



WINEMAKING IS AN ART. BUT THERE IS MORE TO IT THAN THAT. BEHIND EVERY BOTTLE OF STEFANO LUBIANA WINE LIES A LEGACY OF 5 GENERATIONS OF LUBIANA FAMILY WINEMAKING. A LEGACY OF LABOUR AND LOVE – FOR ALL TO ENJOY.

2009 STEFANO LUBIANA PRIMAVERA PINOT NOIR

Timing is everything when you're a small family winemaker. That's what my Dad Mario used to say when vintage came around in South Australia's Riverland. For him, timing issues were always about when to pick and process the year's harvest.

When I first began making wine in cool climate Tasmania, I soon found out that the timing of flowering and fruit set at the other end of the season was what mattered most to me. It's make or break time for a small family vineyard. And when the weather is against you, the quality and quantity of your coming harvests are both going to be on the line.

Vintage 2009 provided vineyards in Tasmania with some wonderful ingredients for winemaking. But it wasn't all smooth sailing, thanks to our region's maritime climate. Unpredictably cool and windy weather during December 2008 conspired to reduce the total crop production across the industry by around 20-30 percent. The dry summer that followed also resulted in smaller leaf canopies than normal and significantly increased fruit exposure.

As in the Estate Pinot Noir of 2009, the warmth of the season shows up clearly in the richness of the colour of this Primavera wine. Its fruit aromas are generously ripe but lively, with the region's classic black cherry and dark berry notes clearly coming to the fore.

'Primavera' means 'springtime' in the language of my family's forebears. It symbolises youth, freshness and vibrancy. Those features have now become hallmarks of our annual Primavera Pinot Noir release.

Vintage 2009 may have been down on volume, but there is no shortage of sustained flavour in this youngster. The palate shows a neat balance of sweet fruit and ripe savoury tannins.

Good pinot noir is never a blockbuster wine. I find real pleasure in opening a bottle of this middleweight and sharing it over lunch with smoked meats, Tasmanian Rannoch quail, or perhaps a nicely-seared slab of BBQ tuna steak.

Our Primavera Pinot Noir is always made to be enjoyed in its first flush of youth. However, keeping the wine for around 3-5 years in a cool place will also add further layers of complexity and enjoyment.

So, to drink or to cellar? You can be the judge of that. Remember, timing is everything.

Steve. May 2010.

