

# DEVIATION ROAD

ADELAIDE HILLS

## LOFTIA VINTAGE BRUT

2020

*Our Méthode Traditionnelle sparkling wines are fermented, bottled and disgorged by hand, on-site at our Longwood winery as we continue a five generation winemaking tradition.*

*Flamish & Kate Laurie*

### STYLE

Loftia is famously crisp and zesty, the perfect aperitif style sparkling wine. Minimum three years lees ageing has produced a complex yet restrained and elegant wine with fresh aromas of pear, candied lemon zest, fresh baked pastries and nougat.

*pear · almond croissant · citrus zest · freshly baked bread · citrus finish*

### VINTAGE

We source fruit from sites located above 500m in the Lenswood and Piccadilly Valley regions of the Adelaide Hills. These sites consistently produce outstanding Pinot and Chardonnay for sparkling wine.

2020 was a season of low rainfall and warm start to summer, however we escaped any extreme heatwaves in January and cooler conditions in Autumn produced fruit of exceptional power, particularly in the Chardonnay.

### WINE MAKING

Different parcels of pinot noir and chardonnay grapes were all hand-picked and then fermented in stainless steel tanks. Only a few select parcels 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. In 2020 the Chardonnay shone and makes up 90% of this vintage blend. The remaining 10% Pinot adds texture and mid palate flavour.

We tirage (bottle) the wine by hand and store the bottles at 14°C for a long consistent second ferment. After a minimum of three years, small batches are riddled and hand disgorged 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.



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WINE MAKER Kate Laurie  
FIRST DISGORGED October 2023  
TIME ON LEES minimum three years  
DOSAGE 5g/L

ALCOHOL 12.5%  
BLEND 90% Chardonnay + 10% Pinot Noir  
BOTTLE FORMAT 750mL / magnum  
RRP A \$48

