

DEVIATION ROAD

ADELAIDE HILLS

CHARDONNAY

SMALL BATCH SERIES – EIGHT BARRELS

2019



The signature elegance and flavour of our wines comes from high-altitude, cool-climate vineyards and five generations of winemaking tradition.

Flamish & Kate Laurie

STYLE

Aromas of matchstick flint, lifted floral notes and white stone fruits are complemented with toasted nut characters on the palate. High altitude sites produce premium fruit with medium weight which is balanced with lively acidity giving elegance and a lingering finish. We recommend drinking at cellar temperature.

white stone fruits · matchstick flint · frangipani · toasted nuts

WINE MAKING

Very low yielding chardonnay vines were handpicked into small baskets before being basket pressed. The juice was fermented in French oak bariques of varied ages (25% new). Most barrels underwent spontaneous fermentation with indigenous yeasts, while others were seeded with select strains.

Frequent bâtonnage was carried out for a period of two months, and malolactic fermentation was allowed to occur naturally. The wine was left to mature in the oak for 12 months prior to racking, blending and hand bottling.

VINTAGE + VINEYARD

The fruit for this wine is sourced from old vines on the high altitude sites of Piccadilly, Lenswood and Carey Gully. This altitude ensures cool conditions during ripening, ideal for delivering freshness and elegance.

ACCOLADES

Deviation Road 2018 Chardonnay
94 POINTS JAMES HALLIDAY (AUGUST 2020)
93 POINTS JAMES SUCKLING (JULY 2020)
Deviation Road 2017 Chardonnay
98 POINTS JAMES HALLIDAY (AUGUST 2019)

deviationroad.com

WINE MAKER Kate Laurie
RELEASE DATE September 2020
CELLAR five to eight years
CLONES Mendoza, 95, I10V1, Antav

ALCOHOL 12.5%
OAK French, 25% new
BOTTLE FORMAT 750ml
RRP A \$48

