



# 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

## MULTIPLY TROPHY WINNER

SWIFT NV CUVÉE | D#6 | RRP\$40



### ABOUT THE WINE

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 60 months) adds richness. Low dosage enables greater purity and expressiveness.

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.

- TROPHY BEST SPARKLING (NSW WINE AWARDS)
- TROPHY BEST WINE OF SHOW (ORANGE WINE SHOW)
- TROPHY BEST WHITE WINE (ORANGE WINE SHOW)
- TROPHY BEST OTHER WHITES (ORANGE WINE SHOW)
- GOLD 2018 ROYAL ADELAIDE WINE SHOW
- GOLD 2018 ROYAL QUEENSLAND WINE SHOW
- GOLD 2018 NSW WINE AWARDS
- GOLD 2018 ORANGE WINE SHOW

### SPECIFICATIONS

VINEYARD/S		TIRAGED	DISGORGED	
Bantry Grove Vineyard		September 2013	January 2019	
ALCOHOL	pH	TA	DOSAGE	CELLAR
12.4%	3.13	8.1g/L	5g/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