



ANGULLONG

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

'Fossil Hill' Barbera 2008



GRAPE VARIETY:	Barbera
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. 25% of the blend was matured in French oak to add complexity to the fresh and vibrant primary fruit flavours.
COLOUR:	Youthful, deep cherry red in colour
AROMA:	Dark berry, chocolate, mint and spice
PALATE:	Medium bodied with abundant cherry, spice & cedar flavours, complimented by savoury notes & a soft lingering finish
WINE ANALYSIS:	Alc/vol: 14.5%
ADDITIVES:	Made using traditional methods. Some traces of egg product may remain. Preservative 220 added
PEAK DRINKING:	2009 to 2012
FOOD MATCHES:	Roast or barbequed meats; venison, lamb & beef

