

SPRING SEED WINE CO.



SPRING SEED WINES 'SWEET PEA' 2020 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 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

'Fronti' is the variety we use to make our Moscato, and it is a member of the Muscat family. It has a lovely grapey/ floral character on the nose and is an incredibly versatile variety. The wine gets its pink tinge from just a little bit of contact time on the 'Fronti' skins after being picked and before being brought to the winery. The grapes were picked at about 12 degrees Beaume (which equates to about 12% alc/ vol) but we stop the fermentation (by chilling the wine) at about 7% alcohol which leaves lovely residual sweetness.

Tasting Note

Sweet Pea is a pretty wine with enticing floral characters on the nose. Although it is sweet, it finishes with a delicate savoury twist. It is an eminently versatile style – drink as an aperitif, with breakfast (scrambled eggs and smoked salmon), with dessert (strawberry shortcake or the like) or beef it up with some gin, soda, ginger ale mint ice and lime as a cocktail.

Technical Details

Vineyard: Bradens
Picking Dates: 25th February 2020
Alc/ Vol: 7.0%
Bottling date: 9th April 2020

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~ made with organically grown grapes from our vineyard ~