



**BATTLE**  
*of*  
**BOSWORTH**  
MCLAREN VALE



## Battle of Bosworth McLaren Vale 2021 Sauvignon Blanc

### 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.

### Vintage 2021

Good winter and early spring rains were followed by a generally dry and mild growing season. After the leaner vintages of 2019 and 2020 it was nice to see a return to long term average crop levels. We had a slow and steady ripening period without any excessive heat spikes which has resulted in super varietal fruit intensity and balanced natural acidity.

A Mary Poppins kind of vintage; practically perfect! Joch is always loathe to comment favourably about vintage quality, for fear of jinxing things - he can be superstitious like that, but by the end of harvest, the word 'exceptional' was heard to come out of his mouth.

### Winemaking

We have been making SB from our organic vineyards for a long time now, and although McLaren Vale may not be the first region that springs to mind when you think of Sauvignon Blanc, it is entirely possible to make a ripper Savvy from the Vale.

If you grow the grapes properly, harvest at the right time (just before you get those tropical characters so beloved by the Kiwis), pick at night to preserve the delicate characters and let the grapes go through a cool ferment, then it can be done. Example; the BoB SB

Restrained and sophisticated is how we like this wine. We ferment in stainless steel and don't use any oak barrels at all in the making of the wine (although we allow it to sit on its gross lees - the slightly cloudy bits at the bottom of the tank comprising yeast cells and bits of grape) to develop texture. We fine the wine using VEGAN-friendly products (potato, actually) before bottling.

### Tasting Note

On the nose, cut grass and nettles, with the merest hint of passionfruit & a racy lemony finish, just made for drinking as an aperitif or serving with creamy cheeses before dinner.

### Technical Details

Vineyard:	Edgehill
Picking Dates:	1st February 2021
Alc/ Vol:	12.0% alc/vol
Bottling Date:	9th June 2021



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**Organically Grown, Traditionally Vinified**