



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

NEW RELEASE

SWIFT 2010 BLANC DE BLANCS | D#1



ABOUT THE WINE

The chardonnay is hand picked from an elevated, east facing vineyard on the south-eastern boundary of the region. Delicate handling throughout the winemaking process delivers a base wine with wonderful acid structure and fruit balance. Extended lees aging delivers complex toast characters supported by persisting fresh white fruits. While still youthful it will continue to reward with some further lees age.



DAVE SWIFT
OWNER

93

TYSON STELZER
WBM - TOP 100

SPECIFICATIONS

VINEYARD/S		TIRAGED	DISGORGED	
Bantry Grove Vineyard - 1,012m above sea level		November 2010	September 2016	
ALCOHOL	pH	TA	DOSAGE	CELLAR
11.5%	3.15	9.2g/L	3g/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