



ANGULLONG

VINEYARD

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

2017 CHARDONNAY



GRAPE VARIETY:	Chardonnay.
REGION:	Orange Region, NSW Highlands.
WINEMAKING:	The fruit was fermented in stainless steel fermenters at cool temperatures to retain the fresh fruit flavours and aromas. The pressings were fermented separately in oak to build complexity and add richness and length to the soft flavours on the palate.
COLOUR:	Pale straw green in colour.
AROMA:	Fresh grapefruit and white peach aromas with herbaceous and fresh cut straw complexity.
PALATE:	A layered, fleshy Chardonnay, with abundant cool climate stone fruit fruit flavours with a balanced palate and crisp length.
WINE ANALYSIS:	Alc/vol: 13.0%
ADDITIVES	Made using traditional methods. Some traces of egg products may remain. Preservative 220 added.
PEAK DRINKING:	Enjoy now through to 2022
FOOD MATCHES:	A modern chardonnay suited to a wide range of dishes.

