

DEVIATION ROAD

ADELAIDE HILLS LONGWOOD CELLARS



2011 LOFTIA VINTAGE BRUT

BOUQUET & PALATE:

The 2011 Loftia is a blend of 52% Pinot Noir and 48% Chardonnay grapes selected from the cool south-facing slopes high in the Adelaide Hills. Ageing for a minimum of 18 months on lees adds nutty complexity to the fresh citrus, green apple and spring blossom 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 some parcels of wine then go through malo-lactic ferment over winter to soften the acidity and add complexity. 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 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 2011 receives 8g/L sugar.

VINEYARDS:

We source fruit from mature vineyards at high altitude sites in the Adelaide Hills. The steep south facing slopes around Carey Gully are ideal for retaining the high natural acidity and elegant fruit aromas we feel create beautiful 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 Traditionelle.



Fifth Generation Winemakers – since 1876