



RONDO ROSÉ 2024

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 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% estate grown Rondinella grapes, Australia's only plantings of this prolific variety that produces a delicious dry, savoury style inspired by the rosé wines of Europe.

Meaning 'little swallow' in Italian, Rondinella is a versatile and generous bearing variety that relishes its adopted home in the NSW Hilltops where at sunset swallows dart and swoop over the vines that gave this wine its name.

Rondinella is a late ripener, typically harvested two months after the other varieties, in mid-April. This long, slow and even ripening is the key to its fresh persistent flavours and fine tannin structure.

TASTING NOTES

Made using the classic saignée method, draining the juice after a short time in contact with the grape skins, augmented by barrel fermentation, this palest pink, lightly spicy rosé displays a dry creamy and persistent palate with refreshing minerality balanced by soft tannins.

Ornithologists would recognise the colour of **FREEMAN Rondo Rosé 2024** as matching the eye of a partridge, a pale salmony hue complementing the beguiling berry aromas, characteristic spice and refreshing, lingering creamy palate. This wine is a delicious aperitif – serve chilled with freshly shucked oysters because the soft tannins harmonise with these briny molluscs. The style also matches well with sushi, crab linguine or grilled salmon. Or just chill and sip as the sun goes down.