



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 Corvina and Rondinella – 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 two different Amarone-inspired savoury red wines – the original **FREEMAN Secco** and now – **FREEMAN Robusta**.

This second riff on Amarone is made entirely from handpicked Corvina grapes that are all dried in a neighbour's prune dehydrator. It is a statuesque savoury red that is only released after four to five years' careful maturation. Two years in selected old oak barrels and a further two in bottle.

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 Corvina grapes were progressively harvested from late April into May, three months after most varieties.

The Corvina grapes were partially dried for 10 days prior to a prolonged two-month fermentation. The young wines, characterised by very intense natural grape tannins, were aged in old oak barrels for two years, prior to blending and bottling in 2014. Subsequently, the wine was cellared another three years at 14°C to allow the tannins to integrate and enrich the palate.

TASTING NOTES

In a generous glass **FREEMAN Robusta 2012** displays complex and enveloping aromas ranging from dark mulled red berries to dried morello cherries and dark fruit cake mingled with undertones of earthy mushroom, typically associated with classic Amarone wines. These traits and fruit richness extend onto powerful, rich and penetrating palate – savoury, complex and textural with a mellow tannin frame and balancing acid, ensuring this wine will continue to evolve for years to come. Not for the faint-hearted.

RRP \$70

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