

SPRING SEED WINE 'FORGET ME NOT' 2012 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 2012

It is a massive truism, but really, every vintage is different. Vintage 2012 was condensed into about 8 weeks from go to whoa which meant we had finished crushing all grapes by the end of March. Generally this feat would only be accomplished by the middle to end of April. Yields across all varieties were considerably down on average (from 15-40% in some varieties), but quality is looking very promising for both reds and whites. We had cool conditions up until the end of February then some rain, which did not affect things too much (see vintage 2011) as the whites were already picked and safely in the winery.

Winemaking

Bozzie can look a little oafish (a tad harsh – but he's a big fella and often doesn't brush his hair which can make him look a little uncouth) but has a delicate hand when it comes to making this wine, which is all about fragile characters and aromas. The Semillon is picked a little riper than the Sauvignon Blanc but both varieties are reductively handled, which means we protect the grapes from air to safeguard those delicate aromas so they reach the bottle with the same characters which they had when we picked them. Both varieties go through a cold fermentation in stainless steel, and we didn't use any oak in the making of the 'Forget-me-not'. Simple.

Tasting Note

This is a terrific wine style – the classic Bordeaux white. Semillon is an excellent foil for Sauvignon Blanc, adding palate weight and texture and a little bit of citrus (lemon) on the palate. Our style of Sauvignon Blanc is grassy with hints of nettles – we don't make those ostentatious passionfruit numbers which come from over the Tasman. So we end up with a delicious stylish dry white which is great as an aperitif or matched with seafood, a chicken stir-fry or even a creamy dessert. Serve chilled.

Technical Details

% Varieties	Sauvignon Blanc (47%) Semillon (44%)
Vineyards:	Sauvignon Blanc from Braden's, Edgehill and Wilcadene Vineyards and Semillon from Edgehill
Picking Dates:	31st Jan 2012, 2nd and 6th February 2012
pH Level	2.97
Total Acidity:	6.93g/L
Alc / Vol:	12.5%
Bottling date:	12th November 2012



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~ made with organically grown grapes from our vineyard ~