



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.

2015 CROSSING RESERVE SHIRAZ



GRAPE VARIETY:	Shiraz
REGION:	Orange Region, NSW
WINEMAKING:	The best Shiraz from the Angullong vineyard was fermented with a submerged cap with twice daily pump-overs to extract colour and flavour. The wine was then matured in French Oak for 12 months.
COLOUR:	Deep blackish purple.
AROMA:	Rich and fragrant aromas of blackberry, cherry and plum with 'five spice', aniseed and cedar.
PALATE:	A full bodied wine with great focus. There is a lovely array of dark fruits flowing through with persistence and poise the key to this premium cool climate Shiraz.
WINE ANALYSIS:	Alc/vol: 14.5%
ADDITIVES	Made using traditional methods. Some traces of egg products may remain. Preservative 220 added.
PEAK DRINKING:	Now to 2030.
FOOD MATCHES:	Richly flavours meals or with a selection of cheeses.
AWARDS:	91/100 James Halliday Wine Companion

