

# DEVIATION ROAD

ADELAIDE HILLS

BELTANA BLANC DE BLANCS

LATE DISGORGED - 100 BOTTLES

2011



*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.*

*A special late disgorged release of our flagship sparkling. 100% Chardonnay, the creamy rich palate is long and full with our signature crisp, mouth watering finish, showcasing the quality of an exceptional Adelaide Hills vintage.*

*Flamish & Kate Laurie*

## STYLE

Baked citrus tart, chalky minerality with lingering roasted macadamia and hints of nougat. Lifted by honeysuckle floral notes. The palate is flavoursome, with low dosage showcasing the developed flavours of white stone fruits balanced by our signature fine acid line.

*lemon curd · buttered raisin toast · sea spray*

## VINTAGE

A dry, mild season from Spring to Summer produced fruit with power. Early picking was essential to retain the vibrant citrus acidity, resulting in a complex wine with amazing ageing potential.

## WINEMAKING

Each parcel was handpicked and whole bunch pressed separately into tank for settling. Fermentation of these small batches lasts around 12 days and the wines then go through malo-lactic ferment over winter to soften the acidity. Careful blending of the base wines is carried out in spring to decide the final composition of the Beltana vintage sparkling. We then tirage (bottle) the wine and store the bottles in cool store where the temperature is just right for a long consistent second ferment.

After a minimum of 12 years ageing on lees, each bottle has been riddled and hand disgorged on site in our Longwood winery.

### deviationroad.com

WINE MAKER Kate Laurie  
LATE DISGORGED January 2023  
DOSAGE 7g/L

ALCOHOL 12.5%  
VARIETY 100% Chardonnay  
BOTTLE FORMAT 750mL  
RRP A \$135