

# SPRING SEED WINE CO.



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## SPRING SEED WINE 'ASTER' 2022 McLAREN VALE PINOT NOIR

### 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 2022

The 2022 growing season was as close to ideal as you could wish for, with above-average winter and early spring rains, followed by a cool, dry summer. This led to a later-than-usual veraison and harvest, resulting in high-quality fruit across all varieties.

### Winemaking

Our aim with 'Aster' is to make a lighter style of Pinot Noir. One way to do this is to throw whole bunches into the ferment (all the other grapes are crushed after being picked) which gives fragrance and perfume and adds a bit of strength and firmness to the tannins. The wine is aged in older oak barrels to maintain its delicate structure and bottled early to preserve its vibrant character.

### Tasting Note

'Aster' has a bright floral nose, with notes of red fruits (strawberries and redcurrant). Those red fruits flow through to the palate too. 'Aster' is light-bodied with soft, silky tannins, and an excellent partner with duck pancakes. On a hot day, enjoy it slightly chilled.

### Technical Details

Vineyards: Braden's and Cox's  
Picking Dates: 16th and 23rd February 2022  
Alc/ Vol: 13.0%  
Bottling date: 3rd August 2022

~ made with organically grown grapes from our vineyard ~