

# SPRING SEED WINE CO.

## SPRING SEED WINE 'FORGET ME NOT' 2016 McLAREN VALE SAUVIGNON BLANC SEMILLON

### 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 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 2016

We had a very dry spring leading up to vintage 2016 and it was windy, too. We expect windy conditions in Willunga, but this was pretty intense. October and December were both pretty warm, whereas November was mild. Very healthy crops were recorded across all varieties in McLaren Vale. We had a huge downpour at the end of January a few days before the whites were due to be picked; this kind of weather event tends to give Joch a sense of tightening around the left chest area, neck and sometimes down the arm. However this 50mm downpour succeeded in refreshing the vines, giving us a few more days before picking and bringing the lawns back from the brink. February was mild with cool nights and March provided pretty good picking conditions, give or take a few warm days.

### Winemaking

Making this classic Bordeaux white blend is a pretty simple process, as much as the winemakers don't like to be seen to do the work of mere mortals. The trick is keeping the grapes cool (so they are picked at night) and by keeping the ferment cool (by fermenting in stainless steel whose temperature we can control) so that we preserve all of the delicate fruit flavours. This wine also doesn't spend any time in oak, because we don't want to mask the gorgeous floral characters of the wine. Sauvignon Blanc is picked a little earlier than the Semillon generally, but as you can see from the picking dates, not this year! We also try and keep the wine away from oxygen ('reductive handling') as well. Once through ferment, a little settling occurs in tank, a clean-up and then to bottle. Hardly the work of the Gods, is it? The result is pretty heavenly though... You had to let me have that one, didn't you?!

### Tasting Note

What a terrific and versatile style of wine 'Forget-me-not' is – with its beautiful delicate floral nose with lemony and lantana characters. It is fresh and bright with a lovely acidity and it finishes with a lemon and floral burst. Perfect served chilled as an aperitif or with seafood, Thai spice or, well, the list is endless.

### Technical Details

% Varieties	Sauvignon Blanc (60%) Semillon (40%)
Vineyards:	Edgehill, Bradens and Wilcadene
Picking Dates:	Sauvignon Blanc: 2nd, 4th and 10th Feb 2016 Semillon: 28th and 29th January 2016
Alc / Vol:	13.0%
Bottling date:	28th September 2016



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~ made with organically grown grapes from our vineyard ~