



## SPRING SEED WINES 'SWEET PEA' 2018 McLAREN VALE MOSCATO

### 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 Sweet Pea image for our Moscato.

### Vintage 2018

We had above average winter rainfall and although we had a dry June, we recorded decent falls in July and August. Below average rainfall was recorded in spring, and we experienced some warm spring nights. Summer rain tally was also below average despite a wet December. McLaren Vale experienced warm a warm Autumn ripening period with low rainfall. Overall vintage in McLaren Vale produced wine of excellent quality and while total tonnages were down for the season, compared to a wet and fertile 2017, the reports from winemakers on wine quality has been almost universally positive.

### Winemaking

Pink to make the boys wink, I say. Our Moscato gets its pink tinge from just a little bit of contact time on the 'red Fronti' skins, or as it is more formally known, red Frontignac, or even more formally, Muscat à Petit Grains. Muscat is one of the most widely grown varieties in Europe. The Muscat family of grapes generally shows a lovely grapey/ floral character on the nose. It is versatile and is used to make all styles of wines. In our case, we make, a slightly sweet, spritzy style of 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 and gently fizzy style of wine.

### Tasting Note

The Sweet Pea is an all-day kind of wine. Have it with brunch with scrambled eggs and smoked salmon, lunch as an aperitif or with a strawberry based dessert in the evening. The grapey/ floral characters (with some exotic Turkish delight too) of the wine lend it to all kinds of food, or not. Sling in some gin, lime ice and mint and have a cocktail. Like I said, the Muscat variety is used in Europe to make all styles of wines, and our Sweet Pea shows the same versatility with its ability to match lots of different foods and occasions.

### Technical Details

Vineyard:	Bradens
Picking Dates:	8th February 2018
Alc/ Vol:	7.0%
Bottling date:	20th April 2018



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~ made with organically grown grapes from our vineyard ~