



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.

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 Sangiovese, the illustrious grape of Tuscany, and Nebbiolo.

Like its northern Italian siblings, Sangiovese has adapted extremely well to the Hilltops terroir and continental climate – typical warm days in spring and summer and cool nights vital to cultivating balance and complexity.

VITICULTURE & WINEMAKING

The Sangiovese block on the Altura estate vineyard was grafted onto 40-year-old vines in 2010 and already the vines are producing grapes with powerfully concentrated flavours. The fully ripe crop was thinned to achieve a yield of 7 tonnes/hectare, a pre-requisite for balance in both the vines and wine.

The 2016 vintage was our earliest harvest ever, starting in late January, a result of a low rainfall year and consistently warm conditions leading to a hot, persistently dry summer. In other words, it was a season that conjured full ripeness and powerful balanced flavours. The grapes were picked in mid-March and gently basket-pressed after fermentation on skins for 10 days before 12 months maturation in old oak.

TASTING NOTES

FREEMAN Sangiovese 2016 is a captivating bright garnet hue with appealing aromas of Morello cherry and dried herbs over a gently spicy frame. The mid-weight palate is plush with rich flavours and underlying ripe fruit, subtle oak and balancing fine-grained tannins.

RRP \$30

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