



DEVIL'S LAIR

Margaret River

Honeybomb Chardonnay 2017

With a unique combination of climate, geography and geology, Devil's Lair celebrates wines of great clarity, delicacy of fruit and elegant structure.

The philosophy of Devil's Lair is to make wines that define the region, respect the variety and above all, make complex, interesting wines.

The 2017 Honeybomb Chardonnay is a sumptuous and vibrant expression of modern Margaret River Chardonnay. It is very much in the Devil's Lair style, a subtle textural wine that has a complexity of flavour that evolves and develops in the glass, with no single flavours dominating.



WINEMAKER COMMENTS

BEN MILLER

VINTAGE CONDITIONS. Solid winter rainfall preceded a mild and dry spring allowing the vines to flourish with healthy and balanced canopies. Mild and dry conditions continued through the growing season and produced grapes with succulent natural acidity and outstanding depth and complexity of flavour.

GRAPE VARIETY: Chardonnay

MATURATION: Matured for 9 months in seasoned and 10% new French oak barriques

COLOUR: Bright, pale gold.

NOSE: Pure bright and attractive. Yellow peach, honeydew and orange blossom aromas define this 2017 chardonnay. Delicate appealing notes of toasted almond and brioche from the careful use of oak sit respectfully in the background.

PALATE: Ripe stone fruits carry through to the palate and combine with a delicate fresh citrus acidity - a succulent and richly flavoursome chardonnay. Subtle lemon curd and nougat flavours create a wine with an approachable creamy mouth feel.

VINEYARD REGION: Margaret River

HARVEST DATE: March 2017

WINE ANALYSIS: Alc/Vol: 13.0%,
Acidity: 7.3g/L, pH: 3.28

PEAK DRINKING: 2017 - 2020.
