

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

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.

Seppeltsfield Wines are the proud custodians of the priceless collection of fortified wines spanning 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

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

Grape Variety

This blend uses a diverse mix of varieties, including but not 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 reflection 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 persistent.

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