



SEPPELTSFIELD

Seppeltsfield DP38 'Rich Rare Apera'

Winemaker: Fiona Donald

Grape(s): Palomino, Grenache (full composition unknown)

GI: South Australia

Site(s): Estate vineyards

Vineyard notes: Grapes for the Solero collection are sourced across the estate, representing the diverse holding of vineyards that cross the region's western ridge, from the north to the southern grounds. Vines sit at 180-350 meters above sea level, with multiple soil profiles including red brown earth over limestone, sand over clay, slate, quartz, and ironstone.

Winemaking: The Seppeltsfield Solero collection is inspired by the traditional Spanish and Portuguese 'fractional blending' method of aging wines. This system delivers high quality and style consistency by blending younger wines into old. After utilizing only the very first cut of free-run juice and fortification with a neutral spirit, the DP38 material is matured in solera nurseries to an average age of 18 years. The Rich Rare Apera sees no influence from a flor yeast layer, modeled after the classic *oloroso* style.

Closure: Stelvin

ABV: 23.5%

LEGEND Tasting Notes: Aromatics of orange marmalade, dried citrus peel, toasted bunya bunya nut (a native pine nut), and oiled leather. The palate is rich and profound, with an initial honeyed sweetness balanced by wood-aged structure and persistent acidity. A saltbush brininess provides additional balance and complexity.

Production size: 400 dozen

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