

# DEVIATION ROAD ADELAIDE HILLS WINE

## NV RESERVE BRUT



### STYLE

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

*baked apple · fresh citrus zest · oyster shell minerality · citrus finish*

### WINE MAKING

The fruit is all hand-picked and whole bunch pressed into tank for fermentation. Fermentation lasts around 12 days and the wines go through malolactic ferment over winter to soften the acids.

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.

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WINE MAKER	Kate Laurie	COUNTRY	AUSTRALIA
BASE VINTAGE	2018 (90%)	DISGORGED	2019
ALCOHOL	12%	DOSAGE	8g/L
TIME ON LEES	15 months	pH	3.35
VARIETY	50% PN + 50% CH	TA	5.8g/L

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