BATTLE of BOSWORTH

McLAREN VALE



Battle of Bosworth
McLaren Vale
2026 Fiano

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 creates a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes.

Vintage 2026

A cool, wet spring made for a later start to harvest than the previous two years and was followed by a warm to hot summer (with a couple of heat spikes in January) and a cooler, slow finishing harvest. Early-season cool, wet conditions during flowering contributed to variable fruit set. Yields were generally relatively low as a result.

From mid-harvest onwards, April rainfall and low autumn temperatures slowed ripening and extended the harvest period across the region, but not for us at Bosworth as we wrapped up harvest just in time for Easter egg hunting! Overall, the 2026 harvest has produced some super quality wines, with good flavour concentration, freshness and varietal definition.

Winemaking

Hand picked from our Dam Block, we brought the grapes up Gaffney Road to press off skins and allow the juice to settle. The free run juice went into tank for fermentation and the pressings into older oak barrels. Once both batches had finished fermenting, they were combined, cold settled and then bottled. The Bosworth Fiano doesn't go through malolactic fermentation to preserve the wonderful citrusy, zesty finish.

Tasting Note

This tasting note is courtesy of 3rd generation Bosworth winemaking student, Celia who describes stone fruit and grapefruit characters on the nose plus a whiff of fig and a delicious citrusy almost waxy palate with a very delicate long floral finish. Joch when asked also mentioned a hint of star anis on the nose. You be the judge! Whatever character you smell or taste, there is no denying its deliciousness.

VEGAN FRIENDLY

Technical Details

Vineyards:	The Dam Block
Picking Dates:	11th March 2026
Alc/ Vol:	13.0%
Bottling Date:	3rd June 2026
Produced:	460 six packs

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ACO Certified Organic
ACO CERT. NO. 5106

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Organically Grown, Traditionally Vinified