DEVIAT/ON ROAD

ADELAIDE HILLS SOUTHCOTE BLANC DE NOIRS

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.

It was on their property 'Southcote', in Pt Elliot that Hamish's great-great grandmother,
Mary Laurie first made wine using the grapes planted by her late husband, Buxton.
In honour of Mary and Buxton's vision, we have named our newest addition to the sparkling range
'Southcote', showcasing the best Pinot Noir parcels of the vintage.

Hamish & Kate Laurie

STYLE

The Southcote showcases the power and finesse that Pinot Noir brings to sparkling wine and gives a snapshot of what this noble grape gives from vintage to vintage. Fresh red apple, quince and raspberry aromas abound on the nose with toasted biscuit notes adding complexity. The palate has a lovely creamy mousse finished with crisp citrus acidity, balanced by a low dosage.

 $talc \cdot apple \ danish \cdot quince \cdot nougat \cdot sweet spice$

VINTAGE

We source fruit from sites located above 500m in the Lenswood and Piccadilly Valley regions of the Adelaide Hills. These sites consistently produce outstanding Pinot Noir for sparkling wine.

2021 was an exceptionally low yielding, cool and late vintage; perfect conditions for producing elegant Pinot Noir fruit destined for sparkling wines that age.

WINE MAKING

Blanc de Noirs, translates as white from black. By keeping the fruit chilled at harvest and immediately whole bunch pressing the grapes into stainless steel tanks (preserving freshness and purity), there is minimal skin contact of the juice, producing a white coloured wine. Each Pinot Noir parcel is fermented separately to showcase the attributes of each site from that year. We then select particular parcels, in exceptional years and dedicate them to the Southcote blend. Tirage (bottling) of this blend then happens in the Spring to undergo the second fermentation which produces the famous sparkle. After a minimum of 30 months on lees, each bottle is riddled and hand disgorged on site at our Longwood winery. The dosage liquor used to balance the final wine is crafted using a blend of aged reserve wines.

deviationroad.com

WINE MAKER FIRST DISGORGED DOSAGE Kate Laurie October 2023 4 g/L

ALCOHOL VARIETY BOTTLE FORMAT RRP

12.5% Pinot Noir 750mL A \$65

