



FURMINT 2025

FREEMAN VINEYARDS

Freeman Vineyards is located in the Hilltops region of New South Wales, a specialist family wine company established in 1999 by viticulturist Dr Brian Freeman, previously professor of Wine Science at Charles Sturt University in 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 almost 100% single vineyard estate grown Furmint grapes (with a smidge of its typical companion grape Harslevelu), this is the third vintage of **FREEMAN Furmint** a rare white variety that is said to originate in Hungary and date back to the Middle Ages, a king called Bela and the Tartar invasion of the Tokay region.

Here in the Hilltops furmint was first planted at Freeman Vineyards in the mid-seventies, just a row back then. Since we have gradually expanded plantings and trialled a few vintages. But not till Vintage 2023 did we release a textural dry white aromatic wine to feature in the portfolio – still Australia's only furmint.

Planted on our Altura Vineyard, furmint is a thin-skinned variety, typically picked mid-season after chardonnay. Ripe whole bunches are de-stemmed and lightly pressed within an hour of picking and fermented in stainless steel, amplified with gentle lees stirring and a mix of new and old barrel ageing of selected parcels. This third release flags the arrival of an exciting rare variety here in the cool elevated Hilltops region.

TASTING NOTES

FREEMAN Furmint 2025 displays lifted aromas of honeysuckle, yellowbox honey and dried orange peel complemented by light vanillin oak merging to create a full complex, textural palate with balancing acidity and a lingering herbal bay leaf finish. One for the wine options night!