



BATTLE
of
BOSWORTH
McLAREN VALE



**Battle of Bosworth
McLaren Vale
2023 'Exile' 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 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 2023

We had a very wet winter (between June and September) and a cool wet spring, which tested the mettle of our in-house viticulturist/ vigneron, AKA Joch. As a result of these trying conditions, vintage started later than in previous years (we picked Chardonnay on the 15th February in #v2023) and we had much smaller volumes than in 2022 or 2021. We had a few warm days in January and February and picked the whites quite quickly, then about 10mm of rain in early March which settled the dust and stopped picking for a little while. Despite the smaller vintage, the quality of grapes was excellent across both red and white varieties.

Winemaking

Touriga traditionally is used in Portugal to make fantastic fortified wine. When you pick Touriga early however, it makes a floral yet savoury, mid-weight wine. We grafted Touriga over Shiraz well over a decade ago and Joch now has a pretty good handle on the variety, both as the ingredient of a super fresh and bright table wine (Exile) and a delicious port.

Joch and co pick the Touriga early to capture the delicate florals, then crush and ferment the grapes in small open vessels. Once through fermentation we mature the Exile for a short time in bigger, older barrels and then bottle it early.

Tasting Note

The Exile has a bright purple colour with blackcurrant and spice and pepper on the nose. It has a soft generous palate but finishes nice and bright with lovely length and persistence. Enjoy with luncheon and chill if it's a hot day. Great with Portuguese chicken with cucumber, fennel and avocado salad. I have been saying this for years now.

Technical Details

Vineyard:	Dutchmans
Picking Dates:	16th March 2023
Alc/ Vol:	13.0% alc/vol
Bottling Date:	24th August 2023



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Organically Grown, Traditionally Vinified