

# DEVIATION ROAD

## ADELAIDE HILLS

### ALTAIR BRUT ROSÉ

MV



*Deviation Road sparkling wines are fermented, bottled and disgorged by hand, on-site at our Longwood winery.*

*Hamish & Kate Laurie*

#### STYLE

Pinot Noir gives the Altair power and riper red fruit aromas and Chardonnay produces citrus lift and gives the wine finesse. Sweet strawberry, cherry and spice aromas follow through to the palate, where the lively bubbles add lift and balance the fruit flavours, finishing with wonderful length and supple mouth feel.

*strawberry · morello cherry · spice · citrus lift*

#### WINE MAKING

The fruit is all hand-picked and whole bunch pressed into tank for fermentation. A remaining parcel of Pinot Noir is fermented as red wine in open top fermenters with daily plunging. Fermentation lasts around 12 days and the wines go through malolactic ferment over winter to soften the acids. Blending then takes place, combining the clear base wine with around 4-7% of the red wine to achieve the pale pink colour and fruit lift that is signature of this wine.

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. Small batches are disgorged at a time 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 for at least 12 months.

#### VINEYARD

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.

#### ENJOY WITH

Tuna sashimi, salmon, chilli prawns.

#### ACCOLADES

95 POINTS | 2021 Halliday Wine Companion  
94 POINTS | 2020 Tyson Stelzer's Australian Sparkling Wine report  
Top Gold (95 Points), Adelaide Hills Wine Show 2018  
Sparkling Rosé of the Year, Tyson Stelzer 2017

[deviationroad.com](http://deviationroad.com)

WINE MAKER Kate Laurie  
BASE VINTAGE 2019 (85%)  
BLEND PN + CH  
TIME ON LEES min. 12 months  
DOSAGE 8.4g/L

ALCOHOL 12.5%  
pH 3.2  
TA 6.6g/L  
BOTTLE FORMAT 750mL / magnum  
RRP A \$38

