



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2019 Semillon

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 Soursof (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 well over 20 years now.

Vintage 2019

We had good spring rains but lower summer rainfall than we usually receive in McLaren Vale. As a result of this dry growing period, disease pressure was low (no mildews!) although we had a couple of heat spikes in late January and some hot days in February which resulted in reduced crops compared to 2018 (down by up to 30% depending on variety). Whites were picked early in February and picking of the reds started at the beginning of March and was largely all over by the end of the month. Quality is terrific however, and we have great hopes for the reds from 2019 and judging by this (new) white wine, the whites are pretty smart too.

Winemaking

Made from one of the last blocks of Semillon in McLaren Vale, this wine pays homage to the early picked Hunter Valley style, and is testament to Joch's love of his old Semillon vines. Back in the day, Joch's parents grew grapes commercially (they didn't make any wine under their own label) and the Semillon used to go to Penfolds where winemaker Neville 'Falky' Falkenberg loved it. He made some trial bins which were in the running to make the Penfolds 'White Grange' Yattarna but in the end, Chardonnay prevailed. So here we are some 20 years down the track making our own single vineyard (and unoaked, in the Hunter tradition) Semillon. Grapes are picked early and pressed off skins and fermented in stainless steel, and bottled early. No time in oak for this wine.

Tasting Note

Fruit tingles, sherbet and citrus on the nose and through onto the palate. The wine has taut acidity and great length of flavour. Match with a retro prawn cocktail. Or just chill and drink it on a spring day.

Technical Details

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| Vineyards: | Edgehill |
| Picking Dates: | 5th and 6th February 2019 |
| Alc/ Vol: | 12.0% |
| Bottling Date: | 15th June 2017 |



Organically Grown, Traditionally Vinified