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SPRING SEED WINE 'MORNING BRIDE' 2021 McLAREN VALE 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 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

The 'Morning Bride' is made to be a Rosé - we picked some of our Chanticleer Shiraz early, especially to make this wine. Grapes were de-stemmed and pressed with no skin contact at all (apart from travel time between vineyard and winery). There was a cool, temperature-controlled fermentation in stainless steel tanks and once the grapes were through malolactic fermentation the wine was filtered and then went straight to bottle. The trick with this wine is not to leave it for too long on skins when it has been picked otherwise the colour gets too dark... Are you listening Joch???

Tasting Note

Our aim is to make a lovely pale pink, dry crisp Rosé with nice acidity and exceedingly drinkable. With a nose of strawberries and watermelon rind, the Morning Bride ticks off all of the above, no worries. Serve chilled as an aperitif or drink with charcuterie and mild cheeses.

Technical Details

Vineyard: Chanticleer (on free-draining stony loams)

Picking Dates: 16th February 2021

Alc/Vol: 12.5%

Bottling date: 29th April 2021

~ made with organically grown grapes from our vineyard ~