



FREEMAN VINEYARDS

Freeman Vineyards is located in the Hilltops region of New South Wales. This specialist family winery 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 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.

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 Nebbiolo, the illustrious grape from Piedmont.

VITICULTURE

Like its northern Italian siblings, Nebbiolo has adapted extremely well to the Hilltops terroir and continental climate. As in Piedmont, fog is frequent in the Hilltops in autumn, the Nebbiolo vines relishing this and the region's typical warm days and cool nights so integral to cultivating balance and complexity in this relative newcomer to Australian viticulture.

A block of 40-year-old dry-grown vines was grafted to Nebbiolo starting in 2008 with two clones, one an intensively flavoured lighter clone originally acquired from the CSIRO collection.

VINTAGE

Vintage 2023 was another terrific year in the NSW Hilltops. The 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 Nebbiolo.

TASTING NOTES

An intense medium ruby coloured wine marked by a distinctive varietal nose with attractive hints of rose petal, blueberry and cherry over herbal notes, leading to a concentrated, savoury, medium-weighted persistent rose petal and licorice framed palate. The flavours are rich, with underlying fruit sweetness, balancing acid, subtle oak and a mellow elegant soft tannin frame. Memorable.