



Swift Tasting Notes

Wine Name	Swift NV Rosé Brut
Vintage	Non-Vintage (based on the 2016 Cuvée)
Disgorgement No.	9
Varietal	Chardonnay 49%, Pinot Noir 51%
GI & Vineyard(s)	Orange 100%, Bantry Grove Farm (1,000m ASL, 100%)
Key Characteristics	<p>Swift Sparkling wines are single vineyard, high elevation wines that sit alongside the best sparkling wines from across Australia. The Swift NV Rosé Brut blend utilises both classic sparkling varieties, chardonnay and pinot noir, to produce a wine of great fruit complexity. Pinot noir plays a crucial role, especially when adding a blush of colour. The inclusion of reserve wine (17%) from our perpetual reserve adds depth and character. Extended lees ageing (approx 60 months), finely tuned expedition liqueur provides additional complexity and texture. Low dosage (usually less than 6.0g/L) enables greater purity and expression. The addition of pinot noir still red wine (4%) at disgorgement not only provides a blush of colour but further enhances the red fruit character of this highly awarded wine.</p>
Production Notes	<p>Sourced from 2 vineyard blocks of chardonnay and 2 blocks of pinot noir. Hand picked. 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. Very limited amounts of malolactic fermentation - acid retention is crucial. The perpetual reserve wine (started in 2010) is added to the blend for additional complexity. Tirage bottled in early spring 2016. Disgorged in July 2022.</p>
Tasting Notes	<p>Pale but bright soft pink colour. The combination of a dark citrus strawberry, cherry red fruit provides rich fruit complexity. Add in the 6 years of lees ageing in bottle to build the baked pastry, brioche character and textural complexity it is easy to see why this wine has twice been NSW Sparkling Wine of the Year. Very more-ish and a great match with food.</p>
Analysis	<p>Alc – 12.0%, pH – 3.05, TA – 97.9g/L, RS – 6.0g/L. Dosage Rate 6.0g/L. Sparkling Pressure 800 kPa</p>
Cellaring	<p>After 6 years of lees ageing this wine has developed wonderful complexity. Now that it has been disgorged it will continue develop but down a different road – more along the lines of typical bottle maturation. It should drink well as it evolves over the next 5 years.</p>
Tirage Date, Disgorgement Date, Release Date	September 2016, July 2022, September 2022