



SWIFT

MÉTHODE TRADITIONNELLE

ORANGE

Printhie Wines Tasting Notes

Wine Name	Swift Blanc de Blancs
Vintage	2012
Disgorgement No.	1
Varietal	Chardonnay 100%
GI	Orange 100%
Vineyard(s)	Bantry Grove (1000m ASL)
Key Characteristics	The Orange Region excels at Chardonnay so it is no surprise that the pinnacle of the Swift range is a Blanc de Blancs – 100% Chardonnay. 11 years on lees. Low dosage. Purity, varietal and vineyard expression, autolysis complexity.
Production Notes	A cool, wetter than usual growing season – fantastic for sparkling wine. Hand picked. Tank fermented. Very little fining of the juice required. Cool ferment (less than 15°C). No malolactic fermentation - acid retention is crucial. Six months on lees prior to tirage bottling. 11 years on secondary fermentation lees in bottle. Dosage liqueur includes some 2023 barrel fermented and foudre chardonnay adding to the richness and texture.
Tasting Notes	Two things stand out – the purity and freshness of the fruit and the complexity after 11 years on lees. Aromas leap out of the glass. The palate is scintillating with acidity and tension. There is also richness and depth. This can only be achieved with patience and time. After 11 years the yeast from the secondary bottle fermentation have just about given everything they have to give.
Analysis	Alc – 12.0%, pH – 3.10, TA – 9.2g/L, RS – 2.5g/L

Cellaring	After more than 10 years of lees ageing this wine has developed incredible complexity due to the yeast lees contact in bottle. Now that it has been disgorged it will continue to develop but down a different road – more along the lines of typical bottle maturation. The freshness of the wine is fantastic. It will continue to drink well for at least another 10 years (to 2032).
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Sparkling Tirage Date	September 2012
Sparkling Disgorgement Date	October 2023
Sparkling Dosage Rate	2.5g/L
Sparkling Pressure	9.0g/L