

Wine of England
Bottled by
Tillingham Wines Ltd.
East Sussex TN31 6XD UK
Contains sulphites
750 ML 10.5% VOL. L-2023-07



R

Predominantly carbonic maceration Regent, with some Dornfelder that was part whole bunch, and part crushed and destemmed. The remainder of the blend is a co-fermentation of Gamay and Pineau d'Aunis that was crushed and destemmed and left on skins for a week. All were fermented and macerated in concrete ahead of blending.

NAME: R

ESTATE: Tillingham Wines Ltd.

VINTAGE: 2023

ABV: 10.5%

GRAPES

71% Regent, 16% Gamay/Pineau d'Aunis, 13% Dornfelder

TASTING NOTE

Vivid juicy berry fruit aromatics and a herbaceous edge, typical of a whole bunch fermentation. Light peppery tannins that encourage another sip, this wine lends itself well to being served with a slight chill.

VINIFICATION

Carbonic maceration Regent in concrete. The Dornfelder was part whole bunch, part crushed and destemmed. The Gamay and Pineau d'Aunis were crushed and destemmed and co-fermented on skins for a week before being pressed to concrete. Blended and bottled after 5 months.

GRAPE HISTORY

Gamay/Pineau d'Aunis - Tillingham - Grown organically & biodynamically (in conversion - not yet certified). Regent/Dornfelder - Off The Line (Sussex).

2617 bottles & 88 x 20L kegs produced.

£26