







Battle of Bosworth McLaren Vale 2020 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 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

This is our sixth version of a straight Touriga Nacional under the Bosworth label, although we have been growing this Portuguese variety for a number of years now. It was grafted onto some 25 year old Shiraz vines. Touriga is the anchor variety for proper old-school Vintage Fortified Ports out of the Douro in Portugal (hot tip, we make one too!). We use old oak to mature the wine in, and we bottle the wine early. We also picked pretty early as we want to capture the bright red fruits and floral characters.

Tasting Note

This is a delicate mid weight wine, with lovely light floral characters; not what you would usually expect from McLaren Vale. It has bright red fruits on the nose, with a whiff of Earl Grey tea, too. It has a light, balanced palate, again with red fruits and cherries, and is nicely proportioned and full of flavour. One of the first reviews of this wine by Max Allen paired the Touriga with Portuguese chicken with cucumber, fennel and avocado salad. This pairing still stands!

Technical Details

Vineyards: Denton's
Picking Dates: 18th March 2020
Alc/ Vol: 12% Alc/ vol
Bottling Date 31st August 2020

