



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.

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## 2011 STEFANO LUBIANA SAUVIGNON BLANC

We Tasmanians live for the bright sunny days of spring and summer.

And who can blame us? After all, we enjoy more hours of natural sunlight than any mainland vineyard destination, and the weather folks at BOM assure us Hobart is Australia's second driest capital city.

Even so, Tasmania's spring and summer days can still be something of a raffle when the weather is unusually dull and humid like it was during late 2010 and early 2011. Navigating a safe passage to vintage can be pretty tricky when you receive on average two hours less sunshine per day than you're used to experiencing. But then, that's farming for you. We can only play with the cards we're dealt.

For all of us at Stefano Lubiana Wines, vintage 2011 was a time for watching and waiting... watching for any telltale threats of disease, and waiting for our fruit to express its full range of ripe aromas and flavours. The noticeable reduction in sunlight hours certainly made us feel a little more anxious than usual as we approached our harvest months of March and April.

As it turned out, our vigilant monitoring and many months of intensive biodynamic vineyard management resulted in the harvesting of some high quality sauvignon blanc in 2011. In doing so, we achieved the small but carefully targeted yields we had planned for the variety on our 25ha family property in southern Tasmania.

In general terms, our 2011 white table wines are characterised by medium to high fruit intensity, low to moderate alcohols, and tremendous vibrancy, thanks to their life-giving, cool climate acidity.

Vintage may have been unremarkable weather-wise, but there is no doubt the cool, late harvest laid the foundations for our 2011 Sauvignon Blanc's bright aromatics and well-sustained, elegant palate.

The wine's expression of classic varietal/herbaceous elements is remarkably low-key, given the seasonal conditions. Similarly, there are no signs of any oak-derived aromas and flavours that may have resulted from the six months' maturation we gave to two puncheons of sauvignon. (They contributed less than 10 percent to the total volume of wine bottled.) Look instead for citrus/kaffir lime leaf and passionfruit notes... and a bright sunny location out of doors. Enjoy!

November 2011

