



BATTLE
of
BOSWORTH

MCLAREN VALE



Winemaking Rationale at Battle of Bosworth

The Aim:

Battle of Bosworth produces balanced, single vineyard wines that best express the qualities and characteristics of the site, in a wine style that we, and hopefully others, enjoy drinking.

In The Vineyard

Battle of Bosworth makes organically grown and certified single vineyard wines; and as such, we can't use blending components from other vineyards, or indeed other regions, even if we wanted to. We have to create our own blending components in the vineyard and winery in various ways.

As firm believers in the maxim that good wine is made in the vineyard, this is precisely where we start. There is constant experimentation in the vineyard using different regimes -pruning, trellising, water regulation, crop thinning and other techniques, which, if they prove effective, are adopted.

Homage to Amarone

The use of cordon-cut Amarone style grapes in the red wines has come about as the result of one such experiment. Wrapping canes down onto a fruiting wire at pruning time which are then cut as the fruit reaches the desired flavour ripeness (anywhere from 12-16 baumé) is a variation on an old theme.

The grapes are allowed to shrivel for 14-20 days which concentrates the sugar, acid and flavour. The cordon cut fruit, and other experimental parcels of fruit are vinified separately and blended back in varying proportions prior to bottling. In some years we have enough of this cordon cut material to bottle a 100% Amarone style wine as the 'White Boar'

The Winery

This spirit of experimentation continues in the winery, with fermentation time, fermentation temperature, the type of oak used, the time spent in oak, time on lees and a host of other processes, manipulated to achieve the desired Battle of Bosworth style.

Masters of our winemaking destiny

Being small producers and owner operators, we have greater flexibility with blending when the time comes to putting the final wine together. If a wine component which has resulted from an experiment in the vineyard or winery has 'worked', and will add an extra twist to the blend, then we use it.

The Result:

Constant experimentation in the vineyard and winery, along with traditional vinification and natural minimal processing, combined with organic and sustainable viticulture have helped us ensure the purity, integrity, texture and flavour of the vineyard in the Battle of Bosworth wines. In short, good booze, we hope.



Organically Grown, Traditionally Vinified