



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.

2004 STEFANO LUBIANA VINTAGE BRUT

Sparkling wine is one of the world's most celebrated drinks.

Indeed, it is the drink of celebrations, used for launching ships; toasting personal milestones like births and marriages; spraying over spectators when a victory is won...



But for those of us brought up among vines and wines, there is much more to great sparkling wine than all of that. It offers an uncompromising vintage snapshot, as sparkling wine grapes are always the first to be picked whenever a new harvest comes along. It's also the test of a winemaker's craft.

For the team at Stefano Lubiana, that's never been more appropriate than when we reflect on vintage 2004 in Tasmania – a very cool and late season, with crops in many parts of the State challenged by massive yields, high acidities and under-ripe flavours.

For Monique and I, it was a year to celebrate the wisdom of our decision to set up business in the beautiful Derwent Valley. Our warm, well-drained north-facing slopes and low vigour soils allowed us to navigate a clear path through the adversities set in place by Mother Nature during 2004. Yes, we had to make several passes through the vineyard in order to take off excess leaves and bunches, but we commenced harvest much earlier than most of our peers, and brought in some great Chardonnay and Pinot Noir... as well as our best ever Merlot that year.

This new release of Vintage Brut follows in the footsteps of the outstanding sparkling wine we made in 2003. Unlike its predecessor, the 2004 is Chardonnay-dominant, with around 45 percent Pinot Noir adding flesh to the wine's bony structure. Ageing on lees for six years prior to disgorging has laid the foundations for additional layers of complexity, but there is still a surprising degree of freshness and vitality about the wine that suggests it has considerable development ahead of it. (We well remember the vigorous nature of our 2003 Vintage Brut on release... and two years later, it stood alone at the top of Gourmet Traveller Wine's annual sparkling wine tasting in December 2010.)

Oyster lovers will marvel at the way its crisp, citrusy acidity showcases those wonderfully briny shellfish. Uncork and celebrate at will... but be sure to leave a little in the cellar for 3-5 years. It was a true vintage year.



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