



SWIFT

MÉTHODE TRADITIONNELLE

ORANGE

Swift Tasting Notes

Wine Name	Swift Vintage
Vintage	2016
Disgorgement No.	1
Varietal	Chardonnay 65%, Pinot Noir 35%
GI	Orange 100%
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 8 years of lees ageing in bottle to build the baked pastry, brioche character and textural complexity. Soon after disgorgement it has a latent power and structure that will blossom with time as the Vintage typically does. Everything is in place and perfectly proportioned.
Analysis	Alc – 12.5%, pH – 3.01, TA – 8.3g/L, RS – 3.5g/L
Cellaring	After 8 years of lees ageing this wine has developed wonderful complexity. Now that it has been disgorged it will continue develop – more along the lines of typical bottle maturation. It should drink well as it evolves over the next 5-10 years.
Tirage Date	October 2016
Disgorgement Date	September 2024
Release Date	November 2024