



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

CURRENT RELEASE

SWIFT NV ROSÉ | #4

ABOUT THE WINE

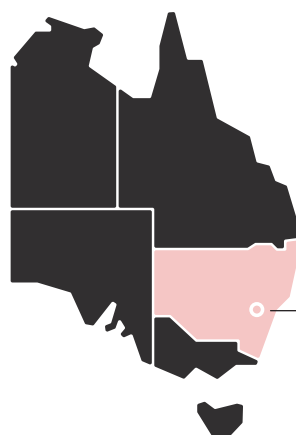
Swift Sparkling wines are single vineyard, high elevation wines that sit alongside the best sparkling wines from across Australia. This Rosé is chardonnay dominant. Pinot Noir and reserve wines brings complexity. A 2% addition of pinot noir red wine added at disgorgement adds the colour and lifts the pinot profile. Long lees ageing (approx 84 months) adds richness. Low dosage enables greater purity and expressiveness.

Source from a single vineyard with 2 different chardonnay blocks and 2 different pinot noir blocks, all hand harvested, whole bunch pressed, fermented & matured separately until blending. MLF is minimal to preserve acidity and freshness. Tirage bottled just before spring following vintage.

Copper, salmon colouring. Obvious red fruit lift on the nose. Wonderful depth of fruit from chardonnay & brioche/nutty lees character. Retains freshness, vibrancy and intensity. Lovely palate texture on the palate. Long fine dry finish with delicately balanced dosage.

SPECIFICATIONS

VINEYARD/S			TIRAGED	DISGORGED
Bantry Grove			August 2012	January 2020
ALCOHOL	pH	TA	DOSAGE	CELLAR
12.6%	3.11	8.2g/L	6g/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