



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.

2007 STEFANO LUBIANA MERLOT Updated August 2011

One of the things you learn very early on while growing up in a family with an Italian heritage is that the kitchen and 'il dispensa' (the pantry) lie at the centre of the household.



Having a small and interesting wine collection is like having a well-stocked pantry. When it comes to putting on a special family meal, you already have a mixture of young and old favourites to draw on. Matching foods and wines is also far easier when you can bring to hand exactly what you need.

The trouble, in today's busy world, who has the time and inclination to set aside a small stash of wines for future enjoyment? We all know that well made, premium table wines will improve with a little bit of age. Too bad we rarely put those thoughts into action!

It's that kind of thinking that prompted us to consider setting aside a small amount of top quality Merlot for future release as a cellar door only speciality.

This 2007 Merlot, now being re-released in August 2011, is such a wine.

Ten months' maturation in some top class French barriques – and an additional three years of bottle age – have added wonderful yet subtle layers of complexity to what began life as a small, high quality harvest.

The low-cropping 2007 vintage produced many elegant, well-balanced wines in Tasmania. We believe our Merlot fits that mould beautifully. The wine's varietal characters are as clear as a bell, and flood the palate with ripe berry and redcurrant flavours. Its inherent fruit sweetness is perfectly matched to fine ripe tannins and lingering natural acidity that provide a savoury dimension to the finish. Time in our cellar has added just a little more gloss to the sheen it displayed two years ago.

Screwcapped – unlike its sibling released under cork in 2009 – it's slept safe and sound in recent times. It certainly will not disappoint buyers who may have been rewarded for their patience in the past by the unwelcome intrusion of TCA (cork taint) from a rogue piece of tree bark.

We love Merlot with lamb and braised meat courses that can be a little too rich and heavy after long, slow cooking. The variety has great natural acidity, and is a perfect partner for them, particularly at this time of year when comfort foods are so highly prized by families.

Now four years of age, our 2007 Merlot is ready to add to your cellar or pantry for a really special meal around the kitchen table. Enjoy!



 August 2011