



WINE NEWS

SPRING / SUMMER 2010-2011

WELCOME

Whoosh... where has the year gone?

We've certainly had a busy 2010. So busy, in fact, we're pushed to share all that we've got to tell in one brief newsletter.

Never mind. We've got a more comprehensive version available on our web site. You can download it or view it on line by entering www.slw.com.au into your web browser. Then head straight for the Newsletter page.

Finally, thank you for your support and goodwill throughout 2010. May your Christmas/New Year be safe and satisfying, and at least occasionally lubricated by an occasional glass from Stefano Lubiana Wines.

Alas, we have no Christmas packs this year due to low stock volumes.

Seasons Greetings!

HALLIDAY READING

One sensational 96 rating, two separate 95 ratings and three 94 ratings. They're just part of the extraordinary critical acclaim that was showered on us this year following the release of the 2011 James Halliday Wine Companion.

Ten of our wines scored a rating of 90 or more in July's annual update of Australia's best selling wine guide -

- 2008 Estate Pinot Noir: Rating 96
- 2007 Estate Pinot Noir: Rating 95
- 2009 Riesling: Rating 95
- 2008 Primavera Pinot Noir: Rating 94
- 2009 Sauvignon Blanc: Rating 94
- 2006 Estate Chardonnay: Rating 94
- 2009 Primavera Chardonnay: Rating 93
- NV Brut NV: Rating 92
- 2007 Merlot: Rating 91
- 2009 Alfresco Riesling: Rating 90

Read all the reviews at www.slw.com.au.

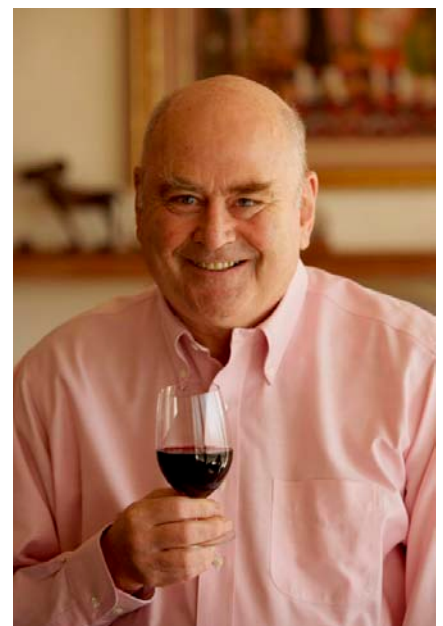


Equally important, Stefano Lubiana Wines now carries a 'five red stars' winery rating into the coming year.

We're humbled by such praise from Australia's most distinguished author and wine judge. According to James, wineries attributed with five red stars 'have been generally recognised for having a long track record of excellence - truly the best of the best.'

STOP PRESS The annual release of James Halliday's Top 100 is always eagerly anticipated by the trade and consumers alike. November brought us closer to inclusion than ever before, with a pair of 96 ratings for the 2008 Estate Pinot Noir and 2008 Sasso, and a 95 rating for the 2003 Vintage Brut.

Sadly, it seems none had that magical spark needed to inspire the list's author to include it in his Top 100. Our three wines were named among the article's 'Unlucky Misses,' a truly apt description given the generous number of wines that made the big league with a ranking of 94 or less. Still, there's always next year...



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WELCOME TO THE TEAM

The arrival of winter brought with it the arrival of a new addition to the team at Stefano Lubiana Wines. Former restaurateur, export manager and agricultural scientist Patrick Johnston joined us in August to begin the establishment of a vineyard kitchen garden and orchard.

Patrick's tremendous range of skills and expertise will be familiar to many Tasmanians. He was formerly the owner/operator of Glo Glo's Restaurant in Latrobe from 2000 to 2006, one of North West Tasmania's best eateries during that period.

In September 2009, Patrick planted Tasmania's first Stephanie Alexander Kitchen Garden at Hobart's Moonah Primary School. Earlier this year, Patrick graduated from the Tasmanian Polytechnic with a Certificate II in Kitchen Operations and was awarded the annual prize for Outstanding Contribution and Commitment to Training.

This latest career move will see Patrick's working life come full circle. His first job as a senior plant agronomist 20 years ago also brought him up close and personal with growing crops and the joys of having his hands work the good earth. Find him on our Flickr web pages.



VINEYARD EXPANSIONS

Two hundred rows, 31000 vines, 223 kilometres of trellis wire...

They're just a few of the numbers we've had to get our heads around during the past six months as we've planned major expansions to our 18.5ha vineyard overlooking the river. Ground works for the three new blocks of pinot noir began not long after vintage. Among the most critical early phases was the laying of more than 750 metres of 4" PVC-U pressure pipe to support a state of the art drip irrigation system.

Our 7ha of vines will include all of the clones we know work best on our site. We'll also be trialling some recent introductions to the Tasmanian wine industry – clones 667, 538 and Abel – in order to assess their performance under local growing conditions.

The latter clone takes its name from a Kiwi customs officer, Malcolm Abel, who had the good fortune of confiscating an illegally imported vine cutting from Burgundy's legendary Romanée de la Conti during the late 1970s.

With a little help from Mother Nature, we'll pick a small amount of pinot noir from these additions during vintage 2013. For further details, read the online version of our newsletter.

BUT WAIT, THERE'S MORE...

Recent visitors to Stefano Lubiana Wines will have noticed that new vines are not the only additions to our property. Under the care and watchful eyes of 'gardening guru' Patrick Johnston, we have established a small orchard and veggie patch.

What a treat it will be when we're finally able to enjoy the fruits of Patrick's labour at our new cellar door café. Log onto www.slw.com.au to read the latest about these developments.

A LITTLE HEALTH ADVICE

The Japanese eat very little fat and suffer fewer heart attacks than the British or Americans. The French eat a lot of fat and also suffer fewer heart attacks than the British or Americans. The Japanese drink very little red wine and suffer fewer heart attacks than the British or Americans.

The Italians drink excessive amounts of red wine and also suffer fewer heart attacks than the British or Americans.

CONCLUSION: Eat and drink what you like. Speaking English is apparently what kills you.' www.wineontheweb.com

KEEP UP WITH THE LATEST

There's always a lot happening around a busy, family-owned winery and vineyard. Drop by our web site at www.slw.com.au to read the Latest News at Stefano Lubiana Wines.

If you feel like updating your computer desktop – or want to see what's going on – then head to Flickr to view our images.

You'll find more than 200 photos hosted at http://www.flickr.com/photos/stefano-lubiana_wines/.





Salute from the Lubianas and happy wining!

VINEYARD VISITORS

Welcoming visitors always provides a pleasurable break from the daily demands of operating a biodynamic vineyard, winery and cellar door. Few will be more important to our future success than those who came to Granton mid-year from the University of Tasmania and the Hobart campus of the Tasmanian Polytechnic.

Log on to www.slw.com.au to read more of our blossoming learning partnerships.



TASMANIA UNBOTTLED

Tasmania's annual wine industry roadshow once again received enthusiastic support from the trade and consumers in August, and we were there to share the occasion. Tasmania Unbottled 2010 toured Melbourne, Brisbane and Sydney, presenting the best in Tasmanian wine and food at a handful of public and trade tastings, together with winemaker dinners in the two southern cities.

View the details in the online version of our newsletter.

Dolores' Recipe

NORTHERN ITALIAN
POTATO SALAD

Ingredients

Quantity of potatoes
(waxy/firm type are best,
esp pink eyes or Dutch creams)

Whole juicy garlic cloves

Virgin olive oil

White wine vinegar

Chopped parsley

Cracked pepper and sea salt to garnish

Method

Steam potatoes and drain. Cool slightly then slice or cube. Add garlic and chopped parsley while warm. Then add oil, vinegar, pepper and salt to taste. Remove garlic cloves to serve or notify consumers! Tastes great the next day and can be used in sandwiches. Simple but delicious!

LOCATION WORLD

In early November, we spent six days visiting Singapore and Hong Kong, looking at how the international wine scene has evolved there in recent years. We began by meeting with local distributors TSA Wines (Singapore) and Montrose Wines (Hong Kong) and a handful of their key clients.

Next, we headed to Hong Kong's vibrant International Wine and Spirits Fair, where we joined Domaine A, Frogmore Creek,

Josef Chromy Wines, Sugarloaf Ridge and Tamar Ridge/Pirie Tasmania as part of a Tasmanian delegation exhibiting wines under Wine Australia's A+ Australia banner. For details, read the online version of our newsletter.

During the first nine months of 2010, Hong Kong's wine imports were valued at more than HK\$4.67 billion. The city is now second in importance to New York as the largest centre for wine auctions in the world.



Matthew Jukes. Photo Stonier Wines

SIPPING AT SIPNOT

SIPNOT - aka the Stonier International Pinot Noir Tasting - is always one of the country's foremost pinot noir events. Held in Melbourne in September, this year's was essentially a blind tasting of wines from a 'who's who' in Australia, together with a range of super premium pinots from Burgundy, Central Otago and Oregon.

Renowned author and wine judge James Halliday attended and wrote about it in *The Australian* at the end of October. His scoresheet placed our 2008 Estate Pinot Noir at the head of the Australian contingent, and among the evening's best wines:

'This wine was singled out for particular praise by some of the panellists and table captains. Nick Bulleid MW linked it in style to the Felton Road, as did I, but with a qualification on my part: it had the weight of the Felton Road, but more light and shade. My notes were "strong colour; complex black fruits and warm spices; rich and textured; firm finish". All of which accords with my notes and points in my 2011 Wine Companion. 14% alc; screwcap. Rating: 96 points. Drink: to 2018.'

IN THE PRESS

AUSTRALIA'S 10 BRAVEST WINEMAKERS

'Winemaking courage requires three strengths. First, a pursuit of the highest quality ideals. In wine, these are usually founded on a respect for terroir. Second is the readiness to take risks in pursuit of these ideals. Third, you need single-mindedness to resist fashions, fads, compromises and clichés.'

Acclaimed UK wine critic Andrew Jefford on naming Steve Lubiana among Australia's 10 Bravest Winemakers in the May 2010 edition of Decanter:

'Their wines accurately, uncompromisingly and sometimes beautifully reflect their origins. They are like nothing else on earth.'

NV STEFANO LUBIANA BRUT

'It seems like such a cliché to find flavours of green apple in sparkling wines from the Apple Isle, but that's exactly what's in this stylish wine: subtle scents of Granny Smith lead on to a complex, nutty, breadly mouthful of very fine fizz.'

*Max Allen,
Australian Gourmet Traveller,
November 2010*

2003 STEFANO LUBIANA VINTAGE BRUT

'I really, really enjoyed the absolutely incredible brioche-like complexity and lingering nutty richness in this stunning bubbly.'

*Max Allen,
Australian Gourmet Traveller,
November 2010*

VINTAGE UPDATE

Quality and quantity. That's the best way we can sum up our feelings about this year's vintage and the new wines of 2010. Gladly, the near-drought conditions of recent years also returned to normal during the past 12 months, so we look forward to some excellent growing and ripening seasons as we head towards vintage 2011.

There is now plenty of subsoil moisture on the property following our wet spring. September's good even budburst has the vineyard ideally placed for a favourable fruit set. Fingers crossed for some well-balanced canopies and a perfect crop load over summer. For a full report on vintage 2010, log on to www.slw.com.au and click the Vintage Report tab.



1998 STEFANO LUBIANA VINTAGE BRUT (MAGNUM)

'From Day 2 of the Landmark Tutorial (21st Sept 2010, Yarra Valley), Sparkling Wines presented by Ed Carr and Dr Tony Jordan. Appearance: deep gold, delicate mousse. Nose: complex washed-rind cheese and developed aromas with lees/yeast-influence and a core of mellowing lemon citrus and a touch of red fruit (some oak aged base wines too). Palate: rich style, very complex flavour profile, integrated high acidity, mellowed integrated dosage and very good length. Conclusion: as with Stefano Lubiana's table wines, this is superbly executed. Drinking very well now. 18.5/20.'

*Blogger Dr Edward Ragg,
writing on www.adezza.com*

2009 STEFANO LUBIANA PRIMAVERA CHARDONNAY

'I'm slowly forming the view that Stefano Lubiana is in the top handful of chardonnay producers in Australia. Exquisite wine at a highly attractive price. This is worth buying by the case. It's exceptionally dry and slatey, has quite a bit of funk, tastes of grapefruit and lime-rind and wax and has excellent fruit intensity. Taut, fine, and powerful. Very impressive ... indeed. Rated: 94 points.'

Campbell Mattinson, www.winefront.com.au

2008 STEFANO LUBIANA MERLOT

'This is one of the better Australian merlots I've had in recent times: bright, youthful and ripe, with red-berry and violet fruit-driven aromas and an elegant but intense palate. Medium bodied and utterly delicious. Now to five or six years. 92/100.'

*Huon Hooke,
Sydney Morning Herald,
September 7, 2010*

2008 STEFANO LUBIANA MERLOT

'It has personality and ripeness, a delicious strike of both dried herbs and hazelnuts, and lots of firm, chewy tannins. It's a stylist's wine – you really have to like the cabernet family to like this merlot. If you do, though, you will love it. It's class in a bottle.'

*Campbell Mattinson,
Gourmet Traveller Wine,
October 2010*

2008 STEFANO LUBIANA PINOT NOIR

'This is pinot of rare dimension – fragrant and intense, with deep, sweet fruit, restrained by fine, but firm tannins. This is pure power and elegance, built for the long haul.'

*Chris Shanahan,
www.chrisshanahan.com,
October 6, 2010*

2008 STEFANO LUBIANA ESTATE PINOT NOIR

'Strong, clear purple; the bouquet is complex, with dark berry fruits and some spice, the imperious palate with intense black cherry and dark plum fruit sustained and complexed by superb tannins; built for the long haul. Rating 96 Drink 2018.'

2011 James Halliday Wine Companion

2008 STEFANO LUBIANA ESTATE PINOT NOIR

'A very stylish wine of delicious fruit purity and impressive elegance, vitality and drive with aromas and flavours of violets, plum eau-de-vie and truffles delivered on a wonderfully refined and balanced, silky-smooth palate that just goes on and on. If it's this good now, think what it will be like in five or so year's time. *****'

*Graeme Phillips, Sunday Tasmanian,
September 12, 2010*

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



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