

SEPPELTSFIELD

~ EST 1851 ~



Wine Analysis

Alc/Vol: 21.7

pH: 123

Peak Drinking

Now

Food Suggestion

Ideally suited to
Cheese & Dessert

1908 100 Year Old Para Vintage Tawny

100 Points - James Halliday Wine Companion

Over the generations, the 100 year old Para Vintage Tawny has retained remarkable consistency of style and character. A full-bodied tawny style, awesome in its power and concentration, every drop holds the promise of an exquisite life-enriching experience.

A beautifully balanced fresh and vibrant wine with all the traditional intensity and complexity of previous vintages showing a greater degree of elegance.

Seppeltsfield Wines are the proud custodians of the priceless collection of fortified wines spans more than 150 years of winemaking excellence. This heritage includes a range of fortified wines that is Australia's most diverse and unsurpassed in reputation for quality.

Vineyard Region

Barossa Valley

Grape Variety

Mataro, Shiraz (Syrah), Grenache & Cabernet Sauvignon

Maturation

Vintage in the old gravity cellar at Seppeltsfield and fortified with Seppeltsfield produced spirit. The wine was aged in 500 litre casks (puncheon) for the wines 100 years in the 1878 cellar.

Colour

Very dense, almost opaque, green brown with yellow edge.

Nose

The usual powerful intensity of age, sweet vanillin oak, raisin fruit cake, dark chocolate and burnt toffee aromas. Stunning freshness and lift with all characters in balance and harmony.

Palate

Sweet viscous with noticeable extract and weight. Amazing balance of sweetness, acid and alcohol. Intense fruit cake, vanillin oak and chocolate flavours all integrated together. The finish is intense and lingering with exceptional freshness and vibrancy.

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