



BATTLE  
of  
BOSWORTH

McLAREN VALE



# Battle of Bosworth McLaren Vale 2021 Pinot Noir

## 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 2021

Good winter and early spring rains were followed by a generally dry and mild growing season. After the leaner vintages of 2019 and 2020 it was nice to see a return to long term average crop levels. We had a slow and steady ripening period without any excessive heat spikes which has resulted in super varietal fruit intensity and balanced natural acidity.

A Mary Poppins kind of vintage; practically perfect! Joch is always loathe to comment favourably about vintage quality, for fear of jinxing things - he can be superstitious like that, but by the end of harvest, the word 'exceptional' was heard to come out of his mouth.

## Winemaking

Pinot Noir was planted on our Braden's vineyard in 1987. The young Joch Bosworth was wheeled out to help plant during his holidays - wonderful memories of working with his dad, something to treasure! Halcyon days indeed.

We make a lighter style of Pinot Noir and as such, we put about 30% of the Pinot Noir through carbonic fermentation in plastic bags in old apple crates. This helps us soften out the tannins; we want to make a delicious light luncheon wine, not a blockbuster. The rest of the grapes are put through a fairly standard Bosworth red winemaking process of being fermented in small open vessels and then matured for a short while in older oak barrels.

We pick the Pinot quite lean. The wine spends about 6 months in older oak. It's a lovely light vibrant style.

## Tasting Note

The colour is classic Pinot; bright and light red. This is the eleventh vintage of our Pinot Noir and we reckon we have just about nailed this wine, style-wise. We have made an even, light to middle-weight wine with good length and balance.

## Technical Details

Vineyards:	Bradens and Cox's
Picking Dates:	28th Jan, 2nd and 17th February 2021
Alc/ Vol:	14.0%
Bottling date:	8th July 2021



Organically Grown, Traditionally Vinified