



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth
McLaren Vale
2023 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 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 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, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre (as well as a little Graciano, Touriga, Pinot Noir and Pinot Gris) which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 25 years and older.

Vintage 2023

We had a very wet winter (between June and September) and a cool wet spring, which tested the mettle of our in-house viticulturist/ vigneron, AKA Joch. As a result of these trying conditions, vintage started later than in previous years (we picked Chardonnay on the 15th February in #v2023) and we had much smaller volumes than in 2022 or 2021. We had a few warm days in January and February and picked the whites quite quickly, then about 10mm of rain in early March which settled the dust and stopped picking for a little while. Despite the smaller vintage, the quality of grapes was excellent across both red and white varieties.

Winemaking

We pick at night when the grapes are cooler and bring them into the winery before dawn. They are pressed off skins and pumped into barrel (new and French oak hogsheads - 500 litre barrels) to undergo a wild, natural ferment. We try our hardest not to let the wine go through MALO (MLF or malolactic fermentation) so that the wine retains its crisp natural acidity. Once ferment is finished the wine then spends about 6 months in oak before bottling.

Tasting Note

Stone fruit on the nose, with spice from the French oak (full barrel ferment, see above!) and tight acidity makes for a delicious wine with balance and poise.

Technical Details

Picking Dates:	23rd February 2023
Vineyards:	Denton's
Alc/ Vol:	13.0%
Volume bottled	1016 x 6 x 750ml cases
Bottling Date:	9th October 2023



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Organically Grown. Traditionally Vinified