

**Tillingham**

**Field Blend  
One**

**2020**

A blend of six aromatic white varieties  
picked and crushed together by foot.  
Macerated for 24 hours before pressing  
to obtain juices for one month.

Wine of England  
Bottled by Tillingham Wines Ltd  
East Sussex TN316XD, UK  
D-2020-20

**TILLINGHAM**

10.5% vol.  
500 ml  
CONTAINS  
SULPHITES

**TILLINGHAM**

NAME Tillingham Field Blend One  
ESTATE Tillingham,  
Peasmarsh, East Sussex, UK  
VINTAGE 2020  
ALC 10.5% VOL  
GRAPE(S) 43% Ortega  
13% Bacchus  
34% Faberebe  
3.5% Siegerebe  
3.5% Huxelrebe  
0.8% Madeleine Angevine

TASTING NOTE  
Rose gold in appearance. Lifted aromas of  
elderflower, greengage and pear. Rounded acidity  
and a touch of grip from the maceration.  
Suitable for vegetarians /vegans: YES

VINIFICATION  
Grapes hand sorted then whole bunches trodden  
by foot. Soaked for twenty four hours and pressed  
straight to five year old barrels for fermentation.  
Racked into a stainless steel tank after three  
months by gravity. Occasional batonnage. Bottled  
by gravity with a small sulfur addition.

GRAPE HISTORY  
Exclusively fruit from Tillingham domain vineyards,  
from three sites: Saw Pit, Phipps and Copse Bank.  
Grown according to Biodynamic (in conversion)  
& Regenerative principals.

SERVING  
Store away from direct sunlight.  
Drink now and over the next five years.  
Serving temperature 10–12 degrees Celsius.

TECHNICAL  
Free SO<sub>2</sub>: <2 mg/l  
Total SO<sub>2</sub>: 10 mg/l  
Acidity: 4.2 g/l  
Residual sugar: <1 g/l  
Bottles produced: 614 (500ml)  
Lot number: D-2020-20

**Tillingham**

**Field Blend  
Two**

**2020**

A mix of six varieties, red and white, crushed and crushed together with some whole bunches. Macerated for four days before pressing to puncheon.

Wine of England  
Bottled by Tillingham Wines Ltd  
East Sussex TN31 6XD, UK  
D-2020-21

**TILLINGHAM**

11% vol.  
500 ml  
CONTAINS  
SULPHITES

**TILLINGHAM**

NAME Tillingham Field Blend Two  
ESTATE Tillingham,  
Peasmarsh, East Sussex, UK  
VINTAGE 2020  
ALC 11% VOL  
GRAPE(S) 52% Pinot Noir  
31% Chardonnay  
10% Pinot Gris  
6% Gamay  
1% Chenin Blanc

#### TASTING NOTE

Luminescent ruby in colour with notes of pink peppercorn and grapefruit on the nose. Light and linear with a thrilling acidity on the palate.

Altogether juicy and joyous.

Suitable for vegetarians /vegans: YES

#### VINIFICATION

All the varieties were picked on the same day, hand sorted, destemmed and crushed. They were then co-fermented with 20% whole clusters (all varieties) for five days and pressed into a 500l Stockinger puncheon barrel. Then aged for eight months before being racked to stainless steel and bottled by gravity with a small sulfur addition

#### GRAPE HISTORY

Exclusively fruit from Tillingham domain vineyards, both Phipps and Copse Bank sites. Grown according to Biodynamic (in conversion) & Regenerative principals.

#### SERVING

Store away from direct sunlight.

Drink now and over the next five years.

Serving temperature 11–13 degrees Celsius.

#### TECHNICAL

Free SO<sub>2</sub>: 2 mg/l

Total SO<sub>2</sub>: 5 mg/l

Acidity: 4.8 g/l

Residual sugar: <1 g/l

Bottles produced: 430 (500ml)

Lot number: D-2020-21

Tillingham

Saw Pit  
Pinot Meunier

2020

85% Pinot Meunier and 15% Pinot Noir  
Mainly de-stemmed bunches, crushed  
and macerated for seven days before  
pressing to one old barrique  
Wine of England  
Bottled by Tillingham Wines Ltd  
East Sussex TN316XD, UK  
D-2020-22

**TILLINGHAM**

10.5% vol.  
500 ml  
CONTAINS  
SULPHITES

**TILLINGHAM**

NAME Tillingham Saw Pit Pinot Meunier  
ESTATE Tillingham,  
Peasmarsch, East Sussex, UK  
VINTAGE 2020  
ALC 10.5% VOL  
GRAPE(S) 85% Pinot Meunier  
15% Pinot Noir

#### TASTING NOTE

Crimson red in colour with pomegranate, chocolate and coffee aromas. Although light in body, this has a generous, silky palate which reflects the combination of the clay-dominant soil of this vineyard and the warm, dry vintage.

Suitable for vegetarians /vegans: YES

#### VINIFICATION

Grapes hand sorted, destemmed and lightly crushed. Co-fermentation with c. ten days on skins. Pressed in a basket press straight to a single 5 years old barrel and aged for six months. Bottled by gravity with a small amount of sulfur added.

#### GRAPE HISTORY

Exclusively fruit from Tillingham domain vineyard, Saw Pit. Grown according to Biodynamic (in conversion) & Regenerative principals.

#### SERVING

Store away from direct sunlight.  
Drink now and over the next ten years.  
Serving temperature 13–15 degrees Celsius.

#### TECHNICAL

Free SO<sub>2</sub>: 2 mg/l  
Total SO<sub>2</sub>: <5 mg/l  
Acidity: 4.7 g/l  
Residual sugar: <1 g/l  
Bottles produced: 430 (500ml)  
Lot number: D-2020-22