



BATTLE  
of  
BOSWORTH

McLAREN VALE



# Battle of Bosworth McLaren Vale 2019 Pinot Noir

## 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 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, 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, Pinot Noir, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre (and a little Touriga Nacional and Graciano) which are fully certified organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

## 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

From some of the last surviving Pinot Noir vines in McLaren Vale, we make the Bosworth Pinot as if we lived in Beaujolais, the region to the south of Burgundy in France which is famous for its Gamay. Not that we are riding around on big black bicycles with a string of onions around our necks with a baguette in our back pocket. More that we want to make our Pinot with soft tannins, and we are aiming for a fresh bright light and varietal style.

We pick the Pinot a little leaner (this means we pick it a little earlier, so with a little less sugar) and we ferment about 30% of the grapes anaerobically in old apple bins (carbonic maceration) which helps soften the tannins. The wine spends about 6 months in older oak. It's a lovely light luncheon wine.

## Tasting Note

If it looks like a duck, and quacks like a duck... the nose and palate all say Pinot Noir; The Bosworth PN is very varietal, with a nose of strawberries and plums with a spicy lift. The palate is all silk and with buckets of red fruit characters all wrapped up in gentle tannins. A ripper of a wine.

## Technical Details

Vineyards:	Braden's and Cox's
Picking Dates:	14th and 16th February 2019
Alc/ Vol:	14.0% alc/vol
Bottling date:	3rd July 2019



Organically Grown, Traditionally Vinified