

# DEVIATION ROAD

## ADELAIDE HILLS

### LOFTIA VINTAGE BRUT

2017



*Deviation Road sparkling wines are fermented, bottled and disgorged on site, by hand at our Longwood winery.*

*Hamish & Kate Laurie*

#### STYLE

Loftia is famously crisp and zesty, the perfect aperitif style sparkling wine. Aromas of lemon zest on the nose precede the creamy mousse and citrus finish.

*crisp apple · fresh citrus zest · oyster shell minerality · citrus finish*

#### WINE MAKING

The 2017 vintage was the coolest and latest since 2011, producing wines with fabulous acidity and flavour. Different parcels of pinot noir and chardonnay grapes were all hand-picked and then fermented in stainless steel tanks. All batches went through malolactic ferment this year before resting until late winter when they are allocated to their final blend. The aim when blending Loftia is to create a sparkling that will gain complexity with age, as well as show the perfect balance between the line and precision from the chardonnay and the power from the pinot.

We tirage (bottle) the wine by hand and store the bottles at 14° for a long consistent second ferment. After a minimum of two years the first batch is riddled and hand disgorged on site in our Longwood winery.

Small batches are disgorged at a time to allow the remaining bottles to continue ageing on lees as long as possible. The dosage liquor is crafted using a blend of base wines that have been aged over the years.

#### VINEYARD

We source fruit from sites located above 550m in the Lenswood and Piccadilly Valley regions of the Adelaide Hills. These sites consistently produce outstanding Pinot and Chardonnay for sparkling wine.

#### ENJOY WITH

BBQ Scallops

#### deviationroad.com

WINE MAKER	Kate Laurie
RELEASE DATE	September 2019
BLEND	45% PN + 55% CH
ALCOHOL	12.5%

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pH	3.25
TA	7.1g/L
BOTTLE FORMAT	750mL
RRP	\$48

