





BATTLE
of
BOSWORTH
McLAREN VALE



Battle of Bosworth McLaren Vale 2015 Chardonnay

Vintage 2015

We had a very early start to vintage in 2015, with generally mild conditions throughout. We had only a handful of hot days, which allowed natural acids to develop nicely. This was a very short, sharp vintage, with most winemakers finishing their vintage well before Easter. Yields were down, somewhere between 10 and 30% depending on variety. Joch's take on the whole affair? 'Fast, early and pretty'.

Winemaking

Fancy winemaking for our Bosworth Chardonnay; pressed straight to the best French barrels from a variety of coopers, all of them expensive. The wine goes through a natural ferment; that is we don't seed it with any commercial yeast but rely upon the natural yeast from the vineyard to start the process. The wine stays on high solids (sur lie), which helps to add subtle textural characters. High solids means we don't rack off the old yeast cells but allow the wine to sit there in and amongst them.

Tasting Note

The BoB Chardonnay has a complex nose of hazelnut, stone fruit skins and the merest hint of shotgun. The palate shows white stone fruit and some citrus characters. It is a medium-bodied, full flavoured and utterly delicious wine.

2017 Halliday Wine Companion 91 points 'it's quite delicious'

Technical Details

Picking Dates:	9th February 2015
Vineyards:	Denton's and Chanticleer
Alc/ Vol:	13.0%
Bottling Date:	16th September 2015

Organically Grown, Traditionally Vinified