

SEPPELTSFIELD
- EST 1851 -



Wine Analysis

Alc/Vol: 18.5

Peak Drinking

Now

Food Suggestion

Ideally suited to Rich Chocolate desserts, dried fruit and cheese. Can be served chilled, refrigerate after opening to ensure freshness.

Selma Melitta - Rare Luscious

We have a small amount of this very rare and luscious product in cellar door for sale. Be quick!

This wine is a blend of four main components. Rutherglen Muscadelle to add a full and rich and increase intensity of the toffee raisin fruit flavours and aromas. Aged Sweet White to add complexity, depth and intense aged aromas. Aged Oloroso and Amontillado for further complexity, nuttiness and to tighten the finish giving the length, freshness and persistence.

Vineyard Region

Sourced from many regions, including Rutherglen, Barossa Valley and South Australia

Grape Variety

This blend uses a diverse mix of varieties, including but no limited to Muscadelle, Palomino, Sultana, Semillon and Grenache.

Maturation

Each of the components used in this blend has been matured in old small oak casks at Seppeltsfield. The length of maturation for each varies considerably approximately 10 to 35 years.

Colour

Medium to deep tawny with distinctive yellow green hue a true of the products age.

Nose

A lovely combination of sweet, toffee, raisin fruit a complex nutty spice combined with obvious wood aged characters.

Palate

Round soft and creamy front palate, clean tight and dry finish that is and persistent.

Seppeltsfield Wines Pty Ltd
PMB 1 Seppeltsfield via Nuriootpa
South Australia 5355 Australia
phone +61 8 8568 6200 fax +61 8 8562 8333
web www.seppeltsfield.com.au

