



NAME Tillingham Qvevri Orange 2019
ESTATE Tillingham,
 Peasmarsh, East Sussex, UK
VINTAGE 2019
ALC 9.5% VOL
GRAPE(S) 25% Bacchus
 25% Müller Thurgau
 25% Madeleine Angevine (MA)
 25% Ortega

SHORT HISTORY
 – Minimal sulphur added.
 – Wild ferment.
 – Zero filtration.
 – Zero fining.

SERVING
 Store away from direct sunlight.
 Drink now and over the next 5–10 years.
 Serving temperature 8–10 degrees Celsius.

TASTING NOTE
 Pale golden orange colour, slightly hazy.
 Citrus peel, stone fruit and salinity on the nose,
 lead onto a zesty, vibrant palate, with layers
 of texture and a persistent finish.
 Suitable for vegetarians /vegans: YES

TECHNICAL
 Free SO₂: <10 ppm
 Total SO₂: <20 ppm
 Acidity: 6.2 g/l
 Residual sugar: 0 g/l
 Bottles produced: 1866 bottles
 Lot number: L-2019-11

BACKGROUND/VINIFICATION
 Each of the four varieties were crushed and destemmed (apart from the MA, which was not destemmed), the amount of skins varied from 100% in the Ortega and MA, down to 30% in the Müller and Bacchus. The time on skins varied anywhere from a month to four months, before pumping out the wine and pressing the skins. The wines then went into a mixture of old oak barrels and foudre for a further 4 months. Shortly before bottling the wine was blended in a stainless-steel tank, before bottling by gravity with a small sulphur addition.