



SPRING SEED WINE 'ASTER' 2016 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 pupurea*) and Hollyhocks (*Alcea rosea*) 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

Pinot Noir in McLaren Vale is a historical anomaly; our Pinot vines are practically the last but ones left from the Pinot boom of the 1980's, when every man and his dog grew Pinot to supply the big wine companies with sparkling wine base. We are very glad we still have some left. We stopped growing it to sell as sparkling base some time ago, and instead make a delicious light to medium-bodied style of PN. We treat it gently in the winery to preserve the delicate red fruit characters. We don't want to make a big Vale dry red, so about a third of the grapes go through 'cab mac' (carbonic maceration) which is essentially anaerobic fermentation. This softens out the tannins. The rest of the grapes were made in a fairly standard fashion – crushed and fermented in open vessels. This component spends about 6 months in older oak barrels before joining up with its 'cab mac' mates and going to bottle.

Tasting Note

Aster has a gentle aroma of strawberries and plums, ripe but not over-ripe. There is the mildest whiff of spice too. The palate is silky and supple with those lovely red fruits swimming through the middle. Lovely, almost imperceptible tannins frame the wine and make it a most delicious drink.

Technical Details

Vineyards:	Braden's and Cox's
Picking Dates:	11th, 15th and 26th February 2016
Alc/ Vol:	14.0%
Bottling date:	27th September 2016



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~ made with organically grown grapes from our vineyard ~