

SEPPELTSFIELD

~ EST 1851 ~



Wine Analysis

Alc/Vol: 19.0

Peak Drinking

Now

Food Suggestion

Ideally suited to Cheese & Dessert. Can be served chilled, refrigerate after opening to ensure freshness

Para Grand Tawny

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

Para Grand is named after the Para River that flows through the centre of the Barossa Valley and instantly recognisable in its unique bottle, Para was first released in 1953 and quickly became an Australian legend with a distinctive style, highlighting rich fruit flavours and great aged complexity.

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

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

Barossa Valley

Grape Variety

Grenache, Shiraz (Syrah), Mourv  dre (Mataro)

Maturation

Component wines are aged individually in small oak casks at Seppeltsfield before a careful selection and blending process. The resulting blend is placed into the Solera system for maturation before release.

Colour

Deep mahogany in colour, with olive green tinges.

Nose

A powerful bouquet displaying an excellent balance of rich fruit, nutty vanillin oak and a hint of chocolate. Further complexity is derived from the aged rancio character and fine brandy spirit, the epitome of the Para liqueur style.

Palate

Full bodied, rich and luscious, with concentrated lingering flavours. With aging the wine has become complex, smooth and mellow. A pronounced rancio character is also evident, derived from extended oak maturation.

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