

DEVIL'S CORNER

Tasmania

"Calm meets chaos, where our vines meet the sea."



AUSTRALIA

Joel Tilbrook

| FOUNDED: | 1998 | CLIMATE: | Cool |
|------------|--------------------------|-----------------------|--------------------------------------------------------------------------------------------------------------------------------------------|
| WINEMAKER: | Joel Tilbrook | SOILS: | Highly variable. Predominantly reddish brown loam to clay loam over variable clay loam subsoils with dolerite gravels and cobbles |
| SIZE: | 215 acres | | |
| HARVEST: | Early March to early May | VARIETIES PLANTED: | 45% Pinot Noir (210 acres), 19% Chardonnay (87 acres), Sauvignon Blanc, Pinot Grigio, Riesling |

Launceston

Hobart

WEBSITE: www.devilscorner.com.au



The Devil's Corner tasting room and tower

PROFILE: Devil's Corner, on Tasmania's East Coast, is one of the wildest and relentless environments on Earth. People say you are a product of your environment and Devil's Corner believes the harshest conditions yield the greatest results. 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. Planted about as close to the coast as possible and surrounded by a spectacularly beautiful natural environment. Devil's Corner holds a special kind of adventurous spirit that doesn't fight against the elements. Instead, they've learned when to lean into them. When to wait. And when to harness the weather to go even bolder with the fruit or brighter with the acidity. Devil's Corner reckons wine tastes better with both the wild and the tame... and their team knows just how to bring them together. The best of both these worlds creates wine like nowhere else.

VITICULTURE: Typically, Tasmania's growing season is 3-4 weeks later than mainland Australia. The estate Hazard Vineyard is the primary fruit source for Devil's Corner. Here, there is a classic cool climate with cold nights and warm, mild days. Its close proximity to the ocean and natural amphitheater moderating temperature provides valuable protection from extreme weather, reducing risk of destructive frosts in the growing period. And while prevailing south-westerly weather is often extreme, the weather in Tasmania runs from the west leaving Hazard Vineyard to benefit from being in a rain shadow for much of the year allowing for near perfect growing conditions. In this vineyard, there is earlier berry development and harvest compared to the Tamar Valley in Tasmania's north along with bolder color and fruit intensity. Practically speaking, Devil's Corner farms all of their own vineyards. Their holistic and sustainable viticultural practices include moisture sensors for precision irrigation and 5,000 sheep for weed suppression and building soil health. All vines are drip irrigated and Vertically Shoot Positioned (VSP). Shoot thinning, leaf plucking and bunch removal are practiced to optimize vine balance.

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THE WINES

Named after a rugged patch in nearby waters, Devil's Corner's approach to wine is similar to that of the intrepid sailors who dared to cross it: bold yet humble. Fearless yet considered. Devil's Corner leans into their extreme surrounding elements in order to make the highest quality, approachable cool climate wines.

Devil's Corner ΤΑΣΜΑΝΙΑ

Chardonnay: This Chardonnay 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. A portion of the run-off juice is fermented on solids in tank with the blance in barrel. The wine spends approximately six months in older French oak puncheons. Made to drink now but can be cellared for up to 3-5 years.

Pinot Noir: Fruit-driven and elegant, this Pinot Noir is brightly colored with a palate to match, boasting generous flavors of ripe dark cherry, raspberries and spice. This wine is all about creating a light, bright, soft, fruit-forward Pinot Noir so grapes are picked quite early to retain its natural freshness and then whole berry fermented. The wine is matured in stainless steel with no oak involvement at all. Made to drink now but can be cellared for up to 3-5 years.

Resolution Chardonnay: Sourced from two estate vineyards (one in Tamar Valley and the Hazard Vineyard on the East Coast), this wine is complex and layered with stone fruits, citrus and cashew flavors. A generous mouth-filling texture and a racy cool climate acidity provides exceptional balance. Matured in French oak with some lees stirring to develop complexity. Partial malolactic fermentation is completed in barrel. The freshness and excellent persistence of flavor makes this Chardonnay easy to enjoy in its youth yet it will also soften and build additional complexity for 3 to 6 years.

Resolution Pinot Noir: Made from the best blocks of Hazard Vineyard, this is a perfumed, vibrant Pinot Noir showing black cherry and hints of cedar. The wine displays a juicy fruit driven middle palate with a crisp savory texture and fine grained tannins. With bright, rich fruit and savory French oak complexity, it always over delivers on the Tasmania Pinot Noir vibrancy. Given the wines depth and structure it will cellar well for at least 5 to 8 years.

WINEMAKING: Winemaker Joel Tilbrook maintains that with these wines it's more about what they DON'T do. Devil's Corner lays claim to expressive fruit with bright cool-climate acidity; Joel's winemaking is all about showcasing these natural qualities. They make fruit-driven wines, occasionally adding complexity through whole bunches in the ferment, aging on the lees with occasional stirring, delaying malolactic fermentation until spring, or maturing in French oak. Other winemaking techniques include the use of open fermenters, natural yeast ferments, cold soaks, basket pressing, and minimal fining and filtration before bottling. When oak is used it's 100% French from 10 different coopers and a range of toast levels.





View from The Hazard Vineyard



The meandering Tamar River



Vines by the sea