



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2022 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 2022

We didn't think that things could get much better after the 2021 season, but we were wrong. It was almost spooky: average winter and early spring rains, a cool summer and gentle ripening conditions throughout the 2022 season. This ripening period was also dry, and we didn't experience any heat spikes at all; everything ripened in order and with a break between the varieties. Veraison (the stage of grape development when the grapes change colour as they get nearer to harvest) was later than usual, and picking across all varieties was a little later than usual, too. Overall, 2022 was a terrific vintage, with super quality whites.

Winemaking

We pick at night when the grapes are cooler and bring them into the winery before dawn. They are pressed off skins and pumped into barrel (new and French oak hogsheads - 500 litre barrels) to undergo a wild, natural ferment. We try our hardest not to let the wine go through MALO (MLF or malolactic fermentation) so that the wine retains its crisp natural acidity. Once ferment is finished the wine then spends about 6 months in oak before bottling.

Tasting Note

Nougat, cashew and peach on the nose. Beautiful oak characters frame the very gentle tropical and stone fruit characters on the palate and encased within a structure of super delicate but convincing natural acidity. Great stuff.

Technical Details

Vineyard:	Denton's
Picking Dates:	22nd and 26th February 2022
Alc/ Vol:	13.0% alc/vol
Bottling Date:	4th October 2022
Volume bottled	692 x 6 packs



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Organically Grown, Traditionally Vinified