



MEDIA RELEASE: JANUARY 2011

Lillypilly uncovers a potential successor to its fabled 2002 Family Reserve Noble Blend

Scoring two wines in the Top 100 at the 2011 Sydney International Wine Competition is obviously a magnificent result for a small producer, but for Lillypilly Estate's winemaker, Robert Fiumara, there's an even more rewarding undercurrent to the achievement.

One of his Top 100 winners is the Lillypilly Estate 2002 Family Reserve Noble Blend, a fabled wine that has returned the Leeton-based producer an outstanding bag of 24 trophies and 26 gold medals at Australian and international wine competitions, making it one of the country's most successful show wines.

The other is the Lillypilly Estate 2008 Noble Blend, which has really started to stretch its show legs over the past few years.

"The 2002 Noble Blend has provided us with a cabinet of trophies and a plethora of accolades, and played a crucial role in building Lillypilly's reputation," said Robert.

"But while it's obviously still drinking extremely well, our stocks are diminishing and its show career is nearing an end.

"Wines such as the '02 only come along once in a while and it's clearly too early to put the '08 onto anything like the same pedestal, but this result does show its potential to develop into a great Australian sweet white."

Here are some of the judges' comments on the Lillypilly Estate 2008 Noble Blend:

- “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)

And some comments on the Lillypilly Estate 2002 Family Reserve Noble Blend:

- “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).

The Lillypilly Estate 2008 Noble Blend retails for \$22.50 (375ml). The Lillypilly Estate 2002 Family Reserve Noble Blend is available in limited quantities through cellar (\$38.50 for 375ml). Both wines can be purchased from Lillypilly Estate's website (www.lillypilly.com).

For further information please call Robert Fiumara on 02 6953 4069 or visit www.lillypilly.com. High resolution images can be downloaded from that site and from WineMedia's website (www.winemedia.com.au).

For further information about the Sydney International Wine Competition, please visit www.top100wines.com.

Release issued by WineMedia, contact John Rozentals [phone 02 9743 5734 or email jrozentals@winemedia.com.au]. It would be appreciated if copies of articles and reviews based on this release could be posted to WineMedia, PO Box 3484, Rhodes Shopping Centre 2138, or emailed to jrozentals@winemedia.com.au.