



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.

Sauvignon Blanc 2015



GRAPE VARIETY:	Sauvignon Blanc
REGION:	Orange Region, NSW
WINEMAKING:	The Sauvignon Blanc grapes were fermented in stainless steel fermenters at cool temperatures to retain the fresh varietal fruit aromas and flavours.
COLOUR:	Pale straw with a youthful green tinge.
AROMA:	Lifted aromas of citrus, kiwifruit and passionfruit with attractive herbs and floral blossom.
PALATE:	Vibrant cool climate flavours of citrus and passionfruit. The lovely zesty length of flavour and natural acidity are balanced with a fresh crisp finish.
WINE ANALYSIS:	Alc/vol: 13.0%
ADDITIVES	Made using traditional methods. Some traces of egg products may remain. Preservative 220 added.
PEAK DRINKING:	2015 to 2017
FOOD MATCHES:	Aperitif, Asian influenced dishes, seafood and salads.

