

# SPRING SEED WINE CO.



## SPRING SEED WINES 'SWEET PEA' 2014 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 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. 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

We make 'Sweet Pea' using Red Frontignac, which is the McLaren Vale vernacular for Muscat à Petit Grains, a grape variety common through central and Eastern Europe. It has a trademark musky and floral character and for your information, is a red grape, even though it is used almost everywhere to make sweet or dry white wines. We use it to make our ever-popular slightly pink and just a little bubbly 'Moscato' wine. The grapes are picked and spend a little time 'on skins', which allows the red skins to impart a little pink tinge to the wine. The grapes are then pressed off and fermented. Fermentation is stopped to make a wine of about 7% alcohol.

### Tasting Note

Bozzie's take on the 2014 'Sweet Pea' is this, 'Cinnamon, Turkish delight, citrus with a little bit of bubble-gum.' We call 'Sweet Pea' our breakfast wine – terrific with scrambled eggs and smoked salmon. It works well as a sweet wine with dessert too, especially with something strawberry based. This is a wine that can certainly multi-task!

### Technical Details

Picking Dates: 19th February 2014  
pH Level 3.16  
Alc/ Vol: 7.0%  
Bottling date: 7th May 2014

 Like us on Facebook at [www.facebook.com/BattleofBosworthandSpringSeedWines](http://www.facebook.com/BattleofBosworthandSpringSeedWines)

 Follow us on Twitter at [www.twitter.com/Bosworthwines](http://www.twitter.com/Bosworthwines)



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](http://www.springseedwineco.com.au)

~ made with organically grown grapes from our vineyard ~