

SPRING SEED WINE CO.



SPRING SEED WINES 'SWEET PEA' 2017 McLAREN VALE MOSCATO

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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 2017

We had terrific winter and spring rains leading up to vintage 2017, a marked contrast to the previous year, proving once again if proof were needed, that every vintage is different. We had a cool early part to spring too, combined with the spring rain. Flowering was about 3 weeks later than the previous year which of course meant that vintage was 3 weeks later than normal, or as some old locals said sagely, back to the old normal. There was a very long and slow ripening period which is terrific for allowing grapes to develop their flavours. We had a pretty dry February March and April, once the spring rains finished in mid-January. Overall a late vintage with some incredibly promising reds and outstanding whites.

Winemaking

Our Moscato is made using the variety Muscat à petits grains ('muscat with small berries' is the loose French translation) or as it is more commonly known here in Australia 'Red Fronty' (red Frontignac to be precise). It is grown all over central and Eastern Europe, as well as here in Australia and although a red grape, it is used to make sweet or dry white wines or in our case, the 'Sweet Pea' Moscato, a slightly sweet, spritzy style of pinkish wine. The grapes were picked at about 12°Be and allowed a couple of hours skin contact to let us get the lovely pale pink colour. Fermentation was stopped when the wine achieved approximately 6.5% alcohol, which is practically perfect for this subtle 'frizzante' style of wine.

Tasting Note

I like to call the Sweet Pea a breakfast wine, which makes it sound like I need to take a long hard look at my personal habits, but I am thinking of a Sunday late breakfast/ brunch type affair, with some scrambled eggs and smoked salmon. The lovely grapey/floral characters are so joyous and breakfasty! You can add some gin to the Moscato, throw in some ice and lime and mint, and voila, a cocktail for early evening. There's some exotic Turkish delight character in the wine, with a bit of pink bubble gum too. Being a Moscato, it is sweet but the sweet ying is balanced out by the savoury yang. Try it for breakfast, I dare you.

Technical Details

Vineyard: Bradens
Picking Dates: 10th February 2017
Alc/ Vol: 7.0%
Bottling date: 23rd April 2017



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~ made with organically grown grapes from our vineyard ~