

FREEMAN VINEYARDS is located in the Hilltops region of New South Wales. This family wine company was established in 1999 by viticulturist Brian Freeman, previously professor of Wine Science at Charles Sturt University, Wagga Wagga. In the past decade he has carved a reputation for his Italian inspired wine portfolio.

The estate comprises several elevated vineyard blocks located within a radius of 10 kilometres on a 560-metre ridge. Its high and cool location and the well-structured free-draining decomposed granite soils have proven ideally suited to viticulture, especially Italian origin varieties like Corvina and Rondinella.



FREEMAN ROSSO

An easy-drinking Italian inspired red blend brimming with personality, flavour and texture, ideally suited to relaxed bistro dining and everyday enjoyment, not philosophical discussion.

THE VINTAGE

Another good year in the NSW Hilltops. Both these late ripening varieties benefitted from the settled sunny autumn, which at its end yielded fully ripe, top condition grapes, picked in early April.

THE WINE

FREEMAN ROSSO Corvina Rondinella 2024 is a blend of the two northern Italian origin varieties classically used to make two popular red wines – Bardolino (Lake Garda) and Valpolicella (Verona). Unlike the flagship FREEMAN Secco that relies on the addition of dried grapes during fermentation, this savoury red blend is crafted solely from freshly harvested Corvina and Rondinella. After pressing, the individual varietal parcels are fermented in stainless steel and aged for 12 months in old oak barrels before blending to create a mellow yet savoury ‘drink now’ style.

TASTING NOTES

A wine made for *la Dolce Vita*... It smacks of briar and cherry with smidges of spiced plum and aniseed. Fleshy, youthful and bright with a savoury frame that’s invitingly light-bodied and disarmingly mellow. Attractive generous berry flavours and soft tannins combine to create this seductive easy drinking red that isn't intended for cellaring.

www.freemanvineyards.com.au