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# SPRING SEED WINE 'SCARLET RUNNER' 2021 McLAREN VALE SHIRAZ

## 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. Organic farming is based on minimising the use of external inputs, and as such our certified organic grapes are grown and processed without the use of synthetic chemicals, fertilisers, or GMOs.

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 Scarlet Runner Shiraz displays the Hardy and Half hardy Climbers, Centaurea (Centaurea Nervosa) and Zinnia (Zinnia Elegans) labels.

## Vintage 2021

Good winter and early spring rains were followed by a generally dry and mild growing season. After the leaner vintages of 2019 and 2020 it was nice to see a return to long term average crop levels. We had a slow and steady ripening period without any excessive heat spikes which has resulted in super varietal fruit intensity and balanced natural acidity.

A Mary Poppins kind of vintage; practically perfect! Joch is always loathe to comment favourably about vintage quality, for fear of jinxing things - he can be superstitious like that, but by the end of harvest, the word 'exceptional' was heard to come out of his mouth.

# Winemaking

This is the 14th version of the Scarlet Runner. We made this wine for the US market back in 2008 as a bright fresh, vibrant evocation of McLaren Vale shiraz with spice and chocolate and not too much oak. We are still making the wine with this in mind! Picked ripe and flavoursome, open fermented and finishing ferment in mainly older oak. We tend to bottle this wine in the same year of harvest.

# Tasting Note

Deep ruby and purple in the glass. Great depth of fruit, but super well-balanced with tannins and fruit. Great length

Try with a winter braise, pizza or a rich tomato-based pasta sauce. I have had a good results using this wine to make Peposo which is traditional Tuscan beef stew usually made using Chianti but the Scarlet Runner works just as well. Have it to drink with the dish too!

90 points (and rated Very Good Value by The Real Review)

#### **Technical Details**

Vineyards: Bradens, Grange and a smidge of Chanticleer Picking Dates: Between 16-24th Feb and 1-17 March 2021

Alc/Vol:

Bottling date: II January 2022

~ made with organically grown grapes from our vineyard ~