



DEVIL'S LAIR

Margaret River

9th Chamber 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.

Devil's Lair 9th Chamber Chardonnay 2017 is the fifth release of this single vineyard wine. This wine is made only in exceptional vintages and Margaret River was blessed with a stunning 2017 season. The fruit was hand-harvested and then whole-bunch pressed into 1 yr old French oak barriques. This wine will continue to mature gracefully and, whilst not essential, will benefit from decanting prior to enjoying.



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: This wine was 100% fermented and matured in one-year-old seasoned French oak barriques. Wine was stirred on lees for 10 months before it was bottled.

COLOUR: Pale vibrant green straw

NOSE: Intense lemon, pink grapefruit, classic white stone fruit and subtle almond oak bouquet promises a wine of concentration, opulence and restrained power

PALATE: Very elegant, unctuous, multilayered and tightly focussed. Flavours are true to the aroma with an intense lemon, white nectarine and cashew like intensity. Very persistent and refreshingly vibrant with subtle yet intriguing nougat notes. The finish is lingering and shows tremendous line and length.

VINEYARD REGION: Margaret River

HARVEST DATE: March 2017

WINE ANALYSIS: pH 3.10 Acidity 7.9 g/L Alcohol 13.0%

PEAK DRINKING: Now to 2028