

Swift Tasting Notes

Wine Name	Swift NV Cuvee No. 8
Vintage	NV (based on the 2012 vintage)
Varietal	Chardonnay 75%, Pinot Noir 25%
GI	Orange 100%
Vineyard(s)	Bantry Grove (1,000m ASL)
Key Characteristics	Swift Sparkling wines are single vineyard, high elevation wines that sit alongside the best sparkling wines from across Australia. The Cuvée is usually chardonnay dominant but embraces the complexity that pinot noir and reserve wines can bring to the blend. Long lees ageing (approx 96 months) adds richness. Low dosage enables greater purity and expression. Dosage liqueur included reserve wine from our perpetual reserve (75%) and barrel fermented chardonnay (25%). Low dosage of 5.5gL.
Production Notes	Sourced from a single vineyard with 2 different chardonnay blocks and 2 different pinot noir blocks, all hand harvested, whole bunch pressed, fermented & matured separately in tank until blending. MLF is minimal to preserve acidity and freshness. Approx 20% perpetual solera reserve wine added to the blend. Tirage bottled in early spring following vintage. This is the first disgorgement of the 2012 base wine bottling. The 2012 vintage was cooler and developing slower than the warmer 2013 vintage, hence the 2013 base Cuvée was disgorged and released earlier than the 2012 base Cuvée.
Tasting Notes	Wonderful freshness, vibrancy and complexity which can only be achieved with great fruit, gentle handling and patience – time in bottle. Terrific intensity of white fruit, florals, strawberry, brioche & nuttiness. Fine mousse is lively on the palate. Delicately balanced dosage. Long fine palate.
Analysis	Alc – 12.4%, pH - 3.13, TA – 8.1gL, RS – 5.5gL
Cellaring	With an extraordinary 8 years on secondary yeast lees in bottle the wine has a wonderful level of complexity. However, it will retain is freshness and vibrancy for quite some time now that it has been disgorged.
Sparkling Tirage Date	2 September 2012
Sparkling Disgorgement Date	September 2020, Dosage Rate 5.5.gL, Released September 2020. 600kPa