



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 ALFRESCO RIESLING

Growing up in a family that has made wine for generations and generations gives you a great understanding of what it means to turn fresh young grapes into a fun-and-food-friendly beverage.



Wine was never put up on a pedestal by my parents Mario and Dolores. There was never a feeling that wine was a kind of Holy Grail, something to be too serious or fanatical about. My sisters and I were always taught to treat it with a sense of reality. Wine is just a beverage. It's food, family and friendships that are important.

Each release of our Alfresco Riesling has always been about capturing the moment, of putting something in a wine glass that reflects the vitality and freshness of summer and all that we do when we share good times with family and friends.

'Alfresco' means 'out of doors' in the language of my family's forebears.

We always hope that our Alfresco Riesling means much more than that. While it's stylistically midway been a young Italian moscato and a low alcohol German riesling, the wine has as many uses as you can create. Pour it as a pre-aperitif aperitif; reach for it in sunny gardens and picnic hampers by the beach; take it to your favourite curry house or elegant Thai restaurant.

Vintage 2009 may have been down on volume in our vineyards, but there is no shortage of great flavour in this pale youngster. The palate shows a neat balance of sweet limey fruit and lingering fresh acidity, all capped off by a gentle, naturally-induced bit of fizz.

Weighing in at barely 8% alcohol means it's a socially responsible drop to serve at large-scale parties and every imaginable festive event.

I find real pleasure in chilling a bottle until it is practically stone cold and then serving it like a riesling shooter. You might share it at lunch with an Alsatian-style caramelised onion tart; open a bottle for dinner with a spicy green curry, a Vietnamese salad or scallops done Thai-style; curl up on the sofa with a generous platter of fresh figs, quince paste, dried fruits and soft, creamy cheeses.

Seize the moment. There's too much fun in life to be too serious about wine.

 May 2010