

Lilypilly 2002 Noble Blend

Region: Leeton, Riverina, Australia
Style : Sweet White Wine
Variety: 80% Sauvignon Blanc,
10% Semillon,
5% Riesling
5% Muscat of Alexandria

Notes: Rich gold colour. Honey, apricot and orange blossoms aromas. Intense and luscious yet perfectly balanced.

Alcohol : 12.5%
pH: 3.4
TA: 8.3g/l
RS: 170g/l
Bottle size: 375ml

General Info:

One of the coolest years in the history of our winery. Great varietal flavour and wonderful balance. The season was relatively dry but at the end of the season we had just enough moisture to encourage the onset of Botrytis.

“An outstanding sweet wine, deep golden in colour and smelling very complex: floral, honeyed aromas mingle with butterscotch, spices, apricot, cumquat and mixed citrus peels. There’s a lot of botrytis evident, and it’s rich and quite viscous in the mouth — sweet, ample, almost luscious, with soft acidity. It would suit mango and strawberry millefeuille”

...Penguin Wine Guide 2006

Awards 25 Trophies & 30 Gold Medals
awards listed here and the next page:

TROPHY Best Sweet Wine in the Museum Class
International Sweet Wine Challenge, Riverina 2011
DOUBLE GOLD 5 Nations Wine Challenge 2011
GOLD Mundus Vini [Germany] 2011
TOP GOLD ASWS Stanthorpe 2011
TOP 100 Sydney International Wine Competition 2011
BLUE GOLD Sydney International Wine Competition 2011
TOP 100 Sydney International Wine Competition 2008
BLUE GOLD Sydney International Wine Competition 2008
TOP 100 Sydney International Wine Competition 2006
BLUE GOLD Sydney International Wine Competition 2006



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TROPHY Best Mature Sweet White -blends, 2010 International Sweet Wine Challenge, Riverina
TROPHY Best Sweet White Wine of the Show, 2010 Cowra Wine Show
TROPHY Best Overall Wine of the Show, 2010 RFDS National Hot Climate Wine Show, Dubbo
TROPHY 2009 Wine Style Asia Awards, Singapore
TROPHY Best Australian Sweet Wine, 2009 Rutherglen Wine Show
TROPHY Best Mature Sweet White -blends, 2009 International Sweet Wine Challenge, Riverina
TROPHY International Sweet Wine of the Year, 2008 International Sweet Wine Challenge, Riverina
TROPHY Best Sweet White Table Wine -Fruity, 2008 International Sweet Wine Challenge, Riverina
TROPHY Best Australian Sweet Wine, 2008 Rutherglen Wine Show
TROPHY International Sweet Wine of the Year, 2007 International Sweet Wine Challenge, Riverina
TROPHY Best Sweet White Table Wine -Fruity, 2007 International Sweet Wine Challenge, Riverina
TROPHY Best Australian Sweet Wine, 2007 Rutherglen Wine Show
TROPHY Best NSW Sweet White Wine, 2007 NSW Wine Awards
TROPHY Best Sweet White, 2007 Boutique Wines of Australia, Sydney
TROPHY Sweet Wine of the Year - Winestate - 2006
TROPHY Best Australian Sweet Wine, 2006 Rutherglen Wine Show
TROPHY Best Dessert Wine, Sydney International Wine Competition 2006
TROPHY Best Dessert Wine, Brisbane Wine Festival 2006
TROPHY Premier White Wine 2006 Southern NSW Wine Show
TROPHY Best Sweet White, 2005 Boutique Wines of Australia, Sydney
TROPHY Best Sweet White Table Wine, 2004 Riverina Wine Show
TROPHY Best NSW Sweet White Wine, 2004 NSW Wine Awards
TROPHY Best 2003 & Older White Wine, 2005 Southern NSW Wine Show
TROPHY Premier White Wine 2005 Southern NSW Wine Show

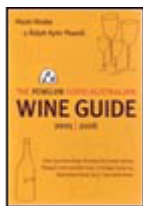
GOLD 2011 WINEWISE SMALL VIGNERON AWARDS
GOLD 2010 Rutherglen Wine Show, Class 127
GOLD 2010 Boutique Wines of Australia, Sydney
GOLD 2010 International Sweet Wine Challenge, Riverina, Class 10
GOLD 2010 Cowra Wine Show Class 53
GOLD 2010 RFDS National Hot Climate Wine Show, Dubbo
GOLD 2009 Rutherglen Wine Show, Class 127
GOLD 2009 International Sweet Wine Challenge, Riverina Class SW7
GOLD 2009 Cowra Wine Show Class 53
GOLD 2008 Rutherglen Wine Show, Class 127
GOLD 2008 International Sweet Wine Challenge, Riverina Class SW9
GOLD 2008 Cowra Wine Show Class 56
GOLD 2007 AWC Vienna International Wine Challenge Austria
GOLD 2007 Rutherglen Wine Show, Class 127
GOLD 2007 International Sweet Wine Challenge, Riverina Class SW9
GOLD 2007 Boutique Wines of Australia, Sydney
GOLD 2006 Rutherglen Wine Show, Class 127
GOLD 2006 Brisbane Wine Festival
GOLD 2005 Royal Perth Wine Show, Class 30
GOLD 2005 Boutique Wines of Australia, Sydney
GOLD 2004 Riverina Wine Show, Class 38
GOLD 2004 Royal Perth Wine Show, Class 30
GOLD 2004 Rutherglen Wine Show, Class 45
GOLD 2004 ASWS Stanthorpe, Class 21

TOP 40 2011 NSW Wine Awards TOP 40 2008 NSW Wine Awards
TOP 40 2010 NSW Wine Awards TOP 40 2007 NSW Wine Awards
TOP 40 2009 NSW Wine Awards TOP 40 2004 NSW Wine Awards



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MEDIA REVIEWS



"An outstanding sweet wine, deep golden in colour and smelling very complex: floral, honeyed aromas mingle with butterscotch, spices, apricot, cumquat and mixed citrus peels. There's a lot of botrytis evident, and it's rich and quite viscous in the mouth — sweet, ample, almost luscious, with soft acidity. It would suit mango and strawberry millefeuille" ...**Penguin Wine Guide 2006**



Winestate magazine has named Lillypilly 2002 Noble Blend as its **2006 Sweet White of the Year.**

Lillypilly 2002 Noble Blend: Tropical and apricot flavours dominate the palate, which has both richness and freshness. This is a stylish, quality wine which is a pleasure to drink. **Toni Paterson, Wine: What to Drink 2006 (National) Published December 2005**

FULL BOTTLE: Lillypilly Estate 2002 Noble Blend Lillypilly Estate makes a quartet of excellent stickies. This one heads the range ... It's not as thick and unctuous as some but that's a good thing — the flavours are clean and fresh, and with citrus- or apple-flavoured desserts, it's hard to fault. **Greg Duncan Powell, The Sydney Morning Herald (Sydney) May 7, 2005**



'Outstanding' Lillypilly Noble Blend takes out International Sweet Wine of Year

Lillypilly Estate 2002 Noble Blend has been named International Sweet Wine of the Year at the 2007 International Sweet Wine Challenge, which was conducted in conjunction with 2007 Riverina Wine Show in Griffith.



Lillypilly '02 Noble Blend scores gold in AWC Vienna

Lillypilly Estate 2002 Noble Blend performed extremely well at the AWC Vienna International Wine Challenge in Vienna, gaining a gold medal in Category 31. The Lillypilly 2006 Noble Blend was awarded a silver medal in Category 28. Some 1200 producers from 31 countries entered 6109 wines in AWC Vienna 2007, making it the world's second-largest international wine evaluation.

2008 Sydney International Wine Competition LILLYPILLY ESTATE NOBLE BLEND 2002

BLUE-GOLD Award Winner and one of the TOP 100 Wines of the Competition

Judges' Comments

Cathy van Zyl

Medium gold in the glass. It had forthcoming, waxy, apricot and lemon lime characters getting its Semillon complexity picked up by mainly Sauvignon Blanc content. It had a very sweet entry and a nice, acidic cut from the Semillon and apricot. Will cellar well. It had just the right amount of pith, acidity and botrytis apricot character to enhance the dish and elevate it to new levels.

Tony Allen

A honeyed wine with good complexity and depth. Honey, vanilla, apricot, candy peel. An excellent food match. A very good dessert wine.

Steve Flamstead

Lovely grapey nose. Orange zest and marmalade. Fresh lemon. Caramelised lemon and rolled oats. Showing beautiful, graceful ageing. Balanced acid and sugar. Great length and very well constructed.

Paul White

A very complex kind of fresh green plant aromas. Very full bodied, deeply viscous palate. Nice peach and marmalade characters and lovely balancing acidity. It proved to be an excellent match with an interesting savoury treacle note. Dark and woody, almost a liqueur Muscat or Tawny character coming out in the wine. The food was pulling this out of the wine itself. An impressive, good match. Quite harmonious.

John Chua

Ripe with an uplift of honey, orange blossoms and peaches. On the palate, lovely intensity, good mouth feel and finish. With food it is a good combination. It brings out the ripe acids.

David Bicknell

Gold moving to orange hues. Waxy pears. Apple and apricot like botrytis. Fresh green fruited and precise on the palate with alcohol warmth. Juicy with citrus extension. The freshness and the acidity work well with the dessert.

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2011 Sydney International Wine Competition

LILYPILLY ESTATE NOBLE BLEND 2002

BLUE-GOLD Award Winner and one of the TOP 100 Wines of the Competition

Judges' Comments

“Intense apple tart baked characters. Fine, pure, caramelised on the palate. A very fresh, pure palate. Works well with the dessert. Still fresh and edgy. Looks really good.” — **Oliver Masters (New Zealand)**

“Musky evolved lanolin and nut aromas with some candied lemon peel and preserved ginger. Very crisp, quite sweet and rich with layers of flavour and a long finish. This was an excellent match with the pudding.” — **Lisa Perrotti Brown (Singapore)**

“Medium gold in colour. The nose showing rich citrus characters. The palate again showing citrus with toffee apparent. There was excellent length and balance and a nice cleansing acidity which went exceptionally well with the food.” — **Ken Dobler (New South Wales)**

Robert Fiumara is especially pleased to gain such praise from judges at the Sydney International Wine Competition. “I’ve always had a lot of respect for the Sydney International,” he said. “It attracts entries from a range of wine-producing countries; it employs a high proportion of overseas judges who provide a truly diverse, international perspective; and, most importantly for consumers, evaluation of the top wines is done in conjunction with appropriate food.”

In order to minimise palate fatigue among its 14 judges, the Sydney International Wine Competition has a policy of limiting entries to 2000, though this year 2070 were accepted before the plug could be pulled. About 10 per cent of entries receive the coveted Blue-Gold Award after being judged in 13 classes alongside appropriately weighted and flavoured food. About half of these wines make the Top 100 selection.

The line-up of judges, chaired by Kym Milne MW (South Australia), comprised Adrian Atkinson (UK), Ken Dobler (New South Wales), Steve Flamsteed (Victoria), Rob Geddes MW (New South Wales), Warren Gibson (New Zealand), Neil Hadley MW (New South Wales), Xenia Irwin MW (United Kingdom), Brent Marris (New Zealand), Oliver Masters (New Zealand), Lisa Perrotti-Brown MW (Singapore), Mark Robertson (South Australia) and Simon Tam (Hong Kong).

For the 2011 Sydney International Wine Competition, the wines in Category 12 (Dessert Wines, Unfortified) were judged alongside a dish of Coconut Bavarois with Lychees and Blueberries. A copy of the recipe has been included with this release. A PDF file and image can be downloaded from WineMedia’s website (www.winemedia.com.au).