SEPPELTSFIELD
BAROSSA
Est 1851

DP47 SWEET WHITE FORTIFIED



ABOUT

Seppeltsfield has long been renowned for its treasure trove of fortified wines - the collection of wine is complex, alluring and representative of Australia's pioneering wine styles.

WINEMAKING

DP47 Sweet White Fortified is made from Pedro Ximenez and Muscadelle grapes. Matured in small, well seasoned oak barrels that are held in uninsulated fortified stores at Seppeltsfield, to increase concentration and lusciousness.

TASTING NOTES

Colour: Medium amber with golden hue.

Aroma: Dark chocolate covered honeycomb.

Palate: Coffee, creamy and biscuity, tiramisu. A soft and integrated spirit ensures a satin smooth finish.

Cheese Pairing: Mild blue cheese.

Dessert Pairing: Tiramisu!

Consumption: After opening, store in a dark, cool location for maximum shelf life.

TECHNICAL INFORMATION

Alcohol – 19.0%
Volume - 500ml
Varieties – Pedro Ximenez and Muscadelle
Regions – Rutherglen, Victoria
Barossa Valley and McLaren Vale, South Australia
RRP $35