



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2019 Vintage Fortified Touriga Nacional

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 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.

Battle of Bosworth grows Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc, Pinot Grigio, Pinot Noir and Mourvèdre (and a little Graciano and Touriga Nacional) which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

Vintage 2019

We had good spring rains but lower summer rainfall than we usually receive in McLaren Vale. As a result of this dry growing period, disease pressure was low (no mildews!) although we had a couple of heat spikes in late January and some hot days in February which resulted in reduced crops compared to 2018 (down by up to 30% depending on variety). Whites were picked early in February and picking of the reds started at the beginning of March and was largely all over by the end of the month. Quality is terrific however, and we have great hopes for the reds from 2019.

Winemaking

Back to the future with this opulent Vintage Fortified Touriga Nacional. In the old days we would have called this wine a Vintage Port. The Bosworth VFT is made using one of the best-known red varieties from Portugal, where it plays a leading role in the production of vintage ports and increasingly, dry red wines.

Touriga has terrific structure and body and has great tannins and concentrated flavors of black fruit - perfect for making Vintage Fortified wines. We pick the Touriga flavour and sugar ripe and ferment it in open vessels. The wine is then fortified with fine brandy grape spirit to stop the fermentation process and elevate the alcohol up to about 19% alcohol. The VFT then hid in a Hogshead barrel (300 litres) and a Barrique (225 litres) for a year or more prior to being discovered by Louise and bottled in August and then packaged in time for Christmas.

Tasting Note

Violets and blue fruits on the nose, along with elusive Earl Grey tea characters and a hint of Christmas cake. The palate shows dark cherries and is nice and even and balanced with good length and a terrific integration of fruit. Pull up your favourite armchair, stack a plate with some hard cheese and crackers and pour yourself a slug of this opulent beauty and relax.

Technical Details

Vineyards:	Dutchman's Block
Picking Dates:	March 2019
Alc/ Vol:	19% Alc/ vol
Bottling Date	31st August 2020



Organically Grown, Traditionally Vinified