



NAME Tillingham Pinot Blanc 2019  
ESTATE Tillingham,  
Peasmarsh, East Sussex, UK  
VINTAGE 2019  
ALC 10% VOL  
GRAPE(S) Pinot Blanc 100%

#### TASTING NOTE

Waxy lime with a touch of white floral character on the nose. Textured, saline and slightly oily on the palate with zesty acidity and a mineral grip. Lengthy

Suitable for vegetarians/vegans: YES

#### VINIFICATION

One batch of grapes fermented in 2 parts, 69% Pinot Blanc, semi carbonic maceration for 5 days before pressing and fermenting in 4th fill barrel 31% Pinot Blanc, whole bunch press and fermented in Qvevri. Both ferments long and slow over winter before blending back in spring and bottling under gravity.

#### SHORT HISTORY

- Minimal Sulphur added
- Wild ferment
- Zero filtration
- Zero fining

#### SERVING

Store away from direct sunlight  
Drink now and over the next 3 years  
Serving temperature 8–10 degrees Celsius

#### TECHNICAL

Free SO<sub>2</sub>: <10 ppm  
Total SO<sub>2</sub>: <35 ppm  
Acidity: 5.7 g/l  
Residual sugar: 0 g/l  
Bottles produced: 420  
Lot number: L–2019–9