

# SPRING SEED WINE CO.

## SPRING SEED WINE 'FORGET ME NOT' 2014 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 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 moisture profile in time for a dry and windy spring. They don't call it windy Willunga for nothing. 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.

### 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 classic Bordeaux blend white has a delicate lemon/ lantana nose with a hint of fruit tingles, as well as fresh straw. On the palate it is clean and lemony, just the way we like it. This is such a terrific blend of varieties, and so versatile – for the quick pre-pranidal drink, to being matched with seafood dishes, oysters, etc, so on and so forth. Those Bordelais have had some good ideas over the years, haven't they?

### Technical Details

% Varieties	Sauvignon Blanc (60%) Semillon (40%)
Vineyards:	Sauvignon Blanc from Braden's, Edgehill and Wilcadene Vineyards and Semillon from Edgehill
Picking Dates:	Sauvignon Blanc; 6th, 10th, 17th and 18th February 2014. Semillon, the 11th February 2014
Alc / Vol:	13.0%
Bottling date:	1st Dec 2014



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~ made with organically grown grapes from our vineyard ~