



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2016 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 2016

We had a very dry spring leading up to vintage 2016 and it was windy, too. We expect these kinds of 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 Bosworth Chardonnay gets special wine-making treatment; it is picked and then pressed straight to expensive French barrels (hogsheads - 300 litres). The wine goes through a natural ferment once in barrel which means it relies on the natural yeasts from the vineyard to begin fermentation. Once through ferment the wine stays in barrel on what are known as high solids ('sur lie'). The wine is then racked and put to bottle and allowed to rest before release.

Tasting Note

The Bosworth Chardonnay is complex and delicious, full of flavour, yet delicate. We are not afraid of flavour here at Battle of Bosworth. There is a hint of nut, stone fruit and some underlying citrus characters on both nose and palate. Medium-bodied, full flavoured and quite delightful.

Technical Details

Picking Dates:	5th February 2016
Vineyards:	Denton's and Chanticleer
Alc/ Vol:	13.0%
Bottling Date:	26th September 2016



Organically Grown, Traditionally Vinified