



DEVIL'S LAIR

Margaret River

Honeybomb Semillon Sauvignon Blanc

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 Honeybomb Semillon Sauvignon Blanc is a punchy and textural expression of a Margaret River SSB. It is very much in the Devil's Lair playground, experimenting with a small percentage of oak and lees work to add complexity.



GRAPE VARIETY: Semillon Sauvignon Blanc

MATURATION: Four months on lees in tank with 20% matured in seasoned French oak

COLOUR: Pale lemon with a green hue

NOSE: Explosion of zesty lemon sorbet, passionfruit, gooseberry and freshly grated ginger. Elevated by citrus blossom perfume, bath salts and sea spray.

PALATE: Defined by a mineral edge (quartz comes to mind) and muddled lime with a zesty line and salivating acidity. The wine is layered with elements of starfruit and nashi pear like texture captured from a small barrel ferment component.

VINEYARD REGION: Margaret River