



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 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 red 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 achieving grape flavour and complexity.

VITICULTURE & WINEMAKING

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

The 2018 vintage season was pretty well by the book. Good rain when needed in November and December, then dry with moderate heat ideal for long, slow steady ripening. Harvest commenced a bit later than average, allowing the fully ripe grapes to develop balance and penetrating flavour.

TASTING NOTES

FREEMAN Sangiovese 2018 is a captivating bright garnet hue with appealing aromas of Morello cherry and dried herbs over a gentle spicy frame. The mid-weight palate is plush with rich flavours and underlying ripe fruit, subtle oak and balancing fine-grained tannins.