



BATTLE
— of —
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2018 Best of Vintage 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.

Battle of Bosworth grows Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc, Pinot Grigio, Pinot Noir and Mourvèdre (and a little Graciano and Touriga Nacional) 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 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

Best of Vintage is as the name suggests - the very best (red) wine from the vintage, which gets to spend extra time in the best oak barrels. The process begins when Joch and Scott start looking at barrels of Shiraz to make our Battle of Bosworth Shiraz. The taste through every barrel of shiraz from the vintage, and any outstanding barrels are set aside for Best of Vintage.

All of our Shiraz are made according to the Bosworth red winemaking protocol - open fermented on their skins in small 2 tonne vessels, twice daily pump overs (to extract colour flavour and tannin from the grapes and skins). Ferment finishes in fine oak barrels (French oak generally), and maturation continues in barrel. Best of Vintage wine spends generally about 18 months in oak before blending and bottling.

Tasting Note

Red cherries and plums on the nose, a hint of pomegranate and blood orange too, with beautifully integrated oak; smooth, long and vibrant. A wonderfully complex wine with classic McLaren Vale characteristics. Cellar for a few years or drink now (decant for maximum effect).

Technical Details

Vineyards:	Bradens and Chanticleer
Varieties:	Shiraz (100%)
Picking Dates:	19th and 26th March 2018
Alc/ Vol:	14.5% alc/ vol
Bottling Date:	30th August 2019
Produced	408 six packs produced



Organically Grown, Traditionally Vinified