



SWIFT

MÉTHODE TRADITIONNELLE

ORANGE

Swift hails from the elevated slopes of Orange, NSW. The cool climate and elevated vineyard sites are perfect for the production of traditional method sparkling wines. Hand picked fruit is gently handled and blended to create a range of premium sparkling wines now regarded as some of the best in Australia. Extended lees aging is a feature of the wines, rewarding with complexity yet retaining freshness and vibrancy.

TASTING NOTE

TROPHY WINNER

SWIFT NV CUVÉE | D#4

ABOUT THE WINE

This is the entry to the Swift portfolio. A non-vintage wine blended using 70% Chardonnay and 30% Pinot Noir. A 30% non-vintage reserve portion is utilised to offer consistency to each Cuvée. Chardonnay dominates the palate with fresh cut white fruit and citrus notes. Pinot noir adds a elegant strawberry richness to the mid and back palate.



ED SWIFT
OWNER

SPARKLING TROPHY + GOLD MEDAL
ROYAL MELBOURNE WINE AWARDS - 2016



92

TYSON STELZER
WBM - TOP 100

SPECIFICATIONS

VINEYARD/S		TIRAGED	DISGORGED	
Bantry Grove + Balmoral Vineyards		August 2011	September 2016	
ALCOHOL	pH	TA	DOSAGE	CELLAR
11.5%	3.14	9.1g/L	5g/L	5 Years



The Orange wine region is defined by elevation. Vineyards sit above the 600m contour line and rise to 1,100m in elevation. These elevated vineyard sites provide a cool climate suitable for making elegantly styled traditional method sparkling wines.

ORANGE
NEW SOUTH WALES | 600m - 1,100m elevation