



FIANO 2023

FREEMAN VINEYARDS

Freeman Vineyards is located in the Hilltops region of New South Wales; a specialist family wine company 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 blocks located within a radius of 10 kilometres on a 560-meter ridge. This high, cool location and the well-structured free-draining decomposed granite soils have proven ideally suited to viticulture.

VITICULTURE & WINEMAKING

Crafted from 100% single vineyard estate grown Fiano grapes, this is the second vintage of **FREEMAN Fiano** an increasingly popular white variety that originates from Campania, southern Italy and said to date back to Roman times. Here in the Hilltops this relatively new alternative variety produces an aromatic beguiling dry white wine.

From one trial row (planted 2012) we decided in 2019 to graft a larger block on our Altura Vineyard (560m) that parallels the elevations in Campania. Fiano is generous bearing with loose bunches and is surprisingly heat tolerant. No wonder Australian winemakers like it! The 2023 season started with a cool spring and later the warm dry autumn nurtured fully ripe grapes, which were crushed then cold-soaked for a few days before gentle pressing and fermentation in stainless steel, before brief ageing in a mix of new and old oak hogsheads prior to bottling.

TASTING NOTES

In keeping with our passion for Italian inspired wines we proudly present **FREEMAN Fiano 2023**. Aromas of tropical fruit, peach and honeysuckle introduce a zingy, refreshing elegant, gently textural wine with a lingering citrusy mineral palate. This second release endorses a terrific future for this exciting variety here in the cool elevated Hilltops region. Cin, Cin!