



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 PINOT NOIR

One of the things I learned very early on in my career is that producing top quality Pinot Noir takes time. It's as important an ingredient as having the best in fruit and oak.

Sure, counting down the weeks and the months until a wine is finally ready can be character building when there are bills to pay, but it's time that builds character and uniqueness into every drop of this amazing red liquid. The natural evolution of a premium Pinot Noir simply can't be rushed.

Right on the doorstep of Tasmania's 2011 vintage, I'm pleased to be able to recommend this marvellously vibrant young Pinot from the excellent 2010 vintage. It's taken its time, but it's evolved into something quite special during these past 11 months. Even now, I believe it looks set to figure among the best Pinots we've produced under the Primavera label.

All of the wines from our 2010 vintage have been characterised by great aromatics. This Pinot Noir offers no exception. In the glass, it displays a neat mix of red fruit and floral aromas - the hallmarks of the variety when it's grown around the 42nd parallel. (This is a Pinot with latitude, not attitude!)

Ten months' maturation in a mix of French oak barrels have trimmed and shaped the wine's varietal characters into a precisely defined, well balanced mouthful of ripe berry flavours. Its moderate alcohol and gentle fruit sweetness are held in check by fine ripe tannins and lingering natural acidity.

'Primavera' means 'springtime' in the language of my family's Italian forebears. It symbolises youth, freshness and vibrancy. Those features are clearly apparent in this latest release of our popular Primavera Pinot Noir.

What can you drink with it? You can be the best judge of that.

I love my Italian red wines – it's in the blood – but I have to admit this Primavera Pinot works well with pasta dishes. It's got good acidity, and can handle most of those hearty rich sauces that make such great comfort food. I'm sure my winemaking forebears would've loved it!

Pan-fried mushroomed, salmon steaks, thin-sliced prosciutto, barbecued quail... You name it and the list of Pinot foods goes on and on. If you really want to know where and when to serve these wonderfully aromatic reds, it's easy. Just follow your nose. Cheers!

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