

# 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

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.

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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