SEPPELTSFIELD
BAROSSA
Est 1851

2024
BAROSSA TOURIGA TINTA AMARELA



The 2024 Barossa Touriga Tinta Amarela was inspired by the winemaking art of assemblage, to achieve a wine that is greater than the sum of its parts.
Made in a contemporary and aromatic style, with bright purple fruits, floral aromatics, medium weight and spicy complexity.

VINEYARD

A modern expression of traditional Portuguese varieties grown on the Northern side of the Barossa, located near Stockwell. The vineyards, planted in the 1960s, were historically used in fortified wine production but are now reimagined as contemporary still wines.

WINEMAKING

The 2024 Barossa Touriga Tinta Amarela was fermented through the historic 1888 Gravity Cellar. Built into the hillside on a series of terraces, gravity guides the flow of fruit down through the winery to deliver gentle extraction of colour, flavour and tannin. Matured in seasoned French oak puncheons and foudres. Bench blend trials were then conducted by the Seppeltsfield winemaking team, prior to assemblage and bottling. **The final blend consists of 70% Touriga and 30% Tinta Amarela.**

TASTING NOTES

Colour: Youthful and vibrant with deep crimson purple hues.
Aroma: Aromatic lift of violets and florals, notes of coal dust, black cherry and spice with a sanguineous complexity.
Palate: Flavourful and plush blackberry fruit with a lingering textural finish.
Food pairing: Tea-smoked duck, pork fennel and caraway sausages served with grain salad and pomegranate.
Drinkability: Best enjoyed now, with cellaring potential until 2030.

REVIEWS & ACCOLADES

96 POINTS, TOP GOLD - 2025 Barossa Wine Show
95 POINTS - Andrew Caillard MW, The Vintage Journal

TECHNICAL INFORMATION

Alcohol – 13.5%
Varietals – Touriga (70%), Tinta Amarela (30%)
Region – Barossa, South Australia
RRP $50