

SPRING SEED WINE CO.

SPRING SEED WINE 'FOUR O'CLOCK' 2021 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 2021

Good winter and early spring rains were followed by a generally dry and mild growing season. After the leaner vintages of 2019 and 2020 it was nice to see a return to long term average crop levels. We had a slow and steady ripening period without any excessive heat spikes which has resulted in super varietal fruit intensity and balanced natural acidity.

A Mary Poppins kind of vintage; practically perfect! Joch is always loathe to comment favourably about vintage quality, for fear of jinxing things – he can be superstitious like that, but by the end of harvest, the word 'exceptional' was heard to come out of his mouth.

Winemaking

We pick our chardonnay at night, to take advantage of the cooler temperatures which helps preserve the delicate flavours and aromas. Picking in the cool of the night also helps preserve the grapes natural acidity. We make this chardonnay in a few batches, so we have blending components when it comes to putting the wine together prior to bottling.

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.

Tasting Note

'Four o'clock' is a super chardonnay showing classic characters of stone fruit (peach and nectarine) and with a hint of green apple. You might be forgiven for thinking that the wine has spent some time in oak, because it is a lovely complex style, but your senses would be deceiving you! It is completely unoaked.

☑The wine is delicious with classic Chardonnay and food matches; mushroom risotto, roast chicken or enjoyed lightly chilled as an aperitif. It's a versatile style.

Technical Details

Picking Dates: 2nd March and 22nd March 2021
Vineyards: Bradens and the Orchard Chardonnay (Grange)
Alc/ Vol: 12.5%
Bottled: 7th July 2021



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 ~