



NAME Tillingham 100
 ESTATE Tillingham,
 Peasmarsh, East Sussex, UK
 VINTAGE 2019
 ALC 9% VOL
 GRAPE(S) Schönburger 43%
 Rondo 45%
 Pheonix 11%

TASTING NOTE
 Lychee and rose sherberts with a touch of funk.
 Suitable for vegetarians / vegans: YES

VINIFICATION
 Rondo and pheonix whole bunch pressed together and fermented in stainless steel, Schonburger, foot crushed and macerated whole clusters. The two combined in tank and bottled directly from tank with no racking. May gush, due to large levels of sediment and grape matter.

SHORT HISTORY

- Grapes from single vineyard site in East Sussex.
- From the Sussex Weald, clay soils.
- Single hi-wire training system, with single curtain.
- Naturally farmed, with no herbicides or pesticides, just judicious use of sulphur and Bordeaux mixture.
- Wild ferment.
- Zero filtration.
- Zero fining.
- Zero sulphur.

SERVING

Drink young and chilled.

TECHNICAL

Free SO₂: <5 ppm
 Total SO₂: <35 ppm
 Acidity: 9 g/l
 Residual sugar: 0 g/l