



AGED RELEASE

Freeman Vineyards is located in the Hilltops region of New South Wales. The vineyard was established in 1999 by Dr Brian Freeman, a prominent Australian wine industry figure and viticulturist, previously professor of Wine Science at Charles Sturt University, Wagga Wagga.

The 200-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 have proven ideally suited to viticulture.

Two varieties that have adapted extremely well to this location are Rondinella and Corvina – 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 an Amarone-inspired trophy-winning savoury red wine. True to Italian tradition a portion of the grapes are dried – conveniently in a neighbour's solar-powered prune dehydrator – and added to the fresh grapes during fermentation. Subsequently, the wine is aged in selected old oak barrels for two years in order to mature the wine rather than impart oak flavour. Typically it is bottle aged for an additional two years before release.

However, this Special Cellar Reserve Release has been aged 13 years in a climate-controlled cellar.

VINTAGE

The 2007 vintage marked the mid-point of the 10-year drought – the driest year experienced to date. The dry growing season remained warm with shoot growth ceasing at flowering in early November. Autumn was cool with consistent cool nights, nevertheless vintage started early on 10 March. These grapes were dried slowly for up to 10 days, and the remaining grapes handpicked commencing on 19 March.

TASTING NOTES

Characterised by very intense tannins the two varieties were aged separately in old oak barrels for two years, prior to blending and bottling in March 2009. Subsequently, the wine has been cellared another 13 years at 14°C allowing the tannins to slowly integrate. This aged textural Amarone style displays appealing intense dark plum, mushroom and aniseed flavours, a savoury distinctive dried cherry nose and a persistent, long, lightly puckering palate. An exemplary vintage drinking in its prime.

94 POINTS, GOOD WINE GUIDE 2012

• 94 POINTS, WINEFRONT

• 93 POINTS, JAMES HALLIDAY WINE COMPANION 2012

• 92 POINTS, BEST AUSSIE RED, HUON HOOKE

• TOP 100, DOUBLE BLUE GOLD MEDALS,

2011 SYDNEY INTERNATIONAL WINE COMPETITION

RRP \$90

INFORMATION

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