

THE FREEMAN PRESS

the newsletter of freeman vineyards

SUMMER

2009/10



ISSUE 3

THREE UP!

This third edition of the occasional FREEMAN PRESS is designed and intended for easy reading. Recognising time and paper are both precious resources we have deliberately adopted a 'less is more' editorial motto – and hope you appreciate succinct storytelling designed for screen scrolling. Do however print off a copy if you prefer to devour your wine news in a deck chair with a glass of chilled Rondo Rosé.



HOT PRESS

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HIGH ROLLERS



The Hilltops are alive...with the sound of...happy winemakers.

Invariably the Hilltops wine region is described by wine writers as 'emerging' – well given the successes of the past few weeks it's arguably time for a change in tense.

Spring 2009 is likely to be remembered as the year the Hilltops 'emerged' – the region heralded for producing the grapes for the 2009 Jimmy Watson Trophy-winner and for nabbing two Trophies (out of 13) at the influential 2009 NSW Wine Awards.

Most exciting was the performance of the flagship **FREEMAN Secco Rondinella Corvina 2004** – winner of the **Best Mature Dry Red** Trophy – an accolade highlighted by *Sydney Morning Herald* wine writer Huon Hooke who wrote,

★ 'The star of the NSW Wine Awards Trophy dinner was the Freeman Rondinella Corvina, a wine of classic style, with complex flavour and grand structure, beginning to show some advantages of maturity at five years of age.'

This unique dry red wine carries the name **Secco**, the Italian word meaning 'dry', chosen

to reflect its northern Italian heritage and the fact that partially dried grapes are added during the fermentation, a technique inspired by the classic Amarone and Ripasso wines of the Verona region in Italy.

'Brian Freeman's homage to Amarone, made from partially dried grapes, just gets better and better.'

MAX ALLEN, GOURMET TRAVELLER

According to Brian, the fact that the FREEMAN flagship, described by Huon as 'a new style of Australian wine', has garnered three trophies in just two vintages highlights the capacity of the Hilltops to produce exceptional calibre reds.

FREEMAN Secco 2004 displays savoury textural complexity and is distinguished by its attractive dried cherry aromas and flavours, and long savoury mid-palate supported by a ripe, finely mellowing tannin frame.

It was also awarded a Gold Medal at the recent 2009 NSW Small Winemakers Wine Show.



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HALLIDAY HAILS HILLTOPS

One wonders if influential wine commentator James Halliday is prescient because earlier in the year he hailed the Hilltops as one of the two most significant emerging cool climate wine regions in Australia.

Halliday shared this belief at the mid-year launch of the *Sunday Telegraph's Uncovered* a publication showcasing NSW's best wines and new faces that included Brian Freeman, one of the three champion regionalists.



FINDING FREEMAN

It's still early days and production is very limited. Distribution too is a challenge for a small winery. Currently, FREEMAN wines are available from selected independent fine wine shops and restaurants in the major capital cities – or from the website.

www.freemanvineyards.com.au

GOING SLOW



Chef Justin North with Carlo Petrini.

Slow Food founder Carlo Petrini made his first pilgrimage to Australia recently – just the man to host the spring Producer's Lunch at Sydney's lauded 2-Hat restaurant **Becasse**.



Chef Justin North, a passionate paddock-to-plate advocate, chose to celebrate the occasion and lunch hosted jointly by Slow Food's Australian convivium and *Vogue Entertaining & Travel* with a farm direct menu matched with the complete FREEMAN wine selection.

FREEMAN SECCO 2004

'A relative newcomer to Australian wine, but it's one of the most exciting. It tastes more like a good Italian red than it does an Aussie red... A dry style, but it's a beautiful drink. Tastes of raisins, sour cherries and dried leather... a long draw of dusty, tobacco-like tannin but it works through the wine carefully. Pour into a big glass beside a plate of char-grilled meat... and give it a good go.'

CAMPBELL MATTINSON + GARY WALSH, THE BIG RED WINE BOOK 2009



Osso Bucco con Freeman Secco.

FREEMAN Rondo Rosé 2008

accompanied canapés, **Fortuna 2008** harmonised happily with Spring Bay's mollusc melange topped with sea urchin jelly, and the trophy-winning **FREEMAN Secco 2004** partnered Gundooee Organic grass fed wagyu osso bucco, served with crushed creamy Bauer organic Dutch Cream potatoes and broad bean purée.

Then the benevolent pope of Slow Food exhorted all those present to champion raw milk cheese and blessed 'Australia's first true Amarone.' Gracia mille, Carlo!



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COOKING WITH CLASS



Lucio Galletto flexes his mussels.

While the FREEMAN portfolio is proudly Australian, its genesis lies in northern Italy, a good reason to partner with CIRA (Council of Italian Restaurants in Australia) to supply wine for its cooking class series. Danny Russo from The Beresford paired Fortuna with

snapper wrapped in fennel and pancetta, while Lucio Galletto of the famed Lucio's thought it was the perfect partner for his Muscoli Ripieni (Stuffed Mussels). FREEMAN will be sponsoring more CIRA Sydney classes in 2010. Check www.cira.com.au for details.



FREEMAN FORTUNA

'Superbly appealing white blend...'
92 Points, NICK STOCK
PENGUIN GOOD AUSTRALIAN
WINE GUIDE 2009

SUMMER WHITE

All the good news of recent months deserves a toast! And what better way to celebrate than with a chilled bottle of **FREEMAN Fortuna 2008**, our newly released, popular unconventional pinot-plus blend. Inspired by the Italian Friulian and Alto Adige 'field blends' where the wine style emanates from the vineyard rather than winemaking magic, this aromatic complex amalgam of no less than five varieties appeals to UK Master of Wine Tom Stevenson, who chose the '06 vintage among his global wine finds two years ago. We think this latest release is even better than the first – the one that whetted Tom's palate. So try it soon!

FREEMAN RONDO ROSÉ

'Love the wine. Gorgeous mix of rosewater and leathery, savoury earth and spice. Has dry, grainy character through the finish and lovely delicacy through the middle. Just a joy to drink – great style and charm.'
CAMPBELL MATTINSON, THE WINE FRONT

FREEMAN
rondo rosé 08



COMIN' UP ROSÉS

Sundown when the sky burns gold and darting swallows skim the vines is the ideal time to sit on the deck with a glass of chilled rosé – musing. About life, the universe beyond Prunevale, schemes and dreams – and nomenclature – which is how we came to ponder the original rationale of the name **FREEMAN Rondo Rosé**.

Technically, it should be called Rondo Rosato (Rosato being the Italian word for pink and hence used to mean Rosé.) So we are considering the switch for next 2009 vintage. Meanwhile, the current 2008 is drinking with savoury dry grace and a sprinkle of spice, the ideal summer refresher with crab linguine or grilled salmon – or simply for sipping.

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DIARY DATES



Sydney Seafood School

3 December 2009

6.30 – 8.30pm

Try your hand at Moroccan seafood with a glass of FREEMAN Fortuna!

www.sydneyfishmarket.com.au

Room To Read

Wine Gala

19 February 2010

Hilton Hotel, Sydney

Bid for a globally good cause that builds schools and libraries from Nepal to Namibia

www.roomtoread.org

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MARKET DAY

If you are Sydneysiders put **Eveleigh Farmers' Market** (Wilson St, Darlington) on your shopping list. This big vibrant market happens **every Saturday (8am – 1pm)** in a refurbished historic railway workshop. Bring your trolley to fill with seasonal fruit and vegies, grass fed beef, organic lamb, artisan cheese and sourdough bread – the week's shop, plus a good drop. FREEMAN has a stall twice monthly – a great opportunity to introduce our wines and meet other fans of savoury Italian inspired wines. If you already have a FREEMAN favourite and would like to buy a six-pack, give us a call and we will put one in the truck for you to collect on market day. Or just pop past for a chat!

T: (02) 6384 4299

www.eveleighmarket.com.au



Buy fresh and direct from the growers at Eveleigh Farmers' Market.

BY APPOINTMENT

Hilltops is slightly off the beaten track, so we encourage visitors to make an appointment to allow us to guarantee a warm welcome. Call (02) 6384 4299 or email: sales@freemanvineyards.com.au and please keep in mind we are very preoccupied once vintage starts in early March.

YOUR PRIVACY

FREEMAN Vineyards respects your privacy and seeks to be as sustainable as possible. For this reason we are issuing this newsletter electronically. It saves trees. You can of course print off a copy to read at your leisure – by the pool, in bed or other quiet places. If you would prefer not to receive this occasional newsletter in future, please let us know. Email: sales@freemanvineyards.com.au

THE ORDER FORM

The following page is supplied for your convenience and can be **FAXED** to **(02) 6384 4299**.

Please complete your details legibly. Please also note that payment options include direct deposit to the nominated bank account, cheque (payable to Freeman Vineyards) or VISA or MASTERCARD.

Delivery is by the Australia Post Wine Service and should be expected within 2-5 days of ordering.

Please advise us of any undue delays.

FREEMAN Vineyards – Discover the difference...!

