



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 RIESLING

I've worked vintage in some of the world's most revered wine regions – Burgundy, Champagne, and Chianti. But ask me where I'd really love to grow grapes and make wines from Riesling and I'd opt for Granton every single time. There's no place quite like home.

That might sound a bit romantic but this really is a great site for growing aromatic varieties. For Riesling in particular, it's just about ideal. We have four distinct seasons; a clean, green environment; and a broad expanse of river nearby, which is something that characterises all of the great Riesling regions of the world.

Is it the alluvial soils or the mirrored light from the water that provides that little extra spark of magic? I don't know, but whatever it is, it certainly works to perfection on our 18ha biodynamically managed vineyard, set right above the Derwent.

Riesling is a wonderfully expressive variety that tells you a lot about where and when it was grown. That's something we've learned to respect more and more over the years as we've come back to work with it each vintage.

What you see is what you get. Or at least, that's how it should be. We prefer to do most of our winemaking out in the vineyard. In the winery, we avoid the use of aromatic yeasts which can only detract from the variety's fundamental capacity to reflect its site and growing seasons.

Crop yields may have been down on volume in 2009, but there is no shortage of aroma or flavour in this pale youngster. The nose is typically Riesling, with plenty of lime/citrus notes that will become honied and toasty as the wine ages. On the palate, there's that same rich limey fruit that telegraphs the variety in an instant. Weighing it at around 13.5% alcohol, this wine is no shrinking violet. What drives the palate forward and saves it from being fat and blowsy is a healthy shot of cool climate acidity – the final farewell from the site.

Stylistically, it's closer to Alsace than the Mosel. That makes it a truly versatile food wine. We find it hard to go past a good onion tart – true to its Alsatian roots, of course – but you'll find plenty of joy should you choose Thai, Vietnamese or more exotic cuisines.

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