



BATTLE
— of —
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2017 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 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

Vintage 2017

We had terrific winter and spring rains leading up to vintage 2017, a marked contrast to the previous year, proving once again if proof were needed, that every vintage is different. We had a cool early part to spring too, combined with the spring rain. Flowering was about 3 weeks later than the previous year which of course meant that vintage was 3 weeks later than normal, or as some old locals said sagely, back to the old normal. There was a very long and slow ripening period which is terrific for allowing grapes to develop their flavours. We had a pretty dry February March and April, once the spring rains finished in mid-January. Overall a late vintage with some incredibly promising reds and outstanding whites.

Winemaking

Steady as she goes on the winemaking front: same, same every year with maybe a tweak of the oak regime (more barrels from one cooper than the other, a bit more toast, a bit less). So, every year once the Shiraz is flavour and sugar ripe it is picked, crushed and fermented in small open vessels and has 'pump overs' twice or three times daily. Once almost finished fermentation the juice/ wine is pumped into barrel (about 30% new barrels every year, the balance older oak - all French, although sometimes an American oak barrel is used) and finishes the ferment in there. That's it really. A few 'rack and returns' (where the wine is pumped out of the barrel, the barrel cleaned and then the wine returned to barrel) occurs during the 14 month maturation then the wine is bottled without filtering or fining. Done. We do also use a small component of cordon-cut, vine dried Shiraz (which is used to make the 'White Boar'), which we add to the blend just before bottling. It's part of our Bosworth Shiraz 'recipe' and we've been doing it since we started making the Bozzie Shiraz.

Tasting Note

On the nose red and blue fruits with spice. A full-bodied wine, but fine at the same time, with a long even finish and lovely fine tannins. A fresh, rounded and balanced palate - mid-weight, with great persistence of flavour. Overall a balanced flavourful wine, genuine and stylish. Classic Bosworth McLaren Vale Shiraz.

Technical Details

Vineyards:	'The Hill', Braden's and Chanticleer
Picking Dates:	17th March - 7th April 2017
Alc/ Vol:	14.5%
Bottling Date:	6th June 2018



Organically Grown, Traditionally Vinified

