



SANGIOVESE 2023

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, Wagga Wagga.

The estate comprises several elevated vineyard blocks located within a 10-km radius on a 500-600 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 Sangiovese, the illustrious grape of Tuscany, and Nebbiolo.

Like its northern Italian siblings, Sangiovese has adapted extremely well to the Hilltops terroir and continental climate – typical warm days in spring and summer and cool nights vital to achieving grape flavour, complexity and balance.

VITICULTURE & WINEMAKING

The Sangiovese block on the Altura estate vineyard was grafted onto 40-year-old vines in 2010 and these old vines are producing grapes with powerful concentrated flavours. The fully ripe crop was managed to achieve a yield of five tonnes/hectare, a pre-requisite for balance in both the vines and wine.

The 2023 season started with a cool spring and later the warm dry autumn nurtured fully ripe flavour-packed grapes picked in mid-April for this pristine expression of Sangiovese.

TASTING NOTES

FREEMAN Sangiovese 2023 is a striking garnet hue with appealing aromas of morello cherries and dried cranberry notes over a spicy, mid-tannin frame. The mid-weight palate displays rich persistent flavours and underlying ripe fruit, balancing mid-weight tannins over a modulating gentle oak frame. Cellar-worthy.