



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2023 'White Boar' Shiraz (100%)

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

Inspired by the rich Amarone wines from the Veneto, we cane-cut our vines and then dry and concentrate Shiraz on the vine, as opposed to harvesting them and drying on racks. After about 8-10 days drying on the vine, we pick and crush and ferment them, before the wine is matured in big old oak barrels before bottling and further maturation.

Tasting Note

The White Boar has an excellent deep dark scarlet colour. It shows dark red and blue fruits on the nose - redcurrant and cranberry, with blueberries too. There is a hint of Provençal herbs (thyme and oregano) and also a hint of Indian Ink. The palate is full and plush showing lots of blue fruits again with soft, full tannins and a luxurious finish. The White Boar is full-bodied and opulent and at the same time, remarkably balanced. It offers both power and finesse. Enjoy a glass by the fire with a bowl of osso bucco.

Technical Details

Vineyard:	Chanticleer
Picking Date:	20th March 2023
Varieties	Shiraz 100%
Alc/ Vol:	14.5%
Bottling Date:	27th May 2024
Production	217 x 6 packs



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Organically Grown, Traditionally Vinified