



## **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 the 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-metre ridge. This high and cool location and the well-structured free-draining decomposed granite soils have proven ideally suited to viticulture.

## **VITICULTURE & WINEMAKING**

This delicate dry sparkling wine is a cornerstone of the Italian inspired Freeman portfolio. The original Prosecco vines (two different clones) were planted in 2010, with the intention of producing an authentic expression of the grape, most commonly associated with the Veneto region of northern Italy. These vines have adapted remarkably well to their hilltop site, as the bountiful 2024 harvest attests.

The ripe grapes were picked in early February and gently pressed prior to the initial fermentation in stainless steel tanks. Frequent lees stirring contributed both complexity and a creamy texture to the wine prior to its secondary tank fermentation – known in Italy as the ‘Metodo Martinotti’ – or more commonly, as the Charmat process. Minimal dosage prior to bottling under pressure and crown seal creates a dry, lightly effervescent and vivacious style that mirrors its European origins.

## **TASTING NOTES**

Lemon hues introduce this zingy fresh sparkling **FREEMAN Prosecco 2024** displaying a persistent fine dry bead and classic sherbet, lime and pear aromas. Soft and yet sprightly on the palate with intense flavours of crunchy pear complemented by a smidge of creamy yeast complexity and delicate acidity, it refreshes to the very last sip....

[Crown seal]