



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.

Sauvignon Blanc Semillon 2009



GRAPE VARIETY:	Sauvignon Blanc 50%, Semillon 50%
REGION:	Central Ranges, NSW
WINEMAKING:	The fruit was fermented in stainless steel fermenters at cool temperatures to retain the fresh fruit flavours and aromas
COLOUR:	Pale straw with a green hue.
AROMA:	Lifted & herbaceous with abundant passionfruit and fresh cut grass aromas.
PALATE:	Fresh and crisp with citrus fruit, passionfruit and lemon flavours combining with lovely herbaceous varietal flavours. The finish is long and crisp.
WINE ANALYSIS:	Alc/vol: 13.5%
ADDITIVES:	Made using traditional methods. Some traces of fish and milk products may remain. Preservative 220 added.
PEAK DRINKING:	2009 to 2012
FOOD MATCHES:	As an aperitif or with Thai salads and stir fries.

