



## Swift Tasting Notes

<b>Wine Name</b>	<b>Swift Vintage</b>
Vintage	2014
Varietal	Chardonnay 72%, Pinot Noir 28%
GI	Orange 100%
Vineyard(s)	Bantry Grove (1,000m ASL)
Key Characteristics	We have used the 2 classic Champagne varieties to create the Swift Vintage – Chardonnay and Pinot Noir. Chardonnay excels in the Orange Region is the backbone of the Swift Sparkling range. Extended lees ageing, finely tuned expedition liqueur and dosage add complexity and texture. The 2014 vintage was cooler and slightly wetter than 2013 – excellent conditions for sparkling wine with preservation of acidity and a slow ripening period allowing for more complex and intense flavour development.
Production Notes	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). No malolactic fermentation - acid retention is crucial. Six months on lees in tank prior to tirage bottling. 7 years on secondary fermentation lees in bottle is into the realm of prestige Champagne. Dosage liqueur includes pinot noir sparkling base and barrel fermented chardonnay that highlights fruit purity and adds to the richness and texture of the wine. Low dosage (6g/L) allows the complexity and varietal expression to shine.
Tasting Notes	The combination of a citrus core from chardonnay complimented by the red fruit highlights from pinot noir produces a lovely fruit profile. Add in the 7 years of lees ageing in bottle to build the baked pastry, brioche character and textural complexity with a touch of aldehyde to really lift the aromatics as well as the subtle and imperceptible richness of the expedition liqueur and you can see why we get excited about this wine.
Analysis	Alc – 12.0%, pH – 3.09, TA – 8.55g/L, RS – 6.0g/L
Cellaring	After 7 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.
Sparkling Tirage Date	August 2014
Disgorgement Date	December 2021, Dosage Rate 6.0g/L, Released Jan 2022. 900kPa