



BATTLE
of
BOSWORTH
MCLAREN VALE



Battle of Bosworth
McLaren Vale
2019 Cabernet Sauvignon

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 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.

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). We started picking our reds at the beginning of March and was largely all over by the end of the month. Quality was terrific however.

Winemaking

Cabernet was picked from the Bradens/ Chanticleer/ Winery block triumvirate: the Bosworth mix of stony loam soils and black cracking Bay of Biscay soils. In terms of making our BoB Cab; same as we always do; we pick the grapes when they are ripe, crush them and then ferment them in small vessels with twice daily pump overs followed by approximately 12 months in lovely French oak (20% new, give or take). We then bottle and let the wine mature before release.

Tasting Note

A stylish, understated wine that shows wonderful varietal characteristics. This a lovely wine showing black and blue fruits on the nose and lovely classy oak. Delicious.

92 points Halliday Wine Companion

Vegan Friendly

Technical Details

Vineyards:	Chanticleer, Bradens and Winery Block
Picking Dates:	19th - 27th March 2019
Alc/ Vol:	14.0% alc/vol
Bottling Date:	11thSept 2020



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Organically Grown. Traditionally Vinified