

**93 Points  
/EDITORS' CHOICE**

**Devil's Corner  
RESOLUTION CHARDONNAY  
2019**

There's no denying the Tasmanian thumbprint on this Chardy. A delicate yet vibrant fruit bowl of fresh red apples, cantaloupe and preserved lemon is underpinned by nut butter and salt. The mouthfeel is prickly and piercingly lemony right to the finish, but with textural richness amidst the rapier acidity. A dusty stoney note lurks in the shadows. Classy modern Chard that'd be a knockout with grilled white fish.

Christina Pickard  
Wine Enthusiast, 10/2022

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