



BOSWORTH WINES

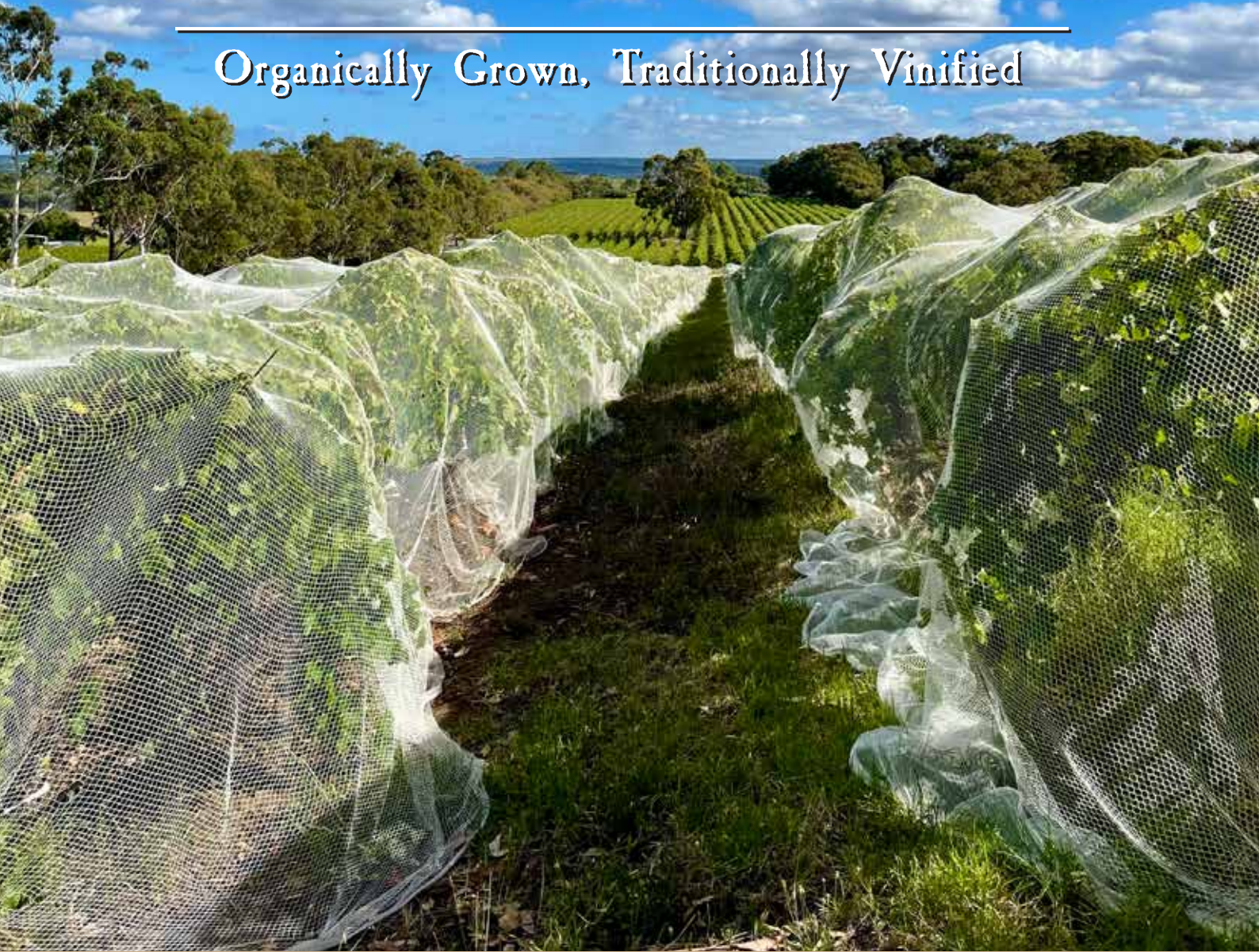
SPRING
SEED
WINE CO

BATTLE
of
BOSWORTH
MCLAREN VALE

SPRINGS
ROAD

Kangaroo Island

Organically Grown, Traditionally Vinified



NEWSLETTER: Summer 2024



Christmas at The Salopian Inn

Christmas Crackers

A pre-Xmas retrospective of the Battle of Bosworth team here in late November at the Salopian Inn. We had an early Christmas feast with the usual secret Santa fun and games. Cap'n Rebecca got the hat, but Joch also wanted it too. There's always one gift that everyone wants, and I think crafty Bronnie secreted the hot favourite under her chair so no-one else could get it. Cheeky.



Tigger mining for cheese

Cheese Dreams

Tigger loves to mine customers for cheese, although it is a little harder at Springs Road.. She chatted up a lovely Argentinian family (from Mendoza, the home of Malbec – PS: don't forget our 2021 Battle of Bosworth 'Best of Vintage' – a Shiraz Malbec...). The tables at Springs Road are too high for theft, so she has to resort to guile and picking the weakest link of the group and staring them down into compliance. The cheese tax inspector at work. She always gets her man.



Best Red Blend trophy!

Trophy Winner

It's always nice to win a gong or two, and none more for the newest blend Heretic blend (2023 Touriga Mataro Graciano Shiraz) in its NEW packaging! It won a couple of gold medals at the Melbourne Wine Awards and the Australian Alternative Varieties Wine Show (in Mildura), taking the trophy for Best Red Blend. Heretic is part of the O UTLIERS family – (Outlier – a person or thing differing from all other members of a particular group or set.)



On training duty

Badger: new dog in town

The dog tales continue as we officially welcome new cellar door apprentice, Badger. Badger is a Border collie x Poodle and is a delightful fluffy little bloke. Unlike Tigger, he shows signs of being very trainable, which will make for a nice change as Tigger is wilful and disobedient. Oscar, according to Joch, is the best dog in the world. As such, Oscar is in charge of training and is proving to be tough, but fair.



Worth checking out!

The Stables

The new roof over the stables is fully operational now. We have a few bits and pieces to add to it, but already it has added another dimension to our lovely 1850's former chaff shed and stables. Badger as you can see already thinks he owns the place. We plan to put a bench seat in the corner and build up the wall a little and add a little slow combustion heater too.



Other members of this group are:

Dissident - a skin contact white field blend (AKA a natural wine) unfiltered and unfined.

Puritan – young fresh, unoaked, no time in oak and preservative free

Expat – Pinot Noir from McLaren Vale, young and fresh

Exile – Touriga Nacional from Portugal, thriving in its adopted home of McLaren Vale

Heretic – a multicultural blend of Touriga/ Mataro (or Mourvedre from France)/ Graciano from Spain and Shiraz

Try them – we have an Outlier Pack available in cellar door and online:

www.bosworthwines.com.au/product/Outliers



Fabulous!

Fab Ladies McLaren Vale All Stars

In November we welcomed 12 wine-loving women to our vineyard from all over Australia, through our mate Jane Thomson from the Fabulous Ladies Wine Society. We took them on a tractor and trailer tour of the vineyards and drank the new vintage 2023 Heretic on the vineyard block where the components (Touriga/ Mataro/ Graciano and Shiraz) are grown. How cool is that? We weren't too exclusionary, and let Joch be in the photo!



Louise and Jane Thomson

Fab Ladies in Newcastle

Louise visited Newcastle for the first ever time to tee up with the inimitable Jane Thomson OAM and to spread some of the Battle of Bosworth, Spring Seed Wine Co and Springs Road KI wines amongst the good Novocastrian folk. Jane's Fabulous Ladies Wine Soiree's are legendary and she has a cult-like following of women who attend. It was as always, great fun. Louise's next Soiree is up in Darwin in May.



Chanticleer Block

Chanticleer Shiraz – the home of the White Boar

For lovers of this rich, unctuous wine (the biggest admirer being none other than fabulous Rebecca who works in cellar door) it is interesting to see the 'skeleton' of the vine in winter. We manage the vine slightly differently to the rest of our vines, in that the White Boar Shiraz is cane pruned. This allows us to dry the grapes on the vine (by cutting the sacrificial cane) rather than drying them on racks which helps promote air flow through the gently drying grapes. Cane cutting concentrates both flavour and acidity.



Louise and Cynthia Semmons

Van Diemen's Land

Louise headed to the apple isle to go on the road with Joseph Burton who sells our wine down there. Hobart is such a great little city with some awesome bars and restaurants and everything seemed to be within 10 minutes of each other. Lou caught up with former McLaren Vale winemaker Cynthia Semmons, who with partner Dave Feldheim make wine at their gorgeous property, Marions Vineyard in the Tamar Valley. Louise and Cynnide did a shared dinner at Suzie Lucks in Salamanca Square with a group of retailers and restaurateurs. A super place – go eat there if you find yourself in Hobart.



Compare and contrast them!

2023 Chardonnays

Chardonnays are go both here at Battle of Bosworth and on Kangaroo Island, as the 2023 have been released and are both 'singing'. Made in very similar ways (wild ferments, 100% barrel ferment and about 30% new oak) but their origins made for very different styles of wine. Bosworth is riper and shows more peach characters (with lovely acid) and the Springs Road is more restrained. Both excellent wines, it is fascinating to compare and contrast them. You should try it!



Jane Ravesi and Peter Fanning

Grenache and Gourmet

We celebrated our new Grenache grafts by hosting a Grenache and Gourmet event at cellar door. In 2022 we grafted approximately 1½ acres of Shiraz over to Grenache using canes from our friends at Yangarra Estate Vineyard. I think we might even make some wine from this vintage 2024 using grapes from this little block of vines behind the winery. We walked down to the winery block and tasted some of our favourite MV Grenaches, as a reference to what we hope to achieve in the future with this variety. Loyal Wine Club member Peter Fanning with his goddaughter Jane Ravesi had a super day with us.



buzz buzz buzz

Emma bee keeper

Working at Battle of Bosworth is a broad portfolio – it's not just admin and cellar door, no siree! You can see logistics and export supremo Emma Loretan checking on the bees in the Bosworth flow hive. Buzz buzz buzz. Note the rest of the crew are no-where to be seen, viewing the action from the safety of the office. Cowards. Thanks Emma!



Katie Spain and Ben MacMahon

Broken Heel

You can find our Spring Seed Wines almost everywhere! Journalist, wine writer and author Katie Spain and Ben MacMahon, professional photographer (he does a bit of work here at BoB) were up in Broken Hill at the Broken Heel Festival and got stuck into the Spring Seed Wine Co 'Poppy Pinot Grigio'. We do sell a bit of wine from both the Spring Seed and the Bosworth ranges, as there are a fair few Bosworth family members scattered around the outback up that way, and it's thirsty work up north.



Beach time relief

Queenslanders

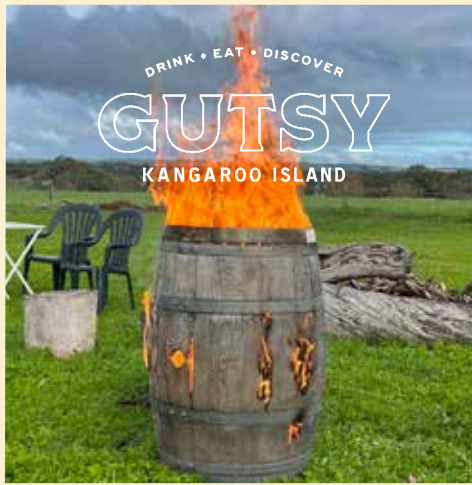
Marin and Daniel visited from Queensland. Working for our distributors, they sell our wines to restaurants and retail stores up in the banana state. They visited us for a couple of days and we showed them the lie of the land in both McLaren Vale and Kangaroo Island. The weather was perfect for some beach action – and some work – the wine industry is not all glamour. We had them de-suckering the new Chardonnay grafts and foot stomping the grape samples (helping Scott check the ripeness) before they were allowed some beach time.



Drafted!

Labour Day

Being an old-fashioned bloke growing up working in the vineyards for his dad, Joch knows the value of hard work, and free labour! When Celia Bosworth and her friend went over for a visit to KI Joch didn't miss that trick and the pair were drafted pretty quickly. They spent a bit of time working in the same Chardonnay grafts that the Queenslanders worked in, this time tying up strings on to the wire. When the vines grow, they can be trained up using the string, onto the wire. Thanks guys!



Not to be missed!

Dates for the diary – Gutsy KI Food and Wine Festival

Mark your diary with a pen, not a pencil and book in for the King's Long Weekend June 8 and 9 for the third rendition of the Gutsy, Kangaroo Island Food and Wine festival. We will be serving a rustic 2 course lunch on both days. Chef this year is Dustin Rogers, who currently teaches catering at Regency Tafe but over the years has rattled the pans at a variety of venues, including d'Arry's Verandah back in the early days (in fact at the same time as when both Louise and Emma worked there), and the Adelaide Club. Make sure that you are signed up to our mailing list so you can book for this awesome weekend.



Daniel, Marin and Joch

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