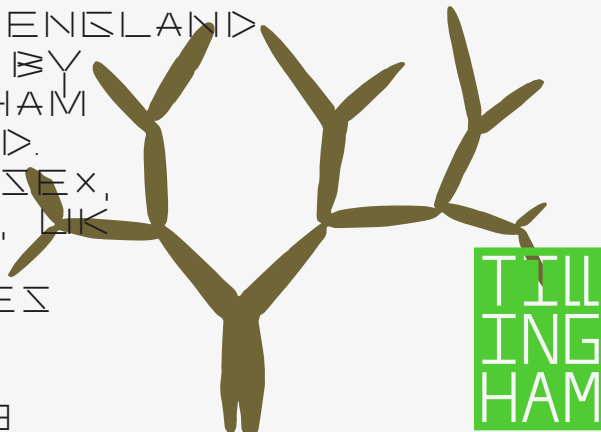


WINE OF ENGLAND
BOTTLED BY
TILLINGHAM
WINES LTD.
EAST SUSSEX,
TN31 6XD, UK
CONTAINS
SULPHITES
750ML
9.5% VOL.
L-2019-8



NAME Tillingham White 2019
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2019
ALC 9% VOL
GRAPE(S) 55% Müller Thurgau
21% Bacchus
8% Sauvignon Blanc
8% Madeleine Angevine
6% Chardonnay
2% Auxerrois
(All conventionally grown)

TASTING NOTE

Pale green gold. Green apple with bright citrus notes of waxy lime and unripe pineapple. Fresh with a generous, round palate.
Suitable for vegetarians /vegans: YES

BACKGROUND/VINIFICATION

The six different varieties were all crushed and destemmed with a small amount of maceration prior to pressing. About half of the Müller had more extended skin contact. Each variety was fermented separately in stainless steel, with the exception of the sauvignon blanc which was fermented in concrete. Towards the end of spring, the wine was blended together in stainless steel and bottled in small batches by gravity.

SHORT HISTORY

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

SERVING

Store away from direct sunlight
Drink now and over the next 2 years
Serving temperature 8–10 degrees Celsius

TECHNICAL

Free SO₂: <10 ppm
Total SO₂: <20 ppm
Acidity: 6 g/l
Residual sugar: 0 g/l
Bottles produced: 6050 bottles
Lot number: L-2019-8