

DEVIL'S LAIR

Margaret River

Honeybomb 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.

The 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 with ripe stone fruit and citrus flavours that has a complexity that evolves and develops in the glass.



GRAPE VARIETY: Chardonnay

VINEYARD REGION: Margaret River

MATURATION: Matured in seasoned and new French oak barriques.

COLOUR: Bright, pale gold.

NOSE: Pure bright and attractive. Yellow peach, honeydew and orange blossom aromas define this 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 palate.

FOOD MATCH: Delicious with chicken and pistachio terrine, or gnocchi with sage and brown butter.