



# 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

## TROPHY WINNER

## SWIFT 2012 VINTAGE | D#1



### ABOUT THE WINE

We have used the two classic Champagne varieties to create the Swift Vintage – Chardonnay and Pinot Noir. The 2011 vintage is a hard act to follow but the 2012 more than accounts for itself in another outstanding release with extended yeast lees ageing.

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

The combination of a citrus backbone and red fruited mid-palate produces a lovely fruit profile. Add in the 6 years of lees ageing in bottle to build flavour and textural complexity and a touch of aldehyde to really lift the aromatics and you can see why we get excited about this wine.

### TROPHY - WINEWISE CHAMPIONSHIP 2020

### SPECIFICATIONS

VINEYARD/S		TIRAGED	DISGORGED	
Bantry Grove + Balmoral Vineyards		August 2012	November 2018	
ALCOHOL	pH	TA	DOSAGE	CELLAR
12.0%	3.12	8.7g/L	5.0g/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  
NEW SOUTH WALES | 600m - 1,100m elevation