



TILLINGHAM

WINE OF ENGLAND
BOTTLED BY
TILLINGHAM WINES LTD
EAST SUSSEX, TN31 6XD, UK
CONTAINS SULPHITES
750ML 10.5% VOL
L-2022-5

COL IS SHORT FOR COL FONDO, THE ITALIAN TERM WHICH DESCRIBES THE ANCESTRAL METHOD OF PREFERMENTATION IN THE BOTTLE WITHOUT DISGORGEMENT. THIS WINE IS A BLEND OF 48% AUXERROIS AND 52% SEYVAL BLANC THAT HAVE BEEN WHOLE BUNCH PRESSED AND FERMENTED IN STAINLESS STEEL TANK.



NAME Col '22
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2022
ALC 11% VOL
GRAPE(S) 52% Seyval Blanc
48% Auxerrois

GRAPE HISTORY
Auxerrois & Seyval Blanc from Shotley
Vineyard, Suffolk. Grapes grown using
regenerative principles.

SERVING
Serve chilled, 10 degrees Celsius.

TASTING NOTE
Hazy, pale green gold in appearance. Salty
lemon and green apple aromas lead on to a zippy
palate: bright and slightly creamy with good
length and grip.

TECHNICAL
Free SO₂: 6 mg/l
Total SO₂: 51 mg/l
Acidity: 7.0 g/l
pH: 3.05
Bottles produced: 3833
Lot number: L-2022-5

Suitable for vegetarians /vegans: YES

VINIFICATION
Whole bunches of Auxerrois and Seyval Blanc
were pressed to stainless steel tanks. Fermented
to dryness then aged for eight months on gross
lees before bottling with a small amount of sugar.