



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 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 have proven ideally suited to viticulture.

VITICULTURE & WINEMAKING

One variety that has adapted extremely well to the Hilltops terroir and continental climate is tempranillo – the classic Spanish grape of the Rioja region in northern Spain, where warm days and cool nights are also integral to cultivating balance and complexity in this relative newcomer to Australian viticulture.

The Altura Vineyard was planted to tempranillo in 2000 and the 20-plus year-old vines are thriving in their Hilltops home. Select parcels of these estate grown early maturing grapes produce an intense, savoury, complex, rich wine displaying classic varietal character amplified by ageing in French oak barrels for one year.

The 2022 season started with a cool spring and later the warm dry autumn nurtured fully ripe flavour-packed grapes picked in mid-March for this spicy mellow red.

TASTING NOTES

FREEMAN Tempranillo 2022 is a ruby coloured wine marked by lifted aromas of cherry, blackberry and spice, characters typical of Australian tempranillo. Medium-bodied with savoury chalky tannins balanced by an appealing earthy umami flavour spectrum and light oak frame from old oak hogsheads, this release resonates true Spanish Rioja. *Ole!*