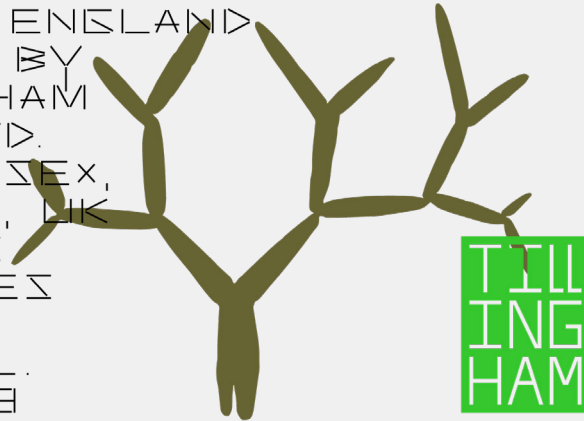


WINE OF ENGLAND  
BOTTLED BY  
TILLINGHAM  
WINES LTD.  
EAST SUSSEX,  
TN31 6XD, UK  
CONTAINS  
SULPHITES  
750ML  
10.5% VOL.  
L-2018-3



TILL  
ING  
HAM

NAME Tillingham White  
ESTATE Tillingham,  
Peasmarsh, East Sussex, UK  
VINTAGE 2018  
ALC 10.5% VOL  
GRAPE(S) Müller Thurgau 35%  
Ortega 32%  
Bacchus 17%  
Chardonnay 12%  
Schönburger 4%

#### TASTING NOTE

Smokey stone fruit and apple aromas, with a light, soify and grippy palate.

Suitable for vegetarians /vegans: YES

#### BACKGROUND/VINIFICATION

- Müller Thurgau grapes, part whole bunch pressed into stainless steel, part crushed and destemmed, with 24–48 hours skin contact before pressing and fermenting in stainless steel.
- Ortega grapes crushed and destemmed, foot treading twice a day for 5–7 days before pressing in small basket press and fermenting in stainless steel, some fermented and aged in oak barrel.
- Bacchus grapes whole bunch pressed and fermented in stainless steel, aged in oak fuder.
- Chardonnay grapes whole bunch pressed and fermented in stainless steel.
- Schönburger grapes hand selected on sorting table, whole bunches foot trodden and left on skins for 24 hours before pressing in basket press and fermenting in stainless steel.
- Zero filtration.
- Zero fining.
- Minimal sulphur dioxide added at bottling (20 ppm).

#### TECHNICAL

Free SO<sub>2</sub>: <10 ppm  
Total SO<sub>2</sub>: <40 ppm  
Acidity: 6 g/l  
Residual sugar: 0 g/l