

SPRING SEED WINE CO.



SPRING SEED WINES 'SWEET PEA' 2021 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 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

I believe that this wine is South Australia's (if not Australia's) only single vineyard, organically grown Moscato! It is made using 'Red Fronts', which is the McLaren Vale vernacular for Muscat à Petits Grains (red frontignac). This grape variety is common throughout central and eastern Europe, as well as here in Australia. Even though it is a red grape, it is used to make sweet or dry white wines. We use it to make our slightly sweet, gently 'frizzante' pink 'Moscato' wine. We pick the grapes and allow a couple of hours of skin contact before pressing off and fermenting, which lets us get the gentle pink colour. We stop fermentation when the wine is about 7% alcohol.

Tasting Note


Sweet Pea is so pretty (floral) on the nose, and savoury on the finish, with that sweet bit in the middle. It is versatile, too; a wine to go with brunch (smoked salmon and scrambled eggs), a cocktail base (mix with gin, soda, lime, ice and mint) or good with a strawberry based dessert. You try!

Technical Details

Vineyard: Bradens
Picking Dates: 19th February 2021
Alc/ Vol: 7.0%
Bottling date: 3rd May 2021

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~ made with organically grown grapes from our vineyard ~