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# SPRING SEED WINE 'SCARLET RUNNER' 2020 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 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 b\$#^%&d 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 b&^%h of a year, not a b\$#^%&d.

## Winemaking

This is the 13th version of the Scarlet Runner, and in reality, nothing much has changed in the way we make it since the first vintage back in 2008. We pick based on flavour and sugar ripeness and then ferment the grapes traditionally in open vessels, some older oak barrels or some in tanks. We mature the Shiraz in older oak (about 10% new oak barrels) because we want to to showcase classic McLaren Vale characteristics of spice, red fruits and chocolate in a fresh and modern style of Shiraz.

#### Tasting Note

Red and dark fruits on the nose, (spot the blueberries, too) along with a whiff of spice. Exactly as we want, this is a middle-weight wine, with fine and persistent tannins, a lick of oak and bags of flavour. A classic fresh McLaren Vale Shiraz. Try with a winter braise, pizza or a rich tomato-based pasta sauce.

#### **Technical Details**

Vineyards: Bradens, Chanticleer and the Hill, with a smidge

from the Winery Block and Dutchmans

Picking Dates: 24th Feb, 10th, 13th, 17th and 18th March 2020

Alc/Vol: 14.5%

Bottling date: 6th September 2021

~ made with organically grown grapes from our vineyard ~