

# SPRING SEED WINE CO.

## SPRING SEED WINE 'FOUR O'CLOCK' 2018 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 2018

We have above average winter rainfall and although we had a dry June, we recorded decent falls in July and August. Below average rainfall was recorded in spring, and we experienced some warm spring nights. Summer rain tally was also below average despite a wet December. McLaren Vale experienced warm a warm Autumn ripening period with low rainfall. Overall vintage in McLaren Vale produced wine of excellent quality and while total tonnages were down for the season, compared to a wet and fertile 2017, the reports from winemakers on wine quality has been almost universally positive.

### Winemaking

We pick our Four O'clock Chardonnay at night, or early in the morning to keep the grapes cool and help jolly along the delicate nectarine and stone fruit characters and not lose them. Joch and the team make this wine in batches so we end up with different components when it comes time to put the wine together and bottle it. We get our Chardonnay from 3 different (organic) blocks on the vineyards, so each batch brings its own peculiarities of site with it to the mix. We try our very hardest to keep the ferment away from oxygen, and the grapes undergo a cool ferment in stainless steel tanks. We don't allow the wine to go through the secondary malolactic fermentation, because we want to protect the natural acidity. Stainless steel ferment.

### Tasting Note

The wine shows length, balance and freshness with citrus and stone fruit and a hint of pineapple. This wine shows so much flavour and character for a wine that is completely unoaked. 'Four o'clock' is pretty versatile, too; great as an aperitif (don't serve too chilled) and wonderful with a range of foods: roast chicken and mushroom risotto is my standard food matching suggestion.

### Technical Details

|                |                    |
|----------------|--------------------|
| Picking Dates: | 27th February 2018 |
| Alc/ Vol:      | 13.0%              |
| Bottled:       | 24th July 2018     |



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~ made with organically grown grapes from our vineyard ~