

Seppeltsfield Vintage Para 100yr

THE FACTS

COUNTRY: Australia

REGION: South Australia

APPELLATION: Barossa

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

WINEMAKING: Fortification with grape brandy occurs during fermentation, with extensive oxidative aging in old oak hogsheads.

ALCOHOL BY VOLUME: 21.0%

AGING: Aged in old oak hogsheads for 100 years

ANNUAL PRODUCTION: 1500 bottles

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: Unparalleled fortified wine

AROMAS / FLAVORS: Blackstrap rum, charred almonds, roasted barley, chicory liqueur, dried plums

MOUTHFEEL: Rich and viscous

THE SELLING POINTS

Once-in-a-lifetime fortified wine

AWARDS: 99pts James Suckling, 100pts Wine Enthusiast, 100pts Andrew Caillard MW

SUSTAINABILITY: Certified Sustainable, Vegan, Natural Fermentation

PAIRINGS: Chocolate truffles

