

# ANGULLONG VINEYARD

Australia



Angullong is a family-owned wine company from the premium high elevation, cool climate wine region of Orange in the Central West of New South Wales, located about 350km west of Sydney.

The Angullong vineyards are located on the southern lower slopes of the Orange region at the foothills of Mount Canobolas, an ancient volcano. Angullong's topography is best described as dramatic. The country ranges from undulating to steep hills with spectacular limestone escarpments that radically descend to the fast-flowing Belubula River.

Angullong Vineyard is a Certified Member of Sustainable Winegrowing Australia.

<https://www.angullong.com.au/>



# ANGULLONG PINOT GRIGIO

## TASTING NOTES

Angullong Pinot Grigio is a vibrant and crisp wine with cool climate varietal flavours of pear, honey and musk with linear acidity and lovely balance. It is a wine for all occasions. Very pale straw colour. Lifted varietal floral aromas of fresh cut hay, citrus and musk. Vibrant and crisp with cool climate varietal flavours of pear, honey and citrus with linear acidity and lovely balance. The finish is long and refreshing.

## APPELLATION

Orange Region, NSW

## ALCOHOL CONTENT

12.5%

## AGING

The Pinot Grigio grapes were fermented in stainless steel fermenters at cool temperatures to retain the fresh varietal fruit aromas and flavours.

## AWARDS

93 Points, Silver, Australian Highlands Wineshow 2022, 90 Points, USA Wine Enthusiast

## FOOD PAIRINGS

Aperitif, Asian influenced dishes, chicken salads



# ANGULLONG CHARDONNAY

## TASTING NOTES

The Angullong Chardonnay is a modern wine with layers of flavour including stone fruit and citrus. The oak is balanced in a way that highlight these flavours without dominating. Pale straw green in colour. Fresh grapefruit, citrus and white peach aromas with herbaceous and fresh cut straw complexity. A layered, fleshy Chardonnay, with abundant cool climate citrus and stone fruit flavours with a balanced palate and crisp dry length.

## APPELLATION

Orange Region, NSW Highlands

## ALCOHOL CONTENT

12.5%

## REVIEWS

"Very light-yellow hue, with a fresh fruit-driven aroma of cashew nut, confectionery and honeydew melon, the palate fruity, grapy, pulpy and not especially dry. Lovely balance for immediate drinking. Good quality in an early drinking, fruity, possibly unwooded chardonnay."

Rating: "Lovely balance" Huon Hooke - The Real Review

## FOOD PAIRINGS

A modern chardonnay suited to a wide range of dishes.



# ANGULLONG CABERNET SAUVIGNON

## TASTING NOTES

Complexity and texture, along with lovely flavours of blackberry, olive and blackcurrant are presented within a structural wine that has lovely fine tannins. Dark purple with a slight red hue. A lifted, cool climate Cabernet aroma of red currant, berry and cassis with subtle, balanced oak nuances. The palate is rich with varietal fruit flavours including red currants and red berries. The soft, velvety tannins add structure ensuring a long, elegant finish.

## APPELLATION

Orange Region, NSW

## ALCOHOL CONTENT

14%

## AGING

The fruit was fermented separately in stainless steel fermenters, with twice daily pump-overs to extract colour and flavour. Maturation in oak, and extended bottle maturation followed prior to release.

## AWARDS

92 Points, Wine Pilot, Angus Hughson, 90 Points, James Halliday Wine Companion, 90 Points Sam Kim Wine Orbit 2023



# ANGULLONG MERLOT

## TASTING NOTES

The Angullong Merlot is a medium bodied wine with dark berry and plum flavours complemented by dried herbs, tobacco leaf and cigar box oak maturation. Dark plum colour with a youthful reddish hue. A ripe and rich varietal cool climate Merlot with dark berry fruit and tobacco leaf aromas. Full and fleshy dark soft berry fruits are well integrated in this plump wine. The tannins are soft and integrated.

## APPELLATION

Orange Region, NSW

## ALCOHOL CONTENT

14%

## AGING

The fruit was fermented separately in stainless steel fermenters, with twice daily pump-overs to extract colour and flavour.

## AWARDS

Gold Medal, Orange Wine Show 2022, 88 Points Sam Kim Wine Orbit 2023

## FOOD PAIRINGS

It is a perfect accompaniment to antipasto, pasta and a range of red meat dishes.



# ANGULLONG 'FOSSIL HILL' CHARDONNAY

## TASTING NOTES

The Orange Region is renowned for its cool, elegant Chardonnay. The slow ripening of the grapes ensure an intensity of flavour, with finesse being the key. The new Angullong 'Fossil Hill' Chardonnay is a modern wine with complexity, structure and texture. It is a lovely example of the quality of cool climate, Orange region chardonnay. A layered, complex cool climate chardonnay with great structure, soft texture and depth of flavour. The oak will integrate further with time in bottle.

## APPELLATION

Orange Region, NSW Highlands

## ALCOHOL CONTENT

12.5%

## AGING

Fermented in a combination of new (30%) and seasoned oak (2-3-year-old puncheons). It was matured with lees stirring for 11 months before bottling.

## FOOD PAIRINGS

Match with roast chicken and dishes that include wild mushrooms and slow roast tomatoes or white truffles



# ANGULLONG 'FOSSIL HILL' SHIRAZ

## TASTING NOTES

It is a wine with vibrant layers of elegant red and dark berries; fleshy, pure wine with lovely length of flavour and supple tannin structure. Deep garnet colour. Lifted floral aromas of red and dark berries complemented by integrated oak, spice and pepper. Vibrant layers of elegant red and dark berries . It is a fleshy, pure wine with lovely length of flavour and supple tannin structure.

## APPELLATION

Orange Region, Australia

## ALCOHOL CONTENT

14.5%

## COMPOSITION

95% Shiraz, 5% Viognier

## AGING

Shiraz and Viognier grapes were co-fermented together in open fermenters and pumped over twice daily to increase flavour and colour. The wine was then matured in French oak puncheons for 12 months (20% new).

## FOOD PAIRINGS

A great companion to venison or rich meat dishes.



# ANGULLONG 'FOSSIL HILL' MONTEPULCIANO

## TASTING NOTES

Dark youthful garnet colour. An attractive aroma of dried herbs, tomato leaf and dark plum which evolve and change with time in the glass. This new wine to the Angullong 'Fossil Hill' range is a medium bodied wine with layers of dried herbs, dark fruits and balanced oak. There is a grip to the tannins which are persistent, ensuring a good match with a meal.

## APPELLATION

Orange Region, NSW Highlands

## ALCOHOL CONTENT

14%

## AGING

Fermented in open fermenters followed by maturation in seasoned French oak puncheons for 9 months.

## AWARDS

Trophy Best Alternative Red, Orange Wine Show 2022 - Gold Medal, Orange Wine Show 2022 - 93 Points, Wine Pilot, Ken Gargett - 93 Points, The Vinsomniac - 92 Points, The Winereviewer.com.au - 90 Points, Oz Wine Review - 90 Points, The Real Review - 91 Points, Sam Kim Wine Orbit 2023

## FOOD PAIRINGS

Match this Italian variety with a range of dishes such as Beef Ragu.





# ANGULLONG REVIEWS

## **‘Fossil Hill’ Chardonnay 2022**

“Elegant and restrained, the wine shows ripe apricot, lemon peel, crunchy apple and oatmeal nuances on the nose, leading to a finely flowing palate that's linear and persistent. Bright acidity provides excellent structure, finishing long and delicate. At its best: now to 2029. Aug 2023. 92 Points - Sam Kim, Wine Orbit”

## **‘Fossil Hill’ Shiraz 2022**

“Attractively fruited and inviting, the beautifully lifted bouquet shows dark plum, sweet cherry, tar and warm spice aromas, followed by a rounded palate offering juicy fruit flavours with silky texture and fine-grained tannins, making it immediately approachable and enjoyable. At its best: now to 2034. Aug 2023. 92 Points - Sam Kim, Wine Orbit”

## **‘Fossil Hill’ Montepulciano 2022**

“Pristine and youthfully expressed, showing dark plum, spiced cherry, cured meat and rich floral aromas on the nose, leading to a succulent palate that's plump and supple. Fruit-forward and beautifully lingering. At its best: now to 2030. Aug 2023. 91 Points - Sam Kim, Wine Orbit”

# ANGULLONG REVIEWS

## **Cabernet Sauvignon 2022**

“The bouquet is fragrant and inviting with blackcurrant, dried herb, roasted nut and floral aromas, leading to a beautifully weighted palate offering fine texture and well integrated tannins. Harmonious and approachable for friendly drinking. At its best: now to 2029. Aug 2023. 90 Points - Sam Kim, Wine Orbit”

## **Merlot 2021**

“Fruit forward and attractively styled, the wine shows dark berry, clove, nutmeg and subtle game notes on the nose, followed by a gently weighted palate delivering smooth mouthfeel and juicy fruit intensity. Tannins are fine and balanced, making the wine supple and attractively drinking. At its best: now to 2029. Aug 2023. 88 Points - Sam Kim, Wine Orbit”



# ANGULLONG VINEYARD

WINE	VINTAGE	PRICING (12/750ML)	SUPPORT PER CASE
Angullong Pinot Grigio	2022	\$93	\$10
Angullong Chardonnay	2022	\$93	\$10
Angullong Cabernet Sauvignon	2022	\$93	\$10
Angullong Merlot	2021	\$93	\$10
Angullong 'Fossil Hill' Chardonnay	2022	\$109	\$10
Angullong 'Fossil Hill' Shiraz	2022	\$109	\$10
Angullong 'Fossil Hill' Montepulciano	2022	\$109	\$10

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SHIPPING POINT  
Groskopf Warehouse  
Sonoma, CA 95476