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# SPRING SEED WINES 'SWEET PEA' 2022 McLAREN VALE MOSCATO

## 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 have chosen the Sweet Pea image for our Moscato.

# 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 planted roughly 5 acres of Red Frontignac (which is a version of the Muscat variety – the most widely planted variety in Europe FYI) back in and such is the versatility of this variety it can turns its hand to everything from a muscat-style port all the way through to our incarnation that is a light, pink, floral, sweet and frizzante wine. We pick the grapes at night and allow a couple of hours of skin contact before pressing off and fermenting, which lets us get the gentle pink colour. We stop fermentation when the wine is about 7% alcohol.

### Tasting Note

Sweet Pea has a lovely floral 'Muscaty' nose, a slightly savoury finish but with luscious sweetness in the middle. Super as a breakfast wine, it works well with scrambled eggs and smoked salmon. It can play the support role in a Ginscato extremely well — Gin, Sweet Pea, orange slices mint, ice and soda — delicious. It can be served with dessert, too.

# **Technical Details**

Vineyard: Bradens

Picking Dates: 10th March 2022

Alc/ Vol: 7.0%

Bottling date: 13th May 2022





~ made with organically grown grapes from our vineyard ~