

Lillypilly 2005 Chardonnay

Chardonnay is probably the greatest of all white grape varieties and is the only white variety used in the exalted French district of Burgundy.

We use it to produce full-bodied, flavoursome dry whites that are quite versatile in their ability to match food, from seafood to white-sauced pasta dishes to meats such as poultry and veal.

“...Good varietal keys introduce this straightforward chardonnay. Melon and syrupy stone fruits, and perhaps a hint of pineapple, are found on the fruit-dominant nose. The palate is smooth and easy with a dry finish...”

Ralph Kyte-Powell & Huon Hooke, The Penguin Good Australian Wine Guide 2007

“.. citrus and melon on the nose together with stonefruit on the palate ...” **Elaine Wilson, Gold Coast Sun, 7 June 2006**

“Plenty of ripe fruit here, including strong hints of citrus, peach and melon; creamy texture, good length and satisfying effect.” **Paddy Kendler, The Herald Sun (Melbourne) May 30, 2006**

“... Delightful fresh citrus and melon flavours have been fleshed out with fuller stone fruit characters making it a wine that’s hard to put down after just one glass. Seek it out and enjoy!” **Graeme Andrews, www.food-fun-wine.com.au (Internet) April 2006**

