

## Printhie Wines Tasting Notes

Wine Name	Swift Blanc de Blancs
Vintage	2011
Disgorgment No.	1
Varietal	Chardonnay 100%
GI	Orange 100%
Vineyard(s)	Bantry Grove (990m ASL)
Key Characteristics	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. 10 years on lees. Low dosage.
Production Notes	A cool, wet growing season – fantastic for sparkling wine. Hand picked. Tank fermented. Very little fining of the juice required. Cool ferment (less than 15°C). No malolactic fermentation - acid retention is crucial. Eight months on lees prior to tirage bottling. 10 years on secondary fermentation lees in bottle. Dosage liqueur includes barrel fermented chardonnay and a tiny amount of brandy spirit that is undetectable on the palate but adds to the richness and texture.
Tasting Notes	Two things stand out – the purity of the fruit and the complexity after 10 years on lees. Aromas leap out of the glass. The palate is scintillating with acidity and tension. There is also richness and depth. This can only be achieved with patience. After 10 years the yeast from the secondary bottle fermentation have just about given everything they have to give. The more sophisticated dosage liqueur adds a new layer of texture.
Analysis	Alc – 11.5%, pH – 3.08, TA – 9.2gL, RS – 4.0gL

Cellaring	After 10 years of lees ageing this wine has developed incredible complexity due to the yeast lees contact in bottle. Now that it has been disgorged it will continue develop but down a different road – more along the lines of typical bottle maturation. The freshness of the wine is fantastic. It will continue to drink well for at least another 10 years (to 2030).
-----------	---

Sparkling Tirage Date	September 2011
Sparkling Disgorgement Date	March 2021
Sparkling Dosage Rate	4.75gL
Sparkling Pressure	9.0gL

Г