

SPRING SEED WINE CO.

SPRING SEED WINE 'FORGET ME NOT' 2017 McLAREN VALE SAUVIGNON BLANC SEMILLON

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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 chose three different flower images to adorn each one of our McLaren Vale wines, simply because they are quite lovely. The Forget-me-not Semillon Sauvignon Blanc has the Pot Marigold (*Calendula officinalis*) Forget-me-not (*Myosotis spp*) and Sunflower (*Helianthus annuus*).

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

Making the Forget-me-not in the tradition of a beautiful fresh and floral dry white style is reasonably simple. We pick both Semillon and Sauvignon Blanc at night, to keep hold of the delicate characters of the varieties. Semillon is picked later, generally. We ferment both Sem and SB in stainless steel tanks, because we can control the temperature in the tanks and ensure a cool ferment. We don't mature the wine in oak barrels, because we are making a fresh bright wine. Oxygen is the enemy of the floral characters, so we try and keep it away (this is called reductive handling). Once the grapes have gone through ferment it is pretty much straight to bottle.

Tasting Note

Imagine lying in a meadow late in summer with the smell of sweet hay all around you, underlain with the delicate fragrance of white flowers. This is what you get when you open a bottle of the Spring Seed 'Forget-me-not' and when you taste it, that dreamy summer meadow follows through onto the palate with a twist of lime, too. Forget-me-not is a classic white wine blend, and is so versatile; mixing and matching with spicy Thai food, creamy cheeses or on its own.

Technical Details

% Varieties	Sauvignon Blanc (60%) Semillon (40%)
Vineyards:	Edgehill, Bradens and Wilcadene
Picking Dates:	23rd February 2017, 8th and 10th March 2017
Alc / Vol:	12.5%
Bottling date:	4th September 2017



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~ made with organically grown grapes from our vineyard ~