



BATTLE  
of  
BOSWORTH

McLAREN VALE



# Battle of Bosworth McLaren Vale 2017 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 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, Viognier, Sauvignon Blanc and Mourvèdre (as well as a little Graciano, Touriga, Pinot Noir and Pinot Gris) which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 25 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

The Bosworth Chardonnay is made as if it is an only child, yet it is one wine of about 12 in the Bosworth range and it has heaps of cousins from the Spring Seed side of the family. As Joch's favourite, it gets the best of everything; naturally fermented using the yeasts from the vineyard, it is picked then pressed into the best French oak hogsheads (300 litre barrels) which are sourced from a variety of coopers. The sugar to alcohol fermentation starts naturally, and once finished, the wine remains in barrel on yeast lees to add further complexity and texture. We try to stop the wine going through malolactic fermentation which turns the malic to lactic acid, as we want to preserve the natural acidity of the wine.

## Tasting Note

The Bosworth Chardonnay is full flavoured and complex, with terrific length and lively acidity to balance the flavours. There are hints of stone fruit and citrus on both nose and palate, and along with the exceptional oak combine to make for a balanced and delicious wine.

## Technical Details

Picking Dates: 21st February 2017 and 3rd March 2017  
Vineyards: Denton's and Orchard Chardonnay  
Alc/ Vol: 13.0%  
Bottling Date: 9th October 2017



Organically Grown, Traditionally Vinified