



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.

SAUVIGNON BLANC 2018



GRAPE VARIETY:	Sauvignon Blanc
REGION:	Orange Region, NSW
WINEMAKING:	The Sauvignon Blanc grapes were fermented in stainless steel fermenters at cool temperatures to retain the fresh varietal fruit aromas and flavours.
COLOUR:	Youthful, pale straw.
AROMA:	A lifted, fragrant and intense aroma of passionfruit, citrus and lemongrass with subtle and attractive spice and musk nuances.
PALATE:	The palate is crisp and refreshing. Lemony citrus flavours meld with passionfruit and some tropical fruit tones. The persistent finish is dry with lovely linear, natural acidity.
WINE ANALYSIS:	Alc/vol: 13.0%
ADDITIVES	Made using traditional methods. Some traces of egg products may remain. Preservative 220 added.
PEAK DRINKING:	Enjoy in it's youth and over the next few years.
FOOD MATCHES:	Aperitif, Asian influenced dishes, chicken salads.

