

# SPRING SEED WINE CO.

## SPRING SEED WINE 'FORGET ME NOT' 2015 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 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

Joch shows off his delicate side when making this classic Bordeaux-style blend. This involves the use of cold fermentation, reductive handling (this means keeping oxygen away from the grapes during ferment so we don't lose delicate flavours and aromas) and using stainless steel tanks as we don't want any oak influence in the wine at all. We picked Semillon a little riper than the Sauvignon Blanc, and then we bottle the wine immediately, to seal in the flavours!

### Tasting Note

'Forget-me-not' 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-prandial drink, to being matched with seafood dishes, oysters, etc, so on and so forth, the list is endless. As much as we like to have a dig at the Bordelais, it's hard to find fault with this style of wine. Absolutely delicious.

### Technical Details

% Varieties	Sauvignon Blanc (60%) Semillon (40%)
Vineyards:	Edgehill, Bradens and Wilcadene
Picking Dates:	Sauvignon Blanc; 2nd, 3rd and 4th February 2015. Semillon, the 6th & 10th February 2015
Alc / Vol:	13.0%
Bottling date:	7th Sept 2015



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~ made with organically grown grapes from our vineyard ~