

SPRING SEED WINE 'FORGET ME NOT' 2023 McLaren Vale SAUVIGNON BLANC SEMILLON

Spring Seed Wine Co

Spring Seed Wines are made using grapes from our family's vineyards, located in the premium wine region of McLaren Vale. Vineyards were established in the early 1970s by Peter and Anthea Bosworth and are now owned and run by their son Joch and partner Louise Hemsley-Smith. The vineyards have been certified organic since 1999. Our labels, inspired by vintage flower seed packets, celebrate the natural beauty and purity of our wines and reflect our ongoing commitment to sustainable and organic practices.

Vintage 2023

We had a very wet winter (between June and September) and a cool wet spring, which tested the mettle of our in-house viticulturist/ vigneron, AKA Joch. As a result of these trying conditions, vintage started later than in previous years and we had much smaller volumes than in 2022 or 2021. We had a few warm days in January and February and picked the whites quite quickly, then about 10mm of rain in early March which settled the dust and stopped picking for a little while. Despite the smaller vintage, the quality of grapes was excellent across both red and white varieties.

Winemaking

This is one of the least complicated wines that we make – the grapes are picked early (on flavour and sugar ripeness) at night (to reserve the gentle flavours and natural acidity of the grapes) then brought to the winery. Both varieties are gently pressed off skins and cool fermented in stainless steel tanks. Forget-me-not' doesn't spend any time in oak barrels, but is blended and bottled after it has been settled and clarified.

Tasting Note

'Forget-me-not' is a classic Bordeaux white wine. The blend of Semillon and Sauvignon Blanc combines fruit, liveliness and aromatic richness. There's literally nothing not to like. The 2023 is Sauvignon Blanc predominant (55%) and the balance (45%) is made up with Joch's favourite variety, Semillon. Semillon brings palate weight and texture to the mix, as well as citrus (lemon) on the palate. Our SB is grassy with a hint of nettles. The net result is a delicious crisp blend which is perfect as an aperitif or can be enjoyed with seafood (oysters?) or a chicken stir fry.

Technical Details

% Varieties	Sauvignon Blanc (55%) and Semillon (45%)
Vineyards:	Edgehill
Picking Dates:	21st, 22nd, 23rd and 27th February 2023
Alc / Vol:	12.0%
Bottling date:	1st August 2023



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~ made with organically grown grapes from our vineyard ~