

DEVIATION ROAD

2021

ADELAIDE HILLS LOFTIA VINTAGE BRUT



Our Méthode Traditionnelle sparkling wines are fermented, bottled and disgorged by hand, on-site at our Longwood winery. The signature elegance and flavour of our wines comes from high-altitude, cool-climate vineyard sites in the Adelaide Hills.

Hamish & Kate Laurie

STYLE

Loftia is famously crisp and zesty, the perfect aperitif style sparkling wine. 2021 is our 12th Loftia vintage release.

Minimum three years lees ageing has produced a complex yet restrained and elegant wine with fresh aromas of pear, candied lemon zest, toasted sourdough and oyster shell minerality.

pear · candied lemon zest · toasted sourdough · oyster shell minerality

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.

A very cool and late vintage produced fruit of exceptional power and finesse.

WINE MAKING

Different parcels of pinot noir and chardonnay grapes were all hand-picked and then fermented in stainless steel tanks. Only a few select parcels 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. In 2021 the Chardonnay shone and makes up 80% of this vintage blend. The remaining 20% Pinot adds texture and mid palate flavour.

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.

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WINE MAKER	Kate Laurie
FIRST DISGORGED	August 2024
TIME ON LEES	minimum three years
DOSAGE	7.5g/L

ALCOHOL	12.5%
BLEND	80% Chardonnay + 20% Pinot Noir
BOTTLE FORMAT	750mL
RRP AUD	\$48

