



NAME Tillingham Pinot Noir (Oaked) 2018
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2018
ALC 13% VOL
GRAPE(S) Pinot Noir 100%

TASTING NOTE

Damsons and cherries, with a nod to the forest floor. Still very young, but with a good spin in the decanter and with a short rest, this opens up with a velvety softness and a youthful, vibrant energy.

Suitable for vegetarians / vegans: YES

VINIFICATION

Immaculate Germanic clone (GM2013) bunches were de-stemmed and crushed to vats, foot trodden initially before, gentle hand pressing in that later stages of the maceration. Cold soak for 5 days, followed by 5 days fermenting on skins. The free run was transferred to stainless tank and barrel, for 6 months elevage, before blending and bottling. Bottled, unfiltered by gravity.

SHORT HISTORY

- Pinot Noir 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 raisonee approach.
- Wild ferment.
- Zero filtration.
- Zero fining.
- Minimal sulphur added (20ppm).

TECHNICAL

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