



SPRING SEED WINE 'SCARLET RUNNER' 2016 McLAREN VALE SHIRAZ

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 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

Grow some lovely organic Shiraz grapes in God's own country (McLaren Vale), pick the grapes when they are flavour and sugar ripe, crush and de-stem them then ferment them in open vessels. Once through fermentation, mature some in oak, some in stainless steel, and bottle the result, and voila a delicious, fresh, lightly oaked Shiraz. That's not too hard an ask, is it? Not for our Jochie and the winery crew it's not.

Tasting Note

This is a lovely bright fresh vivacious McLaren vale Shiraz, with some lovely chocolate and red and dark berry characters. There are smooth tannins, good length and a trademark Bosworth 'juicy' character which springs out at you. It's a ripper wine from a very good vintage. I've said it before and I will say it again, try the Scarlet Runner with a Tuscan pepper stew or Peposo. Buy enough Scarlet Runner and use it to make the stew, too.

Technical Details

Vineyard:	Denton's, Edgehill and the Hill Shiraz
Picking Dates:	Picked between 16th Feb to the 15th March 2016
Alc/ Vol:	14.5%
Bottling date:	13th December 2016



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~ made with organically grown grapes from our vineyard ~