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## SPRING SEED WINES 'SWEET PEA' 2013 McLAREN VALE MOSCATO

### 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 have chosen the Sweet Pea image for our Moscato.

### Vintage 2013

We had good winter rains then warm summer conditions which brought about an early harvest. We had a few hot-cool-hot-cool periods which made it a little trickier to decide when to pick, but Joch reckons he got it right in the end.

### Winemaking

This would have to be South Australia's (if not Australia's) only single vineyard, organically grown Moscato. We make it using 'Red Fronty', which is the McLaren Vale vernacular for Muscat à Petits Grains (red frontignac). The grape variety is common throughout central and eastern Europe, as well as here in Australia. Even though it is a red grape, it is used to make sweet or dry white wines. We use it to make our slightly sweet, gently 'frizzante' pink 'Moscato' wine. We pick the grapes and allow a couple of hours of skin contact before pressing off and fermenting, which lets us get the gentle pink colour. We stop fermentation when the wine is about 7% alcohol.

### Tasting Note

'Sweet Pea' has a delicate nose of blood orange, pink grapefruit and rosewater which moves gently onto a fresh balanced palate. Sweet Pea is a versatile wine — it can be served as an aperitif, or matched very successfully with scrambled eggs and smoked salmon for brunch. It also works very well with a strawberry pavlova or even a cheesecake.

### Technical Details

Picking Dates: 11th March 2013  
 pH Level: 3.11  
 Total Acidity: 7.09g/L  
 Alc/ Vol: 7.0%  
 Bottling date: 19th April 2013

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~ made with organically grown grapes from our vineyard ~