



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2017 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 1850'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 fertilizers. 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, 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 2017

We had terrific winter and spring rains leading up to vintage 2017, a marked contrast to the previous year, proving once again if proof were needed, that every vintage is different. We had a cool early part to spring too, combined with the spring rain. Flowering was about 3 weeks later than the previous year which of course meant that vintage was 3 weeks later than normal, or as some old locals said sagely, back to the old normal. There was a very long and slow ripening period which is terrific for allowing grapes to develop their flavours. We had a pretty dry February March and April, once the spring rains finished in mid-January. Overall a late vintage with some incredibly promising reds and outstanding whites. As I type this, we have already bottled the 2017 Puritan Shiraz and the fruit and balance of this wine are outstanding, which augurs well for all of our other 2017 reds.

Winemaking

To get our Bosworth Savvy just the way we like it, Joch spends a bit of time tasting grapes in the vineyard. His mission is to pick them before they taste of pineapple. We aren't looking for too many of the tropical notes that New Zealand SB's specialises in, but subtle grassy and nettle-like characters to make a sophisticated and perhaps more food friendly SB. If Joch tastes the merest hint of the tropics, whammo, we pick them immediately. Another trick is night-picking (to keep the grapes cool) and a cool fermentation to protect the flavours. No time in oak for our Sauvignon Blanc either, although a few batches spend time 'sur lie' which means they get to lie around on the yeast lees (yeast cells and grape solids; part and parcel of fermentation) because this helps scavenge any lurking oxygen, and adds texture too. Oxygen is not this wine's friend. Once through fermentation, and settled and clear, we bottle it.

Tasting Note

Cut grass, lantana and just the merest hint of passionfruit on the nose. There are citrus notes on the palate and a fresh zippy finish. Delicious.

Technical Details

Vineyards: Braden's, Wilcadene and Edgehill
Picking Dates: 23rd February 2017
Alc/ Vol: 12.5%
Bottling Date: 15th June 2017



Organically Grown, Traditionally Vinified