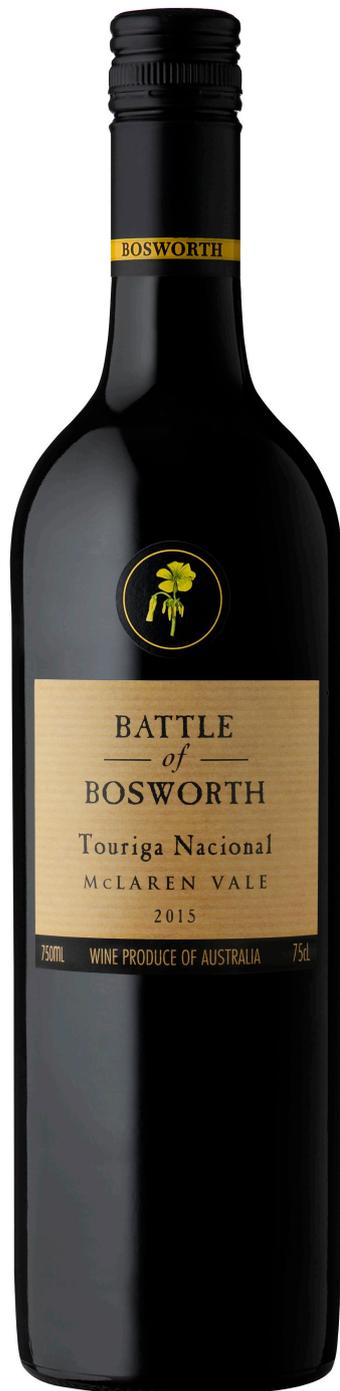




BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2015 Touriga Nacional

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, creates 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, Viognier, Sauvignon Blanc, Pinot Grigio, Pinot Noir and Mourvèdre (and a little Graciano and Touriga Nacional) which 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 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

We have been growing this Portuguese variety for a number of years now. It was grafted onto some 25 year old Shiraz vines. Traditionally the variety is used to make vintage fortified Ports, although has been used more and more to make mid-weight dry red wines over there. We crushed the grapes and fermented them in small open fermenters. We didn't use any oak in the making of this wine (as opposed to the inaugural 2014 vintage) as we want to capture and show off the lovely florals which are characteristic of the variety. We bottled the Touriga relatively early, too.

Tasting Note

Following on from our first Touriga (the 2014), this wine is a lovely middle-weight wine with lifted red fruit and bergamot aromatics which jump out of the glass at you. It has fine even tannins, with red fruits, and hints on black fruits on the palate. The wine did not spend any time in oak at all, so all of the tannin is skin derived. Serve with Portuguese chicken and cucumber, fennel and avocado salad as suggested by The Australia's Weekend Magazine's chef, David Herbert. Wine man Max Allen recommended this dish be matched with our 2014 Touriga, but I think the 2015 Touriga will do the job just as well.

Technical Details

Vineyards:	Denton's
Picking Dates:	21st February 2015
Alc/ Vol:	13.5%
Bottling Date:	17th November 2015
Volume	196 six packs made



Organically Grown, Traditionally Vinified