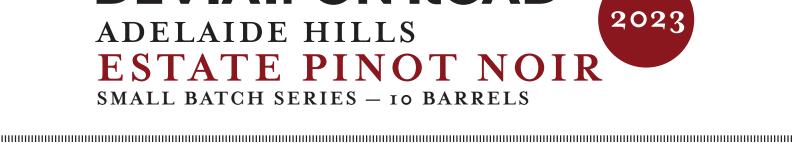
DEVIAT/ON ROAD





The signature elegance and flavour of our wines comes from high-altitude, cool-climate vineyards and five generations of winemaking tradition.

Hamish & Kate Laurie

STYLE

A complex and structural Pinot Noir with gravelly tannins and lifted sweet spice which opens up to layers of bright red fruits, herbal notes and minerality.

sweet spice \cdot cranberries \cdot cherry \cdot tobacco leaf \cdot dried bay leaf

VINTAGE & VINEYARD

2023 was a very long and cool season producing elegant, well-structured wines with excellent ageing potential.

This wine is produced from 16 year old Estate fruit, grown on a warmer western slope at 350m altitude. The rows run East West, preventing sunburn from late afternoon sun. We have been restoring organic matter to build up the top soil as it is very shallow. The top soil lies over layers of acidic clay and broken shale.

WINE MAKING

Four Pinot clones (predominantly MV6) were hand picked into small baskets followed by a cold soak pre-ferment to enhance the extraction of colour and aromatics.

After fermentation the skins are pressed out using our traditional basket press and the wine aged in French oak barriques for 10 months (25% new oak). After this period, we blend our finest parcels and hand bottle on-site.

unfiltered · basket pressed · 20% whole bunch ferment

deviationroad.com

WINE MAKER RELEASE DATE **CELLAR** BOTTLE FORMAT Kate Laurie May 2024 five to fifteen years 750ml

ALCOHOL OAK **CLONES** RRP

100%, French, 25% new MV6, 777, 667, Martini 18 A \$55

