



Swift Tasting Notes

Wine Name	Swift Blanc de Noirs
Vintage	2017
Varietal	Pinot Noir 50%, Pinot Meunier 50%
GI	Orange 100%
Vineyard(s)	Bantry Grove Farm (1000m ASL, 50%), La Colline (900m ASL, 50%)
Key Characteristics	Swift Sparkling wines are high elevation wines that sit alongside the best sparkling wines from across Australia. For the first time the Blanc de Noirs combines the two traditional red grape varieties of the Champagne region - Pinot Noir and Pinot Meunier. So in the context of Swift Sparkling it is the odd one out – the only wine that is not chardonnay dominant. Low dosage enables greater purity and expressiveness. This is the second vintage of Blanc de Noirs.
Production Notes	La Colline is one of only three sources of Pinot Meunier in the Orange Region and 2017 was the first vintage utilising Pinot Meunier for Swift Sparkling. The Pinot Noir we know well from Bantry Grove – our traditional source. Hand picked. Whole bunch pressed. Minimal fining or adjustment of the juice. Cool tank ferment (less than 15°C). No malolactic fermentation. The barrel fermented components are quite the opposite – absolutely no adjustments, cloudy juice, warmer ferments and MLF. Only 5% of the blend was barrel fermented in old French oak hogheads. Tirage bottled at the end of winter following vintage.
Tasting Notes	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 from the Montagne de Reims. We have attempted to produce an interesting, high quality wine first that just happens to be sparkling as well. Obvious red fruit flavours, freshness from the tank fermented components, savouriness from barrel fermentation, which also contributes to the wine's depth and texture. It is a little left of field, intentionally so. Viva la difference.
Analysis	Alc – 12.0%, pH - 3.05, TA – 7.6g/L, RS – 6.25g/L
Cellaring	With three and a half years on secondary yeast lees in bottle, the wine has developed some lovely yeast lees complexity. It will retain its freshness and vibrancy now that it has been disgorged and will begin a different path of evolution through bottle maturation and continue to drink well for 5 years.
Sparkling Tirage Date	August 2017
Disgorgement Date	March 2021, Dosage Rate 6.25g/L, Released October 2021. 600kPa