



BATTLE
— of —
BOSWORTH
MCLAREN VALE



**Battle of Bosworth
McLaren Vale
2024 Puritan (No Added Suplhur) 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 creates a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes.

Vintage 2024

Initially 2024 was a typical warm, dry season then became wet and windy as sub-tropical weather systems pushed south in December and January before returning to a warm and dry season. It was colder than average from budburst to flowering, then windy and cold during flowering which extended this phase of grape development. We had a wet and windy December. We then had a turnaround, with a dry end of season – a few hot days in early February and then March was terrific for ripening wine grapes; warm temperatures during the day and cooler temperatures at night.

Winemaking

At the risk of being accused of being lazy when it comes to writing tasting notes, here goes: This is a quote taken from the very first tasting note for the Puritan, written way back in 2010, from Joch Bosworth, grower and maker:

"It was the style of the wine that came first, for me, and the preservative-free aspect came second," Joch said: 'The important thing is it's a good McLaren Vale shiraz,' he said. "Everything else follows after that." So, same as it ever was!

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. Puritan spends no time in oak whatsoever.

Tasting Note

A complex nose replete with violets and a plethora of red and blue fruits: boysenberry, blackberry, blueberry, hints of lavender seaspray all contained with a medium body and nice structured tannins. Puritan has been made to enjoy young and fresh.

VEGAN FRIENDLY

Technical Details

Vineyards: Grange, Edgehill, Dentons, Braden's, Chanticleer & Winery Block
Picking Dates: 4th - 14th March 2024
Alc/ Vol: 14.5%
Bottling Date: 12th July 2024



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Awards

Chairpersons Trophy McLaren Vale Wine Show 2024 (Awarded to the wine that 'best represents the past, present, and future of McLaren Vale')

95 points Halliday Wine Companion

Organically Grown, Traditionally Vinified