

Seppeltsfield Vintage Para 21 yr

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 21 year oxidative aging in old oak hogsheads.

ALCOHOL BY VOLUME: 20.0%

AGING: Aged in used hogsheads for 21 years in the Centennial Cellar

ANNUAL PRODUCTION: 650 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 1985. 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 fortified from a historic cellar

AROMAS / FLAVORS: Roasted hazelnuts, chicory liqueur, dried apricots

MOUTHFEEL: Long and rich

THE SELLING POINTS

Profound fortified from one of the world's premier producers

AWARDS: 96pts James Suckling

PAIRINGS: Peanut brittle, creme brulee, chocolate torte

