



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2015 Sauvignon Blanc

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 2015

We had a very early start to vintage in 2015, with generally mild conditions throughout. We had only a handful of hot days, which allowed natural acids to develop nicely. This was a very short, sharp vintage, with most winemakers finishing their vintage well before Easter. Yields were down, somewhere between 10 and 30% depending on variety. Joch's take on the whole affair? 'Fast, early and pretty'.

Winemaking

Making our Sauvignon Blanc has the whiff of a military operation about it. We need to pick the grapes early as we want to preserve the delicate aromatics of the grapes and not lose them. Joch always says with our Savvy that if the grapes on the vine taste of pineapple, we have left it too late. So, we make a lightning strike and pick in the cool of the night just as the grapes are beginning to take on the very faintest hint of the tropics. The key to the winemaking side of the Sauvignon Blanc is cool fermentation, so we ferment in stainless steel tanks which we can chill down. We don't want the ferment to get up a head of steam and get hot. Our SB doesn't spend any time in oak, although it does sit 'sur lie' (little bit of French for you there) which means it spends some time on the lees (yeast cells and grape solids; part and parcel of fermentation). Time spent on lees helps scavenge any oxygen - which helps preserve the wine, and adds some complexity and mouthfeel.

Tasting Note

The 2015 SB smells of cut grass, a hint of passionfruit and lantana. The palate is zippy with a very slight tropical and citrus palate. Absolutely nothing like a Kiwi SB, but then it's a McLaren Vale organic Savvy B..... one of the best we have made, Joch and Nairn think.

Technical Details

Vineyards: Braden's, Wilcadene and Edgehill
Picking Dates: 2nd, 3rd and 4th Feb 2015
Alc/ Vol: 12.5%
Bottling Date: 2nd June 2015



Organically Grown, Traditionally Vinified