

SEPPELTSFIELD

vintage para tawny 2003



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 challenging vintage, but one that ultimately created grapes of great concentration; ideal for fortified winemaking. A dry winter and spring in 2002 caused most varieties to set lower than average crops. Dry and warm to hot weather during December and January promised an early vintage, however the dry conditions came to a sudden halt in mid-February when approximately 70 to 80mm of rain fell in a 24-hour period. Fortunately, the following cool, dry and windy weather prevented any humidity and disease was, to a large extent, contained. Though quantity was certainly down on forecasts due to berry shriveling, quality was high.

Vineyard notes: 'Tawny' styles in Australia refer to oxidatively-aged 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: 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)