



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' Viognier 2007



GRAPE VARIETY:	Viognier
REGION:	Orange Region, NSW
WINEMAKING:	Grapes were harvested in the cool evening to retain the fruit freshness. The grapes were then fermented at cool temperatures (30°C in French oak) to maintain the natural aromas.
COLOUR:	Pale straw with a slight lemon/green hue
AROMA:	Lovely aromas of tropical, apricot, orange blossom and spice
PALATE:	Layers of varietal fruit flavours with integrated oak & cracked yeast characters. Rich & full-flavoured with a fine acid finish.
WINE ANALYSIS:	Alc/vol: 12.0%
ADDITIVES:	Made using traditional methods. Some traces of fish and milk product may remain. Preservative 220 added.
PEAK DRINKING:	2009 to 2011
FOOD MATCHES:	Richly flavoured dishes such as lobster mornay

