



SWIFT

MÉTHODE TRADITIONNELLE

ORANGE

Lorem ipsum

TASTING NOTE

CURRENT RELEASE

SWIFT 2016 BLANC DE NOIRS | #1



ABOUT THE WINE

The Blanc de Noirs relies entirely on Pinot Noir. With 40 months of post-tirage lees ageing the autolysis characters are starting to show themselves adding richness and complexity. Low dosage enables greater purity and expressiveness.

Sourced from a single vineyard with 2 different pinot noir blocks, all hand harvested, whole bunch pressed, fermented & matured separately until blending. MLF is minimal to preserve acidity and freshness. 30% of the blend was barrel fermented in old French oak hogheads. Tirage bottled in early spring following vintage.

A very individual wine for Swift Sparkling, given that all other Swift wines are chardonnay dominant. This wine has been inspired by some of Champagne's notable grower producers, where we have attempted to produce an interesting, high quality wine first that just happen to be sparkling as well. Ripe red fruit flavours, some savouriness from barrel fermentation, cloudy juice for depth and texture. It is a little left of field, intentionally so.

SPECIFICATIONS

VINEYARD/S		TIRAGED	DISGORGED	
Bantry Grove		SEP 2016	DEC 2019	
ALCOHOL	pH	TA	DOSAGE	CELLAR
12.6%	3.15	7.8g/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