



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.

2010 STEFANO LUBIANA PRIMAVERA CHARDONNAY

Frenchman Michel Rolland is without doubt one of the world's most widely respected winemakers.

Best known as the original 'flying winemaker,' Rolland offers a simple view of wine's rightful place in our daily lives: *"Wine is not made for journalists or for intellectuals who drink wine twice a year. It's made for people who open a bottle of wine and take pleasure in drinking it."*

Every time I read those words, I am reminded of why we came to Tasmania more than 20 years ago. It wasn't to seek fame or fortune, but to make premium quality, food-friendly wines that we could drink and enjoy sharing with friends and family.

It's to those people – our family and our friends – that we dedicate our Primavera range of products each vintage. Good affordable Pinot Noir and Chardonnay wines that offer complexity and interest in the glass, and provide endless satisfaction to all at the dinner table.

I'm very pleased to be able to recommend to you this wonderful Primavera from the excellent 2010 vintage. It bears all of the hallmarks you'd expect of an elegant, cool climate Chardonnay produced on the hillside slopes of Tasmania's pristine Derwent Valley.

On release, the wine displays a mix of citrus, melon and grapefruit aromas, together with some smoky, barrel-fermented nuances derived from 10 months' maturation in French oak. On the palate, the wine's fruit is generously ripened and well-proportioned, but deliberately kept in check by fine oak tannins and lingering natural acidity. The region's classic citrus notes clearly define it as a wine of quality and distinction.

'Primavera' means 'springtime' in the language of my family's Italian forebears. It symbolises youth, freshness and vibrancy. Those features have now become hallmarks of our annual Primavera Chardonnay release.

I find real pleasure in opening a bottle of this middleweight and sharing it with friends and family. Ready for drinking now in true Rolland fashion, it should also continue to improve in the bottle over the next couple of years.

You can be the judge of what's best to eat with it. I love my fishing, so a good, deep-sea scale fish is always going to be among my choices. Pan-fried, grilled, baked, barbecued or sauced? Hmmm... let me open a bottle and think about it!

 February 2011

