



BATTLE
— of —
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2011 Chardonnay

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, ending the War of the Roses.

The roots of the Bosworth family's battle were planted in the early 1840'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, fertilisers, or GMOs. 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 has some 190 acres of 20 years and older vines including Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years.

Vintage 2011

We had good winter rains after a few seasons of below average rainfall. This was a late season: budburst was approximately 2-3 weeks late, and harvest started similarly behind our standard season (we usually start picking Chardonnay in early/ mid February). This year we picked whites in late February/ early March. Unseasonal rains in March threw a spanner in the works somewhat, but luck and good management helped us dodge most of the bullets. Whites are terrific, as is the Cabernet Sauvignon and our best parcels of Shiraz are incredibly bright, balanced and reminiscent of our 1999 reds, which have incredible longevity. Potentially 2011 is a standout Cabernet Sauvignon and Petit Verdot year (we were still picking PV in late April). Overall this was a very long vintage with moderate yields which tested Joch's nerves a little more than usual.

Winemaking

A gentle wild ferment in the very best oak (100% French oak, 40% of which was brand new), high solids, gentle processing... this wine had it all in terms of winemaking technique. The grapes were pressed straight into barrel after picking, and underwent a natural ferment (relying on yeasts found naturally in the vineyard rather than cultured yeast). Allowing the wine to remaining on high solids gave the wine a chance to develop complexity and depth of flavour, as well as acting as a natural anti-oxidant by scavenging any oxygen lurking about in the barrels. The Chardonnay was bottled straight from barrel. About 10% of the wine underwent malolactic fermentation.

Tasting Note

On the nose hazelnut, melon and stone fruit, as well as complex lees character, including 'struck match'. The palate is complex too, with a fresh nuttiness and citrus characters, overlain with the gorgeous oak and wonderful length.

Technical Details

Picking Dates:	25th February 2011, 3rd and 4th of March 2011
pH Level	3.37
Alc/ Vol:	13.0%
Bottling Date:	8th December 2011

Organically Grown, Traditionally Vinified