



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 2010



GRAPE VARIETY:	Sauvignon Blanc
REGION:	Orange Region, 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 youthful green hue.
AROMA:	Lifted aromas of passionfruit, gooseberry and citrus with complex herb and floral blossom.
PALATE:	Vibrant cool climate flavours of lime, lemon and passionfruit. Lovely length, natural acidity and balance, with a fresh, crisp finish.
WINE ANALYSIS:	Alc/vol: 13.0%
ADDITIVES:	Made using traditional methods. Some traces of fish and milk products may remain. Preservative 220 added.
PEAK DRINKING:	2010 to 2012
FOOD MATCHES:	Aperitif, Asian influence dishes, seafood & salads

