

PN
18

ROSÉ PÉTILLANT NATUREL
PRODUCT OF ENGLAND
BOTTLED BY TILLINGHAM WINES LTD
EAST SUSSEX TN31 6XD UK
CONTAINS SULPHITES
L-2018-1 750 ML 10.5% VOL

TILLINGHAM

NAME PN18
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2018
ALC 10.5% VOL
GRAPE(S) Ortega 68%,
Müller Thurgau 4%,
Dornfelder 16%,
Rondo 8%,
Pinot Noir 4%

VINIFICATION

- Manually harvested into 12 kg baskets.
- Largely destemmed, crushed and macerated fruit, some of which fermented on skins.
- 100% indigenous yeast ferment at ambient temperatures.
- Zero filtration.
- Zero fining.
- Zero sulphur.

TASTING NOTE

Rose pink with some natural sediment, the PN18 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

TECHNICAL

Free SO₂: <10 ppm
Total SO₂: <30 ppm (naturally occurring)
Acidity: 6 g/l
Residual sugar: 0

SHORT HISTORY

Fruit sourced from a number of growers across the South of England.

Terroir: mixture of soils and elevations.

Viticulture: from both conventional and Biodynamic growers.

Yields: 45 hl/ha