

SPRING SEED WINE CO.

SPRING SEED WINE 'FORGET ME NOT' 2021 McLAREN VALE SAUVIGNON BLANC SEMILLON

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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 chose three different flower images to adorn each one of our McLaren Vale wines, simply because they are quite lovely. The Forget-me-not Semillon Sauvignon Blanc has the Pot Marigold (*Calendula officinalis*) Forget-me-not (*Myosotis spp*) and Sunflower (*Helianthus annuus*).

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

You'd be forgiven for thinking that Joch looks a little bit uncouth, when you meet him. His flannel shirts often aren't ironed and his hair is often a bit wild. Don't let that deceive you – he has a delicate hand when it comes to making this Bordeaux-style white. He picks both varieties at night (to get them to the winery nice and cool – this helps preserve the flavours), then he protects the fermenting grapes from air (this is called reductive handling) to safeguard the delicate aromas even more. The grapes are fermented in stainless steel tanks (no time in oak at all) and bottle the wine as soon as it has finished fermentation, settled and cleared.

Tasting Note

'Forget-me-not' has the whiff of an English summer meadow, along with a lemony citrusy and lantana palate. This wine is a super classic white wine blend which lends itself to all sorts of occasions – an afterwork drink on a spring afternoon, with a chicken tagine, or some soft cheese. It's versatile and delicious.

Technical Details

% Varieties	Sauvignon Blanc (76%) Semillon (24%)
Vineyards:	Edgehill
Picking Dates:	1st February 2021 (SB), 3rd February 2021 (Semillon)
Alc / Vol:	12.5%
Bottling date:	9th June 2021



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~ made with organically grown grapes from our vineyard ~