

2020 DEVIL'S CORNER CHARDONNAY

Devil's Corner
TASMANIA



WINEMAKER: Joel Tilbrook
REGION: Tasmania
VARIETALS: Chardonnay
MATURATION: Six months in seasoned French oak puncheons
ANALYSIS: 12.0% alc/vol | 6.8 g/L TA | 3.32 pH

CLIMATE: The East Coast of Tasmania exhibits classic cool climate with cold nights and warm, mild days. The nearby maritime influence provides valuable protection from extreme weather, reducing risk of destructive frosts in the growing period. Generally, the weather runs from the west leaving Devil's Corner's vineyard in a rain shadow for much of the year allowing for near perfect growing conditions.

WINEMAKING: Sourced from 100% estate vineyards in the Tamar Valley to the North and the Hazard Vineyard on the East Coast of Tasmania. The 2020 vintage was low yielding providing excellent fruit intensity. Juice was run off skins immediately and 65% was fermented (some wild) on solids in tank, while 35% fermented in barrel. The wine then spent six months in older French oak puncheons and underwent 100% malolactic fermentation to achieve a balanced creamy character.

TASTING NOTES: The hallmark of this Chardonnay is its purity of fruit and pristine acidity. It is fresh, youthful and appealing with zesty melon aromas alongside ripe nectarine. There are zingy citrus flavors of lemon and grapefruit, with some subtle creaminess, and a zesty, tight finish. Made to drink now but can be cellared for up to 3-5 years.

CRITICAL ACCLAIM: Not yet reviewed.

ABOUT DEVIL'S CORNER: Devil's Corner, on Tasmania's East Coast, is one of the wildest and relentless environments on Earth. The name comes from intrepid sailors who, while navigating Tasmania's Tamar River, discovered a treacherous bend and named it Devil's Corner. Beyond the tumultuous reach, they found an amazing sanctuary where still waters rewarded their impressive navigational efforts. Today it is home to some of the most stunning vineyards in Tasmania. Devil's Corner holds a special kind of adventurous spirit that doesn't fight against the extreme elements. Instead, they've learned when to lean into them, and when to wait, in order to make the highest quality, approachable cool climate wines.

