



SEPELTSFIELD

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Seppeltsfield DP116 'Aged Flor Apera'

Winemaker: Fiona Donald

Grape(s): Palomino

GI: South Australia

Site(s): Estate vineyards

Vineyard notes: Grapes for the Solero collection 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.

Winemaking: The Seppeltsfield Solero collection is inspired by the traditional Spanish and Portuguese 'fractional blending' method of aging wines. This system delivers high quality and style consistency by blending younger wines into old. After utilizing only the very first cut of free-run juice and fortification with a neutral spirit, the DP116 material is matured in solera nurseries to an average age of 16 years. DP116 barrels are aged under a layer of flor, which is later removed through further fortification, mimicking the classic *amontillado* process.

Closure: Stelvin

ABV: 22.5%

LEGEND Tasting Notes: Mixed citrus peel aromatics, an aged-flor character (blanched Atherton almonds, olive brine) with a delicate honeyed note. A balance between freshness and wood-aged characters, retaining a dry finish and extraordinary length. Acid is persistent and bracing, like snacking on native green ants, balancing by a lick of sugar and barrel-aged toastiness.

Production size: 500 dozen