



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth
'White Boar' Shiraz (100%)
2022 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.

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

We have cane pruned 3 rows on our Chanticleer block, as opposed to the spur pruned vine training system that we use throughout most of the Bosworth vineyards. This allows us to train a dedicated fruiting cane every year on which we grow the Shiraz for White Boar. Once the grapes are flavour and sugar ripe we cut these sacrificial canes and allow the Shiraz to dry and concentrate on the vines for 6 days before harvesting and a slow ferment in open vessels. Once through ferment White Boar matures for approximately 12 months in larger older oak before bottling.

Tasting Note

Dark ruby/ purple with a whiff of floral (lavender) and blueberry. White Boar has a rich palate and plush, too as we expect from this style of wine. Whilst rich, it still has delicate hints of floral and anise spices. Gentle but supportive tannins and a hugely long and lingering finish.

Technical Details

Vineyard:	Chanticleer
Picking Dates:	21st March 2022
Varieties:	Shiraz 100%
Alc/ Vol:	14.5% alc/vol
Bottling Date:	7th August 2023
Volume bottled	493 x 6 x 750ml cases



E: info@battleofbosworth.com.au
T: +61 8 8556 2441
F: +61 8 8556 4881
www.battleofbosworth.com.au

Organically Grown. Traditionally Vinified