

# SEPPELTSFIELD

vintage para tawny 2004



**LEGEND**  
AUSTRALIAN WINE IMPORTS

**Winemaker:** Fiona Donald

**Grape(s):** 95% Shiraz, 5% Grenache

**GI:** Barossa, South Australia

**Site(s):** Estate vineyards

**Vintage notes:** A heavy fruit set initially threatened high yields, but widespread bunch thinning around veraison brought crops back to manageable levels with promising grape quality. A mild January was fantastic for optimal color production and flavour development. Heatwave conditions in mid February saw acidity decline at a rapid rate in conjunction with rising sugar levels. Harvest began earlier than first predicted, with some shiraz picked in late February – the earliest for many years. Quality expectations returned after the hot spell, with prolonged temperatures between 25°C-30°C in March and April and an absence of rain creating the perfect slow ripening conditions.

**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:** 19.3%

**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)