



# SWIFT

MÉTHODE TRADITIONNELLE

ORANGE

Swift hails from the elevated slopes of Orange, NSW. The cool climate and elevated vineyard sites are perfect for the production of traditional method sparkling wines. Hand picked fruit is gently handled and blended to create a range of premium sparkling wines now regarded as some of the best in Australia. Extended lees aging is a feature of the wines, rewarding with complexity yet retaining freshness and vibrancy.

## TASTING NOTE

## NEW RELEASE

## SWIFT 2010 BLANC DE BLANCS | D#2



### ABOUT THE WINE

The Orange Region excels at Chardonnay so it is no surprise that the pinnacle of the Swift range is a Blanc de Blancs – 100% Chardonnay. Not blended and tiraged bottled until after spending the 2010 vintage in Champagne on the Cote de Blancs. Tank fermented. 8 years on lees. Low dosage.

Hand picked. Tank fermented. Very little fining of the juice required. Cool ferment (less than 15oC). No malolactic fermentation. Acid retention is important. Eight months on lees prior to tirage bottling.

Two things stand out – the purity of the fruit and the complexity after 8 years on lees. Aromas leap out of the glass. The palate is scintillating with acidity and tension. There is also richness and depth. The texture is something that can only be achieved with patience.

### SPECIFICATIONS

VINEYARD/S		TIRAGED	DISGORGED	
Bantry Grove Vineyard - 1,012m above sea level		November 2010	November 2018	
ALCOHOL	pH	TA	DOSAGE	CELLAR
11.5%	3.08	9.2g/L	4g/L	5 Years



The Orange wine region is defined by elevation. Vineyards sit above the 600m contour line and rise to 1,100m in elevation. These elevated vineyard sites provide a cool climate suitable for making elegantly styled traditional method sparkling wines.

ORANGE | 600m - 1,100m elevation  
NEW SOUTH WALES