

SEPPELTSFIELD

para vintage tawny 1926



Winemaker: Fiona Donald

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

GI: Australia

Site(s): Estate vineyards

Winemaking: In 1878, the family decided to lay down barrels of their fortified wine for 100 years, and to reserve wine every following vintage for their centennial collection. This founded what has become the world's longest unbroken chain of 100-year-old wine to be released from a winery, starting with the 1978 release of the 1878 vintage. In varying quantities, every vintage back to 1878 is still in barrel at the estate, and may be bottled upon request. Fortification with grape brandy occurs during fermentation, with extensive oxidative aging in old oak hogsheads.

Vineyard notes: 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.

Closure: Natural Cork T-Top

ABV: 23%

Legend Tasting Notes: An unparalleled wine – the only estate-grown fortified wine that is aged in barrel for a hundred years. Heady aromatics of blackstrap rum, charred Atherton almonds (a specialty of Queensland), roasted barley, chicory liqueur, and dried plums. A viscous and concentrated yet elegant wine with supple sweetness balanced by oak-aged structure and orange-oil acidity. Complex and profound. A perfect wine.

Scores: 100 Points (Decanter),

99 Points (James Suckling)

Production size: 150 liters

RRP: \$1800 (100ml)

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