



BATTLE  
of  
BOSWORTH

McLAREN VALE



# Battle of Bosworth McLaren Vale 2019 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, 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 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

Our chardonnay is a proper one which is fermented and matured in small French oak barrels. We stop the wine going through malo (MLF - malolactic fermentation, a secondary bacterial fermentation that occurs after the sugar - to - alcohol fermentation) because we want to retain the wine's natural acidity, and MLF softens that acidity and makes it taste buttery. It's not the 1980's here, after all.

## Tasting Note

Rich stone fruit on the nose, along with a hint of cashew and citrus, and whiffs of lovely oak, built around lovely acidity to balance the rich Chardonnay flavours.

## Technical Details

Picking Dates: 16th February 2019  
Vineyards: Denton's  
Alc/ Vol: 13.0%  
Bottling Date: 12th August 2019



Organically Grown, Traditionally Vinified