



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

TASTING NOTE

Bursting out of the glass with a mixture of tropical and citrus fruit, with a classic buttery barrel character. This is zippy, fresh and very much a living wine. Great to drink now or will develop beautifully over the coming years.

Suitable for vegetarians /vegans: YES

BACKGROUND/VINIFICATION

- The grapes for this wine were crushed and macerated briefly before being pressed in a basket press to 2nd fill French barriques.
- Fermented on gross lees and aged in barrel for 7 months with light batonage.
- Racked to tank with inert gas and bottled unfiltered by gravity.
- Minimal sulphur added (20 ppm).
- Zero filtration.
- Zero fining.

TECHNICAL

Free SO₂: <5 ppm
Total SO₂: <40 ppm
Acidity: 8.5 g/l
Residual sugar: 0 g/l