



BATTLE
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BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2023 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 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, helps create a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes.

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

This is our 15th version of the Bozzie Sauvignon Blanc and we have got the style down pat. Those who have enjoyed past vintages know what to expect - a wine that is grassy, restrained and lemony. This is as much to do with the regional expression of the variety as Joch's gentle winemaking methods. The trick is to harvest on taste (and sugar ripeness of course) and Joch has been around the viticultural block enough times to know exactly when it is time to pick. In a nutshell, this is just when the fruit is on the cusp of showing a tropical fruit character. When he tastes this, we get the fruit off ASAP and into the winery where it goes through a cool and slow fermentation in stainless steel tanks.

Tasting Note

On the nose you will see lime, fresh passionfruit and custard apple with a hint of nettles. The palate shows fresh herbs and soft tropical flavours with a chalk and lime zestiness. Drink as an aperitif or with a creamy cheese.

Technical Details

Vineyard:	Edgehill
Picking Dates:	23rd February 2023
Alc/ Vol:	12.0% alc/vol
Bottling Date:	1st June 2023



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Organically Grown, Traditionally Vinified