



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2015 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, 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

Fancy winemaking for our Bosworth Chardonnay; pressed straight to the best French barrels from a variety of coopers, all of them expensive. The wine goes through a natural ferment; that is we don't seed it with any commercial yeast but rely upon the natural yeast from the vineyard to start the process. The wine stays on high solids (sur lie), which helps to add subtle textural characters. High solids means we don't rack off the old yeast cells but allow the wine to sit there in and amongst them.

Tasting Note

The BoB Chardonnay has a complex nose of hazelnut, stone fruit skins and the merest hint of shotgun. The palate shows white stone fruit and some citrus characters. It is a medium-bodied, full flavoured and utterly delicious wine.

Technical Details

Picking Dates:	9th February 2015
Vineyards:	Denton's and Chanticleer
Alc/ Vol:	13.0%
Bottling Date:	16th September 2015



Organically Grown, Traditionally Vinified