



# DEVIL'S LAIR

*Margaret River*

## *The Hidden Cave Chardonnay*

Deep in the south of Margaret River, beyond where most tourists venture, stand towering Karri forests, protecting a hidden cave they call the Devil's Lair. It's after this unassuming and somewhat shy cave – one of Australia's most significant archaeological sites – that Devil's Lair is named.

Devil's Lair is fortunate to be able to tread its own path, unrestrained by tradition, with a sense of wisdom that comes from a strong bond with an ancient land. It's the intuition of a talented team, the freedom to do things differently and the subtlety of the soils that make Devil's Lair wines respected for their great clarity, delicate fruit flavours and elegant structure.

With aromas of white nectarine, crème vanilla, pink grapefruit, and hazelnut, this is an elegant, generous and balanced Chardonnay with bright citrus acidity and a subtle creaminess on the palate.



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**GRAPE VARIETY:** Chardonnay

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**VINEYARD REGION:** Margaret River

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**MATURATION:** Partially fermented in new, 1 and 2 year old French oak barriques with the balance fermented in stainless steel. Matured in French oak barriques and stirred on lees for four months prior to bottling to enhance complexity and texture.

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**COLOUR:** Pale white straw.

**NOSE:** A youthful nose of white nectarine, crème vanilla and pink grapefruit. Subtle hazelnut and lifted citrus aromas provide freshness and complexity.

**PALATE:** Elegant and generous white peach and toasty brioche flavours, with a natural grapefruit freshness and vibrancy. Bright citrus acidity and a subtle creaminess craft a harmonious, layered and balanced wine.

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**PEAK DRINKING:** Enjoy on release or with short term ageing.

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**FOOD MATCH:** Roast pork with apples, or fried chicken with a herb and parmesan crust.