

SPRING SEED WINE CO.



SPRING SEED WINES 'SWEET PEA' 2019 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 2019

We had good spring rains but lower summer rainfall than we usually receive in McLaren Vale. As a result of this dry growing period, disease pressure was low (no mildews!) although we had a couple of heat spikes in late January and some hot days in February which resulted in reduced crops compared to 2018 (down by up to 30% depending on variety). Whites were picked early in February and picking of the reds started at the beginning of March and was largely all over by the end of the month. Quality is terrific however.

Winemaking

Pink to make the boys wink? Maybe not, but definitely a pink colour and delicately 'frizzante'. We pick the Muscat grape at about 11 deg beaumé and press it off skins (after an hour or 2 of sitting on skins to get the pretty pink colour) and then ferment it like a white wine. This means we ferment the wine in stainless steel, but unlike most of our other white wines, we halt the fermentation process (by chilling the wine so that the yeast can't do their fermenting) before all of the grape sugar has turned to alcohol. This leaves the wine with residual sweetness. We add a bit of fizz before we bottle the wine under crown seal.

Tasting Note

If you read the back label of the Sweet Pea, you will see that we describe the wine as a breakfast wine. While we don't want to condone excessive alcohol consumption before the sun is over the yardarm, because this wine only weighs in at 7% alc, we feel confident in recommending it to be matched with scrambled eggs and smoked salmon.


With its residual sweetness, lovely fresh grapey characters and floral notes on the nose, as well as a twist of watermelon on the palate, Sweep Pea makes a terrific dessert wine. Have it with a strawberry based dessert. Fancy a cocktail? Use it as a base for a gin-based number, throw in some gin ice, mint, lime, and soda and there you have it, a ginscato. Delicious.

Technical Details

Vineyard: Bradens
Picking Dates: 14th February 2019
Alc/ Vol: 7.0%
Bottling date: 16th May 2019

 Like us on Facebook at
www.facebook.com/BattleofBosworthandSpringSeedWines

 Follow us on Twitter at
www.twitter.com/Bosworthwines

 SPRING SEED WINES
GAFFNEY ROAD, WILLUNGA, SA 5172
POSTAL: PO BOX 11 McLAREN VALE, SA 5171
T: +61 8 8556 2441 F: +61 8 8556 4881
www.springseedwineco.com.au



~ made with organically grown grapes from our vineyard ~