



# DEVIATION ROAD

ADELAIDE HILLS BOUTIQUE WINE

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## 2010 LOFTIA VINTAGE BRUT

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### BOUQUET & PALATE:

The 2010 Loftia is a blend of 80% Pinot Noir and 20% Chardonnay grapes selected from the cool south-facing slopes high in the Adelaide Hills. Ageing for a minimum of 18 months on lees adds complex nut and toasty hints to the sweet cherry and crisp green apple fruit aromas. The palate is crisp, with a lingering, mouth-watering finish. A persistent fine bead and creamy mousse gives extra lift to these delicious aromas and flavours.

### WINEMAKING:

Different parcels of fruit are all hand picked and whole bunch pressed separately into tank for settling. Fermentation of these small batches lasts around 12 days and the wines then go through malo-lactic ferment over winter to soften the acidity. Careful blending of the base wines is carried out in spring to decide the final composition of the Loftia vintage sparkling. We then tirage (bottle) the wine and store the bottles in cool store where the temperature is just right for a long consistent second ferment.

After a minimum of 18 months ageing on lees, each bottle is hand riddled and disgorged on site in our Longwood winery then lay back down to rest a further 4 – 6 weeks before release. Small batches are disgorged at a time to allow the remaining bottles to continue ageing on lees as long as possible. The dosage liquor added at disgorging is crafted using a blend of base wines and is then aged for a minimum of 12 months. The Loftia 2010 receives 6g/L sugar.

### VINEYARDS:

Located high in the Lenswood district of the Adelaide Hills on Deviation Road, this 25 year old vineyard consistently produces outstanding Pinot Noir and Chardonnay for sparkling wine.

### HISTORY:

Kate obtained her winemaking degree from the Lycée Viticole d'Avize, in Champagne France in 1997. The next 4 vintages saw her working at Stone Bridge in Manjimup, WA (another cool climate). Here she honed the skills and knowledge she gained in Champagne and produced premium, bottle fermented and aged sparkling. This expertise combined with both Hamish and Kate's passion has merged to produce their own signature Deviation Road Loftia Méthode Traditionnelle.

