



CELLAR@HOME BARREL CARE INSTRUCTIONS

Your Seppeltsfield fortified wine barrel has been coopered by hand within the walls of our working cooperage, using premium American oak timbers with an average age of 80 years. These staves have matured Seppeltsfield's iconic fortified wines for decades and have now been respectfully repurposed — ready to continue their journey with you.

Perfect for the ongoing maturation of Tawny, Topaque or Muscat, your barrel arrives seasoned and ready to house Seppeltsfield fortified wine.

To ensure the longevity and performance of your barrel, we recommend the following care guidelines:

- Do not fill with water. When practical, fill with Seppeltsfield Tawny, Topaque or Muscat upon arrival.
- Position thoughtfully. Store your barrel in a cool, stable environment — away from direct sunlight and heat sources.
- Keep contents topped. To prevent the oak from drying out, keep your barrel around three-quarters full at all times.
- Avoid overfilling. Filling beyond capacity may cause an internal airlock or leakage. Gently insert the wooden bung — avoid forceful pressure.
- Pre-tested for peace of mind. Your barrel has passed a full leak test and tap inspection prior to dispatch.

Please Note: *It's not uncommon for your barrel to express a sticky, syrup-like residue on its exterior. This is simply a trace of the wine's natural sugars and is not harmful. Gently wipe with a warm, damp cloth as needed — a small reminder of the living nature of winemaking.*

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