



BATTLE
of
BOSWORTH
McLAREN VALE



Battle of Bosworth
McLaren Vale
2023 '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 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 2023

We had a very wet winter (between June and September) and a cool wet spring, which tested the mettle of our in-house viticulturist/ vigneron, AKA Joch. As a result of these trying conditions, vintage started later than in previous years (we picked Chardonnay on the 15th February in #v2023) and we had much smaller volumes than in 2022 or 2021. We had a few warm days in January and February and picked the whites quite quickly, then about 10mm of rain in early March which settled the dust and stopped picking for a little while. Despite the smaller vintage, the quality of grapes was excellent across both red and white varieties.

Winemaking

We have been making this young, fresh exuberant style of Shiraz for well over a decade now - the first version of Puritan was made way back in 2010. The aim has always to be make a delicious early-drinking un-oaked Shiraz with no added preservatives (Sulphur Dioxide) and we have nailed it once again. We pick Shiraz from various blocks (see below) when they are flavour and sugar ripe and crush and ferment them in small open vessels. Once through ferment they go into tanks where we wait for the various components to go through 'malo' (malolactic fermentation) before bottling.

Tasting Note

Brilliant colour; spicy red and blue fruits leaping out of the glass, it is such incredibly vibrant wine. On the palate, fresh red and blue fruits wrapped in a lively medium bodied structure. Drink whenever you want to - Puritan has been designed to drink young and fresh. Twist off the cap, pour and enjoy. If it is hot and you don't want any more white wine, put Puritan in the fridge for about 30 minutes and enjoy it lightly chilled. This is a terrific pizza wine.

Technical Details

Vineyard:	Grange (Hill Shiraz), Edgehill, Dentons, Braden's, Chanticleer and the Winery Block
Picking Dates:	17th, 20th, 23rd and 29th March 2023 and 4th April 2023
Alc/ Vol:	14.5% alc/vol
Bottling Date:	17th July 2023



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Organically Grown, Traditionally Vinified