YOTES COURT
VINEYARD



BEST TURNED OUT 2023

The 2023 grape harvest will be remembered for its extremely high yields. The Pinot Meunier was no exception. Growing in one of the warmest parts of the vineyard in very fertile soil, the vines produced enormous bunches which were left until late October to ripen before harvesting.

'Best Turned Out' is the term given to the most beautiful and fit looking horse in the parade ring at a race meeting. This Provence-style Pinot Meunier Rosé is also a thing of beauty combining vibrant fruit with crisp freshness and elegant structure.

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

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TASTING NOTE & FOOD PAIRING

This beautiful pale, rose-gold wine bursts with floral aromas of roses and fresh raspberries. The palate is a medley of red berries and English rhubarb, with a silky mouthfeel and a crisp finish.

With the acidity of a white wine and the subtle fruit characters of a red, Pinot Meunier Rosé pairs well with creamy cheeses. 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 were chosen as they produce a lower yield than other clones in the block which helps with ripeness for a still wine.
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 2023.

WINEMAKING

PROCESSING & FERMENTATION:	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 Actiflore Rose. Heat & cold stabilised before being cross-flow filtered and bottled in June to maximise purity, freshness and varietal expression.
BOTTLING DATE:	21st June 2024
WINEMAKER:	Nick Lane
PRODUCED & BOTTLED BY:	Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	Pinot Meunier from Yotes Court Vineyard ME18 5JT, UK
ALCOHOL:	11.8%
TITRATABLE ACIDITY:	7.4 g/l
PH:	3.26
RESIDUAL SUGAR:	7.4 g/l

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