

COL '17

COL IS SHORT FOR COL FONDO, THE ITALIAN TERM WHICH DESCRIBES THE 'ANCESTRAL METHOD' OF FERMENTATION IN THE BOTTLE WITHOUT DISGORGEMENT. THIS WINE IS A BLEND OF PINOT NOIR, CHARDONNAY AND PINOT MEUNIER, PART FERMENTED IN OAK BARRELS, BEFORE BOTTLING IN THE SPRING WITH A SMALL ADDITION OF SUGAR, WHICH IS THEN FERMENTED BY WILD YEAST. WILD FERMENT, UNFILTERED, MINIMAL ADDED SULPHUR.

PRODUCT OF ENGLAND
BOTTLED BY TILLINGHAM WINES LTD
EAST SUSSEX, TN31 6XD, UK
CONTAINS SULPHITES
L-2017-6 750ML 10% VOL

TILLINGHAM

NAME COL'17
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2017
ALC 10.5% VOL
GRAPE(S) Pinot Noir 50%,
Chardonnay 40%,
Pinot Meunier 10%

TASTING NOTE

Pale gold and slightly hazy (undisgorged), the Col has very soft small bubbles. Aromas of toasty, creamy baked apples are contrasted by fresh acidity and a dry long finish.

Suitable for vegetarians / vegans: YES

Allergens (eggs and / or milk): NA

SHORT HISTORY

Fruit sourced from local growers in Kent and East Sussex.

Terroir: combination of chalk and clay soils

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

Yields: 45hl/ha

VINIFICATION

- Manually harvested into 12 kg baskets.
- Combination of whole bunch pressed and destemmed, crushed and macerated fruit.
- 100% Indigenous yeast ferment at ambient.
- 30% fermented in 2nd fill white burgundy barrels.
- Blended and bottled (by gravity) in March 2018.
- Small addition of sugar (8g/l) for refermentation in the bottle (ancestral method).
- Non-disgorged.
- Zero filtration.
- Zero fining.
- Zero sulphur.

TECHNICAL

Free SO₂: <10 ppm

Total SO₂: <30 ppm

Acidity: 9 g/l

Residual sugar: 0