



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.

2022 SAUVIGNON BLANC



GRAPE VARIETY:	Sauvignon Blanc (Clones 5385 & F4V6)
REGION:	Orange Region, NSW
WINEMAKER:	Jeff Byrne
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 with a gold hue.
AROMA:	A lifted, fragrant and intense aroma of passionfruit, citrus, and herbs with subtle and attractive spice nuances
PALATE:	The palate is crisp and refreshing with lemony citrus flavours melding with passionfruit and some tropical fruit notes. The persistent finish is dry and flavoursome with lovely gentle natural acidity.
WINE ANALYSIS:	Alc/vol: 12.5%
ADDITIVES	Made using traditional methods. Some traces of milk products may remain. Contains sulphites.
PEAK DRINKING:	Enjoy in its youth and over the next few years.
FOOD MATCHES:	Aperitif, Thai influenced dishes, chicken salads.

