

# SPRING SEED WINE CO.



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## SPRING SEED WINE 'COCKSCOMB' 2019 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 2019

We had good spring rains but lower summer rainfall than we usually receive in McLaren Vale. As a result of this dry growing period, disease pressure was low (no mildews!) although we had a couple of heat spikes in late January and some hot days in February which resulted in reduced crops compared to 2018 (down by up to 30% depending on variety). Whites were picked early in February and picking of the reds started at the beginning of March and was largely all over by the end of the month. Quality is terrific however.

### Winemaking

We machine pick the Cabernet when it is ripe (no green pips, thank you very much) then crush then grapes and ferment them in small open vessels. We pump the juice over the cap of skins (which rise to the top during ferment) twice daily to get colour and flavour out into the wine. Some of the wine will finish its ferment in older oak, some in stainless steel tanks. The wine will age for about 6 months prior to bottling. We also bottle the Cockscomb before the end of its vintage year, but then allow it time to mature in bottle before releasing it.

### Tasting Note

We make super Cab Savs here at Bosworth Wines. With its Mediterranean climate of wet winters and warm summers, McLaren Vale always ripens our grapes properly, and this allows our Cabernets to show off their characters of violets and red currants. Both nose and palate are bright and fresh. There are nice tannins evident and the wine has a great length. The Spring Seed Cockscomb is a super mid-week wine and goes well with roast lamb. An old school food and wine pairing, but it works.

### Technical Details

Vineyards:	Dutchman's, Edgehill, Chanticleer & Winery blocks
Picking Dates:	25th February, 14th March & 25th March 2019
Alc/ Vol:	14.5%
Bottling date:	4th February 2021

~ made with organically grown grapes from our vineyard ~