

SPRING SEED WINE 'FOUR O'CLOCK' 2016 McLaren Vale Chardonnay

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 '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 Four O'clock Chardonnay displays the Four O'clock (*Mirabilis Jalapa*), Gaillardia (*Gaillardia Pulchella*) and the *Brachycome* (*Iberidifolia*)

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

Preservation is the name of the game here — of both flavours (nectarine and peach) and of natural acidity, which is why the grapes are picked at night to keep them cool so we can press them off straight into tank before the sun rises. Four o'clock is made up of various batches of Chardonnay which Joch and the winery team keep separate so we have a selection of delicious components from which to blend the final wine. We protect the batches from oxygen, and keep the ferments cool in their stainless steel fermenting vats.

Tasting Note

Every vintage is different of course — which makes for the beauty and intrigue of wine — and it is certainly true of the 2016 FOC Chardonnay which as well as showing the characteristic stone fruit character this year, also shows a hint of custard apple. There are citrus characters too, and with a fresh zesty finish make this once again a lovely fresh, understated Chardonnay.

Technical Details

Picking Dates:	1st and 5th February 2016
Alc/ Vol:	13.0%
Bottled:	31st July 2017



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~ made with organically grown grapes from our vineyard ~