



BATTLE
of
BOSWORTH
McLAREN VALE



**Battle of Bosworth
McLaren Vale
2023 'Dissident' Skin Contact Field Blend
Sauvignon Blanc 47% Chardonnay 46%
Muscat à Petits Grains 7%**

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.

Organic Viticulture

Bosworths have been growing grapes on and off in McLaren Vale since the 1850's. The current Bosworth wine growing chapter began in the early 1970's when Peter and Anthea planted vineyards in Willunga on the site of a derelict almond orchard. Son Joch Bosworth converted these vineyards to organic viticulture in 1995, and they were certified by 1999; the very first certified organic vineyards in McLaren Vale.

Vintage 2023

We had a very wet winter (between June and September) and a cool wet spring, which tested the mettle of our in-house viticulturist/ vigneron, AKA Joch. As a result of these trying conditions, vintage started later than in previous years (we picked Chardonnay on the 15th February in #v2023) and we had much smaller volumes than in 2022 or 2021. We had a few warm days in January and February and picked the whites quite quickly, then about 10mm of rain in early March which settled the dust and stopped picking for a little while. Despite the smaller vintage, the quality of grapes was excellent across both red and white varieties.

Winemaking

Sauvignon Blanc and Chardonnay (with a dash of Muscat à Petit Grains, AKA Red Frontignac) were picked and co-fermented on skins for about 5 days. The juice was pressed off skins before it had finished fermentation. Once fermented, 'Dissident' went through 'malo' (Malolactic Fermentation or MLF, google it) before being bottled un-fined and unfiltered. No time in oak for the Dissident.

Tasting Note

On the nose citrus lemongrass and spice and on the palate riverstones and citrus with soft tannins. Fermenting these three white varieties together on their skins and bottling them without filtering or fining makes for a gentle red-like white - especially on the palate. Drink gently chilled with sushi.

Technical Details

Vineyard:	Edgehill, Denton's and Braden's
Picking Dates:	Chardonnay 23th February, Sauvignon Blanc 27th February and Red Fronti AKA Muscat 23rd February 2023
Alc/ Vol:	12.5% alc/vol
Bottling Date:	11 August 2023



E: info@battleofbosworth.com.au
T: +61 8 8556 2441
F: +61 8 8556 4881
www.battleofbosworth.com.au

Organically Grown, Traditionally Vinified