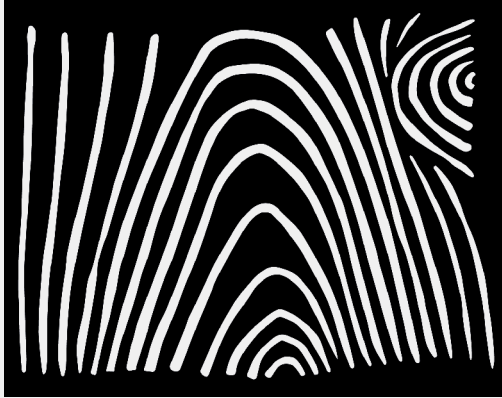


WINE OF ENGLAND
BOTTLED BY
TILLINGHAM WINES LTD
EAST SUSSEX TN31 6XD UK
750ML 10% VOL.
L-2019-10
CONTAINS SULPHITES



THIS WINE IS MADE OF FOUR DIFFERENT VARIETALS, WHICH WERE DESTEMMED AND CRUSHED BY FOOT, FERMENTED INDIVIDUALLY ON STEMS, FOR BETWEEN A WEEK AND TWO WEEKS, EACH VARIETY WAS THEN PRESSED AND TRANSFERRED TO CONCRETE STEEL AND OAK VATS, BLENDED IN STAINLESS STEEL AND BOTTLED IN SMALL BATCHES BY GRAVITY WITH NO FILTRATION AND WITH MINIMAL SULPHUR ADDED.

TILLINGHAM

TILLINGHAM

NAME Tillingham End Grain 2019
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2019
ALC 10% VOL
GRAPE(S) 36% Bacchus
33% Madeline Angevine
28% Ortega
3% Müller Thurgau

TASTING NOTE

Hazy and pale green gold in appearance. Brimming with elderflower, citrus and white peach on the nose, with a hint of soft spicy notes. Saline, zesty and with grip from the skin contact and minerality from the concrete vats. Suitable for vegetarians /vegans: YES

SERVING

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

TECHNICAL

Free SO₂: <10ppm
Total SO₂: <20ppm
Acidity: 5.7g/l
Residual sugar: 0g/l
Alcohol: 10%
Bottles produced: 5333 bottles
Lot number: L-2019-10

BACKGROUND/VINIFICATION

- Ortega – crushed, destemmed and foot trodden. 10 days maceration before being pressed and finishing fermentation in stainless steel tank, transferred to old oak barrels for one month, before concrete vat for 6 months.
- Madeline Angevine – small amount (6%) whole bunch macerated for 3 days then pressed into stainless, remainder co-fermented with Bacchus in stainless steel.
- Bacchus – small amount (6%) fermented in stainless, remainder co-fermented with Mad Ang 38% (of total) has spent time in Oak barrel.
- Müller Thurgau – whole bunches were pressed, juice fermented in stainless steel.
- The four parts were blended into stainless tank before bottling in small batches by gravity.
- Minimal Sulphur added
- Wild ferment
- Zero filtration
- Zero fining