



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.

## 2008 STEFANO LUBIANA COLLINA

Talk with anyone who's built a house from the ground up and they'll tell you all about the challenges of working with gravelly soil and rocky outcrops.

Winemakers, on the other hand, have a genuine reverence for rocky, gravelly hillsides. They're ideal locations for vines, providing plenty of sun, and just enough miserable soil for a plant to put down its roots and maintain a tenuous grip on life.

Getting the most out of lean and hungry vineyard sites is literally an uphill battle. The job needs patience and a good deal of careful management. But it's often worth it. You can't produce a super Chardonnay at the drop of a hat. You have to watch and wait first, to see if all that effort pays off.

This latest release in our ultra-premium Chardonnay program brings our every day vineyard work into clear focus. Collina means 'little hillside' in the language of my Italian forbears. The wine pays homage to the unique aspect and soil structure of our best Chardonnay blocks.

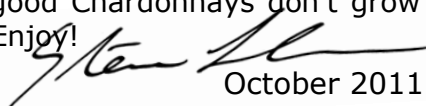
Our first Collina came from the 2003 vintage and was released at the end of 2006. The 2008 is the only other wine we have ever produced under the label. Available from November 2011, it will have been in bottle for 33 months. (Good wine takes time as well as patience.)

What's so special about our hillside Chardonnay slopes? To find out, you look down, not up. It's the layer of well-drained coarse gravel that features hereabouts. Its capacity for heat accumulation is fantastic. That encourages early vine activity, and the onset of budburst during the first few weeks of spring.

Our best blocks contain tiny plantings of the Mendoza clone (known as the Gin Gin clone in WA), as well as the Penfolds clone, Chardonnay IV10, and a few 'bits n pieces' of some special Burgundy selections.

Vintage 2008 was warm and dry, with near drought conditions that produced scrappy leaf canopies and low to moderate crop yields. The resulting Collina wine is essentially a 'best of the best' assemblage, derived from two small vineyard parcels. Barrel-fermented in 60% new French oak from four cooperages, the wine entered its next phase of life with six months of lees stirring. Around 60% malolactic fermentation in barrel, a total of nine months in oak, and extended bottle ageing finished things off.

Chardonnays like this don't come along every vintage. It's been eight long years since the last Collina. So please, treat it with a little reverence and a decent plateful of the best food that you can muster. Crayfish comes to mind. Sure, it costs an arm and a leg, but good Chardonnays don't grow on trees, you know. (They grow on hillsides.) Enjoy!



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