SEPPELTSFIELD
BAROSSA
Est 1851

PARA RARE 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 Rare Tawny has a minimum average of 15 years blended age, and therefore falls into the Australian Fortified Classification category of Rare which is a mature style exhibiting complex aromatic, and remarkable palate length.

WINEMAKING

Para Rare Tawny is made through careful blending of individual vintage parcels to achieve a minimum average of 15 years blended age. This style is distinguished by two key elements: selected aged Tawny material known for its richness and complexity, balanced with the addition of Rich Rare Apera through careful blending. Matured in seasoned old oak hogsheads results in a sophisticated Para Rare Tawny with aromatic spices and an impressive palate length.

TASTING NOTES

Colour: Deep Tawny with vibrant amber brown hues and an olive tinge.

Aroma: Complex and evolves in the glass. Rich and aged characters of spicy dark fruit cake, roasted Brazil nuts with lifted, dried citrus notes.

Palate: Long, brooding – great flavour depth with bright acidity.

Cheese Pairing: An aged hard cheese such as parmesan or mimolette.

Dessert Pairing: Panforte with figs.

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

REVIEWS & ACCOLADES

BEST TAWNY TROPHY - 2023 Royal Adelaide Wine Show
GOLD MEDAL - 2019 and 2020 Royal Adelaide Wine Show



TECHNICAL INFORMATION

Alcohol – 20.5%
Volume - 750ml
Variety – Red varietals, Shiraz led
Region – South Australia
RRP $80