



Devil's Lair



Margaret River Chardonnay 2001

Devil's Lair is an exquisite, beautifully maintained vineyard which, from its earliest vintages, has developed a great reputation for the classic Margaret River varieties - Chardonnay and Cabernet Sauvignon. Climate and geology combine to create an individual terroir and expression of Margaret River style.

This Chardonnay is produced from 100% Estate-grown fruit and is picked over a range of ripeness levels to attain complexity whilst retaining characteristic finesse and elegance.

Vineyard Region

Margaret River

Vintage Conditions

After a typically wet winter, Margaret River's weather dried out quickly. The low rainfall led to a small berry size, a major factor that influenced the high quality across all varieties for the 2001 Vintage. The January to April period was the driest on record and as a result, quality increased even further, producing fruit with maximum intensity and flavour while retaining elegance.

Grape Variety

Chardonnay

Maturation

Barrel-fermented in French oak with subsequent lees contact and 'batonnage' over 12 months. Some malolactic fermentation has added richness and texture.

Winemaker Comments: Stuart Pym



Colour

Pale straw with faint green hues.



Nose

Pear essence and pink grapefruit characters, with a subtle flinty finish. Wonderful complexity with mineral, toast, caramel and almond meal, revealing a complex and integrated wine.



Palate

Focused and finely structured, with great length and persistence. This is a wine with subtlety and style, but no shortage of flavour. A beautifully textured wine, showing great harmony at such a young age. The future looks long and bright.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

14 Jan 2003

Peak Drinking

Now - 2010

Food Matches

Ideally suited to Chicken, Veal, Seafood

