

SPRING SEED WINE 'FORGET ME NOT' 2018 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 2018

We have 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

It's pretty simple stuff making this homage to a fresh Bordeaux-style white blend: we pick both the Sauvignon Blanc and Semillon grapes at night to ensure they reach the winery nice and cool. We ferment the grapes in stainless steel tanks — we can control the temperature in these vessels, because the cooler the ferment, the more we retain the gentle flavours — grassy/ lantana characters in the SB and citrus in the Semillon. We don't use any oak, and we try to keep oxygen away from the ferment ('reductive handling') because this is the enemy of the gently floral characters. We bottle the wine pretty much as soon as it has gone through ferment and has settled and cleared.

Tasting Note

'Forget-me-not' as a nose like a summer meadow — grassy and with a hint of white flowers. There's lime and lemon on the palate with a hint of lantana — this is courtesy of the Semillon. This is a classic white blend which is terrific as an aperitif on a summer afternoon (chilled) or with a variety of food.

Technical Details

% Varieties	Sauvignon Blanc (60%) Semillon (40%)
Vineyards:	Edgehill, Bradens and Wilcadene
Picking Dates:	12th & 13th February 2018 (SB), 30th February 2018 (Semillon)
Alc / Vol:	12.5%
Bottling date:	15th July 2018



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~ made with organically grown grapes from our vineyard ~