

SPRING SEED WINE CO.



SPRING SEED WINES 'SWEET PEA' 2016 McLAREN VALE MOSCATO

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 Sweet Pea image for our Moscato.

Vintage 2016

We had a very dry spring leading up to vintage 2016 and it was windy, too. We expect windy conditions in Willunga, but this was pretty intense. October and December were both pretty warm, whereas November was mild. Very healthy crops were recorded across all varieties in McLaren Vale. We had a huge downpour at the end of January a few days before the whites were due to be picked; this kind of weather event tends to give Joch a sense of tightening around the left chest area, neck and sometimes down the arm. However this 50mm downpour succeeded in refreshing the vines, giving us a few more days before picking and bringing the lawns back from the brink. February was mild with cool nights and March provided pretty good picking conditions, give or take a few warm days.

Winemaking

Our Moscato is made using Muscat à Petit Grains, which is a member of the Muscat family of grape – this variety may very well be the point from which the modern wine grape evolved. It is planted everywhere in Europe and used to make all kinds of different wine styles – white, red, fortified, sparkling and sweet. It is the ISA Brown of the grape world (look it up if that makes no sense). For us it makes a delicious, light and sweet-ish and slightly sparkling ('frizzante') pinkish wine. We pick the grapes and allow them to spend a small amount of time 'on skins' so we get the lovely pink colour. We then make the wine like a white wine; press off skins and ferment. The wine is chilled to stop fermented and bottled with a little bit of fizz.

Tasting Note

Sweet Pea is a crowd pleaser and very versatile too. Good as a heart starter in the morning, lovely with scrambled eggs and smoked salmon for brunch, versatile as a mixer with gin, ice soda water and limes later on in the afternoon, is there nothing she can't do? The nose shows grapey characters (to be expected I guess), with exotic hints of Turkish delight, spice and maybe pink bubble gum. The finish although sweet, has a wonderful savoury finish which balances out all of the flavours.

Technical Details

Vineyard:	Bradens
Picking Dates:	10th February 2016
Alc/ Vol:	7.0%
Bottling date:	15th March 2016

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~ made with organically grown grapes from our vineyard ~