

# Seppeltsfield Para Grand Tawny (10yr)

## THE FACTS

**COUNTRY:** Australia

**REGION:** South Australia

**APPELLATION:** Barossa

**CEPAGE:** 34% Grenache, 33% Mataro, 33% Shiraz

**WINEMAKING:** Para Grand Tawny is the result of careful blending of individual vintage parcels, patiently matured in oak barrels within the historic cellars of Seppeltsfield, to achieve an average age of 10 years. Fortification with grape brandy occurs during fermentation, with extensive oxidative aging in old oak hogsheads.

**ALCOHOL BY VOLUME:** 20.9%

**AGING:** Matured as single vintages in oak, blended at bottling

**ANNUAL PRODUCTION:** 500 cases

## THE STORY

Seppeltsfield is quite literally one of the most historic estates in all of Australia, established in the Barossa Valley by Joseph and Johanna Seppelt in 1851, just 15 years after the European settlement of South Australia. The Seppelt family maintained ownership of Seppeltsfield until 1935. The company then went into a period of corporate ownership before returning to independent ownership in 2007, under longtime Seppelt winemaker and viticulturist Warren Randall. The estate has become a continuation of the Seppelt family legacy, with a focus on world-class, historic fortified wines as well as affordable, balanced and nuanced classic dry wine styles. Seppeltsfield is dedicated to respecting its significant history alongside an eye to the future: respecting its heritage in a modern world.

## THE ADJECTIVES

**OVERALL:** Complex and vibrant

**AROMAS / FLAVORS:** Praline, vanilla nougat, espresso, toasted almonds, orange zest, salted chocolate

**MOUTHFEEL:** Long and rich

## THE SELLING POINTS

Profound fortified from one of the world's premier producers

**AWARDS:** 92pts James Suckling, 90pts Wine Advocate

**SUSTAINABILITY:** Certified Sustainable, Vegan, Natural Fermentation

**PAIRING:** Ice cream, chocolate, vanilla, almond cake, praline

