









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

SPRING SEED WINE 'ASTER' 2021 McLAREN VALE PINOT NOIR

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. Organic farming is based on minimising the use of external inputs, and as such our certified organic grapes are grown and processed without the use of synthetic chemicals, fertilisers, or GMOs.

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 Scarlet Runner Shiraz displays the Hardy and Half hardy Climbers, Centaurea (Centaurea Nervosa) and Zinnia (Zinnia Elegans) labels.

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

Handle with care: is our motto with our McLaren Vale Pinot which as you may or not know, is a rare mythical beast - we think that we make the only Pinot Noir in the Valley. Back in the day, Joch's father Peter used to grow masses of Pinot and sell it to big companies to make sparkling base. That was before the days of Shiraz for miles.

We have to take care not to make a big McLaren vale dry red, so we pick early and gently destem and crush the grapes and ferment them in small open vessels. We throw in some whole bunches, too, which makes for a more delicate extraction of colour, flavour and tannins from the skins. The wine spends about 5 months in old oak barrels before bottling.

Tasting Note

A fresh, floral varietal Pinot with hints of hint of strawberry and gentle red fruits, this follows onto the palate and melds nicely with silken tannins and a crisp refreshing finish. Chill if the weather is hot - not too much, but enough to bring the wine back to the old world room temperature - about 14 deg C! Enjoy with Chinese cooked duck or some duck pancakes.

Technical Details

Vineyards: Braden's and Cox's Picking Dates: nd and 17th February 2021

Alc/Vol:

Bottling date: 3rd November 2022

~ made with organically grown grapes from our vineyard ~