



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2019 Best of Vintage Petit Verdot (70%) Shiraz (30%)

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 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, Chardonnay, Viognier, Sauvignon Blanc, Pinot Grigio, Pinot Noir and Mourvèdre (and a little Graciano and Touriga Nacional) which are fully certified 'A' grade 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). We started picking the reds started at the beginning of March and had largely finished picking them all by the end of the month. Quality is pretty good all round.

Winemaking

Best of Vintage is as the name suggests, the very best (red) wine from the vintage, which gets to spend extra time in the best oak barrels. The process begins when Joch tastes every barrel of current red wine when it is time to start bottling them all. Every barrel is tasted and assessed. Any outstanding barrels are set aside for Best of Vintage. This year, the majority of the BOV comprises Petit Verdot. This used to be grown on the hill outside cellar door, however following the 2019 vintage Joch cut off the PV and grafted it to Shiraz, so this wine represents the variety's swansong! Get it while you still can!

The Best of Vintage components are open fermented on their skins in small 2 tonne vessels, are pumped over twice daily (to extract colour flavour and tannin from the grapes and skins) and finish ferment in fine oak barrels (French oak generally). Maturation continues in barrel. The Best of Vintage wine spends generally about 18 months in oak before blending and bottling.

Tasting Note

Dense blue fruits, violets, rum and raisin chocolate on the nose. Full, mouth coating tannins, with a lively, fresh and long finish. A complex wine which will age well; Joch advises decanting. Cellar for up to 10 years if you can.

Technical Details

Vineyards:	Bradens and Chanticleer
Varieties:	Petit Verdot(70%) Shiraz (30%)
Picking Dates:	8th April 2019
Alc/ Vol:	14.5% alc/ vol
Bottling Date:	2nd July 2020
Produced	196 six packs produced



Organically Grown, Traditionally Vinified