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## 1998 Vintage Brut



### First Disgorged 10 August 2003

1998 Vintage Brut is richer compared to the 95 Vintage Brut. This richness of fruit is evident in all wines from the 1998 vintage. The 1998 Vintage Brut is not quite as restrained as the 1995 Vintage Brut but has more weight and fruit flavour.

A 60:40 blend of Pinot Noir and Chardonnay. Entirely Derwent Valley fruit. Both varieties picked at 11.5° Baume. Whole bunch pressing with slightly cooler fermentation than our Non Vintage, in order to retain more fruit. Malo-lactic fermentation proceeded very quickly allowing extended maturation on lees prior to tirage. Five years on tirage lees. All Stefano Lubiana sparkling wines are RD meaning recently disgorged ensuring the wine is at its peak on release.

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|--------------|---|
| Colour:      | Gold.   |
| Bouquet:     | Cream, baked apple pie cashew nuts.   |
| Palate:      | Refined, rich mid palate, creamy and long dry persistent finish.  |
| Alcohol :    |   |
| Temperature: | 2-3° Celsius.   |
| Food:        | Baked canapés, petite four.   |
| Cellar:      | All sparkling should be drunk within 1-2 years of release date. Cork age will add complexity at the expense of freshness. |

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WINEMAKING IS AN ART AS WELL AS A SCIENCE. BUT THERE IS MORE TO IT THAN THAT. BEHIND EVERY BOTTLE OF STEFANO LUBIANA WINE, THERE LIES A LEGACY OF 5 GENERATIONS OF LUBIANA FAMILY WINE MAKING. A LEGACY OF LABOUR AND LOVE – FOR OTHERS TO ENJOY.