



BATTLE
— of —
BOSWORTH
McLAREN VALE



Battle of Bosworth McLaren Vale 2024 Expat 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 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

Our Pinot plantings are a hangover from the days that Joch's dad was in charge and he grew Pinot to supply one of the big wine companies with grapes to make sparkling wine. We still sell Pinot to another organic producer, but we have made a Pinot under our own label since 2011.

Picked early, we handle the fruit with kid gloves to retain the gorgeous red fruit characters and fresh acidity of the grapes. While most of the grapes are gently crushed before fermentation, we throw in some whole bunches which helps make the colour pop and can add spice and gentle tannin. Post open fermentation the wine spends some time in bigger (Hogsheads) seasoned oak barrels before bottling.

Tasting Note

Expat has a nose of sour cherry and florals and a light to medium bodied palate. It shows pretty red fruits on the palate and a hint of truffle, too. It is bright and fresh in both palate and colour (those whole bunches coming into play) with a hint of grainy tannins. Pop it in the fridge if it is a hot day and you are tired of whites and want a red wine. Drink with a duck dish of some kind.

VEGAN FRIENDLY

Technical Details

Vineyards: Braden's & Cox's
Picking Dates: 8th and the 13th February 2024
Alc/ Vol: 13.5%
Bottling Date: 10th September 2024



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Organically Grown, Traditionally Vinified