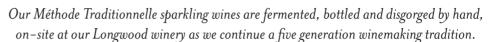
DEVIAT/ON ROAD

ADELAIDE HILLS

BELTANA BLANC DE BLANCS

SMALL BATCH SERIES



Hamish & Kate Laurie



Beltana is produced using IOO% Chardonnay grapes selected from the cool, high altitude slopes in the Adelaide Hills. The finest parcels with the greatest ageing potential are selected to make the Beltana, which is one of our 'Small Batch Series' wines.

Ageing for six years on lees after the secondary bottle fermentation has resulted in added complex characters of toasted nut, sweet pastry and lemon. The palate is long, with a crisp, mouth-watering finish. A persistent fine bead and zesty sherbet gives extra lift to these delicious aromas and flavours. (TIP.. allow the wine to develop in the glass and savour each drop!)

toasted nut \cdot sweet pastry \cdot lemon \cdot crisp & mouth-watering finish

VINTAGE

After a dry season we picked Chardonnay solely from the estate vineyard in Carey Gully with a perfect balance of flavour and moorish citrus acidity.

This vineyard site is moderate to steeply undulating and the soils are predominantly weathered skeletal soils over weathered stone and ironstone with good drainage and good moisture retention. The plantings have been carried out since 1984 on the undulating slopes around 550 metres in altitude. The whole site is harvested by hand.

WINE MAKING

The juice for this wine was fermented in 100% stainless steel to preserve freshness and fruit purity, and underwent full malolactic ferment to soften the high acid level. The Beltana is a snapshot of what Chardonnay delivers from great sites in the Adelaide Hills from vintage to vintage.

ENJOY WITH

Oysters, seared scallops.

ACCOLADES

3 Merit Wine | 97 points | Huon Hooke | The Real Review | October 2022 Sparkling Trophy | 2022 Adelaide Hills Wine Show



deviationroad.com

WINE MAKER FIRST DISGORGED TIME ON LEES DOSAGE Kate Laurie September 2022 minimum six years 6g/L ALCOHOL VARIETY BOTTLE FORMAT RRP

12.5% Chardonnay 750mL / magnum (LD 2011) A \$105



2016