



SEPPELTSFIELD
BAROSSA

SEPPELTSFIELD 1920 PARA VINTAGE TAWNY

With a proud and priceless legacy dating back to 1851, Seppeltsfield is Australia's most iconic wine estate. Seppeltsfield was established by Joseph and Johanna Seppelt just 15 years after the European settlement of South Australia. Steeped in rich Barossan heritage, the estate is considered a true national treasure which helped shape the history of the Australian wine industry.

As a new dawn rises over Seppeltsfield, our passion is to return the estate to its artisan roots and continue the enduring legacy of the Seppelt family.

STYLE

In 1978, the 1878 Para Vintage Tawny became Australia's first ever wine to be released having spent 100 years maturing in oak barrels. The vision for the 100 Year Old Tawny is credited to Benno Seppelt, son of Seppeltsfield founders Joseph & Johanna Seppelt. Like Seppeltsfield's many expressions of Tawny, the wine's composition is made up of red grape varietals and is fortified with Brandy spirit.



Grenache, Shiraz, Mourvedre
(Full composition unknown)



Barossa Valley



Matured in barrel within the
1878 Centennial Cellar since 1920

WINEMAKING

The very finest parcels of Grenache and Shiraz are selected each year from the Seppeltsfield estate vineyards and reserved for the crafting of the 100 Year Old Tawny. Amongst other traditional techniques, the fruit is crushed in the Seppeltsfield Gravity Flow Winery.

The wine is fortified with Brandy spirit and directed to old oak barrels to rest within the renowned Centennial Cellar. Topping barrels are used to keep a dedicated 100 Year Old barrel as full as possible, as it evaporates over time. The wine is then progressively transferred into smaller barrels as it continues to evaporate and build in concentration. An estimated 3% is lost each year to the 'angel's share', with the wine continually concentrating in flavour, aroma and viscosity during its maturation in barrel.



TASTING NOTES

Colour: Deep brown with luminous amber hues.

Aroma: Lifted and highly aromatic with roasted hazlenuts, ground nutmeg and cinnamon bark. A note of vino cotto adds an indulgent savoury element.

Palate: Crunchy roasted coffee beans coated in high quality dark chocolate. Terrific flavour length with the acidity of fig paste and dehydrated citrus to balance the intensity.

Food Pairing: Enjoyed on its own to immerse in the full sensory experience.

AVAILABLE FORMATS

100ml, with Certificate of Authenticity

375ml, with Certificate of Authenticity





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 on to 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.



1878 CENTENNIAL CELLAR

Seppeltsfield's history is punctuated with many moments of visionary foresight. Seppeltsfield's founder, Joseph Seppelt and his eldest son, Benno, were particularly renowned for their longer term vision for the estate, closely following custodianship principles to ensure a legacy was passed on to future generations.

This is no more evident than Benno Seppelt's inception of the Centennial Cellar - a truly unique and unparalleled system of maturing single barrels of vintage Tawny for 100 years before release.

In 1866, plans to build a new bluestone cellar were started by Joseph. 12 years later in 1878 and following the passing of his father, Benno completed the stone cellars. In a gesture both unique and inspirational, Benno selected a puncheon of his finest wine and gave instructions that it was not to be bottled for 100 years. This single barrel of 1878 Tawny port was to remain maturing in a separate room within the bluestone cellars, untouched in the same location 100 years. This special room would go on to become the 'Centennial Cellar'.

The tradition of laying down a barrel of the finest wine from each vintage was continued every year following and continues to do so today. The Centennial Cellar now comprises an unbroken lineage of every vintage from the current year back to 1878.

A century later in 1978, the inaugural 1878 Para Vintage 100 Year Old Tawny was released, instantly becoming Australia's most illustrious fortified wine.

Today, the 100 Year Old Para Tawny remains one of the world's most collectable wines. It is the only wine in Australia to have ever been awarded 100/100 points from James Halliday and is often regarded as a national treasure.



