

# SPRING SEED WINE CO.

## SPRING SEED WINE 'ASTER' 2014 McLAREN VALE PINOT NOIR

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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 chose three different flower images to adorn each one of our McLaren Vale wines, simply because they are quite lovely. The Aster Pinot Noir has the Aster (*Callistephus chinensis*), Foxglove (*Digitalis pupurea*) and Hollyhocks (*Alcea rosea*) labels.

### 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

A young and fresh-faced Joch Bosworth helped plant the vines which grow the grapes for this wine; a few decades ago now, way back in 1987! In the early days the grapes were sold to various other wineries but we have been making a Pinot under our label for a couple of years now. Essentially we make the 'Aster' like a Beaujolais – we don't want to extract too much tannin when making this wine. To this end we allow about 30% of the grapes to go through carbonic maceration, where the grapes ferment from within in big plastic bags in apple crates. The rest of the grapes go through standard red winemaking procedures. That is they were picked, crushed, fermented, pressed off skins into (predominantly older) oak before blending back to the 'cab mac' component and bottling. Easy peasy.

### Tasting Note

Aster has a vivid bright red colour and shows juicy red fruits, spice and cherries on the nose. The tannins are gentle, fine and persistent. The spicy red fruits and cherries emerge on the palate, too. Beautifully balanced and perfumed this is a wonderfully varietal Pinot which matches very well with a variety of cheese, chicken dishes and charcuterie.

### Technical Details

Vineyards:	Braden's
Picking Dates:	13th and 17th February 2014
Alc/ Vol:	14.0%
Bottling date:	9th Dec 2014



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~ made with organically grown grapes from our vineyard ~