YOTES COURT
VINEYARD



BEST TURNED OUT 2020

Up until 2019 Yotes Court Vineyard was exclusively a contract grape grower, selling grapes to large wineries in the South East for their sparkling wine production. In 2020 we harvested & retained 1.5 tonnes of Pinot Meunier grapes to make a Rosé still wine under our own label. We chose to partner with Defined Wine in Canterbury to create this beautiful Rosé. As both Yotes Court Vineyard and Defined Wine Ltd attained accreditation by Sustainable Wines of Great Britain (SWGB) in 2020 this wine is one of the first sustainable English wines from ground to glass ever released in this country.

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TASTING NOTE & FOOD PAIRING

This beautiful salmon pink Rosé is a light-bodied classic with refreshing acidity. Aromas of crushed red berries announce an ethereal green tea character on the nose and a delicious mix of strawberries and sherbet lemons on the tongue. With the acidity of a white wine & the subtle fruit characters of a red, Pinot Meunier Rosé pairs well with any cheese. It will also be a delicious partner to most seafood, light salads, pasta and rice dishes.

See our website for this season's recipe, enjoyed with a perfectly chilled glass of Best Turned Out Pinot Meunier Rosé 2020.

VITICULTURE

VINEYARD:	Pinot Meunier vines were planted in Block 16 in 2016. 900 clones on Fercal rootstock. This block is at the lower end of the vineyard where the ground flattens out.
SOIL:	The soil in the lower blocks has a higher clay component than the lighter soils on the ridge above. These fertile clay colloids increase the nutrient availability for the Meunier vines resulting in a larger leaf canopy that helps to further ripen the fruit to achieve a more exuberant expression of its varietal characteristics.
HARVEST:	Picked by hand into 325kg picking bins in October 2020.

WINEMAKING

PROCESSING & FERMENTATION:	Pinot Meunier grapes were 100% destemmed prior to pressing. Juice was then cold settled in tank for 36 hours. After this, the clear juice was racked to stainless steel for fermentation at 18°C using X5 yeast. The wine was then allowed to mature in tank for 3 months prior to heat and cold stabilisation. For clarity, the wine was filtered prior to bottling.
BOTTLING DATE:	20th March 2021
WINEMAKER:	Nick Lane
PRODUCED & BOTTLED BY:	Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	100% Pinot Meunier from Yotes Court Vineyard
ALCOHOL:	11.5%
TITRATABLE ACIDITY:	7.7g/l
PH:	3.21
RESIDUAL SUGAR:	5.6g/l

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