



SEPPELTSFIELD
BAROSSA

SEPPELTSFIELD PARA RARE TAWNY

AVERAGE AGE 18 YEARS

Para Rare Tawny is the result of careful blending of individual vintage parcels to achieve an average age of 18 years. Patiently matured in oak barrels within the historic cellars of Seppeltsfield, Para Rare Tawny displays complex aromatic spices and remarkable palate length. Para is an indigenous Australian reference to 'river', and the name of the local regions' major watercourse.



Grenache, Shiraz, Mourvedre
(Full composition unknown)



South Australia



Blend age 18 years in seasoned fortified oak

WINEMAKING

The Para Rare Tawny draws upon a selection of Seppeltsfield's finest aged Tawny components to achieve a blend of depth and finesse that is a minimum of 18 years average age.

TASTING NOTES

The Para Rare Tawny style is characterised by two main elements - selected aged material identified for its increased richness and complexity, which is then balanced by the careful blending addition of Rich Rare Apera (Oloroso Sherry). The result is a sophisticated, alluring Tawny with a hallmark length of palate.

Colour: Deep Tawny with vibrant amber brown hues and an olive tinge.

Aroma: Complex and evolves in the glass. Rich and aged characters of spicy dark fruit cake, roasted Brazil nuts with lifted, dried citrus notes.

Palate: Long, brooding – great flavour depth with bright acidity.

Food Pairing: Suited ideally to hard cheese & Dessert. Can be served chilled, refrigerate after opening to ensure freshness.





WINEMAKER: FIONA DONALD

After initially contemplating tertiary studies in Science and Food Technology at Sydney University, a magazine article piqued Fiona Donald's interest in winemaking. A letter penned to Len Evans resulted in the advice that "Roseworthy is the place to go!" Fiona's course was set.

In 1988 Fiona commenced study at Roseworthy Agricultural College and was awarded the KT Hardy Memorial Scholarship for Performance in the first Year of the Bachelor of Applied Science in Oenology. She went on to graduate in 1991 with the Silver Medal for Second Aggregate.

After graduation, Fiona started work with Thomas Hardy and Sons at the Tintara Winery in McLaren Vale as Operations Winemaker. Later winemaking roles with Renmano and Barossa Valley Estate followed and in 1997, Fiona was offered the opportunity to work at Southcorp Wines (Penfolds) as Senior Red Winemaker.

Fiona went onto become Group Red Winemaker for the Hardy Wine Company based at Chateau Reynella in McLaren Vale, then returned to the Barossa in 2009 when she accepted the role of Senior Winemaker at Seppeltsfield.

At Seppeltsfield, Fiona was central to the winemaking resurrection of the 1888 Gravity Cellar and now leads the premium Barossa red and the diverse fortified programs, which the estate continues to champion.

In 2012, Fiona was awarded Barossa Winemaker of the Year by the wine fraternity Barons of Barossa and in 2016 was inducted as a Baron of Barossa.

Fiona is currently a member of the Royal Adelaide Wine Show committee, a board member of The Barossa Grape and Wine Association and a Len Evans scholar. Her involvement in wine show judging in recent years has included panel chair at the Hunter Wine Show and Chairman of the Riverland Wine Show. She also judges at the Australian Alternative Varieties Wine Show as well as the provenance classes at the Barossa Wine Show. She is a contributing author to the red winemaking chapter of "Australian Winemaking" available on line through Trivinum Press.

Fiona is married with two children and lives on a small Barossa vineyard acreage close to the Seppeltsfield estate itself.



PARA

The name 'Para' has been synonymous with luxurious fortified wine for over a century, with the iconic insignia gracing Seppeltsfield's most treasured Tawny styles. It remains Australia's longest standing wine label in continual production.

Today, Seppeltsfield maintains the legacy of Para through releases of blended and single vintage Tawny expressions. These include Grand, Rare and 21 Year Old bottlings, as well as vintage dated Para Liqueur and the entire Centennial Collection - dating back to 1878

The name 'Para' is familiar to Barossans, being the river that meanders through the local landscape. The North Para rises from the Barossa Ranges near Eden Valley and flows South-West through the Barossa Valley, passing through the townships of Nuriootpa and Tanunda. Several estuaries branch off of the Para catchment, including Jacob's Creek and Greenock Creek, the latter passing directly through the Seppeltsfield estate itself.

The proximity of a reliable water source would have appealed greatly to Seppeltsfield's founder, Joseph Seppelt, attributing to the decision to settle at the particular Western-Barossa site. The early development of the Seppeltsfield estate and mixed farming enterprise would have relied in part to the Para River and Greenock Creek for a dependable water source. This is evident today with the original pump house used by the Seppelt family still presiding on the banks of Greenock Creek. Para is a local indigenous Australian term, believed to translate simply to 'river'.

