

# SEPPELTSFIELD

~ EST 1851 ~



## Wine Analysis

Alc/Vol: 16.5

## Food Suggestion

Ideally suited to Dessert & Cheese. It is an ideal accompaniment to chocolate-based desserts. Can be served chilled, refrigerate after opening to ensure freshness.

## Grand Tokay

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

Seppeltsfield Rutherglen Grand Tokay is sourced from premium parcels of fruit and aged in small oak casks to produce a wine with luscious toffee-honey flavours, rich aged complexity and lingering 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

Rutherglen

## Grape Variety

Muscadelle

## Maturation

Vintage wines are aged as individual components in old oak casks prior to undergoing a vigorous selection program to ensure only the very best components from the best years are introduced into the Grand Tokay blend.

## Colour

Mahogany gold in colour with an olive green tint.

## Nose

The lifted nose displays an array of honey, rich toffee and tealeaf aromas, combining with aged rancio complexity, whilst retaining intensity and freshness.

## Palate

The palate has great intensity with a depth of luscious sweet tealeaf, caramel and tokay fruit flavours, perfectly balanced by fresh natural acidity before a clean, lifted finish.

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