



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

#### TASTING NOTE

Crunchy pomegranate and almonds mingle with blackberry and cherry. Still very young, but with a good spin in the decanter and with a short rest, this opens up with a bright, linear mouthfeel and succulent, mouth-watering finish.

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 for 6 months elevage before bottling off fine lees. 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 SO<sub>2</sub>: <5 ppm  
Total SO<sub>2</sub>: <35 ppm  
Acidity: 7.5g/l  
Residual sugar: 0g/l