



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.

2006 STEFANO LUBIANA ESTATE CHARDONNAY

The wine is in the grape.

It seems so obvious to me now, but back when I was learning to become a winemaker the idea that a wine's character was largely determined before its fruit hit the picking bin seemed so strange to me that I could hardly believe it. I thought the job of the winemaker must surely be to take the raw ingredients provided by Mother Nature and mould them in whatever way they see fit.



The experiences of more than 20 vintages of making chardonnay have taught me that winemaking is much more than that. It is a creative process rather than a manufacturing one. Each wine is a product of a season in a vineyard. Good winemakers strive to do all that they can to ensure their wines reflect the uniqueness of those two all-important factors.

Tasmania's cool climate vineyards enjoyed one of their best ever vintages in 2006. The ideal growing conditions provided by spring and summer not only resulted in harvests that were as much as a month ahead of schedule, the wines of 2006 practically made themselves. Our warm site overlooking the Derwent River certainly contributed considerable power and richness to the chardonnay wines we produced from the property during that remarkable year.

The Estate Chardonnay displays a bright pale gold colour that glows in the glass. What follows is a wine that is brimming with character. The preserved lemon and melon aromas on show have far more opulence than the fine Chablis-like resonances evident in the 2005 Estate wine. These are well-matched by some smoky, barrel-derived notes that resulted from 12 months' maturation in a mix of new and used French oak barriques and hogsheads.

The palate is generous, full-bodied, and multi-layered in flavour. Much more forward and accessible than many previous vintages of chardonnay have been on release, it still retains much of the vineyard's life-giving natural acidity. I believe it is already entering its peak drinking period, and should offer plenty of enjoyment over the next 2-4 years.



We like to pour our 2006 Estate Chardonnay whenever the family is in the mood for a crispy oven-roasted chicken with seasonal vegetables or salad. It has that rare capacity for creating a special moment at the simplest of dinner tables. Relax and enjoy!

 March 2010.