

SEPPELTSFIELD
~ EST 1851 ~



Wine Analysis

Alc/Vol: 20.5
pH: 3.49
Acidity: 6.6

Peak Drinking

Now

Food Suggestion

Ideally suited to
Cheese, Dessert

DP90 Rare Tawny

****96 Points - James Halliday 2012 Wine Companion****

Seppeltsfield DP90 Rare Tawny has reigned supreme on the Australian wine show circuit for over 30 years and as the most awarded wine of any style is rightfully regarded as the benchmark Australian Tawny. Fruit from extremely low yielding Barossa Valley vines is given extended maturation in small oak casks at Seppeltsfield in the Barossa Valley before careful blending to create a wine with incomparable levels of finesse, complexity and length.

****96 Points - James Halliday 2012 Wine Companion****

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

Shiraz, Grenache, Cabernet Sauvignon and Mourvedre

Maturation

Extended maturation in small oak casks at Seppeltsfield in the Barossa Valley.

Colour

Medium Tawny with aged olive-green hues.

Nose

The nose is fragrant and penetrating with a complex array of spice, walnuts, toffee, old leather and aged rancio framed by fine oak characters.

Palate

The palate is built around finesse and complexity combined with great concentration of flavour. Initial flavours of raisin fruit and butterscotch build and evolve, offering hints of spice, walnuts and toffee on an incredibly long, dry finish.

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