



**NAME** Tillingham Qvevri Dharc 2018  
**ESTATE** Tillingham,  
 Peasmarsh, East Sussex, UK  
**VINTAGE** 2018  
**ALC** 11% VOL  
**GRAPE(S)** Chardonnay 100%

#### TASTING NOTE

Saline and citrus mingle with a nutty twist on the nose, slightly grippy on the palate from the Qvevri influence leading in to a slightly buttery, rounded finish from the oak barrels. Taut acidity, reminiscent of Chablis of a bygone era.

Suitable for vegetarians / vegans: YES

#### VINIFICATION

Two lots of Chardonnay one from chalk soil and one from clay soil, were destemmed and foot crushed, and macerated for 48 hours, before being divided into two Qvevri, one with 10% skins, the other without. After six months in Qvevri the wines were pumped out to 4th fill oak barrel for another 6 months ageing, before being gravity fed into bottle with no fining, or filtration and with a tiny amount of sulphur.

#### SHORT HISTORY

- Chardonnay from Chalk in Surrey and clay in Kent.
- 4,500 vines per hectare, double and single guyot.
- Grown conventionally.
- Wild ferment.
- Zero filtration.
- Zero fining.

#### SERVING

This wine will benefit from extended bottle age: 5–10 years.

Serving temperature 12–14 degrees Celsius.

#### TECHNICAL

Free SO<sub>2</sub>: <5 ppm

Total SO<sub>2</sub>: <35 ppm

Acidity: 8 g/l

Residual sugar: 0 g/l

Bottles produced: 580 x 75cl

Lot number: L–2018–15