



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2020 Pinot Noir

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 2020

I asked Joch to give me his vintage report for 2020 and this is what I got verbatim and straight from the horse's mouth; 'Looked like a bastard of a year; hot and dry and then it rained in late January and early February and a cool change moved in, which continued through to February and March and these conditions finished everything off nicely. There were tiny yields and so in reality 2020 ended up only a bitch of a year, not a bastard.'

Winemaking

With the Bosworth Pinot Noir we are aiming for a fresh bright light and varietal take on Pinot Noir - a light luncheon wine, if you will. Style wise this wine is more Beaujolais than Burgundy (although obviously Beaujolais is made using Gamay, to confuse the issue!).

We pick the Pinot a little leaner (this means we pick it a little earlier, so with a little less sugar) and we ferment about 30% of the grapes anaerobically in old apple bins (carbonic maceration) which helps soften the tannins. The wine spends about 6 months in older oak. It's a lovely light vibrant style.

Tasting Note

Our Pinot Noir is very true to variety on the nose; bright and fresh (think strawberries) rather than forest floor, which is a characteristic of more complex, funky styles of Pinot Noir from more traditional Pinot Regions.

The palate is all silk, with a little spice and with buckets of red fruit characters enveloped in gentle tannins; a gentle hand in a velvet glove, there's no iron fist here. A delicious wine and can be chilled on a warm summers day if you've had enough white wine.

Technical Details

Vineyards:	Bradens
Picking Dates:	13th and 21st February 2020
Alc/ Vol:	14.0%
Bottling date:	12th August 2020



Organically Grown, Traditionally Vinified