

SEPPELTSFIELD

para grand tawny



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Fiona Donald

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

GI: South 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 10 years. Fortification with grape brandy occurs during fermentation, with extensive oxidative aging in old oak hogsheads.

Closure: GPI cap

ABV: 20.9%

LEGEND Tasting Notes: Lifted aromatics of praline, vanilla nougat, espresso, toasted Atherton almonds (a specialty of Queensland), orange zest, and salted chocolate. A medium-weighted, elegant wine with supple sweetness balanced by oak-aged structure and saline acidity.

Scores: 92 Points (Suckling), 90 Points (Wine Advocate)