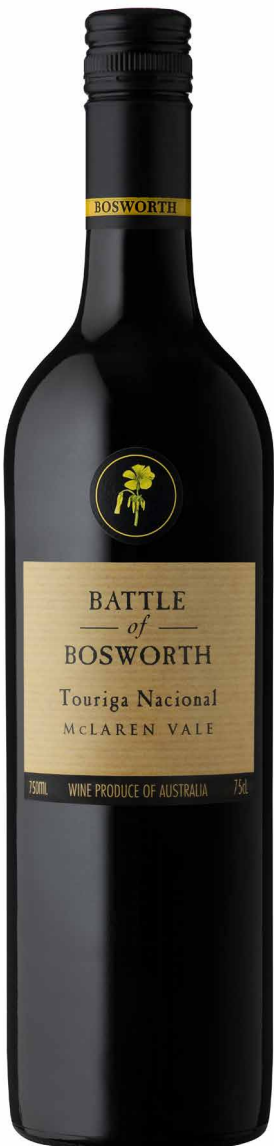




BATTLE
of
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2019 Touriga Nacional

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 1840'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, 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, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc, Pinot Grigio, Pinot Noir and Mourvèdre (and a little Graciano and Touriga Nacional) which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

Vintage 2019

We had good spring rains but lower summer rainfall than we usually receive in McLaren Vale. As a result of this dry growing period, disease pressure was low (no mildews!) although we had a couple of heat spikes in late January and some hot days in February which resulted in reduced crops compared to 2018 (down by up to 30% depending on variety). Whites were picked early in February and picking of the reds started at the beginning of March and was largely all over by the end of the month. Quality is terrific however, and we have great hopes for the reds from 2019 and judging by this (new) white wine, the whites are pretty smart too.

Winemaking

We pick this Portuguese variety nice and early when we make it to be a table wine (we let it get a lot riper when we are making a vintage port) so we get the beautiful floral characters that Touriga exhibits at a lower beaumé (sugar level). The grapes are crushed and then fermented in small open vessels. The juice is pumped over the skins twice daily and once the wine has finished ferment it is matured gently in stainless steel tanks - we don't put the Touriga in oak, as we are trying to make a bright fresh medium-bodied wine from which the fruit characters shine forth.

Tasting Note

Bright fresh juicy wine, with red fruits and intensely floral. The 2019 Touriga is medium-weight, with juicy acidity and a long cherry finish.

Technical Details

Vineyards:	Denton's
Picking Dates:	26th February 2019
Alc/ Vol:	12% Alc/ vol
Bottling Date	12th December 2019



Organically Grown, Traditionally Vinified