



WINE NEWS

SPRING / SUMMER 2009

WELCOME

Thank you for taking the time to read our latest Spring / Summer 2009 newsletter, in which we will share some of our thoughts and a few stories about what has been happening here at Stefano Lubiana Wines!

Firstly, good news for those of you who have been waiting for us since 2007 at the Taste of Tasmania

Yes! We're back again this year!

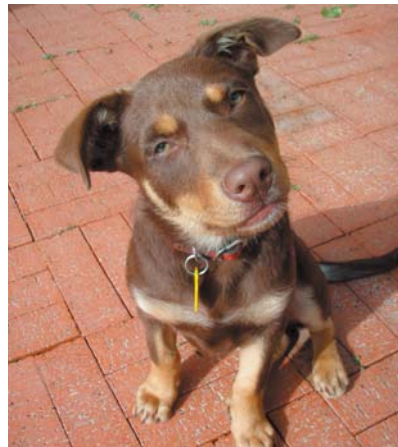
The dates are Monday 28 December to Sunday 3 January 2010 at the Princess Wharf, Hobart, and our stall is number 41. We can't wait to see you there!

We would like to introduce the latest addition to our family "Jaffa" our three month old red & tan Kelpie puppy. She will be helping us to care for our Baby Doll Sheep in the vineyard and also to greet everybody at the cellar door.

She is just beautiful and so playful, and keeps old "Tickles" on his toes.

With Christmas only weeks away, and with the success last year of our Christmas pack, we have decided to re-offer this deal. This year the pack contains a bottle each of our NV Brut, 2008 Alfresco Riesling, 2005 Estate Chardonnay, 2009 Sauvignon Blanc, 2008 Primavera Pinot Noir and our 2007 Merlot, total cost \$160 (inc freight). Your order will be sent out in the last week of November. Be early to order so you don't miss out!

From all of us at Stefano Lubiana Wines we would like to wish you and your loved ones a Happy Christmas, good health, success and optimism for 2010!

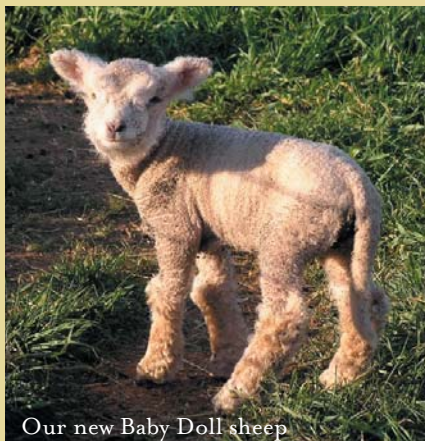


This is our new puppy "Jaffa".

THE VINEYARD

Rain, rain and more rain – we have had the wettest winter in 50 years and the much needed rainwater has replenished our dry soil profile due to the last few 'drought' seasons. The sheep have been grazing on the lush green grass and the clovers have been working hard fixing nitrogen to feed the vines.

Our newly adopted chooks are running 'free' and have been appointed chief 'creepy-crawly' or weevil controllers in our premium Pinot, Chardonnay and Riesling blocks. Weevils live in the soil over winter then migrate up the vine trunk in Spring. They do a small amount of damage by eating vine leaves.



Our new Baby Doll sheep

Our vines have been meticulously pruned to the double cane "Guyot" system to control yields and the buds have already burst due to the unusually warmer than normal Winter.

De-suckering of the vine trunks and cordon shoot removal to improve air circulation within the canopy has already commenced and it won't be long before we will be lifting foliage wires.

So until..... we can get the tractors out of the shed, our new 'dwarf' sheep arrive and Steve lets us get a couple cows, we will be spending a fair bit of time looking after our vines in our new light weight environmentally friendly diesel engine Kubota RTV900.

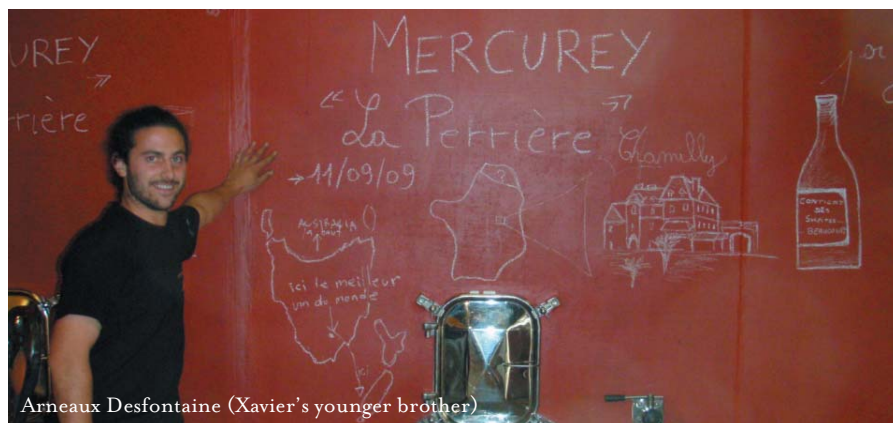
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VINTAGE IN FRANCE (STEVE)

See review from Mark Smith, the Examiner Newspaper, talking about my trip in September where I travelled to France for two weeks:

I helped Xavier Desfontaine at his new vineyard at Montagny. He has recently acquired this vineyard and winery and wanted an experienced hand to help him with the new conditions at his new winery.



Arneaux Desfontaine (Xavier's younger brother)

I stayed at Chamilly, which is where Xavier's other winery is situated and travelled every day to his winery at Montagny to work, this was about 20kms away.

My day started at about 6.00am eating a breakfast of fresh bread and jam with a big strong coffee (this wasn't your average coffee cup, it was actually served in a soup bowl).

We started work at 7.30am, and the day just cruised along until morning break time (or as they say during vintage in France "casse croute") at 10.00am. Breaks are very sacred and no matter what job you are on at the time, it's tools down!!

Morning tea's selection was a whole range of charcuterie salamis, sausages, tete de fromage, which is parts of a pigs head (the nose, tongue, skin etc) made into terrine, a lovely brie cheese from jura, goose rillet, pork rillet and terrine de borgogne. This was served with beautiful crusty fresh bread straight from the oven of a local bakery, where Xavier used to drive to every morning, to buy it.

In my opinion everywhere in the world should be set up like this, where we can buy fresh local produce from the many little bakeries and corner stores situated around the villages, putting back into our local

communities and having that real personal experience. It's far better than driving to the nearest supermarket and not experiencing that lovely personal touch, or, being able to support our local trade.

Anyway as well as eating the delicious food served to us, we also drank a half bottle of wine each of a premier cru burgundy or chardonnay or something else at morning tea!!

Back to work then until lunch, which lasted about 1 1/2 hrs. This was usually left-overs from the night before (heated up) or we would go to a local "Baccus", and I ate ox tongue and gésier, which is the muscular organ inside a pigeons throat that crushes the grain – a really rich meat, a very unique flavourand of course another bottle of wine!!

Then back to work, for the rest of the afternoon.

We finished work for the day when all the jobs were done – the earliest was 7.00pm, and the latest 9.00pm, which was when we finished on most nights.

We then drove back to Xavier's at Chamilly to have dinner, which usually lasted 2-3 hours, and then we would stay up until midnight to 2.00am drinking wine.

Then back up at 6.00am the next day to do the same thing all over again.

Believe me, when you do this continuously everyday for two weeks it soon catches up with you - I was absolutely bugged!

Next year?.....mmmmmmmmmm..... I'll have to think about that one.

Regards Steve

DIARY/ EVENTS

During June we visited Europe arriving in Paris then off to Champagne and Burgundy. Over the border into Italy we visited Alba, La Spezia, Trieste, Treviso, Venice, Florence and finally flying out of Rome to Japan. While in Japan we visited our agent Vai & Co in Tokyo. The main purpose of our trip of course was to try different varieties of wine not produced in Australia with the view of importing some new grape varieties to Australia. A real eye opener!

Tasmanian Black Winter Truffle Auction Dinner - The Landmark Mandarin Oriental - Hong Kong

In early July Steve was invited to present our boutique wines at the Tasmanian Black Winter Truffle Auction Dinner at The Landmark Mandarin Oriental in Hong Kong. It was an excellent prospect for us to introduce our wines for the first time in Hong Kong. Steve was available to discuss his selection of wines presented. The menu on offer was:

Canapes

1995 Stefano Lubiana Prestige

Duck Foie Gras with Black Winter Truffles, Artichoke and Yabbies

2002 Stefano Lubiana Riesling

Petuna Ocean Trout, Confit and Smoked with St Helen's Oysters, Summer Leek Chantilly and Black Winter Truffles

2004 Stefano Lubiana Estate Chardonnay

Squid with Warm Lardo Cul Noire, Fresh Almonds and Black Winter Truffles

2005 Stefano Lubiana Estate Pinot Noir

Poulard Du Mans Breast Poached and its leg as Pate over Black Truffle Coulis with Black Winter Truffles

"Café Grim" Natural Oxtail Slow Cooked for 72 hours over Mushroom

Mousseline, Bone Marrow and Black Winter Truffles

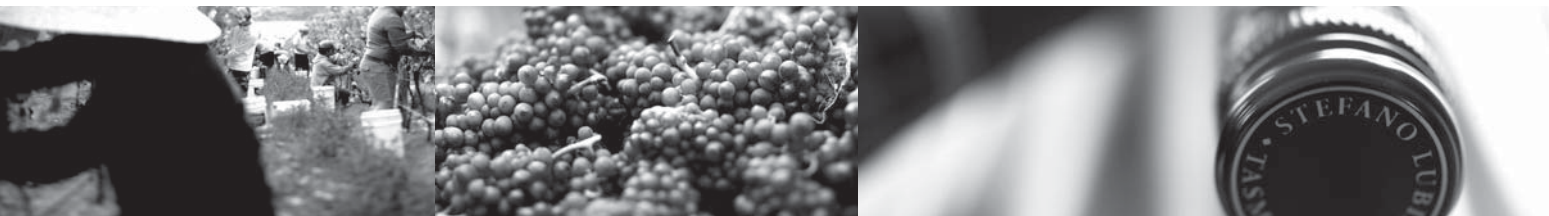
2006 Stefano Lubiana Estate Merlot

Brie De Meaux Matured with Black Winter Truffles, Heirloom Beet Root Salad

Black Winter Truffles Shaved over Concentrated Milk Ice Cream and Salted Caramel

Apricot Caramelised and Baked with Almond Cream, Almond Gel and Apricot Sorbet

2007 Pirie "Cark's Botrytis Riesling



Salute from the Lubianas and happy wining!

NEW RELEASES

RIESLING 2009

Our 2009 Riesling has a marvellous alluring floral nose with overtones of orange rind characters. Musky powder and lemon blossom are also well represented on the bouquet.

This wine has an abundance of orange and lime juice flavours that intensifies the mid palate; it also has generous amounts of natural fruity acid. The mouth feel is tight, refreshing and citrusy, slightly textural but the overall impression is fine and elegant. The length of palate is long and persistent due to the grapes hanging on the vine waiting to ripen in a cooler than usual year.

Overall an excellent year for Riesling, crop levels were consistent with last year and are of superior quality.

As with past Rieslings the 2009 Riesling has the ability for its sleek acid structure to mellow with time.

Colour:	Light straw
Bouquet:	Fragrant musk, floral, blossom
Palate:	Juicy, fine lemon and lime
Alcohol:	12.5%
Temperature:	12° Celsius
Food:	Flounder in butter and lemon sauce
Cellar:	Drink now or cellar for 5 years
Tasted:	14 October 2009

SAUVIGNON BLANC 2009

The bouquet of our 2009 Sauvignon Blanc is lively and fresh, loaded with tropical aromas that are supported by underlying fine lingering citrus fragrances. The palate is smooth and perfectly weighted, supplying seamless structure with ample juicy fruit and tangy citrus acid.

We nurture these grapes in the vineyard, without pesticides or fungicides and the vines are lovingly nourished with organic fertilisers. Once the fruit is picked, in the cool of the morning, it is transported to the winery where the grapes are immediately loaded, then whole bunch pressed, preserving the juices' vitality. Cold ferments of slightly cloudy juice follow. The wine is then racked, stabilised, filtered and bottled as soon as possible to retain its fruity aromatics.

Colour:	Pale straw
Bouquet:	Tropical passionfruit, orange blossom, racy lime
Palate:	Fresh tropical fruits, mid palate juiciness, tangy citrus with clean dry finish
Alcohol:	12.5%
Temperature:	2-3° Celsius
Food:	Fresh pan-fried Tasmanian flathead fillets
Cellar:	Drink Now
Date Tasted:	19 August 2009

LATEST PRESS

2003 VINTAGE BRUT

"Very complex wine, with citrus, bready/brioche notes and spice running through the long palate, which has very low dosage; bottle-fermented. Diam. 12.5% alc. Rating 94. To 2016. \$52"

*James Halliday
Australian Wine Companion 2010*

2006 ESTATE PINOT NOIR

"Positive, deep colour, fragrant plum aromas lead into a generously proportioned palate, which also has excellent balance and fine supporting tannins; the oak is well integrated and balanced. Cork. 13.5% alc. Rating 95. To 2014. \$53"

*James Halliday
Australian Wine Companion 2010*

2007 PRIMAVERA PINOT NOIR

"Stefano Lubiana (Tasmania) Primavera Pinot Noir 2007. \$30. A lovely partner for the chardonnay which wears the pants in the family, not as pushy. Bit like me in our household. 8.8/10."

*Max Crus
Food & wine
Great Expectations: Max Crus
26 September 2009*

2008 PRIMAVERA PINOT NOIR

"A deeper-coloured and more substantial wine than the previous one with quite delicious cherry, spiced plums and slightly sappy, herbal flavours adding an attractive vibrancy and juicy freshness to the palate underpinned by hints of charry oak, smooth, light to medium weight, fresh and long finishing. Lovely, easy drinking. 14.0 percent."

*Graeme Phillips
Sunday Tasmanian
30 August 2009*

'SPRING IN STANLEY' - THE PRODUCERS LUNCH

Monique attended a 6 course luncheon at the Cable Station Restaurant in Stanley, on the north west coast of Tasmania, on Sunday 11 October. We were invited to attend as a producer of Tasmanian wines. The food was just beautiful:

Asparagus & ricotta toasts
Watercress soup

Stefano Lubiana NV Sparkling Brut

Pasta 'primavera' house made fresh pasta strips with broccoli and anchovies
2008 Stefano Lubiana Pinot Grigio

Vitello tonnato - chilled, poached thin slices of veal in a tuna mayonnaise and caper sauce
2008 Stefano Lubiana 'Primavera' Pinot Noir

Smoked wallaby and game terrine with celeriac remoulade

2007 Stefano Lubiana 'Estate' Pinot Noir

Roasted Nichols chicken with fresh herbs, crispy prosciutto & lemon

2007 Stefano Lubiana 'Primavera' Chardonnay

Vanilla panna cotta with Cable Station garden rhubarb

2008 Stefano Lubiana 'Alfresco' a new style of Riesling

BIODYNAMICS

Application of the BD preparations is showing excellent results in the vineyard and we look forward to the results of our biodynamic 'Fish Fertiliser Fermentation' trial. Next task is preparing our biodynamic compost piles for the following season.

WINE ORDERS Remember you can order anytime on our secure on-line cellar door at www.slw.com.au

LATEST PRESS CONT.

2008 PRIMAVERA PINOT NOIR CONT.

"With unqualified success across recent vintages (2006-91pts, 2007-92pts), Stefano Lubiana's deceptively complex, savoury and structured Primavera has proved a much more serious proposition than its price suggests. I find it usually requires at least an hour of decanting to show its best, which typifies the label's exceptional winemaking pedigree.

Nicely perfumed and fruity, the 2008 Primavera's fragrance of ripe strawberries, cherry and sweet, fresh vanilla oak precedes a soft and supple palate bestowed with pleasing depth and brittle, powdery tannins. Marked by flavours of dark cherry and refreshing acidity; a precisely balanced, neat palate indicates this wine has the necessary components to fill out beautifully over the short term.

Another outstanding Primavera from Steve Lubiana. This guy should be holding masterclasses on pinot production for the rest of Australia. Drink to 2013. 92 pts."

Chris Plummer
Australian Wine Journal
7 September 2009

2006 MERLOT

"Excellent hue and clarity; while medium-bodied at best, has attractive redcurrant fruit and fine, savoury tannins in true merlot style. Diam. 14% alc. Rating 92. To 2014. \$35"

James Halliday
Australian Wine Companion 2010

2005 ESTATE CHARDONNAY

"In pure Chablis style, with stony/minerally overtones to the bouquet and palate, tangy/citrusy fruit and bright acidity; long finish. Screwcap. 13.5% alc. Rating 95. To 2014. \$43"

James Halliday
Australian Wine Companion 2010

HONG KONG INTERNATIONAL WINE & SPIRITS FAIR

Monique is off to Hong Kong for the Hong Kong International Wine & Spirits Fair, from 4 to 6 November 2009, which will highlight Hong Kong's position as the premier wine hub of Asia.

At the last event over 10,000 members of the public visited on its open day, the last day of the fair. The 2009 fair will also welcome the public on the final day.

The fair offers buyers a programme of wine-related events including wine-tasting sessions in which they can meet the exhibiting wine companies, and wine master classes in which they can taste, compare and assess quality.

"You have to go to where they make the greatest pinot noir wines in the world – Burgundy.' Granton Vineyard's Steve Lubiana... about to begin vintage 2009 in Burgundy.

For a bloke who spent his early years in South Australia's Riverland and has lived in Adelaide, Melbourne and the Derwent Valley, Steve Lubiana has never been averse to the idea of travelling.

The fifth-generation winemaker and co-owner of Stefano Lubiana Wines believes that when wine is your blood, winemaking is one long journey of discovery – it might get a little rough at times, but you continue moving on.

That in part explains why the maker of some of Tasmania's best cool climate wines isn't on home turf now, or touring the country marketing his wares.

He's about to start working his second vintage this year, in the small French wine town of Chamilly.

Back in 2007, Chateau Chamilly's Xavier Desfontaine worked as a winemaker/cellar hand at Steve's Granton Vineyard.

Today, he heads up his own small winery in Burgundy's famous Mercurey region.

With the help of his Tasmanian friend and one-time mentor, Xavier expects to process some top quality fruit from the Desfontaine family's three village vineyards this vintage.

Steve's next few weeks at the 14th century chateau will amount to little more than a busman's holiday for the bloke who normally works flat out for three months during the Derwent Valley's harvest period.

But that's no reason to see this brief sojourn as just another overseas holiday.

If all goes according to plan, vintage 2009 in the heart of Burgundy should add further to Steve's already enlightened views of the world's most quixotic wine grape, pinot noir.

"Xavier reckons it'll be a superb vintage," Steve said. "They've had beautiful weather during their summer. So far, there's been little or no rain, so it should be a disease-free vintage."

If so, that may see this year's harvest turn out to be much the same as Steve's first and only other vintage in France – that of 1985. His work then was in the country's illustrious Champagne region.

"I'll be able to learn a lot more now after all my years of winemaking," Steve explained. I really want to see exactly what Xavier does, to see how he and his family respond to the fruit they pick."

"The most important things for me will be to see how their vine canopies work in ripening the crop, and how everyone works at getting the fruit out of the vineyard and into the winery....."

2005 Stefano Lubiana Estate Chardonnay \$43 CD

Steve Lubiana doesn't only make some of Tasmania's best pinots. He makes pretty smart chardonnays as well. They begin life as wine grapes raised according to organic principles. Post vintage, Old World techniques including wild yeast fermentation in oak and extended ageing on lees add extra layers of flavour. The 2005 is long, smooth and minerally, with subtle citrusy/biscuity notes. Excellent."

Mark Smith
The Examiner
20 September 2009

2007 PRIMAVERA CHARDONNAY

"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. – 91 points"

Nick Stock
Wine 100
May 2009

2008 ALFRESCO RIESLING

"In typical Lubiana fashion; is lemony, long and largely dry, residual sugar neutralised by high acidity. Screwcap. 8.5% alc. Rating 89. To 2010. \$29"

James Halliday
Australian Wine Companion 2010

Dolores' Recipe

FRITTATA DI ASPARAGI

Ingredients (serves 2)

One bunch of fresh asparagus
4 eggs
salt and pepper

Method

Wash asparagus and snap off at 2cm intervals until asparagus stops snapping, this will be the point where it is no longer tender.

Pan fry in olive oil on medium heat allowing some of the water to stay on to help cook the asparagus. Place lid on pan for 1-2mins.

Add salt and pepper to taste.

The asparagus should be just cooked and have a fried rather than poached flavour.

Lightly mix the eggs. Add salt and pepper, and add to the pan, stirring in to the asparagus. Don't over work this, the mixture will cook quickly needing to be stirred just once or twice.

A simple but delicious light lunch. Serve with some crusty bread.



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