

SPRING SEED WINE CO.

SPRING SEED WINE 'MORNING BRIDE' 2014 McLAREN VALE SHIRAZ ROSÉ

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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 Canna, Mourning Bride and Calliopsis flowers for the labels for our Rosé.

Vintage 2014

Vintage 2014 was a season of extremes for us all in McLaren Vale. We had great winter rains which gave us a full soil profile in time for a dry and windy spring. They don't call it windy Willunga for nothing – I think if we'd had a set of wind chimes on the property, we would have heard them all day and night from September to January. We had a series of very hot days in January, followed by about 45mm of rain over a 48 period in early February which slowed ripening of our red grapes right down. We had picked all of our white grapes prior to the rain 'event' and so we had a decent break between whites and reds, like the good old days. There was no splitting of any of the grapes left on the vine after the rain, mercifully, either. Joch's analysis of 2014 is that it was a gentleman's vintage – everything came in slowly and in order, not like the mad rush of 2013. Every vintage is different; truism of our time, and of our industry.

Winemaking

The 'Morning Bride' is a dedicated Rosé - we picked some of our Denton's Shiraz early, especially to make this wine. Grapes were de-stemmed and pressed with no skin contact at all. There was a cool, temperature-controlled fermentation in stainless steel tanks and once the grapes were through malolactic fermentation the wine was stabilised, filtered and then went straight to bottle.

Tasting Note

We wanted to make a lovely pale pink, dry crisp Rosé with a gentle nose, nice acidity and most of all, eminently drinkable. With a nose of strawberries and watermelon rind, the Morning Bride ticks off all of the criteria, we think. Serve chilled as an aperitif or drink with charcuterie and mild cheeses.


Technical Details

Picking Dates:	3rd March 2014
pH Level	3.45
Total Acidity:	6.05g/L
Alc/ Vol:	12.0%
Bottling date:	5th May 2014



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~ made with organically grown grapes from our vineyard ~