

PN
20

ROSÉ PÉTILLANT NATUREL
PRODUCT OF ENGLAND
BOTTLED BY TILLINGHAM WINES LTD
EAST SUSSEX TN31 6XD UK
CONTAINS SULPHITES
L-2020-2 750ML 10% VOL

TILLINGHAM

NAME Tillingham PN20
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2020
ALC 10.5% VOL
GRAPE(S) 24% Ortega
26% Rondo
10% Regent
19% Pinot Noir
7% Phoenix
7% Schönburger
6% Pinot Noir Precoce

TASTING NOTE

Strawberry and peach cobbler. Bright berry fruit, with creamy, bready characters balanced nicely with round, gentle acidity and a soft pétillance.

Suitable for vegetarians /vegans: YES

SHORT HISTORY

- Zero added sulphur.
- 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 SO₂: <10 ppm
Total SO₂: <20 ppm
Acidity: 6.2 g/l
Residual sugar: 0 g/l
Bottles produced: 2920 bottles
Lot number: L-2020-1

BACKGROUND/VINIFICATION

All but the Regent grapes, were whole bunch pressed in a pneumatic press and co-fermented. The Regent is the Tillingham R, a semi carbonic red from concrete tank. The Ortega came from a conventional grower in Essex, the Precoce and the Regent again grown conventionally in Sussex vineyards. The rest, and the majority of the grapes were grown in a local vineyard without systemic pesticides. Bottled in November 2020 with 8 g/l added sugar, the wine underwent second fermentation in bottle but was not disgorged. Sparkling and with some bottle sediment.