



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 VERMENTINO



GRAPE VARIETY: Vermentino

REGION: Orange & Central Ranges, NSW

WINEMAKING: The Vermentino whole bunches were crushed and soaked on skins for a short period to allow maximum flavour and aroma uptake. Following fermentation the wine was matured on yeast lees for four weeks to allow natural yeast autolysis to occur with the release of further aromatics and flavour compounds.

COLOUR: Pale straw with a lime green hue.

AROMA: Lifted and vibrant aromas of stone fruit, citrus/lime, dried herbs and nettle.

PALATE: Full of flavour, this aromatic Italian variety is mouth-filling with fleshy fruit flavours. The palate is long with an attractive subtle grip.

ADDITIVES Made using traditional methods. Preservative 220 added.

PEAK DRINKING: This wine is drinking well now, and will develop well over the medium term.

FOOD MATCHES: Ideal as an aperitif or with a pan seared squid, aioli and rocket salad.

