



NAME PN17  
ESTATE Tillingham,  
Peasmarsh, East Sussex, UK  
VINTAGE 2017  
ALC 10.5% VOL  
GRAPE(S) Dornfelder 65%,  
Ortega 30%,  
Pinot Noir 5%

#### TASTING NOTE

Rose pink with some natural sediment (partially disgorged), the PN17 has aromas of hedgerow fruits and rhubarb with a cream soda and autolytic nose. Crisp acidity and a persistent mousse mean the wine is very refreshing, fruit forward and easy to drink.

Suitable for vegetarians / vegans: YES

Allergens (eggs and / or milk): NA

#### SHORT HISTORY

The three grape varieties came from three different growers, all within 10 miles of the winery.

(Micro)climate: the grapes were grown on the East / Sussex Kent border, which is one of the driest and sunniest parts of the UK.

Terroir: for the Dornfelder and Pinot Noir predominantly clay -sand-loam soils, with some sandstone and ragstone deposits. The Ortega is grown on chalk downland.

Viticulture: conventionally grown, 4500 vines per hectare density, single and double guyot, VSP systems.

Yields: 45hl/ha

#### VINIFICATION

- Manually harvested into 15 kg baskets.
- Dornfelder whole bunch pressed, Ortega crushed-destemmed and cold soaked for 5 days with bare-foot treading, Pinot Noir whole bunch pressed.
- 100% stainless steel.
- All grapes pressed through vertical 300l basket press.
- 100% indigenous yeast ferment at ambient temperatures.
- Partial malo – dornfelder only.
- Zero filtraion.
- Zero fining.
- Zero sulphur to dornfelder and Ortega throughout, PN received 20 ppm sulphur to press, no other sulphur addtions.
- Riddled in pupitre for 5 days before neck freezing and then hand disgorged. Topped up with PN17.

#### TECHNICAL

Free SO<sub>2</sub>: <5 ppm

Total SO<sub>2</sub>: <30 ppm (naturally occurring)

Acidity: 7 g/l

Residual sugar: 0