



BATTLE  
— of —  
BOSWORTH

McLAREN VALE



# Battle of Bosworth McLaren Vale Scarce Earth 2015 Chanticleer Single Vineyard 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. Our vineyards 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 2015

We had a very early start to vintage in 2015, with generally mild conditions throughout. We had only a handful of hot days, which allowed natural acids to develop nicely. This was a very short, sharp vintage, with most winemakers finishing their vintage well before Easter. Yields were down, somewhere between 10 and 30% depending on variety. Joch's take on the whole affair? 'Fast, early and pretty'.

## Single Vineyard Shiraz

Our inspiration for bottling small volumes of Shiraz from single vineyards was the Scarce Earth program, which was a McLaren Vale initiative exploring and celebrating the geological climatic and soil diversity of the region. All wines come from a single block, a small plot of land with a unique flavour profile and personality. This program has been mothballed for the time being.

## Soils

Chanticleer vineyard is similar in composition to Ding's, with free-draining Urrbrae stony loam and well-drained clays interspersed with a large amount of various types of stones.

## Winemaking

Chanticleer Shiraz is made using Shiraz grapes grown exclusively on our Chanticleer Vineyard. It has been hand-made, hand bottled and is unfiltered. The wine was open fermented then matured in older French oak to allow the expression of the vineyard in its purest form.

## Tasting Note

Plum, redcurrant on the nose with chocolate and florals on the palate (Chanticleer is always the prettiest of the 3 single vineyard wines, in my opinion) - a lovely velvety, smooth Shiraz with lovely length and persistence.

## Technical Details

Picked:	5th, 11th and 17th March 2015
Bottled	1st November 2016
Soil Type:	Urrbrae stony loam
Geology:	Christies Beach formation, Quaternary period
Elevation:	138 metres
Vine Age:	31 years
Vine clone:	1654, BVRC12 and an unknown clone
Alc/ Vol:	14.5%
Volume:	30dozen



Organically Grown, Traditionally Vinified