



BATTLE  
— of —  
BOSWORTH  
MCLAREN VALE



**Battle of Bosworth**  
**'White Boar' Shiraz (100%)**  
**2021 McLaren Vale**

**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 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 and Mourvèdre (as well as a little Graciano, Touriga Nacional, Pinot Noir and Pinot Gris) which are all fully certified organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

**Vintage 2021**

Good winter and early spring rains were followed by a generally dry and mild growing season. After the leaner vintages of 2019 and 2020 it was nice to see a return to long term average crop levels. We had a slow and steady ripening period without any excessive heat spikes which has resulted in super varietal fruit intensity and balanced natural acidity.

A Mary Poppins kind of vintage; practically perfect! Joch is always loathe to comment favourably about vintage quality, for fear of jinxing things - he can be superstitious like that, but by the end of harvest, the word 'exceptional' was heard to come out of his mouth.

**Winemaking**

Once fully flavour and sugar ripe, our Chanticleer shiraz is subject to the unkindest cut of all - we cut the fruiting canes which attaches the grapes to the vine, and thus stops them getting water and nutrients. The leaves then brown and die off, and the grapes shrivel and dry on the vine. This serves to concentrate flavour and acidity. We then pick them after about 10-12 days, and process the grapes in the same way as our other Bosworth red wines. We crush and then ferment them in small open vessels, before finishing ferment in bigger and older oak barrels. White Boar spends about 12 months in these older oak barrels before bottling.

**Tasting Note**

Bright youthful colour, with notes of plum, mulberry and dried herbs on the nose. A rich, full flavoured wine, with layers of dark fruits on the palate, with good acidity to balance the rich, generous fruit. A super wine in winter when served with Osso Bucco.

**Technical Details**

Vineyard:	Chanticleer
Picking Dates:	4th March 2021
Alc/ Vol:	14.5% alc/vol
Bottling Date:	29th June 2022
Volume bottled	345 x 6 x 750ml cases



E: [info@battleofbosworth.com.au](mailto:info@battleofbosworth.com.au)  
T: +61 8 8556 2441  
F: +61 8 8556 4881  
[www.battleofbosworth.com.au](http://www.battleofbosworth.com.au)

**Organically Grown. Traditionally Vinified**