



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 FOSSIL HILL TEMPRANILLO



GRAPE VARIETY:	Tempranillo
REGION:	Orange & Central Ranges, NSW
WINEMAKING:	Fermented in open fermenters followed by maturation in French oak (20% new with the balance comprising 2 and 3 year old puncheons) for 12 months.
COLOUR:	Dark ruby with a youthful purple hue.
AROMA:	Complex aromas of fragrant dark berries within a context of tar, herbs and spice.
PALATE:	Youthful and fresh dark cherry, plum and savoury flavours. It is a firm wine with attractive texture and integrated chewy tannins that will soften with time.
WINE ANALYSIS:	Alc/vol: 14.0%, 8.3 Std drinks
ADDITIVES	Made using traditional methods. Some traces of egg products may remain. Preservative 220 added.
PEAK DRINKING:	This wine is drinking well now, and will develop well over the medium term.
FOOD MATCHES:	Roast or barbequed meats; venison, lamb and beef.

