SEPPELTSFIELD
BAROSSA
Est 1851

PARA GRAND TAWNY

ABOUT

The heart and soul of the Seppeltsfield fortified range is the Para Tawny Collection. Para has been synonymous with luxurious fortified wine for over a century, with the iconic insignia being the name of the river that meanders through the Barossa landscape.

The Seppeltsfield Para Grand Tawny has a minimum average of 10 years blended age, and therefore falls into the Australian Fortified Classification category of Grand which is a mature style exhibiting maturation characters which are flavoursome, rich and have great length.

WINEMAKING

Para Grand Tawny epitomises our distinctive house style with a medium-weight profile and aromatic notes of lightly toasted almonds and papery almond skins. Fortified with creamy, aromatic brandy spirit, it develops spiced complexity through extensive aging in seasoned oak. Matured in a modified solera system using 2000L vats, the annual working of the solera ensures freshness. The component wines are aged individually in small oak casks until they have reached 10 years of age, and are then carefully selected and blended to create a topping blend for the solera. This process ensures consistency of style and maintaining of the average age.

TASTING NOTES

Colour: Mahogany with rich amber hues.

Aroma: A lifted and stylish bouquet displaying lightly toasted almonds, praline and vanilla nougat.

Palate: Medium bodied, rich lingering flavours of toasted nuts, age complexity plus fine brandy spirit.

Cheese Pairing: Mature Australian cheddar.

Dessert Pairing: Pistachio and almond cake with citrus syrup.

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

REVIEWS & ACCOLADES

TOP GOLD MEDAL & 96 POINTS - 2024 Australian Fortified Wine Show
95 POINTS - Tyson Stelzer, Halliday Wine Companion



TECHNICAL INFORMATION

Alcohol – 21.0%
Volume - 750ml
Variety – Shiraz led
Region – South Australia
RRP $40