



BATTLE  
of  
BOSWORTH

McLAREN VALE



# Battle of Bosworth McLaren Vale 2018 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 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 2018

We had above average winter rainfall and although we had a dry June, we recorded decent falls in July and August. Below average rainfall was recorded in spring, and we experienced some warm spring nights. Summer rain tally was also below average despite a wet December. McLaren Vale experienced warm a warm Autumn ripening period with low rainfall. Overall vintage in McLaren Vale produced wine of excellent quality and while total tonnages were down for the season, compared to a wet and fertile 2017, the reports from winemakers on wine quality has been almost universally positive.

## Winemaking

Whatever you want darling, it's yours, said Joch lovingly to his chardonnay. Best oak, gentle natural and barrel ferment, a little bit of lees stirring before coaxing into bottle for a rest prior to release. We use French oak hogsheads (they are 300L) so the impact of the oak on the wine is less than with the smaller brique (225 L), but it is exquisite oak from the finest French oak forests and hand crafted by the finest coopers. We try to stop the wine going through malolactic fermentation (where the malic acid turns to lactic acid) so we preserve the crunchy acidity.

## Tasting Note

We are not afraid of flavour here at Bosworth, and while this Chardonnay is a long way away from the voluptuous full buttery styles of the 1980's, you can see how we arrived where we did. We love the rich stone fruit and cashew notes, we love the oak which while integrated is still apparent and we love the length and lovely acidity. Stone fruits and citrus on the nose, a touch of cashew nut and great length and acidity to balance the richness.

## Technical Details

Picking Dates: 8th and 9th February 2018  
Vineyards: Denton's and Orchard Chardonnay  
Alc/ Vol: 13.0%  
Bottling Date: 17th September 2018



Organically Grown, Traditionally Vinified