



BATTLE
of
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2021 Cabernet Sauvignon

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 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.

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

Making our Cabernet Sauvignon is very much a case of staying steady on our course. We pick when the grapes are flavour and sugar ripe, crush then ferment in small open vessels. Once nearly through ferment, we pump the wine into one and two-year old French oak barrels (and a few older ones) where it finishes ferment. The wine then spends roughly 12 months in oak before being bottled.

Tasting Note

Aromas of red and blackcurrant, crushed stone and fresh herbs. Full-bodied with velvety tannins. Fresh on the palate with some graphite undertones. A super fresh varietal Cabernet, proving once again, if proof were needed, that McLaren Vale makes fantastic Cabernets.

Winner Top Gold Class 11 2022 McLaren Vale Wines Show

Trophy for best Two years or Younger Cabernet Sauvignon 2022 McLaren Vale Wine Show

Trophy Best Cabernet Sauvignon of Show 2022 McLaren Vale Wine Show

Technical Details

Vineyards:	Bradens, Dutchmans, Edgehill and Winery Block
Picking Dates:	7th, 15th, 17th and 20th March 2021 and 7th April 2021
Alc/ Vol:	14.0% alc/ vol
Bottling Date:	16th August 2022



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Organically Grown, Traditionally Vinified