

# SPRING SEED WINE CO.

## SPRING SEED WINE 'MORNING BRIDE' 2015 McLAREN VALE SHIRAZ ROSÉ

### 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 Canna, Mourning Bride and Calliopsis flowers for the labels for our Rosé.

### Vintage 2015

We had a very early start to vintage in 2015, with generally mild conditions throughout. We had only a handful of hot days, which allowed natural acids to develop nicely. This was a very short, sharp vintage, with most winemakers finishing their vintage well before Easter. Yields were down, somewhere between 10 and 30% depending on variety. Joch's take on the whole thing? 'Fast, early and pretty'.

### Winemaking

The 'Morning Bride' is a dedicated Rosé - we picked some of our Chanticleer Shiraz early, especially to make this wine. Grapes were de-stemmed and pressed with no skin contact at all. There was a cool, temperature-controlled fermentation in stainless steel tanks and once the grapes were through malolactic fermentation the wine was stabilised, filtered and then went straight to bottle.

### Tasting Note

Our intention is to make a pale pink dry Rosé reminiscent of the Mourvèdre-based wines from the South of France. Those wines make you think of long lunches sitting on La Canebiere in Marseilles watching the world and his wife go by. I think we have more than achieved our homage to 'France du Sud' and in doing so created something uniquely our own—we use Shiraz rather than Mourvèdre. You can smell fresh strawberries, watermelon rind and a hint of ginger on the nose, and fresh red fruits on the palate. Serve chilled as an aperitif or with a variety of foods such as cheese, a crab salad or the traditional caramelised onion tart from the south of France, pissaladière.

### Technical Details

Vineyard:	Chanticleer
Picking Dates:	18th February 2015
Alc/ Vol:	12.0%
Bottling date:	11th May 2015



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~ made with organically grown grapes from our vineyard ~