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SPRING SEED WINE 'ASTER' 2020 McLAREN VALE PINOT NOIR

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 Aster Pinot Noir has the Aster (Callistephus chinensis), Foxglove (Digitalis pupurea) and Hollyhocks (Alcea rosea) labels.

Vintage 2020

I asked Joch to give me his vintage report for 2020 and this is what I got verbatim and straight from the horse's mouth; 'Looked like a bastard of a year; hot and dry and then it rained in late January and early February and a cool change moved in, which continued through to February and March and these conditions finished everything off nicely. There were tiny yields and so in reality 2020 ended up only a bitch of a year, not a bastard.

Winemaking

The Spring Seed Aster Pinot is our version of a light luncheon wine a la Beaujolais – light and fresh with raspberry characters and gentle tannins. We hand pick about a third of the grapes and ferment them in apple crates inside big plastic bags which we tie up and let the grapes ferment from within inside. This helps soften the tannins so we don't end up with a big heavy red wine. The wine spends about 6 months in older oak barrels and we bottle before the end of the year the wine was made in.

Tasting Note

Fresh, bright and varietal it has red fruits on the nose and palate - think fresh strawberries. On a hot day it is more than acceptable to put a bottle in the fridge to chill - make sure you bring it out about 20 minutes before you want to drink it. Have with duck pancakes.

Technical Details

Vineyards: Braden's and Dutchman's Picking Dates: 21st February 2020

Alc/Vol: 13.0%

Bottling date: 12th August 2020

~ made with organically grown grapes from our vineyard ~