



BATTLE
of
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2020 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 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 2020

I asked Joch to give me his vintage report for 2020 and this is what I got verbatim and straight from the horse's mouth; 'Looked like a bastard of a year; hot and dry and then it rained in late January and early February and a cool change moved in, which continued through to February and March and these conditions finished everything off nicely. There were tiny yields and so in reality 2020 ended up only a bitch of a year, not a bastard.'

Winemaking

We ferment and mature the Bosworth Chardonnay in small French oak barrels. Ergo, it is a proper Chardonnay, not one of this wannabe Chardonnays with no oak (see Spring Seed Wine Co 'Four o'clock' Chardonnay). We allow the fermentation process to begin naturally, but stop the wine going through malolactic fermentation because we don't want to lose the crisp natural acidity. The wine spends about 6 mont'hs in oak before bottling.

Tasting Note

The Bosworth Chardonnay is never short on flavour - ours is a stone fruit, cashew style of Chard which is framed within the super French oak we use (about 30% new oak), and all the better for it we think. We don't allow the wine to go through Malolactic fermentation (we don't want a buttery style of Chardonnay) so the wine retains a crisp acidity.

Technical Details

Picking Dates:	17th, 19th and 27th February 2020
Vineyards:	Denton's and Orchard Block
Alc/ Vol:	13.0%
Volume bottled	1234 x 6 packs
Bottling Date:	7th September 2020



Organically Grown, Traditionally Vinified