



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, 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 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 these old vines are producing grapes with powerful 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 2021 vintage season was pretty well by the book. The summer was cooler than normal and autumn mostly dry delivering a tip-top crop of slowly ripened flavour-packed grapes harvested in early April for this pristine expression of Sangiovese.

TASTING NOTES

FREEMAN Sangiovese 2021 is a captivating bright garnet hue with appealing aromas of dried cranberries and floral briary notes over a gentle spicy soft tannin frame. The mid-weight palate is plush with rich flavours and underlying red fruit, subtle oak and balancing fine-grained tannins. Beguiling...