

NYETIMBER

PRODUCT OF ENGLAND

TILLINGTON SINGLE VINEYARD 2014

A TRUE EXPRESSION OF PLACE, THIS RARE AND REFINED WINE ENCAPSULATES THE EXCEPTIONAL TERROIR OF ONE OF OUR MOST CELEBRATED VINEYARDS



TASTING NOTES

A light gold complexion with very fine bubbles. On the nose, alluring aromas of wild strawberry and a delicate floral bouquet lead into richer notes of pastry and praline. The palate is generous yet refined, with ripe red apple and apricot complemented by fresh citrus undertones. Opulent fruit and complex almond characters persist in a long and nuanced finish.

VINTAGE INFORMATION

A warm start to the year saw a slightly earlier budburst than average. Fine and warm weather continued through July, with good and timely flowering and fruit set. A cooler August followed, slightly delaying véraison, but a warm September led to a gradual ripening of all three varieties before harvest began in the first week of October. Overall, the warm, fine conditions of the growing season led to an excellent quality harvest with ripe fruit flavours and beautifully balanced acidity.

FOOD PAIRING

This wine is structured, with a richness that pairs beautifully with weightier fish, such as monkfish or John Dory.

TECHNICAL INFORMATION

GRAPE VARIETIES:	78% Pinot Noir 22% Chardonnay
TYPICAL LEES AGEING:	> 48 months
REGION:	West Sussex
SOILS:	Greensand
ALCOHOL (ABV):	12.0%
ACIDITY:	6.6 g/L
RESIDUAL SUGAR:	8.5g/L
WINE pH:	3.3