

Nyetimber,

**`Tillington` Single Vineyard 2016**

**West Sussex, Southern England, England**



Grape Varieties	<b>73% Pinot Noir</b> <b>27% Chardonnay</b>
Winemaker	<b>Cherie Spriggs</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>9.8g/L</b>
Acidity	<b>7.5g/L</b>
Wine pH	<b>3.14</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

For 30 years Nyetimber has had a single aim: to make the finest English sparkling wine, one to rival the very best in the world. A true pioneer, Nyetimber was the first producer of English sparkling wine to craft wines made exclusively from Pinot Noir, Meunier and Chardonnay. In 1988, Nyetimber planted its first vines and today, the House is regarded as one of England's finest wine producers. Owner and Chief Executive Eric Heerema and winemaker Cherie Spriggs are committed to producing wines of a Grande Marque standard. Each bottle of Nyetimber is crafted from one hundred percent estate-grown grapes.

## VINEYARDS

The Tillington vineyard is located in the middle of the South Downs National Park, on the narrow greensand strip formed during the Cretaceous Period. The geology is of prime importance here since it has determined the characteristics of the shallow soil above - excellent underlying drainage, low natural fertility - and influences the development of the vine roots. The Chardonnay and Pinot Noir vines grow on a south facing slope, ranging between a 5% and 10% incline to capture the sunlight. Every operation from pruning to picking is carefully performed so that the grapes reveal the site's uniqueness. Winemaker Cherie Spriggs describes this plot as "something really magical."

## VINTAGE

In 2016, budburst began in mid-April, consistent with long-term averages. A late-April frost caused notable bud damage, delaying vine growth and flowering. However, a long, warm summer that followed allowed the grapes to ripen beautifully, resulting in excellent fruit quality despite reduced yields. The extended growing season concluded with harvest from 12th to 24th October.

## VINIFICATION

Produced using the traditional method, this wine is made exclusively from 100% estate-grown fruit. Primary fermentation took place in stainless steel tanks, followed by an extended period of bottle maturation lasting over 48 months. The wine then underwent lees ageing for more than 60 months, adding depth, complexity, and refined texture.

## TASTING NOTES

Pale gold in colour with a delicate stream of fine bubbles, this wine displays intense aromas of raspberry, red apple skin, and rose petal. The palate is vibrant yet refined, unfolding layers of orange zest, raspberry, apricot, and marzipan. Rich fruit and complex biscuit notes linger gracefully on a long, mouthwatering finish.