



BATTLE  
*of*  
BOSWORTH

MCLAREN VALE



# Battle of Bosworth McLaren Vale 2012 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. His death ended 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 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 create a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes.

Battle of Bosworth grows Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Semillon, Viognier, Sauvignon Blanc and Mourvèdre (as well as some Touriga Nacional and Graciano) which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

## Vintage 2012

Vintage 2012 was condensed into about 8 weeks from go to whoa which meant we had finished crushing all grapes by the end of March. Generally this feat would only be accomplished by the middle to end of April. Yields across all varieties were considerably down on average (from 15-40% in some varieties), but quality is looking very promising for both reds and whites. We had cool conditions up until the end of February then some rain, which did not affect things too much (see vintage 2011) as the whites were already picked and safely in the winery, and reds were unaffected.

## Winemaking

The Bosworth Chardonnay is a spoilt only child and always gets the very best of everything: the very best French oak barrels (40% new) and the lightest of hands in fermentation and handling. The grapes were pressed straight to barrel after picking and underwent a natural ferment. The wine was left on high solids to allow it time to develop complexity and depth, as well as to scavenge any lurking oxygen in the wine - allowing the wine to sit on high solids acts as an effective anti-oxidant. The chardonnay was bottled straight from barrel, with only about 10% undergoing malolactic fermentation as we want to retain some nice crisp green apple acidity.

## Tasting Note

In many ways this is an old-fashioned Chardonnay with its generous oak, stone fruit and melon characters. However, by preventing the wine from going through 100% malolactic fermentation, we have retained the wines' natural acidity, to make a tighter style, a world away from those big buttery jobs of the late 80's and 90's. There is a complex nuttiness (cashew?) on the nose as well as a trace of citrus through the wine, underpinned with lovely oak and wonderful length.

## Technical Details

Picking Dates:	3rd, 7th, 9th and 16th February 2012
Vineyards:	Denton's and Chanticleer
pH Level	3.17
Alc/ Vol:	13.0%
Bottling Date:	26th November 2012



Organically Grown, Traditionally Vinified