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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

SPRING SEED WINE 'COCKS COMB' 2015 McLAREN VALE CABERNET SAUVIGNON

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 or fertilisers.

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 Cockscomb Cabernet Sauvignon displays the Cockscomb (*Celosia cockscomb*), Ageratum (*Ageratum houstonianum*) and Balsam (*Impatiens balsamina*) labels.

Vintage 2015

We had a very early start to vintage in 2015, with generally mild conditions throughout. We had only a handful of hot days, which allowed natural acids to develop nicely. This was a very short, sharp vintage, with most winemakers finishing their vintage well before Easter. Yields were down, somewhere between 10 and 30% depending on variety. Joch's take on the whole thing? 'Fast, early and pretty'.

Winemaking

I describe the Cockscomb as the younger sibling of the Bosworth Cabernet. It is grown in the same vineyards and looked after just as well in the winery, but just spends less time in oak, and what oak we use tends to be older and so imparts less oak flavours to the wine. We make it in a very similar fashion to the Bosworth Cabernet, in that it is picked when ripe and full of lovely juicy Cab flavours, then de-stemmed and crushed and fermented in open vessels (some finishes ferment in oak). The oak regime is similar too, with mainly French with a dash of American (ie one barrel!). We do pump overs, too, just the same, where the fermenting juice is pumped over the 'cap' (the mass of skins which floats to the top during a ferment) to extract colour, flavour and tannin. Generally Cockscomb is bottled in the same year as it was made and it is ready to be enjoyed pretty soon after that.

Tasting Note

At the risk of incurring the wrath of the Gods, we do make seem to make lovely cabernets here at Bosworth, and this Cockscomb is no exception. McLaren Vale makes great Cabernets, in fact — we always seem to get nice ripe tannins and herbal intrigue without the greenness. The nose is bright and fresh and bursting with blue fruits (violets and red currants) and the wine has terrific tannins (without being too stiff) and a lovely, persistent finish. All in all a great example of a Cabernet.

Technical Details

Vineyard:	Denton's, Edgehill and the Hill Shiraz (both stony loam soil types and Braden's (black cracking soils)
Picking Dates:	21st, 27th of February 2015 and 2nd March 2015
Alc/ Vol:	14.5%
Bottling date:	28th September 2016

~ made with organically grown grapes from our vineyard ~