



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.

2016 CROSSING RESERVE CABERNET SAUVIGNON



GRAPE VARIETY:	Cabernet Sauvignon
REGION:	Orange Region, NSW
WINEMAKING:	The best Cabernet Sauvignon 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 premium oak barrels for 12 months.
COLOUR:	Dark purple red.
AROMA:	Attractive savoury complex aromas of herbs, leather and dark berries complemented by charry oak.
PALATE:	A full bodied wine which is rich and plush with juicy berry fruit and balanced oak flavours. The tannins are velvety and balanced with a slight grip on the long, lingering finish.
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 2029.
FOOD MATCHES:	Richly flavours meals or with a selection of cheeses.
AWARDS:	90/100 James Halliday Wine Companion

