



SEPPELTSFIELD

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Seppeltsfield 18-Year 'Para Rare Tawny'

Winemaker: Fiona Donald

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

GI: Australia

Site(s): Estate vineyards

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: Para Grand Tawny is the result of careful blending of individual vintage parcels, patiently matured in oak barrels within the historic cellars of Seppeltsfield, to achieve an average age of 18 years. Fortification with grape brandy occurs during fermentation, with extensive oxidative aging in old oak hogsheads.

Closure: GPI cap

ABV: 20.2%

LEGEND Tasting Notes: Lifted aromatics of dried mandarin, toasted Atherton almonds (a specialty of Queensland), smoked toffee, and spiced fruit cake. A medium-weighted, elegant wine with supple sweetness balanced by oak-aged structure and orange oil acidity. Creamy, perfumed, and complex.

Scores: 94 Points (Suckling), 94 Points (Wine Advocate)