

Lilypilly 2008 Tramillon®

Region : Leeton Australia

Alcohol : 12.0%, 750ml

Variety : Taminer & Semillon

Notes : Aromatic lychees dominate the nose on this wine. Soft floral taste with undertones of rockmelon, subtle lime and a hint of sherbet. The perfect wine with spicy foods.

LILYPILLY'S UNIQUE BLEND

At the 1983 Royal Sydney Wine Show, Lilypilly Estate made a resounding debut on the Australian wine scene when one of its first wines, 1982 Tramillon®, won a gold medal and the trophy for Best NSW White Wine.

This unique blend, which brings together two of the world's great white grape varieties — gewurztraminer and semillon — has become one of Lilypilly Estate's hallmark wines.

Gewurztraminer has its home in Alsace and makes wines that are extremely spicy, fragrant and seductive.

Semillon is an important variety in Bordeaux and also Australia, where it is widely grown in many regions, including the Hunter Valley, Margaret River, the Barossa Valley and the Riverina. It is an extremely versatile grape variety which can be used to make both luscious, sweet botrytised wines and crisp, fresh dry whites.

Lilypilly Estate's Tramillon® combines the fragrance of gewurztraminer with the full-bodied freshness of semillon to provide an immensely satisfying slightly sweet white wine.

Lot No. 08TS

Bottling date: 26/11/2008

Cellaring potential: 8+ years

