



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth
McLaren Vale
2021 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 1850'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 fertilizers. 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, Semillon, Viognier, Sauvignon Blanc and Mourvèdre (as well as some Touriga Nacional and Graciano) which are fully certified '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

This is a modern style of Chardonnay with great flavour and acidity all in one package. The trick with this wine is to prevent it going through secondary 'malo', or malolactic fermentation, so that we keep a lovely fresh natural acidity to frame the white stone fruit and cashew characters and the super French oak.

Once picked and pressed off their skins, the Chardonnay is pumped into oak barrels (30% new oak, the balance one and two-year old hogsheads - which are 500 litres) and fermentation begins naturally. Once ferment is finished the wine then spends about 6 months in oak before bottling.

Tasting Note

The BoB chardonnay has a nose which shows stone fruit (peach and nectarine) with hints of cashew wrapped up in luscious French oak. We make sure that the wine retains its crisp natural acidity to act as a counterpoint to this richness. All of these components come together to create a sophisticated wine with a rich, flavoursome nose and palate, terrific acidity and wonderful length.

Technical Details

Vineyard:	Denton's
Picking Dates:	1st and 2nd February 2021
Alc/ Vol:	13.0% alc/vol
Bottling Date:	30th August 2021
Volume bottled	847 x 6 packs



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Organically Grown. Traditionally Vinified