

**SEPPELTSFIELD**  
- EST 1851 -



### **Wine Analysis**

Alc/Vol: 17.0

### **Peak Drinking**

Now

### **Food Suggestion**

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

## Grand Muscat

**\*\*95 Points - James Halliday 2012 Wine Companion\*\***

Seppeltsfield Grand Muscat is sourced from premium parcels of extremely ripe fruit and aged in small oak casks to create a wine of incredible richness, complexity and depth of flavour with a long, lingering finish. The essence of Rutherglen Muscat is an ideal accompaniment to fruit based desserts.

**\*\*95 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**

Brown Muscat

### **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 Muscat blend.

### **Colour**

Deep, tawny brown with an olive green hue.

### **Nose**

The nose is rich and expressive with raisined fruit, rose petal and floral aromatics combining seamlessly, with delicate spirit and integrated small oak complexity.

### **Palate**

An excellent example of the Rutherglen style – a smooth and rich palate, luscious viscosity and impressive length. Raisined fruit, caramel and spicy, plum pudding flavours combine before a long, lingering finish.

Seppeltsfield Wines Pty Ltd  
PMB 1 Seppeltsfield via Nuriootpa  
South Australia 5355 Australia  
Phone +61 8 8568 6200 Fax +61 8 8562 8333  
web www.seppeltsfield.com.au

