

SPRING SEED WINE CO.

SPRING SEED WINES 'FORGET-ME-NOT' 2011 McLAREN VALE SAUVIGNON BLANC SEMILLON

Spring Seed Wine Co

Spring Seed Wines are made from grapes lovingly grown in our family's organic vineyard, located in the premium wine region of McLaren Vale, South Australia. The vineyard was established in the early 1970's by Peter and Anthea Bosworth, and is now owned and run by their son Joch, who began the conversion to organic viticulture in 1995. The vines are fully certified 'A' grade organic by Australian Certified Organic, a process that takes four years and involves yearly audits and random sampling of produce.

The Spring Seed Wine labels are unashamedly inspired by vintage flower seed packets created at the turn of the last century. The colour, clarity and beauty of the original seed packets are quite remarkable. We chose three different flower images to adorn each one of our McLaren Vale wines, simply because they are quite lovely. The Forget-me-not Semillon Sauvignon Blanc has the Pot Marigold (*Calendula officinalis*) Forget-me-not (*Myosotis* spp) and Sunflower (*Helianthus annuus*).

Vintage 2011

We had good winter rains after a few seasons of below average rainfall. This was a late season: budburst was approximately 2-3 weeks late, and harvest started similarly behind our standard season (we usually start picking Chardonnay in early/ mid February). This year we picked whites in late February/ early March. Unseasonal rains in March threw a spanner in the works somewhat, but luck and good management helped us dodge most of the bullets. Overall this was a very long vintage with moderate yields which tested Joch's nerves a little more than usual.

Winemaking

As brutish as Joch looks in his photos, he is a gentle winemaker, which is exactly what this style of wine requires. A deft, light hand in the winery helps us retain the delicate aromas of these varieties. Both Semillon and Sauvignon Blanc were reductively handled, which means we protected the grapes from air in order to capture their fine aromatics and ensure the flavours reached the bottle intact. Cool, temperature controlled fermentation also help in this endeavour. Neither variety spent any time in oak. Semillon was picked very slightly riper than the Sauvignon Blanc, which was picked at a lean 11 degrees Beaume, in order to retain its natural acidity and the wonderful grassy notes of this variety. Simple stuff then, really, but utterly essential for this style of wine.

Tasting Note

Freshly cut grass and a hint of citrus on the nose is followed with a lovely mid-weight palate which is super fresh and framed by those soft lemony characters which come from the Semillon. 'Forget-me-not' is perfect when served chilled as an aperitif, but very versatile when matched with a range of different food. Try it with a stir fry, lighter creamy cheeses or even dessert.

Technical Details

% Varieties:	Sauvignon Blanc (52%) Semillon (48%)
Picking Dates:	Sauvignon Blanc on the 31st Jan, Semillon on the 2nd & 3rd Feb 2012
pH Level:	3.24
Total Acidity:	5.78g/L
Alc/ Vol:	12.0%
Bottling date:	18th October 2011



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