



WINE NEWS

AUTUMN / WINTER 08

WELCOME

Autumn is now well and truly upon us and we have just finished vintage for 2008 with Nebbiolo being pressed off skins yesterday.

The weather has certainly been very kind to us with the exception of February, which was the coldest in 60 years. Once March came along the days and evenings had certainly warmed up, producing juicy ripe flavours in the grapes, with zero disease. Yields were good but quality of this year's stunning fruit exceptional!

Autumn also proclaims the exciting release of 2006 Estate Pinot, 2006 Merlot, 2007 Primavera Pinot, 2007 Riesling, 2007 Primavera Chardonnay, 2008 Sauvignon Blanc and 2008 Alfresco.

As you drive up to our cellar door past the vineyards now, you would certainly be aware that winter is imminent. The now sparse leaves on the vines are of crimson, mustard and yellow tones, which certainly paints a vastly different picture from six weeks ago when the vines were green and laden with ripe juicy grapes. The leaves are falling to the cold westerly wind and vines will soon be ready for pruning.

For continuing updates on our vineyard and winery don't forget to go onto our website (www.slw.com.au) for the latest information. Once again thank you for your on-going and very much appreciated support.



'ALFRESCO 08'

Alfresco is our refreshing new wine style.

Stylistically it nestles, comfortably, somewhere between a dry table wine and a Moscato. A youthful, extremely drinkable fresh and lively wine, brimming with lots of subtle aromatics. This wine shows full flavour at a low alcohol level of 8.5%.

Traditionally Italian Moscato's are fermented in pressurised tanks to maintain their fizz. This wine is made using a unique method involving fermentation of clear juice at a temperature of 5 degrees Celsius. This has the effect of capturing the aroma and tropical characters of the Riesling grape while providing an almost creamy fine spritz. This 'lagering' process more commonly used in beer production, illustrates the imagination and creativity behind our wines and our never-ending desire to push the boundaries of conventional Australian winemaking.

We believe Alfresco's low alcohol, zippy freshness and effervescence make it a perfect pre-aperitive (if such a word exists). It is best served icy cold in a shot glass of about 70ml.

The wine should be drunk briskly to cleanse the palate before moving on to an aperitive. It could also accompany desert or gorgeous fresh fruits.



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AUTUMN / WINTER 08

VINTAGE REPORT

The 2007 season started with an extra cold chilly winter, this ensured good vine dormancy and promoted an even bud burst in Spring 2007.

The warmer than usual October weather, together with good subsoil moisture, subsequently promoted hardy even growth in the vineyard.

The canopy continued to bloom during November with the mild weather dominating. A gradual reduction in soil moisture occurred during November and December, checking succulent growth and ensuring a low disease pressure growing season.

Flowering of the vines in early December proceeded rapidly achieving a faultless bunch set.

We then took the decision to undertake early and substantial crop thinning, hence setting the vines on a path to produce lower yields and higher quality grapes.

The consistently hot weather in January encouraged maturity producing excellent flavours.

We then made the decision to undertake a second round of thinning in some blocks, as it was necessary to bring yield back to guarantee complexity and intensity of flavour.

Excellent weather conditions prevailed allowing us to adopt an almost organic spray program throughout the vineyard, with no insecticide or botrytis sprays applied. Our vineyards are almost organic due to the wonderful dry maritime climate in Granton which ensures against disease, together with our recent investment in a state of the art sprayer and leaf plucker.

Our healthy well-balanced vines grew beautifully through the colder than usual month of February, which had the effect of slowing the rate of ripening.

The flavours of the grapes developed ahead of time in the vineyard this year, allowing us to pick slightly earlier to produce a fresher more structured wine, without sacrificing fruit concentration.

Harvesting began in late February for sparkling bases, whilst harvesting of our table wines commenced in mid March, finishing with the late varieties in mid April.

Overall I believe the quality of every variety in our vineyard this vintage is outstanding and I am very excited and eager to see how these wines develop.

WHAT'S GOING ON

IN THE WINERY AND VINEYARD

Today is a lovely warm sunny Autumn's day. Crisp and fresh this morning and forecast to reach 16-18 degrees Celsius. There is no rain forecast and the birds entertain themselves chasing each other through the canes.

Steve and Pat have been busy in the winery today filtering our 07 Estate Pinot ready for bottling tomorrow. Mat is busy in the vineyard organising employees and equipment to commence pruning.

Our 2008 aromatics Sauvignon Blanc and Alfresco are now available. Our 2008 Riesling and Pinot Grigio will be available soon and will be featured in our next newsletter.



Dolores' Recipe

GNOCCHI WITH BLUE CHEESE AND SAGE

Ingredients (serves 4)

700 grams good quality or home made gnocchi
1 large cup roughly chopped fresh sage
100 grams mild blue cheese (we use Castello)
3 tbs butter
2 tbs olive oil
Salt and pepper

Method

Place cooked gnocchi in heat-proof bowl. Sprinkle over crumbled blue cheese. Meanwhile heat butter and oil together. When very hot add sage and cook until crispy but not burnt. Add to gnocchi and mix in. Add salt and pepper to taste.

p.s. We recommend matching it with our 2007 'Primavera' Pinot Noir

GOOD FOOD & WINE SHOW

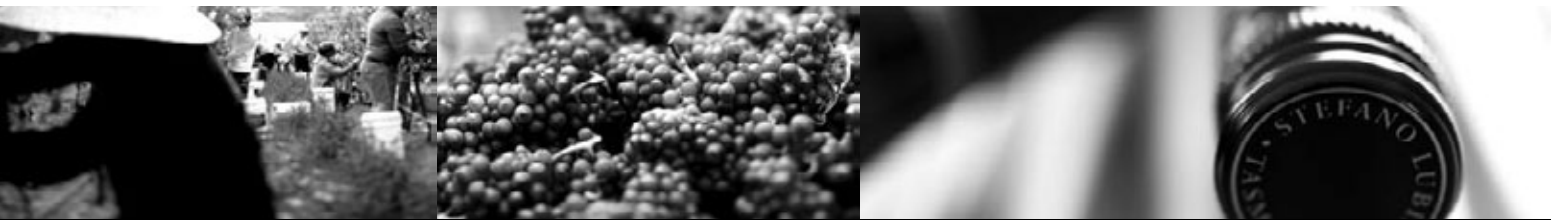
30 May-1 June 2008

Melbourne – Exhibition Centre
Stand M35

We are exhibiting our wine at the Good Food & Wine Show in Melbourne

So come along and see us!

www.goodfoodshow.com.au



Salute from the Lubianas and happy wining!

NEW RELEASES

ESTATE PINOT NOIR 2006

Our vineyard's soil type is best described as silty loam over gravel. Every autumn we add organic compost to condition the soil allowing the plant to take nutrients as required. We believe, this practice allows our vines to express their true varietal characteristics (terroir), ultimately delivering layered complexity. Our site generally experiences cold winters, crisp spring mornings and dry warm summers and autumns, rainfall is low.

The 2006 Estate Pinot Noir has a rich structured mouth-feel of fleshy black cherries and raspberries, dark nutty chocolate and spicy oak, punctuated with clean fresh acid and fine silky tannins. Ample new French oak dries off the pallet, leaving a persistent savoury finish.

Time in the bottle will reward the consumer.

SAUVIGNON BLANC 2008

Scents of tropical musk and soft frangipani gently perfumes its sweet bouquet, instantly charming the consumer. While juicy guava, passion and tangy kiwi fruit all contribute to this wine's full luscious palate. Crisp fresh citrus, both lemon and lime, add a gentle acid finish and some perky tannin provides for a suitable structure.

Perfectly ripe fruit together with very cold ferments of clear juice draw together this fresh vibrant tropical white wine. Our sauvignon blanc lies somewhere between Marlborough and the Adelaide Hills' styles.

ALFRESCO 2008

(See Front page)

'PRIMAVERA' PINOT NOIR 2007

The most attractive characteristics of this wine are its fruitiness, vibrancy, juiciness and tangy dry finish. It's laced with fresh elegant strawberry and cherry flavours, reminiscent of our earlier versions of this wine. Perfect cool, yet dry growing conditions, have contributed to this wine's natural power, length, complexity and texture. Seasoned oak has been used

so as not to dominate the overall feminine structure making this wine truly drinkable.

Developing slightly slower than in past vintages, the consumer will be well rewarded with some short term cellaring.

MERLOT 2006

Our 2006 Merlot is a strong masculine style.

Rich in dark savoury mulberry, plum and gamey flavours this wine has a tight vibrant acid structure. A very much Bordeaux style wine, peppered with warm taut ripe tannin and barrel aged with plenty of expensive, French (medium toasted) oak. Initially this wine may appear dramatic on the pallet but with age we expect to see a well-balanced generously flavoured food wine.

Cellaring will reward the consumer.

'PRIMAVERA' CHARDONNAY 2007

Chardonnay is a delight to grow at our vineyard. Year in and year out the vines produce fruit of exemplary quality. Careful vineyard management together with our unique site characteristics of warm gravelly soils and cool maritime climate produce Chardonnays of great flavour and intensity.

The 2007 Primavera Chardonnay borders on a Chablis style of wine compared to previous vintages. Less malo has delivered a tangy acid layer resulting in a crisper tighter style. Pear and grapefruit delicately flavour this wine while a sherbety softness dances around the palate bringing an elegance and chic-ness to the finish.

With age this wine will soften and attract more complexity.

RIESLING 2007

Sweet honey blossom hits the nose straight up. Supported by hints of elegant lemon and mandarin fused with a touch of musky talcum powder. A creamy, seamless flow of lime, lemon and orange citrus seduces the palate finishing with a soft rosehip tang. A satisfyingly clean, and refreshing

experience that leaves a delicious mouth-watering juiciness in the mouth.

2007 was a lovely sunny warm growing season. The fruit was harvested on time in early April without any botrytis. As with previous vintages the grapes were gently whole bunch pressed rather than the usual crush and press approach to secure less phenolics and more aromatics. This is a very slow way to get the juice out of Riesling grapes but the result is worth it.

NEW EQUIPMENT

We have recently purchased some new winery equipment which has not only made our lives easier, but also contributes towards making our wine of even better quality.

The purchase of the sorting table has been of great benefit. The pros of the table are that it is constructed of hygienic stainless steel; the sorting of fruit is made easier, leaves and any not quiet ripe fruit is easily removed leaving only the perfect bunches to be made into wine.

Another addition is a cross-flow filter. The benefit of using this filter is that it does not require consumables and it is much more gentle on filtering of the wines. We are also able to filter wines sooner than in the past making our Sauvignon Blanc & Alfresco available for sale earlier without any loss of palate structure or texture. And in the winery itself we have constructed catwalks above last years' 3 new red fermenters, which enables easier access to the tanks.

An automated air pumping over system has also been installed that reduces manual handling and offers consistent and thorough skin contact dialled to order.



DATABASE UPDATE

Congratulations to KR from Tasmania who won a 1998 Vintage Brut Magnum for returning his updated details to us.

Thank you to everyone who returned their forms, you have certainly made our lives easier.

LATEST PRESS

2005 SASSO

"Lubiana's top pinot, his pick of the bunch from a top vintage. Deceptively pale colour but a headily perfumed nose and powerful, macerated plums and fabulous earthy, truffley nuances on a wonderfully rich, smooth and tightly packed palate, the flavours filling and dancing in the mouth for ages. Bottled decadence. 13.5 per cent."

The Sunday Tasmania
24 February 2008
Graeme Phillips

"An ultra-premium" pinot from the state's south, this has depth, complexity and flavours through black cherry, brambles, animal hide and root vegetables. Shows the quality of its vintage. Rating: 93."

The Courier Mail
15 March 2008
Ken Garget



1995 PRESTIGE CUVÉE

"Yes, \$125 per bottle, and worth every cent if you're a lover of vintage Champagne and that region's rarefied prestige cuvee. For me, there's never been a better Tasmania sparkling wine, and that's a big call given the quality of the 1995 Pirie and the many award-winning Jansz and Arras wines that have been produced over the years. Sublime, with fabulous weight and texture."

The Examiner
2 January 2008
Mark Smith

2007 ALFRESCO

With summer well and truly with us, this fruity little wine from Granton's Steve and Monique Lubiana is just the thing to be enjoying out of doors now, or to drink alongside those yummy curried scallop pies that pop up at this time of the year at places like the Taste of Tasmania. It's a delicious drink, and with 3 or 4 months under its belt, it appears a tad drier and better balanced than it did on release."

The Examiner
2 January 2008
Mark Smith

INTERVIEW WITH STEFANO ON THE NEBBIOLO 2008

So Steve how's the Nebbiolo going?

Well last year we made the Nebbiolo into a Rosé, which everybody loved! But this year, because of the lovely warm and sunny season, we have been able to make these grapes into a dry red.

We picked two tonnes off our little block and finished with five barrels of wine.

Are you happy with it?

Considering this is our first real go at it and the vines are still fairly young, it is looking pretty good. We got it to 13 baumé, with a good level of acidity, picked and delivered to the winery in excellent condition.

The finished wine in barrel is very aromatic and elegant in structure.

When will it be ready for release?

Italian Nebbiolos usually take at least two years to soften to become drinkable, so we will have to play it by ear.

In our next newsletter we will be interviewing Steve in regard to his new "secret" pinot.

PINOT SOUTH

"APPELLATIONS FOR AUSTRALIA - GEOGRAPHICAL INDICATORS"

Seminars to be held in:

- Brisbane - 4 & 5 August
- Adelaide - 6 August
- Melbourne - 11 & 12 August
- Sydney - 13 & 14 August

For bookings contact Steven Paul
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