



SHARING THE *Comment* WITH ANGULLONG WINES

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2008 Vintage in Review

What a vintage! And certainly a welcome turnaround from a tough 2007 vintage! The growing season started out looking fairly bleak with no significant rain during winter and a rather early, warm start to spring.

Fortunately we received good rains during November from thunderstorm activity and the cool conditions during February produced some fantastic fruit, with great varietal flavours and highly coloured berries ensuring great quality wines.

2008 was all about receiving a little rain at the right time!

The whites are ready to be released and the reds are looking very promising. The wine-making team are pleased with the way the wines have turned out, particularly the Sauvignon



Blanc, Verdelho and Pinot Gris. The reds also benefited from the longer cooler ripening period. Jon Reynolds commented that

Cabernet Sauvignon looks the best he has seen from Orange!

Cellar Door to Open at Millthorpe

We are delighted to announce in October this year Angullong will open its cellar door in charming, heritage listed bluestone stables in Millthorpe.

As some of you may know our vineyards are located 'slightly off the beaten wine track'. So, we decided to establish a cellar door and outlet in Millthorpe, an historic village located on the outskirts of Orange, making it more convenient for you to experience Angullong wines more often.

Aside from its quaint village atmosphere Millthorpe has a number of quality cafes and restaurants, including the award winning Tonic restaurant, mu-



seums, art and craft shops.

If you are visiting the region in October, be sure to visit the

NEW Angullong Cellar Door, Victoria Street, Millthorpe.



SHARING THE *Moment*



Ben's Banter

Welcome to the winter edition of our newsletter, 'Sharing the Moment'. You will be receiving this newsletter if you have previously ordered wine from us, or have requested to be put on our mailing list. We thank you for your support and hope you find this an interesting read. Our aim is to provide you with a diverse newsletter that keeps you up to date with what is happening at Angullong.

Vintage is well and truly over with the last of the reds being picked in the second week of April. The vines are having a rest over winter and we are now in the process of pruning the vineyard, a great outdoors job on a lovely clear winter day and if you've ever been to Orange in the winter then I am sure you can imagine what it is like!

Pruning is a mammoth task at Angullong with over 360,000 vines; each vine is carefully pruned by hand. We usually start in mid June and finish up by September prior to bud burst.

And while we're busy pruning, winter is also a good time to stock up on reds. We have enclosed an order form with the latest releases and some special offers to entice you.

I know many of our readers will be pleased to hear we have released the 2008 Pinot Gris after being out of stock for the past 6 months! The popularity of this wine means it is likely to run out again so be sure to get your order in early!

Ben

Media Reviews

2007 Angullong Fossil Hill Viognier

"This wine fortunately fits into neither mode. Impressively, and somewhat unusually for Australian Viognier, it is low in alcohol (12.5%), and exhibits a fresh, crisp feel as a result. It is unmistakably Viognier though, with musk, floral, stone fruit and spice features- the finish has good acidity and though hinting of a touch of under-ripeness this isn't enough to detract from an otherwise thoughtful and imaginative interpretation of this temperamental Rhone variety".
Grand Dodd, The Wining Pro, 2008

2006 Angullong Fossil Hill Sangiovese

"This is actually a blend of 90% Sangiovese and 10% Cabernet Sauvignon, not that you'd know after tasting it. Nice florals, dark and elusive, dark cherries and spice with a touch of vanilla. The palate is bright and bouncy, red cherry fruits, raspberries and dry spices, a bit of clove, some savoury notes and a dry finish. Lifted and smilingly friendly, with excellent length and a bit of grip. It needs a decant now and has the structure to age nicely over the next five years."
Winorama, Sept 2007
Rated: 91 Points

New Wines Released

2008 Fossil Hill Pinot Gris

Delicious, with delicate aromas of freshly cut pear and honeydew melon. The palate is rich and satisfying, displaying layers of varietal flavour complimented by appealing, fine acidity.

2007 Fossil Hill Barbera

A medium bodied wine with youthful, vibrant aromas of dark berry and spice. Abundant sweet cherry and raspberry flavours follow through on a well structured, soft palate.

2007 Fossil Hill Viognier

One third of the Viognier fruit was fermented in new French oak, with the balance being tank fermented to maximise the retention of varietal aromas and fruit characters. The final blend has

resulted in a delicious viognier with layers of varietal fruit, integrated oak and cracked yeast characters. The palate is full flavoured and rich with a fine acid finish.

2006 Shiraz

A stylish Shiraz with great fruit concentration and length combining vibrant aromas of blackberry and black pepper, generous sweet and spicy raspberry and plum fruit characters on the palate and firm silky tannins in a full bodied style.

2006 Cabernet Sauvignon

A delicious Cabernet Sauvignon with great fruit concentration and length combining vibrant aromas of mulberry and blackcurrant, rich plummy fruit characters on the palate and firm silky tannins in a full bodied style.



Media Reviews **2006 Angullong Fossil Hill Sangiovese**

"Fresh, ripe and plummy, showing strong varietal character. The palate derives the goods in terms of flavour, and the tannins have been perfectly handled. A model for other Sangiovese producers. (\$19.95) Excellent Value"

Lester Jesberg, Winewise Magazine 25/12/2007.

"Angullong is a small producer from the Orange region of NSW making sensational Sangiovese. This year's is the best yet, as it is intensely flavoured and has a vivacity many producers would envy. Black cherry characters dominate both the nose and the velvety palate; a healthy level of acidity gives lift and drive. It is well presented and would stand proud on the finest of tables".

Toni Patterson MW, Wine; What to Drink 2008. Random House Aust.

Special deals



2003 Sangiovese
Gold Medal Winner
2004 Cowra Wine Show
 Ruby red in colour with vibrant aromas of plum and rhubarb and hints of blackberry. The wine is medium bodied displaying classic varietal characters of sour cherries and plums with savoury notes on a medium length with dry lingering tannins.

Purchase 1 case (12 bottles) of Fossil Hill Sangiovese and receive 2 bottles of 2006 Fossil Hill Viognier FREE.

Price: \$180.00

We will also freight the wine to you for FREE.

2006 Fossil Hill Viognier

88 points, James Halliday Australian Wine Companion 2008
 Pale straw in colour with lemon/ green hue, lovely aromas of tropical, apricot, orange blossom and spice. Rich ripe palate with tropical and stone-fruit flavours. Balanced acidity with some sweetness creating a big but balanced style.



Purchase 1 case (12 bottles) 2006 Fossil Hill Viognier and receive 2 bottles of 2003 Fossil Hill Sangiovese FREE.

Price: \$180.00

We will also freight the wine to you for FREE.

Specials valid until 30th November 2008



Industry news

As most of you would be aware, since 2003 the Australian wine industry has been feeling the effects of an oversupply situation with the national harvest climbing each year to a peak of around 1.9 million tonnes. This massive oversupply has led to a dramatic fall in fruit and wine prices, with some fruit even being left on the vine at times. In addition it has allowed many new cheap wine brands, colloquially known as 'glut babies', to adorn the shelves of our major liquor stores as well as fill shipping containers destined for overseas and driving up cleanskin sales. As an industry we are trying to come up with ways to manage this excess with some groups and individuals even encouraging the Government to introduce a 'vine pull' scheme to reduce the area planted to vines.

In 2007, however, Mother Nature, in her wisdom, came up with the ultimate response - drought, frost, fire and hail! In the space of 12 months, the landscape changed significantly to a point where some of the industry boffins were talking about grape shortages! And some Australian wine companies began importing bulk wine from Chile and Argentina. How quickly the tide turns!

The national harvest for 2007 was reduced by a massive 40% due to the effects of drought which included late frosts wiping out large areas as well as bushfires affecting some grapes with smoke taint.

The turnaround, although regarded as positive with the prospect of better prices for fruit and wine sales, has had a dramatic effect on many businesses with some fruit growers,



who rely on irrigation water from our country's parched river system, forced to pull up vines and change farming enterprises.

2008, thankfully, has been a surprise package with timely beneficial rains for most wine regions and the total vintage for the nation up significantly with reports of approximately 1.8 million tonnes harvested! Who would have picked this result?

Let's hope some decent widespread rain occurs this winter and we can balance the ledger completely and get back to some 'normal' seasons.

I remember when Bob Hawke was elected in 1982 and how the drought broke shortly after. So what has Kevin 07 been doing?! I can't remember if Kevin 07 promised to break the drought or not (he's promised just about everything else except for low interest rates!) but we all know he has about as much control over interest rates and fuel prices as he does making it rain!

In The Spotlight

Angullong Fossil Hill Sangiovese - a simply stunning wine from vintage 2006!

The 2006 vintage has done well recently at the Orange Wine Show, receiving Top Gold and Trophy in its class.

Our first Sangiovese was from vintage 2003, and was in fact the first wine produced under the Angullong label. The wine had great success in its first show being awarded a gold medal at the 2004 Cowra Wine Show. The 2006 vintage continued this success, receiving the Top Gold Medal and Trophy at the 2007 Orange Wine Show.



Angullong introduced Sangiovese into the vineyard in 1999. The vines were planted in a somewhat gravelly area of the vineyard to reduce the vigour and over-cropping which Sangiovese is so well known for. Some interesting facts about Sangiovese;

- The name Sangiovese comes from Latin and is translated to mean 'Blood of Jupiter' (as in the Roman God Jupiter)
- Sangiovese is the most widely planted grape variety in Italy where it was known to exist in the

16th century. Very little was grown in Australia up until the 1980's.

- The greatest Italian Sangiovese's come from the hills of Tuscany in Chianti and Montalcino, and it is said that the Sangiovese grape is the 'Soul of Tuscany'.
- Sangiovese is the predominant grape used in Chianti. The highest quality Sangiovese is said to come from Chianti Classico, a sub-region of this famous grape-growing area.

Taste Orange at Bondi 2008

A week long celebration of all things Orange will culminate with Taste Orange at the Bondi Beach Pavilion on Sunday 28 September. It was a great event for everyone last year. Please put this day in your diary and come and taste the food and wine of Orange as well as Angullong wines - where the country meets the coast!

Other events will be held at various locations around Bondi throughout the week 22 - 28 September. Details can be found at www.tasteorange.com.au

Orange Wine Week

Orange Wine Week will be held this year from 17- 26 October. During the week the Angullong cellar door will be open daily from 11am to 5pm. We will also be presenting our wines at the very social and enjoyable Night Markets on Friday 17 October.



L-R Tony Spark and Ben Crossing at Taste Orange at Bondi 2007.



taste orange
@ORANGE WINE WEEK 17- 26 oct 08



Team Angullong with Essential Ingredient at Orange Night Markets 2007.

Award Winning Wines

In case you didn't catch the news from Orange Wine Show held in October last year, Angullong wines were awarded a number of trophies! Our two Italian varieties made a strong impression on the judges with both of them topping their classes and receiving trophy's.

Italian varieties are growing in popularity

across Australia and we believe our vineyard is well suited to growing these varieties.

Fossil Hill 2006 Sangiovese - Top Gold and Trophy

Fossil Hill 2006 Barbera - Gold Medal and Trophy.



The Crossing Clan

On behalf of the Crossing family and everyone at Angullong we wish you a bright and cheery spring and look forward to seeing you at one of the many events planned during the spring and summer or at our new cellar door!

Right: Camilla, the youngest of the Crossing clan - too young to appreciate wine but with good taste in hats!

