

DEVIATION ROAD

2017

ADELAIDE HILLS

BELTANA BLANC DE BLANCS

SMALL BATCH SERIES



Our Méthode Traditionnelle sparkling wines are fermented, bottled and disgorged by hand, on-site at our Longwood winery as we continue a five generation winemaking tradition.

Hamish & Kate Laurie

STYLE

Beltana is produced using 100% Chardonnay grapes selected from the cool, high altitude slopes in the Adelaide Hills. The finest parcels with the greatest ageing potential are selected to make the Beltana, which is one of our 'Small Batch Series' wines.

Ageing for six years on lees after the secondary bottle fermentation has resulted in added complex characters of toasted nut, sweet pastry and candied lemon. The palate is long, with a crisp, mouth-watering finish. A persistent fine bead and zesty sherbet acidity gives extra lift to these delicious aromas and flavours. (TIP.. allow the wine to develop in the glass and savour each drop!)

toasted nut · sweet pastry · lemon · crisp moorish finish

VINTAGE

A cool wet spring followed by a long and dry Indian summer meant a late start to vintage. The result was delicate, pure and elegant chardonnay with exceptional ageing potential. Two sites stood out in particular in 2017, one in Piccadilly and the other being our family planted site on Deviation Road.

This vineyard site is moderate to steeply undulating and the soils are predominantly shallow topsoils over weathered stone and ironstone. The Piccadilly site has deeper topsoil but higher altitude and sits in the clouds until mid morning many days in summer. Both sites are harvested by hand.

WINE MAKING

The juice for this wine was fermented in 100% stainless steel to preserve freshness and fruit purity, and underwent full malolactic ferment this year to soften the high acid levels from the cooler season. The Beltana is a snapshot of what Chardonnay delivers from great sites in the Adelaide Hills from vintage to vintage.

ENJOY WITH

Oysters, seared scallops, your best friend or indulge on your own!

deviationroad.com

WINE MAKER Kate Laurie
FIRST DISGORGED September 2023
TIME ON LEES minimum six years
DOSAGE 6g/L

ALCOHOL 12.5%
VARIETY Chardonnay
BOTTLE FORMAT 750mL / magnum (LD 2011)
RRP A \$105

