







Like us on Facebook at www.facebook.com/BattleofBosworthandSpringSeedWines



Follow us on Twitter at www.twitter.com/Bosworthwines



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

SPRING SEED WINE 'POPPY' 2016 McLAREN VALE PINOT GRIGIO

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 Poppy, Alyssum and Sweet William flower images for our Pinot Grigio labels.

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

We got both kinds (of music) here – country and western. Ah, the Blues Brothers, what a movie. I wanted to use that quote although it doesn't really work for the point I am trying to make. My point being that there are two very distinct styles of wine that you can make from this variety - Pinot Gris (the best examples are from Alsace and match wonderfully with the food there) and Pinot Grigio, which is what we make, which is lighter and fresher than the Gris style. Grigio is made mainly in the north eastern mountainous area of Fruili. We pick our Grigio at night when it is cooler to help retain the delicate characters and acidity of the wine. Cold fermentation in stainless steel is the order of day for our Poppy and no time in oak barrels. Straight to bottle once settled and clear. Simple stuff hey?

Tasting Note

'Poppy' is a delicate little thing. It has gentle characters of pear and citrus, which are apparent on the palate too. Serve quite chilled as a lovely glass of wine on a warm day, or try it with some sushi or some soft creamy white cow cheeses.

Technical Details

Vineyard: Cox's Block Picking Date: 9th February 2016

Alc/Vol: 13.0% Bottling date: 2nd May 2016

~ made with organically grown grapes from our vineyard ~