



SPRING SEED WINE CO. 'FOUR O'CLOCK' 2025 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 1970s 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 2025

2025 was an early season – warm daily temperatures resulted in early bud burst (2 weeks ahead of the long-term average) and a short flowering period. Good conditions led to even fruit set. The dry conditions throughout the season promoted healthy vine growth with minimal disease pressure. The warm, dry conditions resulted in an early start to vintage and small berries with remarkable concentration, making wines with excellent balance, flavour development and structure. Yields were generally down across most varieties as a result of vintage conditions. Vintage concluded by the end of March in time for everyone to enjoy Easter at home!

Winemaking

Night picking helps us bring the grapes into the winery at a nice, cool temperature, preserving their natural acidity and flavours. We press the grapes off their skins and then ferment them in temperature-controlled stainless-steel tanks. We keep the ferment temperature nice and cool, again to help retain the natural acidity and flavours. Joch leaves a proportion of the chardonnay ferment on solids, which adds texture. About 1/3 of the wine spent 6 months maturing in seasoned oak. The wine is then settled prior to bottling.

Tasting Note

The Four o'clock shows classic Chardonnay flavours of stone fruit (peach and nectarine) on the nose and a hint of green apple, too. Joch has always grown terrific chardonnay – as did his father Peter, too. (The first couple of vintages of Penfolds Yattarna Chardonnays had a significant percentage of Bosworth Chardonnay in them.) No time in oak for the Four O'clock, even though you might be mistaken in thinking it had. Delicious with roast chook or mushroom risotto. I say this every year, but it's true!

Technical Details

Vineyard:	Bradens and Dentons
Picking Dates:	23 January 2025
Alc/ Vol:	12.5%
Bottling date:	30 June 2025

VEGAN FRIENDLY



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~ made with organically grown grapes from our vineyard ~