



SEPPELTSFIELD

LEGEND Imports, LLC
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Seppeltsfield 2001 21 Year-Old 'Para Tawny'

Winemaker: Fiona Donald

Grape(s): Grenache, Shiraz, Mourvèdre (full composition unknown)

GI: Australia

Site(s): Estate vineyards

Vintage notes: After a high rainfall winter which replenished much needed sub-soil moisture, 2001 produced one of the biggest and best quality vintages on record. Vines withstood the hot vintage weather of February and March surprisingly well. The advent of cool, wet weather in the last week of March enabled baumés to stabilize and delayed picking, allowing wineries to pick more leisurely.

Vineyard notes: "Tawny" styles in Australia refer to fortified wines made from red grapes. Grapes for the Para Tawny series 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: Most Tawny styles are made of a blend of vintages, but in certain exceptional years, Seppeltsfield will draw off individual vintages to bottle as a special celebratory release. Fortification with grape brandy occurs during fermentation, with extensive oxidative aging in old oak hogsheads.

Closure: GPI cap **ABV:** 20.4%

LEGEND Tasting Notes: Lifted aromatics of freshly baked wattleseed bread, toasted Atherton almonds (a specialty of Queensland), with a hint baked stone fruit and chicory liqueur. A medium-weighted, elegant wine with supple sweetness balanced by oak-aged structure and orange-oil acidity. Complex and profound.

Production size: 650 dozen

Scores: 97 Points (James Halliday)