



SPRING SEED WINE 'SCARLET RUNNER' 2015 McLaren Vale Shiraz

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. Organic farming is based on minimising the use of external inputs, and as such our certified organic grapes are grown and processed without the use of synthetic chemicals, fertilisers, or GMOs.

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 Scarlet Runner Shiraz displays the Hardy and Half hardy Climbers, Centaurea (*Centaurea Nervosa*) and Zinnia (*Zinnia Elegans*) 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

There is no real eureka moment when making wine - half the time it is finding the right way and then just repeating year in and year out, which kind of takes out a little of the romance of winemaking, but if it works... So, each year Joch picks the shiraz on flavour and sugar ripeness. The grapes are crushed and then fermented in open vessels before being transferred to barrel, in some case to finish ferment and other batches will go into stainless steel. Scarlet Runner is designed to be a fresh style of Shiraz without too much oak influence, so we don't go mad with oak. We do use a couple of new barrels, but for the most part we use old oak and stainless steel. We bottle the Shiraz about 12 months after we picked the grapes.

Tasting Note

This is a lovely fresh bright Shiraz, true to region and variety. There are bright red and some dark fruits on the nose, a hint of chocolate and a mere whiff of oak. The tannins in the mouth are smooth and overall the wine is fresh, juicy and quite delicious. Try it with a Tuscan pepper stew or Peposo and if you have enough Scarlet Runner, you could use it to make the dish, too!

Technical Details

Vineyard:	Denton's, Edgehill and the Hill Shiraz
Picking Dates:	17th, 19th, 20th, 24th and 26th February 2015
Alc/ Vol:	14.5%
Bottling date:	18th November 2015



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~ made with organically grown grapes from our vineyard ~