

# SPRING SEED WINE CO.

## SPRING SEED WINE 'FOUR O'CLOCK' 2022 McLAREN VALE CHARDONNAY

### 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 '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 Four O'clock Chardonnay displays the Four O'clock (Mirabilis Jalapa), Gaillardia (Gaillardia Pulchella) and the Brachycome (Iberidifolia)

### Vintage 2022

We had above average winter and early spring rains, a cool summer and gentle ripening conditions throughout the 2022 season. This ripening period was also dry, and we didn't experience any heat spikes at all. Veraison (the stage of grape development when the grapes change colour as they get nearer to harvest) was later than usual, and picking across all varieties was a little later than usual, too. Overall, a terrific vintage, with super quality whites and reds too.

### Winemaking

We pick at night so that the grapes come into the winery nice and cool – this helps us preserve the flavours and natural acidity of the grapes. Fermentation occurs in our temperature controlled stainless steel vessels – 'Four o'clock' is an unoaked style, so spends no time in oak. We do leave the ferment on solids (the combination of yeast particles and other by-products of the winemaking process) which adds texture. The wine is not allowed to go through 'malo' (malolactic fermentation – this process softens out the acidity which we don't want. Once through this process, the wine is allowed to settle before bottling.

### Tasting Note

'Four o'clock' shows classic characters of stone fruit (peach and nectarine) and with a hint of green apple. It has great structure and length. Tasting the wine, you would be forgiven for thinking it had spent time in oak barrels – it hasn't! it's just a super expression of one of Joch's very favourite varieties.

Four o'clock goes very well with mushroom risotto, roast chicken or enjoyed lightly chilled as an aperitif. It's a versatile style.

### Technical Details

Picking Dates: 11th and 22nd February 2022  
Vineyards: Orchard Chardonnay (Grange) and Dentons  
Alc/ Vol: 12.5%  
Bottled: 4th October 2022



Like us on Facebook at  
[www.facebook.com/BattleofBosworthandSpringSeedWines](http://www.facebook.com/BattleofBosworthandSpringSeedWines)



Follow us on Twitter at  
[www.twitter.com/Bosworthwines](http://www.twitter.com/Bosworthwines)



SPRING SEED WINES  
GAFFNEY ROAD, WILLUNGA, SA 5172  
POSTAL: PO BOX 11 McLAREN VALE, SA 5171  
T: +61 8 8556 2441 F: +61 8 8556 4881  
[www.springseedwineco.com.au](http://www.springseedwineco.com.au)

~ made with organically grown grapes from our vineyard ~