

# Lilypilly 2006 Noble Harvest

---

**Region:** Leeton, Riverina, Australia  
**Style :** Sweet White Wine  
**Variety:** 29% Semillon,  
26% Chardonnay  
25% Riesling,  
20% Sauvignon Blanc

**Notes:** The chardonnay in the blend builds complexity in the wine, adding stonefruit characters to the bouquet and an extra dimension to palate texture. The aromatic varieties give a real lift to the bouquet, and there is plenty of zestiness and freshness on the palate.

**Alcohol :** 11.0% **RS:** 150g/l **Bottle size:** 375ml

## 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.

**TROPHY 2012** International Sweet Wine Challenge, Griffith  
**TROPHY 2011 Best Sweet White Table Wine**  
NSW Small Winemakers Wine Show, Forbes

**GOLD 2011** NSW Small Winemakers Wine Show, Forbes  
**GOLD 2010** International Sweet Wine Challenge, Griffith  
**SILVER 2009** Royal Adelaide Wine Show  
**SILVER 2010** The US Professional Wine Buyers Competition

**"Reprinted with permission from James Halliday Australian Wine Companion 2011 edition"** Bright gold-green; very ripe and luscious, botrytis evident but not totally dominant; the acidity is just enough to provide balance. Screwcap.  
11% alc. **Rating 92** **Date Tasted** Feb 10

**SERVED ON QANTAS INTERNATIONAL BUSINESS CLASS**

