14th March 2018
Varieties:	Shiraz 100%
Alc/ Vol:	14.5% alc/vol
Bottling Date:	1st October 2019
Production	563 x 6 x 750ml cases



E: [info@battleofbosworth.com.au](mailto:info@battleofbosworth.com.au)  
T: +61 8 8556 2441  
F: +61 8 8556 4881  
[www.battleofbosworth.com.au](http://www.battleofbosworth.com.au)

**Organically Grown, Traditionally Vinified**