

DEVIATION ROAD

2018

ADELAIDE HILLS

SOUTHCOTE BLANC DE NOIRS

SMALL BATCH SERIES



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.

It was on their property 'Southcote', in Pt Elliot that Hamish's great-great grandmother, Mary Laurie first made wine using the grapes planted by her late husband, Buxton. In honour of Mary and Buxton's vision, we have named our newest addition to the sparkling range 'Southcote', showcasing the best Pinot Noir parcels of the vintage.

Hamish & Kate Laurie

STYLE

The Southcote showcases the power and finesse that Pinot Noir brings to sparkling wine and produces a snapshot of what Pinot Noir gives from vintage to vintage. Fresh red apple, quince and raspberry aromas abound on the nose with toasted biscuit notes adding complexity. The palate has a lovely creamy mousse finished with crisp citrus acidity, balanced by a low dosage.

quince · red apple · raspberries · rhubarb crumble · sweet spice

WINE MAKING

Blanc de Noirs, translates as white from black. By keeping the fruit chilled at harvest and immediately whole bunch pressing the grapes into stainless steel tanks (preserving freshness and purity), there is minimal skin contact of the juice, producing a white coloured wine. This base wine is then blended and hand bottled in the Spring to undergo the second fermentation which produces the famous sparkle. After a minimum of 24 months, each bottle is riddled and hand disgorged on site at our Longwood winery. The dosage liquor used to balance the final wine is crafted using a blend of aged reserve wines.

VINTAGE

2018 was characterised by lower-than-average rainfall and a warm January/February period but cooler March. This resulted in fruit with intense flavour and aroma. The natural acidity was preserved by not putting the parcels in this wine through malolactic ferment. Sourced from the cooler, east facing sites in the Piccadilly Valley and Carey Gully regions of the Hills this fruit is protected from the extreme heat events and harsh summer sun that can prevail in warmer seasons. This is essential for producing sparkling wine in the Deviation Road style.

ENJOY WITH

Crab, Thai food, roasted pork.

REVIEWS

92 points | Huon Hooke, The Real Review | April 2021

deviationroad.com

WINE MAKER Kate Laurie
RELEASE DATE February 2021
TIME ON LEES two years
DOSAGE 8g/L

ALCOHOL 12.5%
VARIETY Pinot Noir
BOTTLE FORMAT 750mL
RRP A \$50

