



## Swift Tasting Notes

Wine Name	Swift NV Cuvée Brut
Vintage	Non-vintage (based on the 2017 vintage)
Disgorgement No.	13
Varietal	Pinot Noir 53%, Chardonnay 32%, Pinot Meunier 15%
GI & Vineyard(s)	Orange 100%, Bantry Grove Farm (1000m ASL, 85%), La Colline (900m ASL, 15%)
Key Characteristics	Swift Sparkling wines are typically single vineyard, high elevation wines that sit alongside the best sparkling wines from across Australia. The NV Cuvée Brut is historically chardonnay dominant but embraces the complexity that pinot noir & meunier as well as reserve wines can bring to the blend. Long lees ageing adds richness and texture. Low dosage enables greater purity and expression.
Production Notes	Sourced from 2 vineyard blocks of chardonnay and 2 blocks of pinot noir at Newbridge and a single block of pinot meunier at the La Colline Vineyard. Hand picked. The 2017 bottling is unusual for the time in its incorporation of 2 vineyards and such a large percentage of pinot meunier (15%). Whole bunch pressed on a very slow press cycle. Very little fining or adjustment of the juice pre-ferment. Juice is clarified via cold settling to accentuate fruit character. Cool tank ferment (less than 15°C) and a very small proportion of barrel fermented wine in older, more neutral hogsheads (300 litres). Another unusual character of this wine is the dominance of red grapes (68%) over chardonnay. Limited amounts of malolactic fermentation - acid retention is crucial. The perpetual reserve wine (started in 2010) is added to the blend for additional complexity (15%). Tirage bottled quite late in January 2018. Disgorged in April 2023. Typically long lees ageing at 63 months. Expedition liqueur utilised our reserve wine from our perpetual reserve and barrel fermented chardonnay.
Analysis	Alc – 11.5%, pH - 3.02, TA – 8.1g/L, RS – 4.0g/L. Dosage Rate 4.0g/L. Sparkling Pressure 800 kPa.
Tirage Bottling Date	January 2018
Disgorgement Date	April 2023