



Swift Tasting Notes

Wine Name	Swift Vintage
Vintage	2017
Disgorgement No.	1
Varietal	Chardonnay 67%, Pinot Noir 28%, Pinot Meunier 5%
GI	Orange 100%
Vineyard(s)	Newbridge (1,000m ASL) 95% La Colline (900m ASL) 5%
Key Characteristics	We have used the 3 classic Champagne varieties to create the Swift Vintage for the first time – Chardonnay, Pinot Noir & Pinot Meunier. 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 2017 vintage was an even growing season with a little rain just before harvest that kept everything fresh. Excellent growing conditions with clean, expressive fruit. The cool site of Newbridge preserved acidity and freshness.
Production Notes	Hand-picked. Six months on lees in tank prior to tirage bottling. Nearly 8 years on secondary fermentation lees in bottle is into the realm of prestige Champagne. A very individual and complex dosage liqueur tailored for this particular wine. Low dosage of 2.75g/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. Characteristic oyster shell from the vineyard soil is clearly expressed. 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 – 12.0%, pH – 3.04, TA – 7.7g/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	August 2018
Disgorgement Date	June 2026