

SPRING SEED WINE CO.

SPRING SEED WINE 'FORGET ME NOT' 2013 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 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

Delicacy in winemaking is the key to this wine, to maintain the lovely yet fragile characters from both varieties, and to ensure we don't lose them between picking and getting the wine into bottle. Semillon is picked a little riper than the Sauvignon Blanc, but both varieties are made reductively, which means we do our utmost to protect the grapes and ferment from air so as not to lose character or flavour. We cold ferment the grapes in stainless steel (no oak used to make 'Forget-me-not' at all) and when ready, we bottle it immediately.

Tasting Note

This is a classic dry white blend, and it works so well for a couple of reasons. The Semillon complements the Sauvignon Blanc nicely, bringing texture and a lovely lemony mouthfeel, and the SB brings the florals and a hint of passionfruit. The fact that we have been obsessed in Australia with single varietal wines for what seems such a long time is as good a reason as any to celebrate this delicious blend. Even though they are so far away from everyone, they can't be all wrong in Western Australia, the home away from home of the SB/S blend, can they? 'Forget-me-not' is a great foil for seafood, stir fries, or mild creamy cheeses.

Technical Details

% Varieties	Sauvignon Blanc (60%) Semillon (40%)
Vineyards:	Sauvignon Blanc from Braden's, Edgehill and Wilcadene Vineyards and Semillon from Edgehill
Picking Dates:	SB picked 7th and 12th Feb 2013 and Semillon on the 14th February 2013
pH Level	3.03
Total Acidity:	6.88g/L
Alc / Vol:	13.0%
Bottling date:	21st October 2013



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SPRING SEED WINES
GAFFNEY ROAD, WILLUNGA, SA 5172
POSTAL: PO BOX 11 McLAREN VALE, SA 5171
T: +61 8 8556 2441 F: +61 8 8556 4881
www.springseedwineco.com.au

~ made with organically grown grapes from our vineyard ~