



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-meter ridge. This high and cool location and the well-structured free-draining decomposed granite soils are ideally suited to viticulture.

Two varieties that have adapted well to this location are Rondinella and Corvina – the classic Amarone varieties that originate from the Veneto region of northern Italy. Brian Freeman secured just six cuttings of each to establish Australia's only planting of these unique grapes, which he crafts into an Amarone-inspired savoury red wine.

True to Italian tradition a portion of the grapes are dried – conveniently in a neighbour's solar-powered prune dehydrator – and added to the fresh grapes during fermentation. Subsequently, the wine is aged two years in selected old oak barrels to mature the wine rather than impart oak flavour. It is bottle aged for an additional two years before release.

VITICULTURE & WINEMAKING

The 2012 vintage season followed excellent winter rains that replenished depleted soil moisture levels enabling the vines to develop a balanced canopy during a typical warm dry spring. Rain in November and December provided adequate soil moisture for even ripening during the cool, mostly dry autumn. The grapes were progressively harvested from late April into May, three months after most varieties.

A selection of both varieties was dried slowly for up to 10 days, the desiccated grapes added to the remaining harvest for fermentation. The young wines characterised by very intense tannins were aged separately in old oak barrels for two years, prior to blending and bottling in 2014. Subsequently, the wine was cellared another two years at 14°C to allow the tannins to integrate and enrich the palate.

TASTING NOTES

In a generous glass this mid-weight **FREEMAN Secco 2012** displays complex and enveloping aromas ranging from fresh red berries to dried morello cherries and fruit cake mingled with undertones of earthy mushroom, typically associated with dried grapes and classic Amarone wines. These traits and fruit richness extend onto the lingering palate – savoury, complex and textural with a soft tannin frame and balancing acid, ensuring this wine will continue to evolve for years to come.

RRP \$40

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