



## **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 blocks located within a radius of 10 kilometres on a 560-meter ridge. This high, cool location and the well-structured free-draining decomposed granite soils have proven ideally suited to viticulture.

## **VITICULTURE & WINEMAKING**

Crafted from 100% estate grown Rondinella grapes, Australia's only plantings of this prolific variety that produces a dry, savoury style inspired by the rosé wines of Europe.

Meaning 'little swallow' in Italian, Rondinella is a versatile and generous bearing variety that relishes its adopted home in the Hilltops where at sunset swallows dart and swoop over the vines that gave this wine its name.

Rondinella is a late ripener, typically harvested two months after the other varieties, in mid-April. This long, slow and even ripening is the key to its fresh persistent flavours and fine tannin structure.

## **TASTING NOTES**

Made using the classic saignée method, draining the juice after a short time in contact with the grape skins, this palest pink, spicy rosé displays a dry creamy palate with refreshing minerality balanced by soft tannins.

Ornithologists would recognise the colour of **FREEMAN Rondo Rosé 2018** as matching the eye of a partridge, a salmony pink that complements the wine's beguiling berry and lime blossom aromas, characteristic spice and refreshing, lingering palate. This wine is a delicious aperitif – serve chilled with briny, freshly shucked oysters because the soft tannins harmonise with the metallic zinc of these molluscs. The style also matches well with antipasto, crab linguini or grilled salmon.