



Champagne

VS

Sparkling

Masterclass

Tasting Notes

Bracket One

2015

DEVIATION ROAD

ADELAIDE HILLS

BELTANA BLANC DE BLANCS

SMALL BATCH SERIES



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

Hamish & Kate Laurie

STYLE

Beltana is produced using 100% Chardonnay grapes selected from the cool, high altitude slopes in the Adelaide Hills. The finest parcels with the greatest ageing potential are selected to make the Beltana, which is one of our 'Small Batch Series' wines.

The 2015 release has incredible purity, with lemon and patisserie notes layered over aromas of green apple, preserved lemon and flint. A medium dosage balances the textural complexity on palate with our signature crisp, mouth-watering finish. A persistent fine bead and zesty sherbet gives extra lift to these delicious aromas and flavours. (TIP.. allow the wine to develop in the glass and savour each drop!)

lemon blossom · flint · baked lemon curd tart · crisp & mouth-watering finish

VINTAGE

A wet winter and dry growing season produced fruit with excellent ripeness and acid balance. Beltana was picked from the highest and coolest site we source from in the Piccadilly Valley.

The fruit was picked early so it retained excellent natural acidity and didn't accumulate sugars too quickly. Our hand-picking team selected bunches from the Eastern side primarily, and those from deep within the canopy.

WINE MAKING

The juice for this wine was fermented in 100% stainless steel to preserve freshness and fruit purity, and underwent full malolactic ferment to soften the high acid level from this site. the Beltana is a snapshot of what Chardonnay delivers from great sites in the Adelaide Hills from vintage to vintage.

ENJOY WITH

Oysters, seared scallops.

ACCOLADES (2014 vintage)

97 points | 2022 Halliday Wine Companion | August 2021
Sparkling Wine of the Year | 2022 Halliday Wine Companion | August 2021
96 points | Tyson Stelzer, WBM Magazine | June 2021
96 points | Huon Hooke, The Real Review | April 2021

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WINE MAKER
RELEASE DATE
TIME ON LEES
DOSAGE

Kate Laurie
December 2021
minimum six years
3g/L

ALCOHOL
VARIETY
BOTTLE FORMAT
RRP

12%
Chardonnay
750mL / magnum (LD 2011)
A \$105



Bracket One



BLANC DE BLANCS 2016

VINTAGE

The 2016 vintage was characterised by particularly marked weather variations: spring was cool, wet and relatively late whereas summer was warm and dry with a heatwave in late August followed by dry and sunny weather over the harvest period which was highly beneficial to the ripening of the grapes. Our Pinot noirs thrived in these dry, sunny conditions and the heat has given them an intensely fruity character and silky smooth texture. The Chardonnays are just as outstanding although more chiselled and saline in character.

Harvests from 15 September to 1 October 2016.

This Blanc de Blancs 2016 reveals the lovely hallmark signature of Avize's white soils, able to achieve that rare Chardonnay balance of energy, power and finesse. Delicious!

TASTING NOTES

Golden yellow hue with bright highlights.

Magnificent, soft and even bubbles.

Bouquet of white flowers (jasmine, orange blossom), citrus zest (lemon) and wheat complemented by an impression of iodine freshness, sea spray, sea breeze and powdered chalk. A few smoky notes and a reductive, calcareous quality, reminiscent of grilled almonds, emerge after aeration.

The palate is creamy and caressing, revealing softness and finesse; coated velvet-like textures that quickly give way to fresh, marine, powdery and concentrated sensations. One has the impression of biting into a ripe, juicy fruit bursting with a lingering and mouth-watering zesty freshness. The finish is smooth, saline and stretches out like a shaft of sunshine, luminous and drying yet never brittle.

PRODUCTION

ORIGIN: Our "La Côte" Estate

CRU: Avize

GRAPE VARIETY:
100% Chardonnay

WINE IN OAK: 28%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 7g/l



Bracket One

Michel Genet Blanc de Blancs 2016



Producer:

Michel Genet—a distinguished grower-producer based in Chouilly, in the prestigious Côte des Blancs. The estate's lineage goes back generations, with today's team (Antoine, Vincent, and Agnès Genet) maintaining organic practices, hand-harvesting, and separate vinification by parcel to preserve expression of terroir Cuvée: MG BB Vintage Grand Cru 2016 (100% Chardonnay)

Aging: 7 years on lees before disgorgement

Production: ~9,000 bottles

Tasting Notes:

The wine is golden yellow with satiny bronze reflections.

On the nose, this Grand Cru Blanc de Blancs captivates with an exuberant burst of citrus—lemon, kumquat, bergamot—melding brightness and vivacity. With time, it deepens into more refined aromas of dried fruits and pastry.

The palate is masterfully balanced: creamy texture meets zesty, lively acidity, underscored by a gentle, salivating bitterness that imparts elegance without excess. Subtle nuances of candied citrus, dried fruits, spice, and mocha lend depth and complexity.

Optimal Window: 2023–2027

Serving Temp: ~8 °C

Bracket One

HOUSE OF ARRAS TASMANIA

AUSTRALIA'S MOST AWARDED SPARKLING WINE

In 1988, Ed Carr embarked on a journey to craft an exceptional Australian sparkling wine, equal to the world's best. In 1995, House of Arras was founded; the name 'Arras' means 'rich tapestry'. House of Arras is Australia's most awarded sparkling wine brand with over 110 trophies and more than 290 gold medals to date.

BLANC DE BLANCS 2015



OVERVIEW

A wine that truly expresses the elegance and sophistication of Tasmanian Chardonnay when paired with meticulous winemaking and extensive aging in tirage. The House of Arras Blanc de Blancs is a tribute to Chardonnay; a variety often considered the pinnacle of classic sparkling wine varieties for its elegance and longevity.

GRAPE VARIETY

Chardonnay

COLOUR

Pale straw with a fresh green edge. Exhibiting an ultra-fine and persistent bead.

NOSE

Fragrant aromas of sea spray, grapefruit pith, white flowers and fresh pastry.

PALATE

An intensely focused wine of fantastic tension and poise, expressing characters of lemon zest, sourdough and natural yogurt. The extra Brut dosage exposes the superb finesse and balance with a bright and refreshing natural acidity to finish.

VINEYARD REGION

Tasmania (East Coast, Derwent Valley, Coal River Valley & Pipers River)

VINTAGE CONDITIONS

A temperate and dry year with an excellent fruit set and final yield. Berry size was near perfect and the fruit retained a high natural acidity which required additional hang time to moderate.

The wines from this vintage exhibit fantastic structure and poise, showcasing all the classic characters of a cool and balanced season through to harvest.

WINEMAKING

A sophisticated Blanc de Blancs style that is always crafted from the best Chardonnay of the vintage. Pristine Chardonnay fruit was hand-picked and gently bunch pressed to ensure the extraction of the finest juice. Primary fermentation was in stainless steel and first use French oak barriques (10%), and then underwent malolactic fermentation to add further softness and character to the wine. After seven years on lees maturation the disgorged wine is completed with a tailored dosage to create a style of great sophistication and poise.

TIRAGE

6 years

WINE ANALYSIS

Dosage: 2.5g/L
pH: 3.15
Acidity (TA): 7.6g/L
Alc/Vol: 13.2%

RELEASE NUMBER

10TH Release

WINEMAKER

Ed Carr

FOOD MATCH

Fresh seafoods, natural or with a nuance of exotic spice.

Bracket Two



BRUT RÉSERVE



THE « CUVÉE »

All the know-how of our firm is revealed in its ability to reproduce each year a blend which is consistent in style and in quality. Elegant and refined, the cuvée Brut Réserve is the champagne of all occasions.

The Brut Réserve is a blend in equal parts of the three champenois grape varieties: pinot noir, pinot meunier and chardonnay from 30 different crus. 25% reserve wines are used to produce this cuvée:

- The Pinot Noir (bringing structure, body and power) is mainly produced from some of the best crus of the Montagne de Reims.
- The Pinot Meunier (ensuring freshness, roundness and fruitiness) is issued from several crus from the Vallée de la Marne and from the Epernay area.
- The Chardonnay (adding its aromatic complexity, finesse, elegance and lightness) comes from Epernay and some of the best crus of the Côte des Blancs.

After four years ageing in our cellars, its style combines complexity, balance and distinction.

VINIFICATION & MATURATION

Once harvested, the grapes are immediately and delicately pressed. The must undergoes a first débourage (settling) at the press house and a second in our winery, à froid (at 6°C) over a 24 hour period. The alcoholic fermentation takes place at a low temperature (18°C) in temperature-controlled stainless steel vats, with each variety and the production of each village kept separate until final blending. All our wines go through a malolactic fermentation. After tasting, blending and bottling, the secondary fermentation (prise de mousse) and maturing take place in the cool atmosphere of our cellars located 33 metres below street level. Each bottle is given a traditional remuage (hand riddling) before disgorging and dosage, and the wines rest for a minimum of three months before being released.

TASTING NOTES

Pol Roger Brut Réserve displays a beautiful golden straw coloured hue, as well as abundant and fine bubbles. With a powerful and attractive nose, it first delivers aromas of fruit (pear, mango ...) and then releases light flavours of honeysuckle and white jasmine, lingering on vanilla and brioche notes. Behind a frank and dynamic attack, the wine encompasses a nice harmony and a pleasant freshness, whilst preserving some structure. On the palate, flavours of cooked fruit (quince jelly, apricot jam) happily mingle with fragrances of beeswax and acacia honey. The long-lasting aromas, composed of both fruity (candied orange peel, tangerine...) and spicy notes (cardamom, anis) is outstanding.

FOOD PAIRINGS

The structure and vinosity, elegance and freshness, captured in this Brut Réserve offer an

Bracket Two

HOUSE OF ARRAS TASMANIA

AUSTRALIA'S MOST AWARDED SPARKLING WINE

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BRUT ELITE CUVÉE 1801



OVERVIEW

The House of Arras Brut Elite is a unique sparkling wine from Australia's most awarded sparkling house. Made predominantly from a single vintage, the wine's exceptional complexity and consistent style is achieved through a portion of multi-vintage blending. The Cuvée Number, displayed on the label, identifies the predominant vintage and batch number.

GRAPE VARIETY

Pinot Noir 61.9%, Chardonnay 29.2%, Pinot Meunier 8.9%

COLOUR

Light straw, with a green and gold hue. A fine and persistent bead.

NOSE

Lifted, complex and beguiling aroma of gunflint, fresh white stone fruit, grapefruit pith, lanolin and oyster shell.

PALATE

Red fruit drive with generous flavours, fine minerality and viscosity. A seamless and elegant palate with flavours of desiccated blood orange, lychee, malted barley and truffle. A firm natural acidity provides the backbone for the longevity and vibrancy of this elegant style.

VINEYARD REGION

Tasmania (Derwent Valley, East Coast, Coal River Valley, Tamar Valley & Pipers River)

VINTAGE CONDITIONS

A cooler than average winter saw cold temperatures persist into October resulting in a slow start of vine growth. Fortunately, the weather improved from November and excellent conditions for flowering resulted

in a strong fruit set. Warm and dry conditions then persisted through until harvest allowing full and even ripening. This vintage year will be recognised for its precise line, elegant structure and great longevity.

WINEMAKING

Blended from all three of the varieties for Premium Sparkling wine. The inclusion of Pinot Meunier gives a softness and approachability after 4 years in tirage. An intriguing and complex style, expressing the attributes of extensive tirage maturation. The elegant structure depth of character and precise acid line being key features of the finest Tasmanian Cuvées.

TIRAGE

4 years

WINE ANALYSIS

Dosage: 3.6g/L

pH: 3.13

Acidity (TA): 7.3g/L

Alc/Vol: 12.8%

RELEASE NUMBER

12TH Cuvée Release

WINEMAKER

Ed Carr

FOOD MATCH

Fresh seafood, poultry and light game meat dishes.

Bracket Two

Serveaux Fils Carte d'Or NV



Appellation: Champagne

Cuvée: Brut Carte d'Or

Annual Cuvée production: 850 cases (x12 bottles)

Grape varieties:

60 % Chardonnay, 20 % Pinot Meunier, 20 % Pinot Noir

Soil: Chalk with limestone and clay

Viticulture: HVE Certification

Vinification: Stainless steel vats

Malolactic fermentation: Partial

Location: The Serveaux vineyards are nicely nestled in a wide open loop of the Marne River with a southern exposure. A nice proportion of Chardonnay from Barzy and Passy sur Marne highlights the Pinot Meunier

Dosage: 6 g/l

Aged on lees: 36 months

Organoleptic characteristics: Deep golden colour, rich nose, wonderful palate with aromas of citrus fruit and a lovely long finish

Tasting recommendations: Aperitif and a nice companion with white meat

Bracket Two

2021

DEVIATION ROAD LOFTIA VINTAGE BRUT



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

Hamish & Kate Laurie

STYLE | Loftia is famously crisp and zesty, the perfect aperitif style sparkling wine. Minimum three years lees ageing has produced a complex yet restrained and elegant wine with fresh aromas of pear, candied lemon zest, fresh baked pastries and nougat.

pear · almond croissant · citrus zest · freshly baked bread · citrus finish

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.

2020 was a season of low rainfall and warm start to summer, however we escaped any extreme heatwaves in January and cooler conditions in Autumn produced fruit of exceptional power, particularly in the Chardonnay.

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..

WINEMAKER

Kate Laurie

ALCOHOL

12.5%

FIRST DISGORGED

August 2024

BLEND

80% Chardonnay 20% Pinot Noir

TIME ON LEES

minimum three years

BOTTLE FORMAT

750mL

DOSAGE

7.5g/L

RRP

A\$48



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Bracket Three

DEVIATION ROAD

ALTAIR BRUT ROSÉ

MV



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

Hamish & Kate Laurie

STYLE | Pinot Noir and Meunier give the Altair power and riper red fruit aromas, and citrus lift and finesse from the Chardonnay. The addition of multi-vintage reserve wines adds depth and complexity. The fine, creamy mousse complements the peach and citrus characters. Bottle fermented and aged before a low dosage is added to balance the texture and acidity of the wine.

peaches · strawberry · grapefruit · citrus lift

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.

2021 gave us a text-book vintage with cool and dry conditions which allowed us to keep fruit on the vines for longer to give greater complexity and 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 signature of this wine.

We tirage the wine by hand and store the bottles at 14°C 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.

WINEMAKER
BASE VINTAGE
TIME ON LEES
DOSAGE

Kate Laurie
2019 (87%)
24 months
4g/L

ALCOHOL 12.5%
BLEND 60% Pinot Noir 40% Chardonnay
BOTTLE FORMAT
RRP



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Bracket Three

Moët & Chandon Rosé Impérial Pinot Noir Meunier Chardonnay



COMPOSITION

The intensity of the Pinot Noir dominates, contributing almost half of the blend. Meunier brings roundness, while Chardonnay brings its generous elegance to the two other grape varieties. Depending on the year, 20 to 30% of reserve wines complete the intensity, subtlety and consistency of Moët Impérial Rosé champagne.

A RADIANT APPEARANCE

Bright pink adorned with amber glints.

A DELICATE NOSE

The lively and intense bouquet is full of red fruits: wild strawberry, raspberry, cherry, etc. Then, a scattering of rose petals inspire floral nuances, underscored with a slight hint of pepper.

An expressive, intense and supple palate

Strawberry, raspberry, redcurrant: the juicy and persistent intensity of the red berries explodes onto the palate, joined by the fleshy, then firm peach aromas. The finish is structured by the freshness of a subtle peppery and minty note.

DOSAGE

7 to 9 g/liter - Champagne Brut

Cellaring time

21 months

Aging after disgorgement

3 months

CHROMATICITY

Moët Impérial Rosé champagne calls to mind: a plethora of red, pink and amber tones, a brightly-coloured candy apple, a green bouquet of mint leaves, dill, basil and verbena, the fleeting vision of a black pepper grain.

TEXTURES

The quest for soft textures underscored by a slight bitterness. The elegant softness of turbot. The mouthwatering sensation of a tangy red berry.

Bracket Three

Camille Savès – Rosé



60% Bouzy Chardonnay, 40% Bouzy Pinot Noir (12% still wine)

100% of grapes are exclusively from southeastern vineyard of Bouzy (chalky subsoil covered with a rich seam of alluvium).

The grapes are hand selected on the vine for optimum maturity, then gently pressed to extract the best first-run juices.

The must is cold clarified before undergoing thermoregulated fermentation at 18 degrees without malolactic fermentation.

Vinified on lees for 7 months in stainless steel vats before blending with 20% reserve wines before bottling.

Disgorgement date is February 2024, 100% 2018

Minimum bottle-aged on lees - 4 years.

Dosage 7g.

The large proportion of Chardonnay makes this wine unique and gives finesse and length, Bouzy Pinot Noir gives body and richness, radiating in a bright medium salmon hue. Berry fruits, accentuated with cracked pink pepper and spice.

Malic acidity keeps juicy fruits lively and tangy.

Bracket Three

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BRUT ELITE ROSÉ CUVÉE 1801



OVERVIEW

The Brut Elite Rosé Cuvée 1801 is a multi-vintage based Rosé style of great sophistication and interest and is the first release of the label. The precise combination of the three classic varieties of Pinot Noir, Chardonnay and Pinot Meunier creates a complete and seamless wine. The extended tirage age builds beautiful complexity and structural elegance.

GRAPE VARIETY

Pinot Noir 64.0%, Chardonnay 27.4%, Pinot Meunier 8.4%

COLOUR

A contemporary Rosé of a pale rose gold hue with a fresh crimson edge. Exhibiting a very fine and persistent bead.

NOSE

Aromas of fresh red berries complemented by nuances of natural yogurt, brioche, white stone fruit and gunflint.

PALATE

A sophisticated dry palate with red fruit drive, elegant structure and excellent flavour persistence. Fruit flavours are reminiscent of cherry and lychee which are complimented by the secondary maturation characters of sourdough yeast and brioche. The low dosage exposes a beautiful balance of sugar, tannin and acidity.

VINEYARD REGION

Tasmania (Derwent Valley, Coal River Valley, Tamar Estuary and Pipers River)

VINTAGE CONDITIONS

A cooler than average winter saw cold temperatures persist into October resulting in a slow start to vine growth. Fortunately, the weather improved from November

with excellent conditions for flowering, resulting in a good crop set. The warm and dry summer and autumn saw the full ripening of fruit and this year will be recognised for its precise line and longevity in maturation.

WINEMAKING

A classic blend of the three noble varieties of premium, cold climate sparkling wine. The inclusion of Pinot Meunier adds texture to the middle palate and advances the maturation of the wine. The multi-vintage blend further builds the maturity and complexity into both aroma and palate.

The delicate Rosé characters are achieved by the inclusion of a selected Pinot Noir dry red wine into the original blend. The red component is specifically made for the Rosé to ensure it has bright fresh red berry fruit characters whilst minimising the tannin level to ensure the elegance of the wine style is retained.

TIRAGE

4 years

WINE ANALYSIS

Dosage: 2.5g/L
pH: 3.06
Acidity (TA): 6.6g/L
Alc/Vol: 12.9%

RELEASE NUMBER

1ST Release

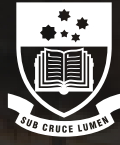
WINEMAKER

Ed Carr

FOOD MATCH

Soft cheeses, game meats and through to light and fruity dessert styles.

National Wine Centre of Australia



THE UNIVERSITY
of ADELAIDE

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