DEVIAT/ON ROAD

ADELAIDE HILLS CHARDONNAY



SMALL BATCH SERIES



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

Hamish & Kate Laurie

STYLE

A complex and layered palate with chalky minerality, white nectarines, fresh lemon blossom and precise natural acidity. Toasty notes of macadamia nuts and a dry, textural finish.

White nectarine \cdot lemon blossom \cdot citrus notes \cdot macadamia

VINTAGE

A text-book vintage with cool and dry conditions which allowed us to keep fruit on the vines for longer to give greater complexity and flavour.

WINE MAKING

Multiple clones of Chardonnay were handpicked into small baskets before being basket pressed. The juice was fermented in French oak barriques (25% new). Most barrels underwent spontaneous fermentation with indigenous yeasts, while others were seeded with select strains.

Frequent bâttonage 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 nine months prior to racking, blending and bottling.

WINE MAKER RELEASE DATE **CELLAR BOTTLE FORMAT**

Kate Laurie February 2022 five to eight years 750ml

ALCOHOL OAK **CLONES RRP**

12.5% 100%, French, 25% new Mendoza, 95, 76, IIoVI A \$55

