



NAME Qvevri White 2018
ESTATE Tillingham,
 Peasmarsh, East Sussex, UK
VINTAGE 2018
ALC 12% VOL
GRAPE(S) Pinot Blanc 50%
 Chardonnay 50%

TASTING NOTE

White stone fruit and citrus on the nose and palate, generous but zippy with a dry savoury finish.

Suitable for vegetarians / vegans: YES

VINIFICATION

A wine of three parts. Whole-bunch pressed Pinot Blanc fermented and aged for four months in Qvevri. Two chardonnays, one without skins and one with, both fermented and aged in Qvevri for 7 months. The three wines were blended together in stainless steel before bottling by gravity with no filtration, no fining and with no added sulphur.

SHORT HISTORY

- Pinot Blanc from Essex grown on London clay soils at low elevation.
- Sylvos like single curtain training system.
- Low density vineyards.
- Farmed in a low input/lute raisonnee approach.
- One of the Chardonnays grown on chalk downland near Guildford, single guyot training, 4500 vines per hectare. Conventionally grown.
- Other chardonnay grown on alluvial clays, single guyot training, 4500 vines per hectare. conventionally grown.
- Wild ferment.
- Zero filtration.
- Zero fining.
- Zero added sulphur.

TECHNICAL

Free SO₂: <5 ppm
 Total SO₂: <35 ppm
 Acidity: 8.0 g/l
 Residual sugar: 0 g/l