



SEPPELTSFIELD

~ EST 1851 ~



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1851 - Seppeltsfield was established by Joseph Seppelt, who migrated from Silesia in 1849 (East Germany) initially looking to grow tobacco. He then turned to planting vines and made the first few vintages in the family dairy.

1868 - Joseph Seppelt died and left the business to his eldest son, **Benno Seppelt** at only age 21 he took over the family business and married Sophie Schroeder in 1870. Sophie had 21 pregnancies, 16 births and 13 children who lived long into their 60's & 70's.

1878 - Blending Cellar completed, to celebrate, Benno selected a puncheon (500 litre barrel) of his finest port wine. He then decreed that it remain untouched for 100 years before being opened and released.

1890 - Gravity Flow Cellar completed and by the 1900's Seppelt became the **largest winery** in Australia.

1914 - 1922 Benno Seppelt purchased the Clydeside Vineyard at Rutherglen, Chateau Tanunda Distillery in the Barossa Valley, Great Western Winery from Hans Irvine and planted the Barooga Vineyard in Southern New South Wales. He died in 1931.

1925 - 1927 Avenue of over 2000 date palms and building of the Family Mausoleum – Benno provided work for local families during the great depression.

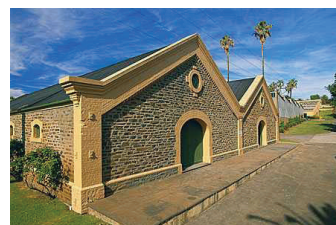
1978 - the first 100 year old Vintage Tawny - 1878 was released and sold for \$2000 per 750ml bottle.

1985 - Seppelt family sold to SA Brewing Holdings (Southcorp Wines). Fosters Group purchased Southcorp Wines in 2005.

2007 - Seppeltsfield Estate Trust purchased the Seppeltsfield property and Fortified Wine Collection putting it back in family ownership. It still remains the only winery in the world to produce a 100 year old wine each year, holding stocks from 1878 – 2008.

Today Seppeltsfield Estate Vineyards consist of 100 hectares (240 acres) of vineyard, mostly 75 year old Bush Vines.

| | |
|----------|-------------------------|
| Grenache | 60 hectares (148 acres) |
| Shiraz | 25 hectares (62 acres) |
| Palomino | 10 hectares (25 acres) |
| Touriga | 2 hectares (5 acres) |



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WINESTATE

MAGAZINE

NEW RELEASE TASTING RESULTS 2008



★★★★★

Seppeltsfield Cellar No. 8
Rutherglen Muscat NV
Equal Top in Category
(10 tasted, 8 recommended)



★★★★★

Seppeltsfield Para Barossa Valley
Grand Tawny NV
Equal Top in Category
(10 tasted, 8 recommended)



★★★★★

Seppeltsfield Rutherglen Grand
Muscat NV (500ml)
Equal Top in Category
(10 tasted, 8 recommended)

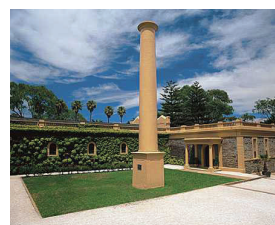


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Phase 1 wines - released 1 October 2008

1. Cellar No. 7 Tawny
2. Para Grand Barossa Valley Tawny
3. 1987 21 year old Para Tawny
4. Cellar No. 8 Rutherglen Muscat
5. Grand Rutherglen Muscat
6. 1908 100 year old Para Liqueur Vintage Tawny



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Wine Analysis

Alc/Vol 18%

Peak Drinking

Now - 2010

Food Matches

Ideally suited to
cheese and coffee.

Can be served chilled

Cellar No. 7
Tawny - South Australia

Seppeltsfield Wines are the cautious custodians of the priceless collection of fortified wines spanning more than 150 years of winemaking excellence. This heritage includes a range of fortified wines that is Australia's most diverse and unsurpassed in reputation for quality.

Cellar No.7 Tawny is a contemporary take on the classic Australian Tawny style. Predominately made from Shiraz and Grenache grapes and blended with spirit from **Cellar No.7** the famous Blue Stone spirit bond building at Seppeltsfield. This Tawny has fruit intensity, life and freshness.

Regional Source

South Eastern Australia.

Vintage Conditions

A blend of a number of vintages.

Grape Variety

Shiraz (Syrah), Grenache

Maturation

Matured in old small oak casks at Seppeltsfield in the Barossa Valley.

Colour

Deep golden tawny with slight red hues.

Nose

Fresh clean and spicy fruit with integrated vanillin oak and rancio derived from the oak maturation.

Palate

Round and full with spice and fruit combined with a nutty complexity. The finish is balanced with wonderfully integrated spirit, clean and fresh.

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SEPPELTSFIELD
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Wine Analysis

Alc/Vol: 22%

Peak Drinking

Now

Food Matches

Ideally suited to
Cheese & Dessert

1908 Para 100 year old Vintage Tawny

Seppeltsfield Wines are the cautious custodians of the priceless collection of fortified wines spans more than 150 years of winemaking excellence. This heritage includes a range of fortified wines that is Australia's most diverse and unsurpassed in reputation for quality.

In 1866, plans to build a new stone cellar were started by Joseph Seppelt, the founder of Seppeltsfield. In 1878 the stone cellar was completed by Benno Seppelt. To celebrate, 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 became a magnificent tradition and Seppeltsfield Wines is now the only winery in the world to have significant stocks of wine laid down in consecutive vintages over 100 years.

Over the generations, the 100 year old Para Vintage Tawny has retained remarkable consistency of style and character. A full-bodied tawny style, awesome in its power and concentration, every drop holds the promise of an exquisite life-enriching experience.

Vineyard Region

Barossa Valley

Grape Variety

Mataro, Shiraz (Syrah), Grenache

Maturation

Vintage in the old gravity cellar at Seppeltsfield and fortified with Seppeltsfield produced spirit. The wine was aged in 500 litre casks (puncheon) for the wines 100 years in the 1878 cellar.

Colour

Very dense, almost opaque, green brown with yellow edge.

Nose

The usual powerful intensity of age, sweet vanillin oak, raisin fruit cake, dark chocolate and burnt toffee aromas. Stunning freshness and lift with all characters in balance and harmony.

Palate

Sweet viscous with noticeable extract and weight. Amazing balance of sweetness, acid and alcohol. Intense fruit cake, vanillin oak and chocolate flavours all integrated together. The finish is intense and lingering with exceptional freshness and vibrancy.

A beautifully balanced fresh and vibrant wine with all the traditional intensity and complexity of previous vintages showing a greater degree of elegance.

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Wine Analysis

Alc/Vol: 17.0%

Peak Drinking

Now - 2010

Food Matches

Ideally suited to
Dessert, Cheese.

Can be served chilled

Grand Muscat

Rutherglen

Seppeltsfield Wines are the cautious custodians of the priceless collection of fortified wines spans more than 150 years of winemaking excellence. This heritage includes a range of fortified wines that is Australia's most diverse and unsurpassed in reputation for quality.

Seppeltsfield Grand Muscat is sourced from premium parcels of extremely ripe fruit and aged in small oak casks to create a wine of incredible richness, complexity and depth of flavour with a long, lingering finish. The essence of Rutherglen Muscat is an ideal accompaniment to fruit based desserts.

Vineyard Region

Rutherglen

Grape Variety

Brown Muscat

Maturation

Vintage wines are aged as individual components in old oak casks prior to undergoing a vigorous selection program to ensure only the very best components from the best years are introduced into the Grand Muscat blend.

Colour

Deep, tawny brown with an olive green hue.

Nose

The nose is rich and expressive with raisined fruit, rose petal and floral aromatics combining seamlessly, with delicate spirit and integrated small oak complexity.

Palate

An excellent example of the Rutherglen style—a smooth and rich palate, luscious viscosity and impressive length. Raisined fruit, caramel and spicy, plum pudding flavours combine before a long, lingering finish.

Major Awards

| | |
|-----------------------------------|---------------|
| 2003 Brisbane Royal Wine Show | Trophy & Gold |
| 2000 International Wine Challenge | |
| Wine Magazine | Trophy |
| 1996 Ballarat Wine Show | Trophy & Gold |
| 1995 Ballarat Wine Show | Trophy & Gold |
| 1993 Ballarat Wine Show | Trophy & Gold |
| 2002 Sydney Royal Wine Show | Gold |
| 2002 Hobart Royal Wine Show | Gold |
| 2002 Adelaide Royal Wine Show | Gold |
| 2003 International Wine Challenge | Gold |
| 2004 Brisbane Royal Wine Show | Gold |
| 2004 Muscat Du Monde | Gold |
| 2005 Canberra National Wine Show | Gold |
| 2008 Sydney Royal Wine Show | Gold |

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Wine Analysis

Alc/Vol: 19%

Peak Drinking

Now

Food Matches

Ideally suited to
Cheese & Dessert.

Can be served chilled.

Para Grand

Barossa Valley Tawny

Seppeltsfield Wines are the cautious custodians of the priceless collection of fortified wines spanning more than 150 years of winemaking excellence. This heritage includes a range of fortified wines that is Australia's most diverse and unsurpassed in reputation for quality.

Para Grand is named after the Para River that flows through the centre of the Barossa Valley and instantly recognisable in its unique bottle, Para was first released in 1953 and quickly became an Australian legend with a distinctive style, highlighting rich fruit flavours and great aged complexity.

Vineyard Region

Barossa Valley

Grape Variety

Grenache, Shiraz (Syrah), Mourvèdre (Mataro)

Maturation

Component wines are aged individually in small oak casks at Seppeltsfield before a careful selection and blending process. The resulting blend is placed into the Solera system for maturation before release.

Colour

Deep mahogany in colour, with olive green tinges.

Nose

A powerful bouquet displaying an excellent balance of rich fruit, nutty vanillin oak and a hint of chocolate. Further complexity is derived from the aged rancio character and fine brandy spirit, the epitome of the Para liqueur style.

Palate

Full bodied, rich and luscious, with concentrated lingering flavours. With aging the wine has become complex, smooth and mellow. A pronounced rancio character is also evident, derived from extended oak maturation

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Wine Analysis

Alc/Vol: 20.0%

Peak Drinking

Now

Food Matches

Ideally suited to
Cheese & Dessert

Can be served chilled

1987 21 year old Para Tawny

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In 1953 the first vintage-dated 'Para Liqueur Port', the 1922, was released in its distinctively shaped bottle. In the mid 1970s Seppelt Para Liqueur numbered series replaced the vintage dated wine, and continues to provide consistent premium port. The vintage dated Para made a nostalgic return in 1976, following in the tradition of quality for which Para is renowned, but with the added enticement of vintage variation. This Para Liqueur 21 Year Old Vintage Tawny is made entirely from a single vintage. Its style is a reflection of the weather and growing conditions through the summer and during the harvest of that year - the expression of a year long gone preserved for enjoyment.

Vineyard Region

Barossa Valley

Grape Variety

Shiraz (Syrah), Grenache

Maturation

A blend of several reserve wines, all produced in 1987 and matured in old oak hogsheads for 21 years. The reserve wines were all aged separately to ensure only those components that had achieved the desired quality and style entered the final blend.

Colour

Deep mahogany, with olive green yellow hints at the meniscus.

Nose

Intense fresh lift of rancio aged characters generated as a result of 21 years maturation in small oak casks. The complexity is further enhanced by the distinctive Seppelt low strength fortifying spirit.

Palate

The 1987 Barossa vintage was one that produced robust wines of great intensity and depth with fruit intensity that lingers even after 21 years in oak. The finish is full sweet and rich with great length and persistence yet finishing drier due to the spirit influence. The 1987 is true to the Para style and quality.

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Wine Analysis

Alc/Vol 16.5%

Peak Drinking

Now

Food Matches

Ideally suited to
Dessert & Cheese

Can be served chilled

Cellar No. 8

Muscat - Rutherglen

Seppeltsfield Wines are the cautious custodians of the priceless collection of fortified wines spanning more than 150 years of winemaking excellence. This heritage includes a range of fortified wines that is Australia's most diverse and unsurpassed in reputation for quality.

Rutherglen Muscat is made from Brown Muscat grapes, harvested at peak ripeness and fortified to give an aromatic spirit lift. Carefully matured in the Cellars at Seppeltsfield, this wine is fragrantly spiced with floral and rose petal aromas. The taste is rich and luscious.

Regional Source

Rutherglen.

Vintage Conditions

A blend of a number of vintages.

Grape Variety

Brown Muscat

Maturation

Matured in small oak and seasoned oak casks at Seppeltsfield in the Barossa Valley.

Colour

Bright golden brown.

Nose

Fragrantly spiced with youthful floral and rose petal aromas, given depth by aged characters of raisined fruit with an earthy spirit lift.

Palate

The palate is rich and luscious, with rich, raisined fruit balanced with clean acidity and aromatic spirit. The after taste is soft, lifted and long lasting.

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