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SPRING SEED WINES GAFFNEY ROAD, WILLUNGA, SA 5172 POSTAL: PO BOX 11 McLAREN VALE, SA 5171 T: +61 8 8550 2441 1. 101 8 www.springseedwineco.com.au T: +61 8 8556 2441 F: +61 8 8556 4881

SPRING SEED WINE 'SCARLET RUNNER' 2017 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 2017

We had terrific winter and spring rains leading up to vintage 2017, a marked contrast to the previous year, proving once again if proof were needed, that every vintage is different. We had a cool early part to spring too, combined with the spring rain. Flowering was about 3 weeks later than the previous year which of course meant that vintage was 3 weeks later than normal, or as some old locals said sagely, back to the old normal. There was a very long and slow ripening period which is terrific for allowing grapes to develop their flavours. We had a pretty dry February March and April, once the spring rains finished in mid-January. Overall a late vintage with some incredibly promising reds and outstanding whites.

Winemaking

Old fashioned winemaking methods are in order with this wine, nothing fancy. We want to make a generous McLaren Vale shiraz without too much oak. We pick on flavour and sugar ripeness, and then crush and ferment the grapes in small open vessels which look a bit like big buckets. Some of the Shiraz is fermented in stainless steel tanks too. New oak barrels are few and far between, we want the pristine Vale shiraz to shine through. The wine is bottled by the end of its vintage year.

Tasting Note

Scarlet Runner is a lovely regional style of Shiraz - chocolate and spice and dark fruits on the nose and a palate with balance and length. A match made in heaven with steak. Easy as.

Technical Details

Vineyard: Denton's, Edgehill and the Hill Shiraz

Picking Dates: Picked between 17th March to the 7th April 2017

Alc/Vol:

Bottling date: 20th November 2017

~ made with organically grown grapes from our vineyard ~