

SPRING SEED WINE CO.



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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

SPRING SEED WINE 'SCARLET RUNNER' 2013 McLAREN VALE SHIRAZ

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. Organic farming is based on minimising the use of external inputs, and as such our certified organic grapes are grown and processed without the use of synthetic chemicals, fertilisers, or GMOs.

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 Scarlet Runner Shiraz displays the Hardy and Half hardy Climbers, Centaurea (*Centaurea Nervosa*) and Zinnia (*Zinnia Elegans*) labels.

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

We used standard red wine —making techniques to make the Scarlet Runner Shiraz. We pick the grapes, crush them gently then transfer them to open fermenters. Most of the grapes finish ferment in barrel, while a fair proportion only spend its time in stainless steel. We use some new, but mainly old oak barrels, some barriques but mainly hogsheads and the barrels are sourced predominantly from France but some from the USA. We want the lovely McLaren Vale fruit to take centre stage, and so the oak plays a gentle supporting role. If we pursue this theatrical analogy to its logical conclusion, the only heckling we expect with this wine are the shouts of approval from the audience. And that's quite enough of that analogy.

Tasting Note

Scarlet Runner shows typical McLaren Vale characters; red and dark fruit with spice on the nose and the palate. The fruit is fresh, as a result of its youth and a pretty decent growing season, and there's a hint of chocolate too. Nice tannins and a mid-weight tannin make this an absolute ripper of a wine. Enjoy alone, with friends or alongside a rich stew or braise.

Technical Details

Vineyard: Denton's, Edgehill and the Hill Shiraz (both stony loam soil types and Braden's (black cracking soils))
 Picking Dates: 5th, 17th and 27th March 2013
 Alc/ Vol: 14.5%
 Bottling date: 2nd December 2013

~ made with organically grown grapes from our vineyard ~