

## 2022 DEVIL'S CORNER CHARDONNAY

*Devil's Corner*  
TASMANIA



**WINEMAKER:** Joel Tilbrook  
**REGION:** Tasmania, Australia  
**VARIETALS:** 100% Chardonnay  
**MATURATION:** 3 months - stainless steel and 20% in seasoned French oak  
**ANALYSIS:** 12.5% alc/vol

**CLIMATE:** The East Coast of Tasmania is a 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 (85%) and the Hazard Vineyard on the East Coast (15%) of the island. The juice was run off skins immediately, and chilled and fermented (some wild) on lees in tank. The wine then spent three months in seasoned French oak puncheons and underwent 100% malolactic fermentation to achieve a balanced creamy character. Vegan-friendly.

**TASTING NOTES:** The hallmark of this modern-style Chardonnay is its purity of fruit and pristine acidity. Bright, pale straw with green highlights in the glass. The nose opens up with melon and ripe nectarine aromas. A fresh and youthful palate with zingy lemon and grapefruit, with a subtle creaminess from the neutral oak. Finishes bright, with zesty vigor.

**CRITICAL ACCLAIM:** 89 pts Wine Spectator

**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.

