

DEVIATION ROAD

ADELAIDE HILLS

LOFTIA VINTAGE BRUT

LATE DISGORGED RELEASE

2014



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

Flamish & Kate Laurie

STYLE

Loftia is famously crisp and zesty, the perfect aperitif style sparkling wine. Aromas of lemon zest on the nose precede the creamy mousse and citrus finish.

dried citrus peel · lemon sherbet · dark rye bread

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.

2014 was a very low yielding vintage and the fruit we picked showed intensity in both flavour and aroma.

WINE MAKING

Different parcels of fruit were hand-picked and whole bunch pressed separately into tank for settling.

Fermentation of these small batches lasts around 12 days. A small portion (10%) of the wine was fermented and aged in old oak to give extra texture. Full Malolactic ferment took place to soften the acidity and add complexity.

Blending of the base wines is carried out in early spring before we tirage (bottle) the wine. 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.

After a minimum of 10 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 2024
DOSAGE 8g/L

ALCOHOL 12%
VARIETY 50% CH | 50% PN
BOTTLE FORMAT 750mL
RRP A \$95

