



# DEVIL'S LAIR

*Margaret River*

## *Margaret River Chardonnay*

*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.*

*Devil's Lair Margaret River Chardonnay was hand harvested from selected south easterly facing blocks at the Devil's Lair Vineyard. A cool fermentation in French oak barrels was followed by occasional stirring on lees during maturation. A wine of great vibrancy, layers and flavour. It is brilliant drinking now or over the next 10+ years*



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**GRAPE VARIETY:** 100% Chardonnay

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**VINEYARD REGION:** Margaret River

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**MATURATION:** Fermentation and maturation in new, one-year-old and two-year-old French Oak barriques.

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**COLOUR:** Pale straw green

**NOSE:** Classic Devil's Lair aromas of pink grapefruit, melon and crème nougat. Subtle citrus blossom and graphite intermingle, presenting a wine of freshness, flavour and complexity.

**PALATE:** Powerful white stone fruit dominates the palate, with a vibrant core of citrus and pink grapefruit pith. Delicate use of oak and gentle lees stirring adds a subtle creaminess that overlays a textural and richly flavoured wine.

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**PEAK DRINKING:** Enjoy on release, or over the next 10+ years.

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**FOOD MATCH:** Roast chicken with apple and sage stuffing, or spaghetti carbonara.

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