



BATTLE
of
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2019 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 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 fertilizers. 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, Semillon, Viognier, Sauvignon Blanc and Mourvèdre (as well as some Touriga Nacional and Graciano) which are fully certified 'organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

Vintage 2019

We had good spring rains but lower summer rainfall than we usually receive in McLaren Vale. As a result of this dry growing period, disease pressure was low (no mildews!) although we had a couple of heat spikes in late January and some hot days in February which resulted in reduced crops compared to 2018 (down by up to 30% depending on variety). We started picking the reds at the beginning of March and was largely all over by the end of the month. Quality is terrific.

Winemaking

The Battle of Bosworth Shiraz is a crowd pleaser - not too much oak, not too heavily extracted, not too alcoholic. Just a wonderful medium bodied representation of McLaren Vale's most widely planted variety. How can we keep making such a wonderful expressive Shiraz, year in and year out, with the variables we have to encounter (i. e. The Weather). Joch must be a genius!

Not a bit of it - it's a recipe, a formula if you like, that we have honed over the years (this wine is the 19th vintage of Shiraz we have made under the organic BoB label). We pretty much do the same thing year in, year out - what a lack of imagination, you might think. Simple, traditional and repetitive. But very effective.

First, we pick the grapes on flavour and sugar ripeness, then crush them and then ferment in small open vessels. During fermentation we pump the juice over the 'cap' of skins 3 times a day. Pump overs help obtain maximum flavour and colour from the grapes. The wine finishes fermenting in barrel; we use a combination of new and old French and American oak. We also blend a small percentage of cordon cut, vine dried Shiraz to the wine prior to bottling. It really is that simple. Joch, genius? No.

Tasting Note

Classic McLaren Vale - dark fruits (and hints of red fruits) spice, chocolate, a little 'earth' and maybe a tang of sea spray. Mid weight, medium-bodied and with a balanced, delicious and super fresh length and finish. Super oak, great fruit, awesome result.

Technical Details

Vineyards:	Bradens (72%), Chanticleer (19%), Winery Block (4%) and the balance Grange (Hill) 5%
Picking Dates:	Between the 27th Feb and 13th March 2019
Alc/ Vol:	14.5% alc/vol
Bottling Date:	31st July 2020



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Organically Grown, Traditionally Vinified