

DEVIATION ROAD

ADELAIDE HILLS

LOFTIA VINTAGE BRUT

2018



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. Premium Pinot Noir gives aromas of rose petal, red apple and spice which precede the creamy mousse and citrus finish that the Chardonnay delivers.

baked red apple · 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. 2018 had a warm summer and cooler than average March which produced fruit with great depth of flavour.

WINE MAKING

Different parcels of pinot noir and chardonnay grapes were all hand-picked and then fermented in stainless steel tanks. Select parcels only 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°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.

ENJOY WITH

BBQ scallops, tea-smoked duck, pistachio tart.

ACCOLADES (2017 vintage)

94 points | Halliday Wine Companion | August 2020
92 points | Huon Hooke, The Real Review | April 2021
94 points | Tyson Stelzer's Australian Sparkling Wine Report | 2020
#1 Sparkling wine under \$50 | Tyson Stelzer's Australian Sparkling Wine Report | 2020

deviationroad.com

WINE MAKER Kate Laurie
RELEASE DATE November 2021
TIME ON LEES minimum three years
DOSAGE 7g/L

ALCOHOL 12.5%
BLEND 50% Chardonnay + 50% Pinot Noir
BOTTLE FORMAT 750mL / magnum (LD 2011)
RRP A \$48

