



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2016 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, 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 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

Vintage 2016

We had a very dry spring leading up to vintage 2016 and it was windy, too. We expect these windy conditions in Willunga, but this was pretty intense. October and December were both pretty warm, whereas November was mild. Very healthy crops were recorded across all varieties in McLaren Vale. We had a huge downpour at the end of January a few days before the whites were due to be picked; this kind of weather event tends to give Joch a sense of tightening around the left chest area, neck and sometimes down the arm. However this 50mm downpour succeeded in refreshing the vines, giving us a few more days before picking and bringing the lawns back from the brink. February was mild with cool nights and March provided pretty good picking conditions, give or take a few warm days.

Winemaking

The trick to making a lovely McLaren Vale Sauvignon Blanc is getting the grapes off just before the start to taste like pineapple! Joch spends time in the vineyard tasting the grapes as they ripen. As soon as there is the merest hint of the tropics, bang, we pick them. The SB is picked at night to keep the grapes cool, and we don't allow the fermentation to get too warm either - the better to protect the delicate flavours of the grapes. We don't allow the wine any time on oak as we want bright fresh fruit characters, although we (I mean Joch and Nairn of course, I try and keep as far away from the winery as is humanely possible) do allow the wine time to lie 'sur lie' (pronounced sir lee) on the yeast lees (yeast cells and grape solids; part and parcel of fermentation) because this helps scavenge any lurking oxygen. This acts as a preservative in many ways. It also helps develop some nice textures.

Tasting Note

On the nose cut grass, lantana and a hint of passionfruit. The palate is zippy and citrusy. Battle of Bosworth Sauvignon Blanc: super fresh and delicious; who needs a Kiwi Savvy B?

Technical Details

Vineyards:	Braden's, Wilcadene and Edgehill
Picking Dates:	2nd, 4th and 10th February 2016
Alc/ Vol:	12.5%
Bottling Date:	3rd June 2016



Organically Grown, Traditionally Vinified