YOTES COURT
VINEYARD



BEST TURNED OUT 2022

The vines for our 3rd vintage of 'Best Turned Out' Pinot Meunier Rosé are located in the warmest block in the vineyard. The fertile soil encourages vigorous canopy growth which can support generous yields. Following the drought conditions and extreme temperatures of summer 2022 we picked the grapes slightly earlier than usual to ensure a balance of ripe fruit and refreshing acids.

Sustainable Wines of Great Britain (SWGB) certified and suitable for Vegans.

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TASTING NOTE & FOOD PAIRING

This beautiful pale, rose-gold wine bursts with aromas of fresh raspberries and strawberry bonbons. The palate is a medley of juicy watermelon and summer berry pavlova with a crisp, crunchy finish.

With the acidity of a white wine and the subtle fruit characters of a red, Pinot Meunier Rosé pairs well with any cheese. It will also be the perfect partner to grilled lobster, summer risottos and Greek salad.

VITICULTURE

VINEYARD:	Pinot Meunier vines were planted in Block 16 in 2016. 977/978 clones on SO4 Fercal rootstock. This block is at the lower end of the vineyard where the gradient 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 Dolav bins in October 2022

WINEMAKING

PROCESSING & FERMENTATION:	For colour and flavour enhancement, a combination of de-stemmed fruit and whole bunches were gently pressed prior to cold settling. The juice was then fermented at a cool temperature in stainless steel using aromatic yeast strain Lalvin QA23. Heat & cold stabilised before being cross-flow filtered and bottled in March to maximise purity, freshness and varietal expression.
BOTTLING DATE:	24th March 2023
WINEMAKER:	Nick Lane
PRODUCED & BOTTLED BY:	Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	100% Pinot Meunier from Yotes Court Vineyard ME18 5JT, UK
ALCOHOL:	11.6%
TITRATABLE ACIDITY:	10.4g/l
PH:	3.18
RESIDUAL SUGAR:	6.6g/l

Yotes Court Vineyard, Mereworth, Kent, ME18 5JT, UK
office@yotescourt.co.uk | yotescourt.co.uk

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