

SEPPELTSFIELD

vintage para tawny 2002



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Fiona Donald

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

GI: South Australia

Site(s): Estate vineyards

Vintage notes: A good budburst and a long summer of moderate daytime temperatures and cool nights led to gradual, even ripening. A warmer than average autumn led to optimal color and flavor intensity – a great finish. An excellent year for Barossa Valley Shiraz, Cabernet and Grenache.

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. Seppeltsfield’s vineyards are certified sustainable by Sustainable Winegrowing Australia

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%

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: 96 Points (James Suckling)