



## **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 the 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-metre ridge. This high and cool location and the well-structured free-draining decomposed granite soils have proven ideally suited to viticulture.

## **VITICULTURE & WINEMAKING**

Minimal intervention was deployed in growing the viognier and sauvignon blanc grapes to make this wine. The vines were not pruned, but their skirts were mechanically raised to reduce yield, improve airflow within the canopy and achieve a harvestable height. Some vines had 500 bunches before skirting, a high bunch number that reduced berry set and produced very open bunches. The grapes were left to their natural defences through a very dry April (just 4mm of rain). The important noble fungus infection occurred after 48mm of rain fell in May provoking the desirable slow steady botrytis infection unfolding until dry conditions in June.

Dolcino is a blend of these two aromatic varieties. The grapes were mechanically harvested, the sauvignon blanc on 6 June and the viognier on 13 June. Half of the grapes displayed the noble fungus infection, while the other grapes were still green.

The grapes were immediately pressed and the meagre juice settled and fermented with natural yeast. Thankfully these yeasts were capable of fermenting the high sugar grapes. The wine was fermented for six months in oak, 20% new and 80% old. The only addition to the wine was a little sulphur at bottling.

## **TASTING NOTES**

**FREEMAN Dolcino 2019**, a 'little sweetie', displays characteristic spicy ginger notes underpinned with delicate herbal tones and citrus peel, complexed by hints of lime marmalade emanating from the botrytis. The palate is balanced and luscious with a long, lingering finish.

**500ml**