



# WINE NEWS

AUTUMN / WINTER 2009

## WELCOME

Hello and welcome to Stefano Lubiana Wines' news Autumn/Winter 2009.

The past few months have been frantic with vintage. At this stage it is progressing well. It is too early to evaluate how it will rate against previous vintages but we can tell you that the crops were low and all reached correct beaume, without any disease.

The 2007 Estate Pinot, with some age, will be an impressive wine. Its composition is similar to the 2004 and 2005 vintage. It is very elegant and silky and has a stunning tannin structure that will develop in the bottle and reward patience.

## VINTAGE REPORT

Once again, our carefully selected site has enabled us to escape the frosts of early spring that touched a number of growers in the region. Cool temperatures, overcast conditions and constant wind during spring did affect the physiology of the vines. With the slower rate of shoot growth, our lifting of foliage wires and stringent canopy management procedures had to be delayed by a few weeks.

We experienced rain patches during December and mid January, with a warm patch of weather over the Christmas period.

February had a few warm days, which coincided with "Black Saturday" in Victoria. The average maximum temperature experienced in February was 23 deg.

Yields were reduced by around 50% as temperature and light have an important influence on flowering and fruit set.

Vintage commenced on 18 March and we finished picking Merlot and Nebbiolo on 23 April 2009.

Our continued perseverance with organic fungicide and nutrient sprays, canopy management and biodynamic preparations has been most rewarding as we have prevailed in what was a most challenging year for powdery mildew control in the region.

At this early stage our sparkling bases are looking very promising.



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## THE WINERY & VINEYARD

Today began with a low-lying fog around the hills and has turned out to be a glorious 17 degrees Celsius day with a clear sunny sky.

Recently (before vintage) Brendan & Steve finished laying the slab at the back of the winery, and the press has now been moved into its more convenient location. This has made grape intake so much easier. When the fruit arrives at the loading area there is more room and it is completely concreted. (Any 50's Italian would love it!!). Not only has the ergonomics improved but so too has hygiene, with concrete everywhere wash down is a breeze.

We have also installed four new open fermenters, which we mentioned in our last newsletter. They are now in full use. In addition, we have installed four new one-thousand litre closed fermenters, for small batch fermentation.

Michael & Matt have been particularly busy in the vineyard harvesting. We finished with picking our Merlot on 23 April. Now that harvest is over for another year the boys have begun preparing a new vineyard site for planting this Spring.

In the winery Pat & Steve are now pressing red wine off skins and transferring the finished wine into barriques and preparing the 2008 Estate Pinot Noir, 2008 Sasso Pinot Noir and two other premium Pinot Noirs for bottling (these two new Pinots will only be available through cellar door so look out for them).

## EVENTS

We attended a wine dinner at the Grand Chancellor in February where Chef Wolfgang Frankl matched our wine beautifully with a superior menu.

Over Saturday 28 February and Sunday 1 March we held the annual open winery weekend. We were very busy and it was nice to meet up with some of our old customers as well as introducing our wines to new customers.

### Tasmanian Unbottled Roadshow 2009

After the success of last year's roadshow, we will again be attending this event, which is open to both trade and the public. The focus of this event is to showcase what Tasmanian wine and produce has to offer.

The events will be held in Brisbane, Sydney and Melbourne. The following dates and venues have been set (times yet to be confirmed):

Tuesday 4 August 2009 –  
Melbourne – Intercontinental  
– Melbourne the Rialto

Tuesday 11 August 2009 –  
Sydney – Museum of Contemporary Art

Thursday 13 August 2009 –  
Brisbane – The City hall

## DATABASE UPDATE

Thank you for forwarding your updated contact details. Please get in touch with us any time via phone, fax or email if it's easier – [wine@slw.com.au](mailto:wine@slw.com.au)

## Dolores' Recipe

### MUSHROOM RISOTTO

#### Ingredients

7 tablespoons olive oil

2-3 cloves garlic

200g fresh mushrooms

1 small packet dried porcini mushrooms

550g Arborio rice

Parmesan cheese, to taste

30g butter

Handful of parsley

Salt and pepper

#### Method

Soak dried mushrooms overnight

Half cook rice in 300ml water

Fry garlic and parsley

Add chopped dried mushrooms, stir, add fresh mushrooms. Add salt & pepper. Add this mixture to the rice. Keep stirring and adding water in small amounts until rice is cooked.

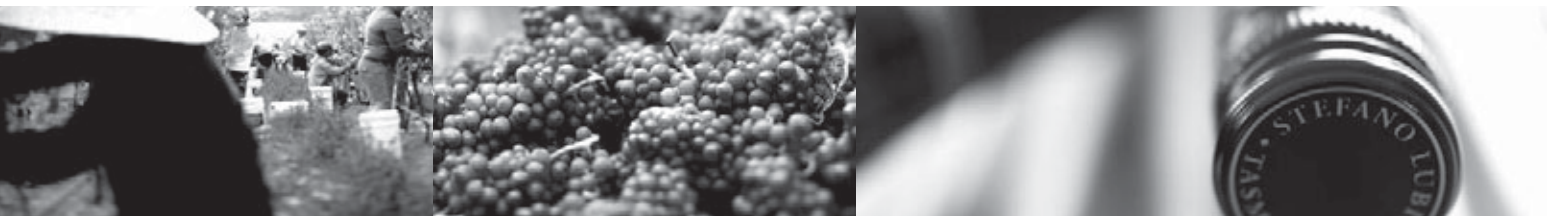
Add butter, and cheese.

## BIODYNAMICS

Considering the year, biodynamic practices in our vineyard performed well. We believe without biodynamic preparations we may have experienced some problems with powdery mildew, as did many vineyards in Southern Tasmania. Commencing immediately we have converted the other two thirds of our vineyard to biodynamics, which means the complete elimination of herbicides and soft fungicides.



new vineyard site



*Salute from the Lubianas and happy wining!*

## NEW RELEASES

### 2008 'PRIMAVERA' CHARDONNAY

Chardonnay is a delight to grow at our vineyard. Year in and year out the vines produce fruit of exemplary quality. Careful vineyard management together with our unique site characteristics of warm gravelly soils and cool maritime climate produce Chardonnays of great flavour and intensity.

Its champagne nose is full of complexity, creamy vanilla and toasted almond derived from the wine lying on lees (*sur lie*). The palate is dryer than in past vintages and it shows more mineral length with a weighty luscious middle palate owed to the higher alcohol and partial barrel fermentation. The seasoned French oak is restrained yet classy and adds tannin and overall softness to the structure without killing its tight tangy citrus acid finish. An excellent value for money chardonnay that is fashionable with aging potential of 4 years.

### 2005 ESTATE CHARDONNAY

Our spectacular 2005 Estate Chardonnay is an opulent old world styled wine that mirrors its' lean landscape and warm serene 2005 growing season.

The bouquet is vibrant, complex and alluring capturing roasted nuts entwined with gunflint, rich nougat, coffee, toffee and a hint of stone fruit aromas. It is ripe but not over-ripe, as does happen with some chardonnays. The palate is elegant, dry, fine and silky with intense body and flavour. Excellent tannin structure and first class French oak supplies a lengthy savoury finish with good balancing natural acid.

As always the grapes were whole bunch pressed and fermented on full solids in 50% new and 50% one-year old oak. Aged on lees for one year and batonnaged weekly to infuse flavour whilst building body and complexity. Bottled at one year old and matured in perfect cellar conditions this wine will not disappoint any chardonnay lover.

### 'PRIMAVERA' PINOT NOIR 2008

2008 'Primavera' Pinot Noir is our exciting market leading and modern style of Pinot Noir that we deliver at an exceptional price.

2008 was an outstanding summer that was both warm and dry ripening our fruit on time, with generous flavour. Our mature age vineyards are also a contributing factor to this wine's more voluptuous profile together with the fruit from our 777-vineyard (Burgundy clone), that produces intensely coloured small bunches that notch up the texture and length of palate. New oak in the form of large format (5,000 litres) was utilised for the first time to bring about dryer and rounder oak tannins with good length.

These quality increments have transformed our Primavera Pinot Noir into a mature richer 'Tasmanian' style and away from our previous 'Beaujolais' style without forfeiting any of this variety's drinkability.

### 2007 ESTATE PINOT NOIR

The fruit for this wine is exclusively sourced from our white and red blocks (our code); both blocks are under 2 Ha in size. The clones are mainly mv6 with some d5v12 and an unknown clone. The grapes were picked by hand between 13.2 and 13.50 beaume with zero disease or any other affliction. The grapes were harvested on the 22nd March for the white and 27th March 2007 for the red block.

This wine is intensely flavoured. Purple violets, strawberry, black cherry and lifted cassis provide for a multi-layered bouquet, whilst the palate is deep and rich with earth and spice. On the finish there is balanced natural acid, new French oak and ripe tannins that are both vibrant and persistent. A handcrafted textured wine that is refined and silky and most importantly built to improve with age. 30% new and 70% one-year old French Burgundy oak barriques were used to make this wine.

## LATEST PRESS

### ALFRESCO RIESLING

Brunch bubbles

There's nothing like a glass of bubbles or two to make the day tick over nicely.

EVERYDAY "This wine is all about being in a comfy deck chair under a shady tree with not a care in the world except having the bottle within easy reach. It's similar to moscato and the slight spritz keeps me happy."

Editor Donna

ENJOY WITH pancakes, granola or muesli with poached fruit.

Donna Hay

Donna Hay Magazine

April/May 2009

"A clean, racy young Riesling whose zesty aromas of lime juice, white peach and pear reveal talcum powder-like undertones. Fresh and juicy, its vibrant, tangy palate overlies a fine, chalky minerality, while it finishes with perhaps a trace of sweetness. Tight and focused."

Jeremy Oliver

The Australian Wine Annual 2009

Two Stars

"Very pale with a nose full of vitality, freshness and lime/tropical notes, the palate a little more subdued with delicate citrus and musk flavours backed by a beautiful line of seamless minerally acid running to a lingering, crisply dry finish. One you could confidently cellar. 12.5 percent"

Graeme Phillips

Sunday Tasmania

22 March 2009

Four bottles (Excellent)

"Steve Lubiana aptly describes this as a Riesling inspired by Moscato. It's a fresh, subtly effervescent and slightly sweet style with spices, zesty lemon and lime balanced with ripe nectarine and peach fruit. At 8.5% alcohol, it's the perfect Moscato substitute. Serve super cold." 92 points

Tyson Stelzer

Australian Wine Business Magazine

November 2008

# LATEST PRESS CONT.

"A Riesling with a difference comes from Hobart based Stefano Lubiana Wines. Their 2008 Alfresco Riesling displays a light green straw colour. The fruit on the nose jumps out of the glass. The palate is fresh and fruity with a slight 'spritzig' bubbly fizz. The taste is refreshing with overripe fruit flavours such as apricots, citrus and grapefruit. The wine was "fermented cold at five degree Celsius and then bottled cold in late May to retain as much carbon dioxide and fruitiness as possible".

The high acidity on the finish is dry and balanced by residual sugar. It is recommended that it be served ice cold. My neighbours and I had this wine at our Christmas street party and the women, in particular loved it; so much that one of my neighbours, who doesn't generally drink, came over the following day to ask where she could buy it (rrp \$28)."

*Jim McMahon*  
*Education*  
2 March 2009

"A bright new style Riesling with a bit of fizz, somewhere between a dry table wine and a moscato. A youthful extremely drinkable fresh and lively wine, brimming with lots of subtle aromatics. This wine shows full flavour at a low alcohol level of 8.5 per cent. The makers have indeed pushed the boundaries of convention Australian winemaking and reckon "Alfresco's low alcohol, zippy freshness and effervescence make it a perfect pre-aperitive (if such a word exists). It is best served icy cold in a shot glass about 70ml. The wine should be drunk briskly to cleanse the palate before moving on to an aperitive. It could also accompany desert or gorgeous fresh fruits."

*David Bray*  
*Independent*  
7 January 2009



## 2005 ESTATE CHARDONNAY

"Heady and complex, with waxy, nutty aromas of honeysuckle and smoky, buttery, nutty and hessian-like oak backed by leesy, cheesy undertones, this very heavily worked chardonnay shows plenty of winemaker-derived funkiness and texture. It's flesh and juicy, slightly warm and spicity, with a savoury finish. Evolved but rather refined, it partially conceals its peach and honeydew melon flavours beneath assertive influences of malolactic fermentation and alcohol."

*Jeremy Oliver*  
*The Australian Wine Annual 2009*  
Three Stars

## 2007 PINOT GRIGIO

"Rather a long and austere Pinot Grigio whose dusty aromas of orange blossom, apricot, cloves and cinnamon overlies suggestions of almonds. It's mealy, nutty palate delivers a pleasing length of fruit before finishing savoury with funky undertones and slightly hard-edged acids."

*Jeremy Oliver*  
*The Australian Wine Annual 2009*  
One Star

## 2006 ESTATE PINOT NOIR

"Smells ripe yet tangy and woody; there's intense raspberry and a touch of fudge, too. Really juicy and tangy in the mouth. Has exactly the right amount of tannin grip for the fruit and finishes with a hint of dried orange peel. Class pinot. 94/100, \$57."

*Tim White*  
*The Australian Financial Review*  
20-22 March 2009

"A superb, substantial pinot that delivers its complex, rather brooding and meaty expression of dark plums and cherries, tightly integrated oak and dusty spices with elegance and finesse. It's luscious and unctuous, with richness and substance of sweet fruit, but retains a deft sappiness, suppleness and silkiness. Long and savoury with an underlying hint of dried herbs, it's something of a benchmark."

*Jeremy Oliver*  
*The Australian Wine Annual 2009*  
Four Stars

"Most of Lubiana's PN vines celebrated their tenth birthday this vintage. This is a beautifully balanced wine with cherries, plums, layers of Christmas spice and dark chocolate oak. The fruit swells up in the core and streams out long with finely structure tannins on the finish. — 93 points"

*Tyson Stelzer*  
*Australian Wine Business Magazine*  
November 2008

".....Here I offer you their 2006 Estate Pinot Noir. Deep purple in colour with inviting pink hues around the edge, the nose offers plenty of red berry fruits together with spicy notes while the palate is firm and intense with blackcurrant and raspberry notes and plummy flavours. This wine has both body and structure with nicely rounded tannins on a firm, clean acid finish, and they don't come much better than this — a top quality pinot at its best."

*Jim McMahon*  
*Club Life*  
November 2008

"Tasmania had yet another excellent pinot noir vintage in 2006, mirrored in Stefano Lubiana's Estate Pinot Noir (\$53) with its deep colour, fragrant plum aromas and generously proportioned palate, the oak perfectly integrated and balanced."

*James Halliday*  
*The Australian*  
13th December 2008

## 2005 ESTATE PINOT NOIR

"A relatively quiet bouquet, but springs into life on the spicy palate, both intense and very long; excellent acidity on the finish. Diam. 13.5 alcohol. Rating 95. To 2012. \$52"

*James Halliday*  
*Australian Wine Companion 2009*  
Five Glasses

## 2005 SASSO PINOT NOIR

"Colour development obvious; aromatic spicy foresty bouquet; has outstanding length; with complex sous bois dark fruits and superfine but persistent tannins. Rating 95. To 2013. \$87.90."

*James Halliday*  
*Australian Wine Companion 2009*  
Five Glasses

# LATEST PRESS CONT.

## 2007 'PRIMAVERA' PINOT NOIR

"Fresh, delightfully fruity, this delicious early-drinking pinot has a floral perfume of dark cherries, ripe raspberries, rhubarb and blackberries over spicy nuances of cinnamon and cloves. Long, luscious and evenly ripened, its supple and pliant palate of vibrant dark cherries, berries and restrained, sweet oak is underpinned by a fine, but genuine structure of silky tannin."

*Jeremy Oliver*

*The Australian Wine Annual 2009*

*Three Stars*

"When Steve Lubiana first planned his picturesque vineyard overlooking the tidal estuary of the Derwent River north of Hobart, pinot noir and chardonnay were the key players.

This duo has now been joined by an adventurous and varied bunch of other grapes including merlot, sauvignon blanc, pinot grigio, riesling and nebbiolo.

For all that, pinot noir remains the star player at this small Tasmanian winery. This is a drink-now pinot noir with bright full flavours, medium body and best of all a dry finish – when so many self-declared "dry" wines are anything but."

*Joelle Thomson*

*Mindfood*

*11 December 2008*

"The Lubiana brand is one of the most respected in Tasmania and his dry table wines and sparkling produced from pinot noir and chardonnay are invariably worth a thorough sampling. The Primavera pinot is a fine example of minimalist winemaking whereby the youthful cherry and red berry fruit aromas and flavours have been well captured and preserved with perhaps just a little oak influence and light tannin. Simplicity rather than complexity can so often be so delightful.

*Paddy Kandler*

*The Herald Sun*

*4th November 2008*

★★★★ 1/2

## 2004 ESTATE CHARDONNAY

"Quite developed colour; complex, but has a broken line, with the flavours heading off in different directions. Screwcap. 13.5 alc. Rating 88. To 2010. \$49"

*James Halliday*

*Australian Wine Companion 2009*

*Four Glasses*

## 2007 'PRIMAVERA' CHARDONNAY

"Elegance and chardonnay may be old bed pals in Burgundy, France, but they rarely seem to meet face to face in so-called "new world" wine countries where higher sunshine hours, warmer climates and later harvesting collude to create hot tasting wines.

Here is a refreshing anomaly; Tasmanian winemaker Stefano Lubiana redefines Australian chardonnay in this crisp, fresh, full-bodied white. His mantra is to make a Chablis-like chardonnay. He succeeds."

*Joelle Thomson*

*Mindfood*

*11 December 2008*

A lightly wooded style and thus richer, more complex and fuller-bodied than the previous wines with the ripe apricot fruit, oatmeal, hazelnut and subtle oak characters, blending beautifully together on a soft, rounded, attractively fresh and long-finishing palate.

13.5 percent

Food - Now with crayfish in season, I'd pull out the Lubiana to have with the cold crayfish and simple mayonnaise salad.

*Graeme Phillips*

*Sunday Tasmanian*

*9th November 2008*

Plenty of cool Tasmania locked into this approachable yet powerful Chardonnay. There's citrus, pears and stone fruit at the edge, some lees work to smooth it all into shape and terrific integrated texture. Acidity keeps it in line with a gentle cashew nut finish.

*Nick Stock*

*Wine100*

*May 2009*

*91 Points*

## 2003 VINTAGE BRUT

"This is a remarkably refined bubbly with delicate but complex floral aromas, some spice, then a chalky, fine, powdery texture. Will be even better after a couple of years in the cellar."

*Max Allen*

*Gourmet Traveller*

*November 2008*

## NV BRUT

"Steve Lubiana's Tasmanian vineyard north of Hobart is one of Australia's top sources of fizz, and this really very attractive wine shows you why: there's plenty of summery, wild strawberry fruit flavour and floral aromas, wrapped in a soft, creamy mouse."

*Max Allen*

*Gourmet Traveller*

*November 2008*

"Stefano Lubiana has a range of sparkling wines. At the top is the flagship 1995 Stefano Lubiana Prestige, but you are more likely to encounter the NV Stefano Lubiana Brut (A\$30). This is a delightfully balanced wine from the elegant end of the spectrum, and it's quite bracing and clean. There are touches of floral notes, minerals, honeycomb and jasmine."

*Ken Garget*

*Gourmet Traveller Wine*

*December/January 2008/2009*

## 2006 MERLOT

"Steve Lubiana's Merlot is very well crafted, perfectly balancing layers of blueberry and blackcurrant fruit with firm, fine new oak. The result is delightfully integrated, seamless and persistent and yet demands a long stint in the cellar to really show at its best. – 92 points"

*Tyson Stelzer*

*Australian Wine Business Magazine*

*November 2008*



**Stefano Lubiana Wines**

60 Rowbottoms Road,  
Granton Tasmania 7030 Australia

T: (03) 6263 7457 F: (03) 6263 7430

E: wine@slw.com.au www.slw.com.au