YOTES COURT
VINEYARD



HANDS AND HEELS 2020

2020 marked the first harvest at Yotes Court Vineyard for Pinot Blanc. The vines are planted in a sunny, sheltered south sloping block right at the very top of our vineyard. At 140m above sea level it is among the highest vineyard blocks in the country. We were delighted to partner with award winning Mereworth Wines Ltd, a winery less than 2 miles away, to make our Pinot Blanc.

YOTES COURT HANDS AND HEELS 2020

TASTING NOTE & FOOD PAIRING

Our Pinot Blanc is a crisp dry wine with aromas of ripening stone fruits balanced with generous toasted notes. On tasting you will notice flavours of juicy ripe fruits and light creamy oak, a smooth texture and a long finish making it a versatile wine for food pairing. Try a glass with roast chicken, mild cheeses, creamy pasta sauces and rich egg dishes like quiche lorraine. It also pairs beautifully with international cuisines: creamy curries, Japanese pickles, Middle Eastern harissa.

See our website for this season's recipe, enjoyed with a perfectly chilled glass of Hands & Heels Pinot Blanc 2020.

VITICULTURE

VINEYARD:	1482 vines planted in Block 17A in 2018. 54 clones on SO4 rootstock.
SOIL:	Green Sand. The Green Sand soil profile has its origins as an ancient sea bed and our vineyard topography is the result of sea bed upthrust which has exposed layers of sandstone known as ragstone which is very heavy and dense. The golden chunks of ragstone increase heat accumulation during the day and enhance ripening potential at night.
HARVEST:	Picked by hand into crates in October 2020.

WINEMAKING

PROCESSING & FERMENTATION:	100% whole bunch pressed. Cold settled for 24 hours. 85% fermented in stainless steel and 15% in new neutral-grain barrels, before completing 100% malolactic fermentation and resting on lees for four months. Wine was filtered and underwent cold stabilisation.
BOTTLING DATE:	25th February 2021
WINEMAKER:	Scott Gebbie
PRODUCED & BOTTLED BY:	Mereworth Wines Ltd. ME18 5JD, UK

ANALYSIS

GRAPE VARIETY:	100% Pinot Blanc from Yotes Court Vineyard
ALCOHOL:	12%
TITRATABLE ACIDITY:	5.1g/l
PH:	3.22
RESIDUAL SUGAR:	2.7g/l

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