



FREEMAN VINEYARDS

Freeman Vineyards is located in the Hilltops region of New South Wales. This specialist family wine company was established in 1999 by viticulturist Dr Brian Freeman, previously professor of Wine Science at Charles Sturt University, Wagga Wagga.

The 175-hectare estate comprises several elevated vineyard blocks located within a radius of 10 kilometres on a 560-metre ridge. This high and cool location and the well-structured free-draining decomposed granite soils have proven ideally suited to viticulture.

VITICULTURE & WINEMAKING

Fortuna is a field blend of five varieties produced from over 35-year-old low-yielding vines. It is inspired by the aromatic white wines of two regions of northern Italy – Friuli and Alto Adige, a textural wine crafted from pinot gris, riesling, sauvignon blanc, chardonnay and a smidge of aleatico.

Luckily 2013 was one of those ideal years starting with a settled spring and culminating in a typical summer – warm sunny days followed by numerous classic cooling nights, conditions conducive to imparting flavor balance and even ripeness in all varieties come harvest. Just what the doctor ordered!

TASTING NOTES

Created by combining the natural and complementary attributes of the chosen varieties rather than applying winemaking magic to achieve complexity and structure. Pinot grigio provides pear flavour and savouriness; riesling contributes acidity and minerality, while barrel fermented chardonnay rounds the palate weight, and sauvignon blanc livens the palate. The splash of aleatico heightens the aromatic structure of this unique blend.

Opens with delicate aromas of elderflower amplified by secondary notes of pear and fresh zesty lime. The palate displays both minerality and balancing rich flavours, plus a touch of oak, complemented by a deliberate frame of natural grape tannins underpinning a persistent, lingering palate. A serendipitous blend.

RRP\$25

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