

DEVIATION ROAD

ADELAIDE HILLS

ALTAIR BRUT ROSÉ

MV

LATE DISGORGED RELEASE

Our Méthode Traditionnelle sparkling wines are fermented, bottled, disgorged and labelled by hand, on-site at our Longwood winery as we continue a five generation winemaking tradition.

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, supple mouth feel and moorish acidity.

baked red apple · quince · almond croissant

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.

2018 had a warm summer and cooler than average March which produced fruit with great depth of flavour.

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 the signature of this wine.

We tirage the wine by hand and store the bottles at 14° for a long consistent second ferment. After a minimum of four 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 October 2023
DOSAGE 6g/L

ALCOHOL 12.5%
VARIETY 50% CH | 50% PN
BOTTLE FORMAT 750mL
RRP A \$65

