



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 SASSO PINOT NOIR

Vintage is always a memorable time of the year for Monique and I.

Whenever we taste fruit from our organically-managed vineyard above the river, we're often reminded of the purity and intensity of fresh flavours we discovered in this island's small berry farms when we honeymooned here in 1988. They were the life-changing moments that first sparked our passion for making wine in cool climate Tasmania.

Twentieth anniversaries are always special. Even so, there's no doubt the wine gods were smiling down on us in 2008. The vintage's warm, dry summer and bright autumn sunshine provided us with plenty of perfectly-formed berry fruit for winemaking.

This 2008 Sasso represents the second release of super premium Pinot Noir, sourced entirely from our 18ha Granton Vineyard outside Hobart. In creating it, we have taken our production standards to another level of quality by directing small parcels of unfinished wine into a rigorous wood maturation program based upon 55 percent new French oak. Its intention is to set up our precious Sasso for the long haul through time.

The wine is essentially a 'best of the best' assemblage, derived from a diverse collection of vineyard blocks, rows and clonal selections. Six winemaking lots contributed to its make-up, with the first being hand-picked in mid-March.

Like its sister wine, the 2008 Estate, our new Sasso reflects the warmth of the season in the richness of its colour. For a young wine not long out of oak, it is already very aromatic, with plenty of ripe dark berry fruit showing on the nose. Look beyond the immediate and you will find the floral/rose petal and dark bitter chocolate fragrances that are typical of our property's estate-grown pinots.

I like this latest Sasso. It is not a dense blockbuster intended to club the senses into submission. Rather, it is a complex story that captures the imagination like a good movie, and yet finishes with a certain completeness. Importantly, it also contributes a harmonious mix of savoury fruit and fine ripe tannins to the palate.

Enjoy it now if you will, it will look even better in another 8-10 years. Salute!

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