



SPRING SEED WINE 'ASTER' 2015 McLAREN VALE PINOT NOIR

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 Aster Pinot Noir has the Aster (*Callistephus chinensis*), Foxglove (*Digitalis purpurea*) and Hollyhocks (*Alcea rosea*) labels.

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

Back in the 1980's Pinot Noir was big in McLaren Vale (as was Riesling!). Joch's parents grew it to supply wineries with their sparkling base. As time went on other regions began to plant Pinot and so began the decline of this variety in McLaren Vale. We have a couple of blocks left and we use it to make a beautifully fragrant and silky smooth style. The idea is not to over-extract tannin – we don't want to make a big Vale dry red. To this end, we employ a method called 'carbonic maceration' which means that the grapes are left to ferment (without being put through the crusher) in a big plastic bag in an apple crate. They ferment from within and in almost anaerobic conditions. The rest of the grapes are crushed and go through a more standard red wine making procedure, with open fermentation and pump-overs to extract a bit of colour and tannin. This component spends about 6 months in older oak before blended to the cab mac component before bottling.

Tasting Note

The Aster has ripe red fruit on the nose – think plums and strawberries along with a light, alluring spice. The Spring Seed Pinot Noir is a middle weight wine with red fruit running through the palate and framed within lovely tannins.

Technical Details

Vineyards:	Braden's
Picking Dates:	6th February 2015
Alc/ Vol:	14.0%
Bottling date:	19th Oct 2015



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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

~ made with organically grown grapes from our vineyard ~