



**BATTLE**  
— of —  
**BOSWORTH**  
MCLAREN VALE



**Battle of Bosworth**  
**McLaren Vale**  
**2021 Edgehill 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 '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. Our vineyards are fully certified organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now well over 35 years old.

**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 mothballed for now, but we have continued to bottle small volumes of these single vineyard wines.

**Soils**

Edgehill comprises predominantly free-draining Urrbrae stony loam and well-drained clays interspersed with a large amount of various types of stones.

**Winemaking**

Edgehill Shiraz is made using Shiraz grapes grown exclusively on the Edgehill vineyard which is over the road from the home block where cellar door is located. 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**

Rose and violet florals on the nose are combined with blueberry and some red fruits - plum and cranberry. There is also some liquorice and dark chocolate there too - a very classic McLaren Vale Shiraz characteristic. All of those vibrant primary fruit characters flow through to the palate where they are accompanied by some toasty characters, cedar and a hint of clove.

**Technical Details**

Picked:	8th March 2021
Bottled	1st March 2022
Soil Type:	Urrbrae stony loam
Geology:	Christies Beach formation, Quaternary period
Elevation:	138 metres
Vine Age:	Planted 1972 (52 years old)
Vine clone:	unknown heritage
Alc/ Vol:	14.5%
Volume:	60 dozen



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**Organically Grown. Traditionally Vinified**