

SPRING SEED WINE CO.

SPRING SEED WINE 'FOUR O'CLOCK' 2020 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 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 trick to making Chardonnay (and any whites, actually) in a Mediterranean climate like McLaren Vale is to get the grapes into the winery nice and cool, which means they are usually picked at night. Picking in the cool of the night helps maintain acidity. We make our Four o'clock Chardonnay in batches, so that when it comes to blending the final wine, we have a few options to use to create a flavoursome and complex wine.

Some grapes are fermented in stainless steel tanks, some are fermented and then left on solids (the yeast which ferments the sugar in the grapes, to alcohol) and all of the components go through a cool ferment to preserve the peach and nectarine characters that we get from our chardonnay. We stop the wines from going through malolactic fermentation, which helps the wine keep its crunchy acidity. None of the wine spends any time in oak.

Tasting Note

You will find citrus and stone fruit characters on the nose, with a hint of green apple and a whiff of pineapple. Four o'clock is a flavoursome wine, and doesn't suffer from not spending any time in oak. The wine is super when slightly chilled as an aperitif, and also goes very well with a variety of food – classic roast chicken, mushroom risotto; this is my standard food suggestion, I am not very imaginative, but gee it works well with both dishes.

Technical Details

Picking Dates: 19th, 20th and 27th February 2020
Alc/Vol: 12.5%
Bottled: 27th July 2020



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~ made with organically grown grapes from our vineyard ~