



2007 VINTAGE REPORT

Vintage 2007 commenced barely a day later than last year's record start, on February 28th. The season began with Tasmania experiencing a cold but dry winter, followed by a very dry spring. Spring then presented challenges with frosts and snow at sea level across the State. Many regions were adversely affected by these October frosts, with some sites experiencing devastating damage to their new shoots.

Our vineyard experienced no frost damage at all. This was largely due to our vineyard's excellent location on the inside bend of the Derwent River - a location that effectively creates three boundaries with water moving past, thereby moderating the extremes of temperature that can affect less favourable sites.

Our geographic location also gives our site wonderfully gravelly soils - precious earth which is a result of erosion and river deposits built up over millions of years. These gravelly soils have the effect of trapping heat in the vineyard. The vineyard's gentle riverbank elevation and its northern aspect also increase heat accumulation and favour cold air drainage as it moves down the rows towards the water.

Budburst this season occurred at the same time as it did last year. The dry spring affected flowering, however, resulting in fewer and smaller bunches of quite tiny berries. That hardly sounded promising, but in fact turned out to be the opposite. Flavour ripeness came early this year. The lower yields - down by about 20% due to the smaller berries - also meant better colour, and really good flavour concentration and intensity. All those benefits were managed at lower sugar levels than usual. As a result, we were able to make better balanced wines in 2007, which is good news considering the erratic conditions of the season.

Warm, dry weather throughout summer was also a key contributor to quality. There was no major rainfall this year, except for one downpour lasting two days. Disease pressure was also low, despite humid weather in February.

Harvest began with our pinot noir clone 114 (an early ripener) being picked at 10.6 Bé for sparkling wine base. We enjoyed a break for about two weeks after that initial harvest, with vintage for table wines proceeding quickly from there until April 12th. Our grapes came in from the vineyard in excellent condition, with good flavours and higher than usual acidities providing the highlights.

In the winery, the 2007 vintage at this early stage is defined by elegant whites and reds with good acid and tannin. After the great 2005 and 2006 vintages, 2007 is shaping up to be a very promising year for our vineyard.

A handwritten signature in dark ink, appearing to read 'Stefano Lubiana', is written in a cursive style.

September 2007