



BATTLE
of
BOSWORTH
MCLAREN VALE



Battle of Bosworth
McLaren Vale
2021 Chanticleer Single Vineyard 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 our vineyards 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, helps create a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes.

Vintage 2021

A Mary Poppins kind of vintage; practically perfect! 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.

Single Vineyard Shiraz

Our inspiration for bottling small volumes of Shiraz from single vineyards was the Scarce Earth program, which was a McLaren Vale initiative exploring and celebrating the geological climatic and soil diversity of the region. This program has been moth-balled for the time being, but we continue to bottle wines showing our single sites.

Soils

Chanticleer vineyard has free-draining Urrbrae stony loam and well-drained clays interspersed with a large amount of various types of stones.

Winemaking

Chanticleer is made using Shiraz grapes grown exclusively on our Chanticleer Vineyard. It has been hand-made, hand bottled and is unfiltered. The wine was open-fermented then matured in a mixture of 50% new French and older oak.

Tasting Note

Fresh red fruits (raspberries, red currant) and Redskin lollies, a medium bodied wine with brambly characters on the palate, medium bodied and with a delicious length.

VEGAN FRIENDLY

Technical Details

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| Picked: | 23rd & 24th February 2021 |
| Bottled | 1st March 2022 |
| Soil Type: | Urrbrae stony loam |
| Geology: | Christies Beach formation, Quaternary period |
| Elevation: | 138 metres |
| Vine Age: | 39 years |
| Vine clone: | 1654, BVRC12 and an unknown clone |
| Alc/ Vol: | 14.5% |



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Organically Grown, Traditionally Vinified