



NAME TILLINGHAM COL'19
 ESTATE Tillingham,
 Peasmarsh, East Sussex, UK
 VINTAGE 2019
 ALC 9% VOL
 GRAPE(S) 43% Pinot Noir
 29% Auxerrois
 22% Chardonnay
 6% Pinot Meunier

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

TECHNICAL
 Free SO2: <10 ppm
 Total SO2: <20 ppm
 Acidity: 7.8 g/l
 Residual sugar: 0 g/l
 Alcohol: 9%
 Bottles produced: 6400 bottles
 Lot number: L-2019-4

TASTING NOTE

Hazy, pale green gold in appearance. Salty lemon and green apple aromas lead on to a zippy palate: bright and slightly creamy with good length and grip.

Suitable for vegetarians /vegans: YES

BACKGROUND/VINIFICATION

- Pinot Noir: Whole bunch pressed, fermented in stainless steel.
- Auxerrois: 23% whole bunch pressed, fermented in steel, the other 6% macerated on skins for 24 hours before pressing to Qvevri.
- Chardonnay: Whole bunch pressed to stainless steel
- Pinot Meunier: Whole bunch pressed fermented in Qvevri
- The four parts were blended into stainless tank before bottling in small batches by gravity with 8 g/l added sugar. Refermented in bottle with wild yeast. Undisgorged.
- Minimal Sulphur added.
- Wild ferment.
- Zero filtration.
- Zero fining.