



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2024 Sauvignon Blanc

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 our vineyards 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, helps create a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes.

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

The Keep it Simple Silly (KISS) winemaking theory (and practise) prevails with our Bosworth Sauvignon Blanc. Joch picks the SB just before the flavour profile of the grapes becomes more tropical. We like a hint of tropical fruit characters (passion fruit and pineapple), but not a mass onslaught – that's for the Kiwis! Our Sauvignon Blanc tends more towards grassy characters, with that slight hint of tropical fruit. Once picked and pressed off skins, the grapes undergo a temperature-controlled fermentation in stainless steel tanks. We keep oxygen away from the wine to preserve the delicate aromatics of the grapes.

Tasting Note

On the nose grass, nettles and a hint of passionfruit. The palate shows delicious crisp and zesty acidity with a hint of citrus. Awesome with natural oysters.

VEGAN FRIENDLY

Technical Details

Vineyards: Edgehill
Picking Dates: 7th and 9th February 2024
Alc/ Vol: 12.0%
Bottling Date: 29th May 2024



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Organically Grown, Traditionally Vinified