



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 CHARDONNAY

Whenever I stop and think of my earliest memories of winemaking, I think of my dad Mario and the cool, dusty space of his winery barrel store. It was a great place for a young boy to hide himself from his dad and his visitors.

When I became a winemaker myself, I learned that oak can be used to hide a lot more than a little kid and his toys. It's a great medium for hiding shortcomings in fruit character when the weather isn't up to much or a vineyard hasn't been very well managed.

Good chardonnay makers use oak like good chefs use their seasonings. It can make aroma and flavour seem more complex and interesting, but it's no substitute for poor skills or raw ingredients.

'Primavera' means 'springtime' in the language of my family's forebears. It symbolises youth, freshness and vibrancy.

Vintage 2009 provided vineyards in Tasmania with some wonderful ingredients for winemaking. However, the dry winter of 2008 and drought-affected summer of the following year also combined to reduce total crop production by around 20-30 percent. Smaller leaf canopies and increased fruit exposure were common across many vineyard sites around the State.

The warmth of the season shows up clearly in the depth of colour already present in this young wooded white. The nose is rich and ripe, with some gunflint aromas due to barrel fermentation and the minerally nature of the coarse gravelly soils found in our lower chardonnay blocks overlooking the river.

True to its name, the palate springs to life with lots of power and fruit intensity. Right now, I find it quite tight and masculine. There are resonances of honeydew melon as well a savouriness that comes from the mix of small and large French oak barrels we use in our winemaking.

Vintage 2009 may have been regarded as a less than average year by our accountants but it has provided customers with much deeper and more sustained flavours than is usual for Primavera. There are no super premium Collina and Estate Chardonnay wines in the 2009 portfolio.

Our latest Primavera Chardonnay can be enjoyed now with char-grilled scallops, BBQ tuna steak, or our family's chicken with penne and lemon cream sauce. Keeping 2-4 years more in a cool cellar will add complexity.

**Steve.** March 2010.

