



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' Sangiovese 2009



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 with a small proportion of Cabernet added to increase complexity.
COLOUR:	Deep red with a youthful crimson hue.
AROMA:	Varietal cherry and spice aromas.
PALATE:	Medium bodied with abundant cherry, spice and raspberry flavours, complimented by savoury earthiness & soft lingering tannins.
WINE ANALYSIS:	Alc/vol: 14.0%
ADDITIVES:	Made using traditional methods. Some traces of egg product may remain. Preservative 220 added.
PEAK DRINKING:	2010 to 2014
FOOD MATCHES:	Antipasto, tomato based pasta and pizza

