



BATTLE — of — BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2018 Chanticleer 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 20 years and older.

Vintage 2018

We had above average winter rainfall and although we had a dry June, we recorded decent falls in July and August. Below average rainfall was recorded in spring, and we experienced some warm spring nights. Summer rain tally was also below average despite a wet December. McLaren Vale experienced warm a warm Autumn ripening period with low rainfall. Overall vintage in McLaren Vale produced wine of excellent quality and while total tonnages were down for the season, compared to a wet and fertile 2017, the reports from winemakers on wine quality has been almost universally positive.

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 the time being.

Soils

Chanticleer vineyard is similar in composition to Ding's, with free-draining Urrbrae stony loam and well-drained clays interspersed with a large amount of various types of stones.

Winemaking

Chanticleer Shiraz is made using Shiraz grapes grown exclusively on our Chanticleer Vineyard. 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

Fresh red fruits (raspberries, red currant) and Redskin lollies, a medium bodied wine with brambly characters on the palate, medium bodied and with a delicious length.

Technical Details

Vineyard:	Edgehill, Chanticleer and Winery Block
Soil Type:	Urrbrae stony loam
Geology:	Christies Beach Formation, Quaternary period
Elevation:	138 metres
Vine Age:	34 years
Vine clone:	1654, BVRC12 and an unknown clone
Picking Dates:	6th March 2018
Alc/ Vol:	14.5% alc/vol
Bottling Date:	30th August 2019
Volume bottled	30 dozen



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Organically Grown, Traditionally Vinified