



FREEMAN VINEYARDS

Freeman Vineyards is located in the Hilltops region of New South Wales. This family wine company was established in 1999 by viticulturist Dr Brian Freeman, previously professor of Wine Science at Charles Sturt University, Wagga Wagga.

The 200-hectare 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.

Two varieties that have adapted well to this location are Rondinella and Corvina – the classic Amarone varieties that originate from the Veneto region of northern Italy. Brian Freeman secured just six cuttings of each to establish Australia's only planting of these unique grapes, which he crafts into an Amarone-inspired savoury red wine.

True to Italian tradition a portion of the grapes are dried – conveniently in a neighbour's solar-powered prune dehydrator – and added to the fresh grapes during fermentation. Subsequently, the wine is aged two years in selected old oak barrels to mature the wine rather than impart oak flavour. It is bottle aged for an additional two years before release.

VITICULTURE & WINEMAKING

The 2015 vintage was preceded by a very dry winter followed by moderate spring rainfall setting the scene for a warm late summer, morphing into cool, dry conditions in March and April. Textbook? Nearly and most definitely responsible for the fully flavoured grapes harvested in late April.

A selection of both varieties was dried slowly for up to 10 days, the desiccated grapes added to the remaining harvest for fermentation. The young wines characterised by very intense tannins were aged separately in old oak barrels for two years, prior to blending and bottling in 2017. Subsequently, the wine was cellared another two years at 14°C to allow the tannins to integrate and enrich the palate.

TASTING NOTES

In a generous glass this mid-weight **FREEMAN Secco 2015** displays attractive enveloping red berry aromas mingled with undertones of blackberry compote, plus tinges of panforte typically associated with dried grapes and classic Ripasso-style wines. Fruit clarity and sweetness on the front palate morphs into the mid-palate – savoury, complex and textural with a softer tannin frame – that keeps on giving... This wine works an elegant captivating charm and will continue to evolve for many years yet.

RRP \$40

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