



# SWIFT

MÉTHODE TRADITIONNELLE

## Cuvée Tasting Notes



**Production note** Initially, the Cuvée is a single vintage wine. Over subsequent vintages, as volumes of reserve wines increase, the wine will evolve into a non-vintage blend. This first release is the only wine that we have blended so far that is pinot noir dominant (60%) with the remainder being chardonnay. It is sourced from 2 different pinot noir vineyards & 2 different chardonnay vineyards, all at high elevation with very cool growing conditions. We tirage bottled the wine on-site. The subsequent secondary bottle fermentation and maturation took place over 19 months in our cellars. Disgorgement was undertaken off-site under our supervision. Since disgorgement, the wine has been rested and is now ready for tasting.

**Tasting note** Lovely light golden colour typical of pinot noir dominant wines. It has a very fine bead which is crucial to the texture of the wine and the tension on the palate. The aroma is very expressive with some pinot fruit of strawberry supported by the citrus and florals of chardonnay. The palate opens with some pinot richness but is no way flabby as the taut chardonnay structure sweeps down the palate adding depth and length of flavor and maintaining a balanced structure.

**Disgorgement Details** Date - May 2012  
Dosage - 9.6g/L  
pH - 3.21  
TA - 7.6g/L  
Alcohol - 12.0%

**Price** \$40.00

