



Battle of Bosworth McLaren Vale 2022 'Puritan' {no added sulphur} Organic 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 'organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

Vintage 2022

We didn't think things could get much better after the 2021 season, but we were wrong. It was almost spooky: average winter and early spring rains, a cool summer and gentle ripening conditions throughout the 2022 season. This ripening period was also dry, and we didn't experience any heat spikes at all; everything ripened in order and with a break between the varieties. Veraison (the stage of grape development when the grapes change colour as they get nearer to harvest) was later than usual, and picking across all varieties was a little later than usual, too. Overall, 2022 was a terrific vintage, with super quality whites and reds too.

Winemaking

Puritan is a young, vibrant early drinking red wine, inspired by the 'vino Joven' style of Spanish red wines. We pick the Shiraz when it is flavour and sugar ripe then crush it and ferment it in small open vessels. We do twice daily pumpovers, to gently coax out flavour, tannin and colour from the skins. Once fermentation has finished the Puritan goes into stainless steel tanks where it undergoes MLF (Malolactic Fermentation or 'malo').

Once through 'malo' Puritan is bottled immediately without the addition of any preservative (sulphites/ preservative/ sulphur dioxide). Puritan doesn't spend any time at all in oak.

Tasting Note

Aromas of crushed blackberries, baked raspberries and rosemary. Medium-bodied with silky tannins. Juicy and fresh with a saline mineral undertone. Drink this wine young and fresh. If you fancy a red wine during a hot spell, refrigerate Puritan for about 30-45 minutes and then enjoy.

Technical Details

Vineyard: Grange (Hill Shiraz), Edgehill, Dentons and the Winery Block

Picking Dates: 8th, 9th, 15th, 16th and 18th March 2022

Alc/ Vol: 14.5% alc/vol Bottling Date: 16th June 2022







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