



BATTLE
of
BOSWORTH
McLAREN VALE



**Battle of Bosworth
McLaren Vale
2024 'Dissident' Skin Contact Field Blend
Semillon 71% Sauvignon Blanc 28% Chardonnay 1%**

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.

Organic Viticulture

Bosworths have been growing grapes on and off in McLaren Vale since the 1850's. The current Bosworth wine growing chapter began in the early 1970's when Peter and Anthea planted vineyards in Willunga on the site of a derelict almond orchard. Son Joch Bosworth converted these vineyards to organic viticulture in 1995, and they were certified by 1999; the very first certified organic vineyards in McLaren Vale.

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

Dissident is a white wine that is made a little like a red wine. By fermenting white grapes on their skins, we make a wine that is far more tannic and textural than whites that are not fermented on their skins (most of them). In the case of the Dissident, Semillon and Sauvignon Blanc were picked and co-fermented on skins for about 5 days.

The juice was pressed off skins before it had finished fermentation. Once fermented, 'Dissident' went through 'malo' (Malolactic Fermentation or MLF) before being bottled un-fined and unfiltered. The wine didn't spend any time in oak barrels at all.

Tasting Note

On the nose delicate floral and citrus lemongrass and spice and on the palate wet stones and citrus with soft tannins. Fermenting these white varieties together on their skins and bottling them without filtering or fining makes for a textural, gentle white with spice and intrigue - especially on the palate. Drink gently chilled with sushi.

Technical Details

Vineyard:	Edgehill, Denton's and Braden's
Picking Dates:	Semillon 9th February 2024, Sauvignon Blanc 9th February 2024
Alc/ Vol:	12.0% alc/vol
Bottling Date:	30th June 2024



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Organically Grown, Traditionally Vinified