



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 in Wagga Wagga.

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

From the outset Brian Freeman concentrated on northern Italian origin varieties, notably Australia's only plantings of Rondinella and Corvina that produce the trophy-winning FREEMAN Secco. Not content with just this duo, Brian Freeman also planted Nebbiolo, the illustrious grape of Piedmont.

VITICULTURE & WINEMAKING

Like its northern Italian siblings, Nebbiolo has adapted extremely well to the Hilltops terroir and continental climate. As in Piedmont, fog is frequent in the Hilltops in autumn, the Nebbiolo vines relishing this and the region's typical warm days and cool nights so integral to cultivating balance and complexity.

A block of 40-year-old dry-grown vines was grafted to Nebbiolo starting in 2008 with two clones, one an intensively flavoured lighter clone originally acquired from the CSIRO collection. An additional four clones were established in 2010 for further evaluation. In just a few seasons the portents suggest the variety is adapting well to its new home. So in 2015 a larger block of Merlot vines was grafted to the favoured CSIRO clone.

The fully ripe crop was thinned to achieve a yield of 3 tonnes/hectare, a pre-requisite for balance in the vines.

The 2014 vintage season followed a dry winter but moderate spring rain enabled the vines to develop a balanced canopy. A very dry summer stressed the vines but the cool, dry autumn provided ideal ripening conditions. Nebbiolo takes time to reach maturity even in the Australian climate, an ideal long, slow evolution that is the key to its seductive richness. The grapes were hand-harvested at the end of April.

TASTING NOTES

FREEMAN Nebbiolo 2014 is an intense magenta coloured wine marked by a distinctive varietal nose of tar and leather with beguiling floral rose nuances, leading to a concentrated, savoury, medium-weight palate. The flavours are rich, with underlying fruit sweetness, balancing subtle oak and liberal fine-grained tannins.

RRP \$40

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