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SPRING SEED WINE 'COCKSCOMB' 2018 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 2018

We had above average winter rainfall and although we had a dry June, we recorded decent falls in July and August. Below average rainfall was recorded in spring, and we experienced some warm spring nights. Summer rain tally was also below average despite a wet December. McLaren Vale experienced warm a warm Autumn ripening period with low rainfall. Overall vintage in McLaren Vale produced wine of excellent quality and while total tonnages were down for the season, compared to a wet and fertile 2017, the reports from winemakers on wine quality has been almost universally positive.

Winemaking

Joch uses old-fashioned wine making techniques making this wine, as we do for most of our red wines. Picked when flavour and sugar ripe, the grapes and crushed and then fermented in small open vessels. We pumped the wine over the skin cap twice daily, to entice as much colour and flavour from the skins. Wine is pumped into older small French oak barrels (barriques and hogsheads for approximately 6 months) to finish ferment and spend time maturing and settling before going to bottle. Nothing too complex or tricky, just tried and tested methods. We bottle the Cockscomb before the end of the vintage year.

Tasting Note

At the risk of having tickets on ourselves, we really do make lovely Cabernet here at Battle of Bosworth and Spring Seed Wines. We have old organic vineyards whose vines are now perfectly in balance and we've been doing all of this for a while; we've got form! The result is a lovely varietal Cabernet, with a fresh palate (showing red and black fruits) with a lovely long, persistent finish. Just lovely. Old school roast lamb? Or lamb chops on the BBQ.

Technical Details

Dutchman's, Edgehill, Chanticleer blocks Vineyard:

15th, 16th and 18th March 2018 Picking Dates:

Alc/Vol:

13th December 2018 Bottling date:

~ made with organically grown grapes from our vineyard ~