



## **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 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 have proven ideally suited to viticulture.

## **VITICULTURE & WINEMAKING**

One variety that has adapted extremely well to the Hilltops terroir and continental climate is tempranillo – the classic Spanish grape of the Rioja region in northern Spain, where warm days and cool nights are also integral to cultivating balance and complexity in this relative newcomer to Australian viticulture.

The Altura Vineyard was planted to tempranillo in 2000 and the vines have adapted well to their Hilltops home. Previously the entire crop was sold to other wineries, now select parcels are retained for this estate wine. These early maturing grapes produce intense, savoury, complex, rich wines displaying classic varietal character amplified by ageing in French oak barrels for one year.

The 2014 season was one of extremes starting with a late October frost that luckily did not affect the safely elevated Altura Vineyard. Then came a mid-summer heatwave that intensified sugars and accelerated ripening. These conditions resulted in both colour and flavour intensity in the grapes, which were fully ripe when harvested and displayed good acidity and balance.

## **TASTING NOTES**

**FREEMAN Tempranillo 2014** is a deep plum coloured wine marked by distinctive layers of complexity with tomato leaf, spice and dark cherry flavours, characters typical of Australian tempranillo. Medium-bodied with savoury integrated fine chalky tannins balanced by an appealing earthy umami flavour spectrum, this release resonates true Spanish Rioja. *Ole!*