



NAME Tillingham PN19
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2019
ALC 10.5% VOL
GRAPE(S) Dornfelder 22%
Reichensteiner 52%
Regent 16%
Müller Thurgau 10%

TASTING NOTE

Third vintage of the PN, this one is perhaps the least wild and the most vinous. Bright cherry and damsons, with floral notes, crisp and refreshing with a dry finish.

Suitable for vegetarians / vegans: YES

VINIFICATION

Whole bunch pressed Dornfelder & Reichensteiner were fermented separately in stainless steel. Crushed Müller again fermented in steel. Carbonic maceration regent from concrete added for colour. Fermentation in bottle, not disgorged.

SHORT HISTORY

- Dornfelder from Sussex, clay soils, grown conventionally.
- Reichensteiner from two sites, one in Oxfordshire another in Suffolk, one conventional, one low input.
- Regent from Sussex, clay soils, conventionally grown.
- Müller from Essex, conventionally grown.

SERVING

Store away from direct sunlight.
Drink now and over the next 3 years.
Serving temperature 10–12 degrees Celsius.

TECHNICAL

Free SO₂: <5 ppm
Total SO₂: <35 ppm
Acidity: 9 g/l
Residual sugar: 0 g/l
Bottles produced: 2947
Lot number: L-2019-1