



## 2010 VINTAGE REPORT

Quality and quantity.

They're the best words we can find to sum up our current feelings about vintage and the new wines of 2010. And it's not before time. Winegrowing at latitude 41 degrees South can be a very tricky business. Last year's 25 percent crop reduction due to imperfect flowering and poor fruit set provided plenty of proof. This year's wines will go a long way towards redressing the imbalances caused by the production shortfalls we experienced across all varieties in 2009.

The near-drought conditions of recent vintages also began to return to normal during the past year. Spring 2009 was one of the wettest we have seen since on the property since we first arrived in Tasmania in 1990. November, meanwhile, brought another kind of record – the warmest November ever experienced in Tasmania.

In both cases, our 18.5ha of biodynamically-managed vines responded very positively to the conditions. Budburst occurred as usual in early September, and was followed by the development of rapid shoot growth and the formation of strong canes and healthy leaf canopies. December's mild to warm temperatures and slightly drier than average days allowed near-ideal bunch formation to take place. These carried small to average berry sizes into harvest.

The very favourable weather experienced in the first three months of 2010 soon prompted talk of yet another early vintage. As it turned out, a relatively mild April followed the warmest March in southern Tasmania in 60 years. Subsequent harvest dates corresponded very closely with those that have become common for us during 'the noughties.'

Picking for sparkling wine commenced on March 15th under ideal conditions. Our on-site winery ran at full processing capacity for the next three days, enabling all our Chardonnay and Pinot Noir sparkling blocks to be picked before any adverse weather could intervene. The resulting base wines show exceptional fruit characters. Sparkling wine's winning quinella of low pH and moderate titratable acidity is also very much in evidence in 2010.

Wines made from Pinot Grigio, Riesling and Sauvignon Blanc already appear very attractive in their youth. These display restrained aromatics, tight acid structures, and pristine varietal flavours. Careful vineyard management across the seasons – including selected shoot reduction and crop thinning - ensured each variety achieved the low targeted yields we set each year for our premium Estate products. Picking dates spanned March 18th to April 17th.



Chardonnay and Pinot Noir are key varieties on our Granton property. Together, they account for more than two thirds of our vineyard plantings. Their success each vintage is critical to the success of Stefano Lubiana Wines. In contrast to 2009, both varieties set good crops in 2010, thanks to near-ideal weather during flowering. As a result, the winery now holds significant quantities of Chardonnay and Pinot Noir table wine at Estate level and beyond.

This year's Chardonnay vintage commenced on March 26th and was completed within three weeks. At this stage, it appears our regular Primavera and Estate Chardonnay products from 2010 may also be complemented by the appearance of a limited release wine under the rare Collina label. Time will tell.

Picking for Primavera and Estate Pinot Noir set the red table wine vintage in motion on March 28th. Dry conditions throughout the long warm days of summer and early autumn ensured perfect ripening and the creation of great colour and flavour intensity. Good natural acidity and plenty of fine grained tannins appear to have set the wines up for a long and rewarding future. In addition to our regular Primavera and Estate products, 2010 holds the promise of a potential Sasso release in another five years or so. Again, only time will tell.

Barely two weeks separated our final Pinot Noir harvest on April 7th and picking from our miniscule plantings of Merlot, Cabernet Sauvignon and Nebbiolo. These have always been regarded as marginal propositions on our cool southern Tasmanian site. This year, the combination of a fine warm summer, low bunch numbers and open vine canopies appear to have laid the foundations for small volumes of red table wine to be released further down the track. The final results will only become clear once extensive barrel maturation has been successfully completed.

Dry vintages are always appreciated by our small, dedicated winery team. Gladly, rain wasn't the only thing that failed to appear towards the end of the season. Neither did the birds, the botrytis and the wasps that troubled some vineyards elsewhere in Tasmania. The tiny amount of powdery mildew we saw in 2010 proved only a minor nuisance. The total volume of fruit rejected in the vineyard and at the sorting table this year amounted to less than half a percent of our entire crush.

Almost 20 years of production on our site have shown that the rare combination of quality and quantity produces our most outstanding wines. Is vintage 2010 the equal of, say, 2008 or 2005? Let's wait and see.

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

September 2010