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SPRING SEED WINE 'MORNING BRIDE' 2020 McLAREN VALE SHIRAZ ROSE

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 Canna, Mourning Bride and Calliopsis flower images for our Rosé labels.

Vintage 2020

I asked Joch to give me his vintage report for 2020 and this is what I got verbatim and straight from the horse's mouth; 'Looked like a bastard of a year; hot and dry and then it rained in late January and early February and a cool change moved in, which continued through to February and March and these conditions finished everything off nicely. There were tiny yields and so in reality 2020 ended up only a bitch of a year, not a bastard.

Winemaking

The Morning Bride is a proper Rosé; we picked Shiraz grapes very early to make this wine. When you pick Shiraz early it means the grapes have a very different flavour to when we pick them to make the red wine. We make the wine like we would a white wine press it off skins (after allowing it time to get some colour from the skins) and then ferment in stainless steel tanks (no oak). We bottle as soon as we can to preserve the fresh crunchy flavours.

Tasting Note

Strawberries, watermelon and a crisp dry palate – a lovely wine. A very bright colour. Perfect when served chilled on spring afternoons on the deck or served with a traditional southern French onion tart, or pissaladière

Technical Details

Vineyard: Chanticleer on free-draining stony loams

Picking Dates: 24th February 2020

Alc/Vol: 12.5%

Bottling date: 16th April 2020

~ made with organically grown grapes from our vineyard ~