



BATTLE  
— of —  
BOSWORTH  
MCLAREN VALE



## Battle of Bosworth McLaren Vale 2024 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. All of our vines are certified organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now well over 35 years old.

### Vintage 2024

Initially 2024 was a typical warm, dry season then became wet and windy as sub-tropical weather systems pushed south in December and January before returning to a warm and dry season. It was colder than average from budburst to flowering, then windy and cold during flowering which extended this phase of grape development. We had a wet and windy December. We then had a turnaround, with a dry end of season - a few hot days in early February and then March was terrific for ripening wine grapes; warm temperatures during the day and cooler temperatures at night.

### 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 (we use both new and French oak hogsheads, which are 500 litres) 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

On the nose you will get stone fruit (nectarine), with spice from the French oak (the Bosworth Chardonnay undergoes a full barrel ferment, see above!) while on the palate there is a hint of citrus, plus the spice from the oak, toast as well, plus that wonderful stone fruit character. Balanced by the natural acidity, this wine shows once again, if proof were needed, that McLaren Vale can make super Chardonnay.

### Technical Details

Picking Dates:	9th February 2024
Vineyards:	Denton's
Alc/ Vol:	13%
Volume bottled	700 x 6 packs
Bottling Date:	17th September 2024



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Organically Grown, Traditionally Vinified