

Lillypilly 2008 Noble Blend

Region: Leeton, Riverina, Australia

Style : Sweet White Wine

Vartiey: 75% Semillon, 15% Muscat, 10% Riesling

Alcohol : 11.5% **Bottle size:** 375ml

Notes:

Bright light gold colour, fragrant citrus blossom and fresh melon aroma. Intense ripe fruit which is rich and lively with an elegant finish.

General Info:

The semi-arid climate that prevails in the Riverina softens towards the end of autumn with cool nights, and mornings made damp by fog and dew. These are perfect conditions for the development of botrytis fungus on the grapes, and the production of sweet white botrytis wines. The climate is one of the strengths of the Riverina region, helping to make it an ideal wine grape region in Australia, and the main factor in making it one of the best producers of botrytis wines in the world.

[6 Trophies 10 Gold]

TROPHY 2012 International Sweet Wine Challenge, Griffith

TROPHY 2012 NSW Small Winemakers Show

TROPHY 2011 INTERNATIONAL SWEET WINE OF YEAR
International Sweet Wine Challenge, Griffith

TROPHY 2011 International Sweet Wine Challenge, Griffith

TROPHY 2011 Winewise Small Vigerons Awards, Canberra

TROPHY 2011 Champion Overall Wine of Show
RFDS National Wine Show, Dubbo

TOP 100 2011 Sydney International Wine Competition

BLUE GOLD 2011 Sydney International Wine Competition

GOLD 2012 NSW Small Winemakers Show

GOLD 2012 International Sweet Wine Challenge, Griffith

GOLD 2011 International Sweet Wine Challenge, Griffith

GOLD 2011 Royal Melbourne Wine Show

GOLD 2011 Winewise Small Vigerons Awards, Canberra

GOLD 2011 International Sweet Wine Challenge, Griffith

GOLD 2011 Rutherglen Wine Show Class 130

GOLD 2009 AWC Vienna International Wine Challenge

GOLD 2008 Australian Inland Wine Show



Lillypilly 2008 Noble Blend

2011 Sydney International Wine Competition

BLUE-GOLD Award Winner

and in the TOP 100 Wines of the Competition

Judges' Comments

“Excellent bright lemon in colour. Rich, effusive nose of musk. The palate showing musk and marmalade characters. The palate also demonstrated very well balanced sweetness. This excellent balance married exceptionally well with the food.” — **Ken Dobler (New South Wales)**

“Great balance. Lovely brights. Quite tight. Sweet up front but dry on the finish. Great balance with the dish. It really worked well. It finishes with good acid zing.” — **Brent Marris (New Zealand)**

“A lighter more fragrant character on the nose. The palate is orangey, fresh and clean with a soft, gentle finish.” — **Neil Hadley (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.

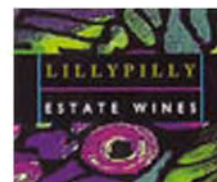
The line-up of judges, chaired by Kym Milne MW (South Australia), comprised Adrian Atkinson (UK), Ken Dobler (New South Wales), Steve Flamsteed (Victoria), Rob Geddes MW (New South Wales), Warren Gibson (New Zealand), Neil Hadley MW (New South Wales), Xenia Irwin MW (United Kingdom), Brent Marris (New 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).

The Sydney Morning Herald HUON HOOKE 23/07/2010 p24 Good Living **BEST SWEETIE**

This semillon dominant blend is light-yellow and ageing more slowly than most Riverina stickies. It has a charming, discreet floral aroma revealing lots of botrytis. It's rich and luscious, with sweetness at the high end of the range. 90/100

Food Creme Brulee



SWEET WHITE

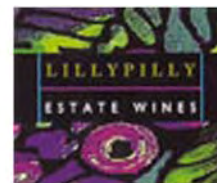
Sweet white covers everything from faintly sweet to very sweet, so we created two classes - one to accommodate off-dry to medium-sweet and the other for genuine "stickies". Even so, and despite the fact that some of the medium-sweet wines pleased the judges, the rich, complex wines of Leeton-based Lillypilly dominated.

Outstanding

2008 Lillypilly Noble Blend This is a very luscious wine which shows honey, orange and dried apricot aromas and flavours. The botrytis is very clean, adding its own dimension to this vibrant, beautifully balanced sweet white. (\$22.50/375 ml) GOLD & TROPHY 11.0% Screwcap

2002 Lillypilly Noble Blend Take all of the above and add six years' bottleage. This wine has a great show record, and it's easy to see why. Honeyed apricot overtones contribute complexity to the intense, luscious palate. (\$38.50/375 ml) GOLD 12.5% Screwcap





2011 INTERNATIONAL SWEET WINE CHALLENGE

I had the honour and pleasure of chairing the 2011 International Sweet White Challenge at Griffith, NSW. With me were two very talented judges Ben Edwards and Simon Nunns.

The trophy winners below are all wines of the highest quality.

Best Medium Sweet 2010 Delatite Winery Catherine Gewürztraminer

Best Young Sweet, Floral Styles
2011 Seifried Estate Winemaker's Collection "Sweet Agnes" Riesling (NZ)

Best Young Sweet – other varieties and blends 2010 d'Arenberg The Noble Botryotinia

Best Mature Sweet Floral Styles
2009 Forrest Wines Riesling (NZ)

Best Mature Sweet White Semillon Predominant 2009 Berton Vineyards Botrytis Semillon

Best Mature Sweet Other Varieties and blends 2008 Lillypilly Noble Blend

Best Sweet White from the Museum Class 2002 Lillypilly Noble Blend

International Sweet Wine of the Year
Lillypilly 2008 Noble Blend

I was particularly happy to discover that the Small Vigneron Awards trophy winner also took the top award here. I didn't judge the class in the SVA, so this result merely reinforces our opinion of a very fine sweet white.

Lester Jesberg

