





Like us on Facebook at www.facebook.com/BattleofBosworthandSpringSeedWines Follow us on Twitter at



www.twitter.com/Bosworthwines

ACO

Certified Organic



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

SPRING SEED WINE CO 'MORNING BRIDE' 2024 SHIRAZ ROSE

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 Canna, Mourning Bride and Calliopsis flower images for our Rosé labels.

Vintage 2024

Initially 2024 was a typical warm, dry season then became wet and windy as sub-tropical weather systems pushed south in December and January before returning to a warm and dry season. It was colder than average from budburst to flowering, then windy and cold during flowering which extended this phase of grape development. We had a wet and windy December. We then had a turnaround, with a dry end of season – a few hot days in early February and then March was terrific for ripening wine grapes; warm temperatures during the day and cooler temperatures at night.

Winemaking

The Morning Bride is a dedicated Rosé – that is, we picked the Shiraz grapes with the express intention of making this wine, I.e we pick them early, when they have very different flavours to the Shiraz we pick later to make our red wine. We allow a small amount of time for the grapes to sit on the skins (to get the lovely colour from) before pressing straight off the skins and making it like a white wine fermenting it in stainless steel tanks. Morning bride doesn't spend any time in oak barrels and is not allowed to go through malolactic fermentation - we love the crisp acidity!

Tasting Note

Morning Bride is pale pink with a strawberry and grapefruit nose, bright red fruit on the palate and finishes with a zesty acid finish. It is bone dry.

'Good length and bone dry to the end. A good value, fresh and crisp rosé for summer' 90 Points (The Real Review, Huon Hooke)

Technical Details

Vineyard: Chanticleer (on free-draining stony loams) and Picking Dates: 19th February 2024 Alc/ Vol: 12.5% Bottling date: 12th July 2024

Bradens (black cracking 'Bay of Biscay' soils)

VEGAN FRIENDLY

~ made with organically grown grapes from our vineyard ~