



ANGULLONG

— VINEYARD —

Angullong is located amongst the picturesque foothills of Mount Canobolas in the high elevation, cool climate wine region of Orange, New South Wales, about 350km west of Sydney. The region's cool climate and ancient soils have combined with careful hands-on viticultural management to produce quality fruit and wines with great regional character.

'Fossil Hill' Sangiovese 2014



GRAPE VARIETY:	Sangiovese.
REGION:	Orange Region, NSW
WINEMAKING:	The grapes were de-stemmed with 20% left as whole berries. The must was pumped over twice daily to increase colour & flavour. The wine was matured in French oak.
COLOUR:	Light garnet with a youthful purple hue.
AROMA:	Lifted and floral aromas of sour cherry, violets, blueberries and dried herbs.
PALATE:	Medium to lighter bodied wine with refreshing flavours of blueberry, sour cherry & spice. The subtle and elegant tannins are silky and smooth.
WINE ANALYSIS:	Alc/vol: 13.5%
ADDITIVES	Made using traditional methods. Some traces of egg products may remain. Preservative 220 added.
PEAK DRINKING:	2015 to 2019
FOOD MATCHES:	Antipasto, tomato based pasta and pizza.

