

DEVIATION ROAD

ADELAIDE HILLS

HILLSTOWE BRUT RESERVE

SMALL BATCH SERIES

NV



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

A crisp aperitif-style sparkling, showing fresh strawberries and quince aromas with baked pear and biscuit notes.

strawberry · quince · pear · crisp & mouth-watering finish

VINTAGE

We source fruit from sites located above 550m in the Lenswood and Piccadilly Valley regions of the Adelaide Hills. These sites consistently produce outstanding Pinot and Chardonnay for sparkling wine.

2020 produced low yields due to cool weather at flowering. Mild conditions from January to April augured well for steady ripening and excellent flavour development across all varieties.

WINE MAKING

The fruit is all hand-picked and whole bunch pressed into tank for fermentation. Fermentation lasts around 12 days and the wines go through malolactic ferment over winter to soften the acids before blending.

We tirage the wine by hand and store the bottles at 14° for a long consistent second ferment. Each bottle is riddled and hand disgorged on site in our Longwood winery. The dosage liquor is crafted using a blend of base wines that have been aged for at least 12 months.

ACCOLADES

91 points James Suckling (December 2022)

deviationroad.com

WINE MAKER Kate Laurie
BASE VINTAGE 2020
VARIETY PN 65% CH 23% M 12%
FIRST DISGORGED September 2022

ALCOHOL 12%
DOSAGE 8g/L
BOTTLE FORMAT 750mL
RRP A \$42

