



FREEMAN VINEYARDS

Freeman Vineyards is located in the Hilltops region of New South Wales. This specialist family winery 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 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 Nebbiolo, the illustrious grape from Piedmont.

VITICULTURE

Like its northern Italian siblings, Nebbiolo has adapted extremely well to the Hilltops terroir and continental climate. As in Piedmont, fog is frequent in the Hilltops in autumn, the Nebbiolo vines relishing this and the region's typical warm days and cool nights so integral to cultivating balance and complexity in this relative newcomer to Australian viticulture.

A block of 40-year-old dry-grown vines was grafted to Nebbiolo starting in 2008 with two clones, one an intensively flavoured lighter clone originally acquired from the CSIRO collection.

VINTAGE

There is no other way to describe 2018 – it was a boomer! A dry cool spring was bolstered by rain after flowering that delivered balance and good yields. The perfect dry autumn ripened the nebbiolo grapes to near perfection, fully ripe and flavour-packed, picked in late-April.

TASTING NOTES

An intense medium ruby coloured wine marked by a distinctive varietal nose with attractive hints of rose petal and cherry over herbal notes leading to a concentrated, savoury, medium-weight textural persistent palate. The flavours are rich, with underlying fruit sweetness, balancing acid, subtle oak and a modulated tannin frame.