

Tillingham

From this wine, Chardonnay grapes were destemmed and lightly crushed, before being trodden twice daily over 48 hours. The wine is pressed directly into the barrels, with light oak-maturation for six months before bottling. Used, natural sulphur. Bottled by Tillingham, Peasmarsh, East Sussex, UK. Product of England. 912 bottles 10% vol. 750ml. £20.75 - 5 Contains sulphites

TILLINGHAM

NAME Chardonnay
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2017
ALC 10.5% VOL
GRAPE(S) Chardonnay 100%

TASTING NOTE

Lemon curd, vanilla and toasty oak combine on the nose, and give way to succulent and fine textured palate with good length.

Suitable for vegetarians / vegans: YES

Allergens (eggs and / or milk): NA

SHORT HISTORY

This blend is comprised from grapes from one grower in Kent and another in Sussex.

Terroir: largely clay and clay / sand soils.

Viticulture: conventionally grown, 4000 vines per hectare density, single VSP systems.

Yields: 45hl/ha

VINIFICATION

- Manually harvested into 15 kg baskets.
- Destemmed, crushed grapes which were macerated by foot twice daily over 48 hours.
- 100% 2nd fill mercurey french oak barrels.
- 100% Indigenous yeast ferment at ambient temperatures.
- Zero filtration.
- Zero fining.
- 100% Malolactic fermentation.
- 20 mg/l sulphur added at bottling.

TECHNICAL

Free SO₂: <10 ppm

Total SO₂: <50 ppm

Acidity: 7 g/l

Residual sugar: 0