



BATTLE
of
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2021 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 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.

Winemaking

We pick the grapes on flavour and sugar ripeness, then crush them and pump into small open fermenters where they ferment gently whilst undergoing twice daily pump overs. (We drain off the juice and then pump it over the 'cap' of grape skins, to gently draw out colour, flavour and tannins.). Once just about through ferment, we gently pump the wine into oak barrels (a mixture of older, and roughly 30% new French) and let the wine finish ferment in them. It then spends just under 12 months in oak maturing before bottling.

Tasting Note

Another wine from the stellar 2021 vintage. Also, FYI Happy 21st to us - this is the 21st vintage of our Bosworth Shiraz. We made our first wine under the Battle of Bosworth label way back in 2001 (a Shiraz and a Cabernet Sauvignon), and here we are two decades later making a wine that still stands tall as a super varietal and utterly regional Shiraz.

The Battle of Bosworth Shiraz is a ripper Shiraz - rich and full, red and black fruits on the nose, savoury with delicious oak characters. It's a wonderful medium bodied incarnation of McLaren Vale's most widely planted variety

Technical Details

Vineyard:	Chanticleer (46%), Bradens (20%), Edgehill (17%) and Dentons (17%)
Picking Dates:	Between the 23rd & 24th February, 4th & 10th March 2021
Alc/ Vol:	14.5% alc/vol
Bottling Date:	2nd December 2021



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Organically Grown, Traditionally Vinified