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NV Brut



This wine has an increase in the component of Chardonnay compared to previous years resulting in a slightly tighter fresher palate.

Traditional methode champenoise techniques including oxidative juice handling and barrel maturation using a range of reserve wines. All degorging and final treatment is carried out by hand.

The NV Brut stays on lees for a minimum of 18 months.

- Colour:** Light gold, fine bead, vigorous mousse
- Bouquet:** Cream, oysters, nuts, honey, toast, bready
- Palate:** A tight, fresh palate with a dry clean finish
- Temperature:** 2-3°
- Food:** Aperitif to be enjoyed with Antipasto
- Cellar:** Drink within 1-2 years of release date
- Date Tasted:** 16th September 2007

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