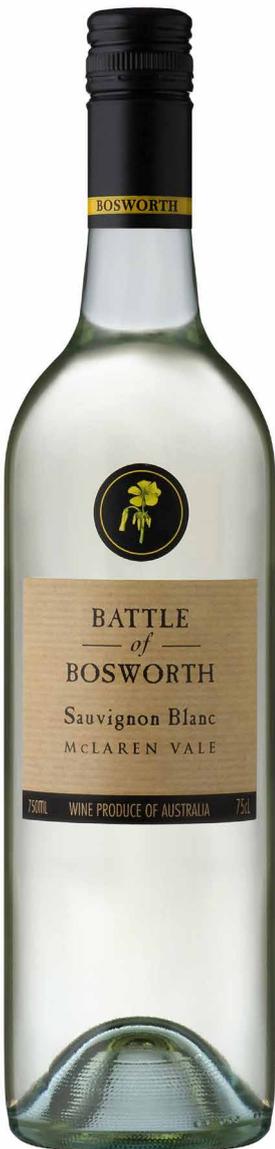




BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2020 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 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 don't muck about when we make this wine; you have to be quick to get it right. Joch tastes the grapes on the vines in the days leading up to picking; he doesn't want to taste any tropical/ pineapple characters in the SB grapes - otherwise the style becomes too over the top - we like restrained and sophisticated rather than ostentatious. He picks when the grapes are tasting on the grassy/ lemony part of the flavour spectrum.

On the winemaking side of things, cool fermentation is king. We ferment in stainless steel tanks which we can chill down as we don't want the ferment to get up a head of steam and get hot. We don't use any oak barrels in the making of this wine, although we do let the wine spend time sitting on the yeast lees - the cloudy bits at the bottom of the tank, to give the wine 'texture'. Once through ferment and fined (this wine is VEGAN Friendly) it is straight to bottle.

Tasting Note

On the nose you can smell cut grass WITH a hint of passionfruit and lantana. The palate has crisp acidity with a very slight tropical and citrus palate. Drink with oysters, or pan-fried white fish served with lemon and butter wine and can be chilled on a warm summers day if you've had enough white wine.

Technical Details

Vineyards:	Edgehill
Picking Dates:	10th February 2020
Alc/ Vol:	12.5%
Bottling Date:	7th December 2020



Organically Grown, Traditionally Vinified