YOTES COURT
VINEYARD



HANDS AND HEELS 2022

2022 'Hands and Heels' is the 3rd vintage Pinot Blanc released by Yotes Court. The ideal growing conditions of 2022, along with the winemaker's judicious use of old French barriques for fermentation, has created a wine that is crisp, elegant and bursting with classic Pinot Blanc florals with a hint of toastiness that will please any fan of this variety.

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

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TASTING NOTE & FOOD PAIRING

This 100% Pinot Blanc is an exciting wine with a complex nose of cake batter and jasmine. On the palate, white pears balance with the soft, oak-imparted, notes of lightly toasted almonds. This wine gives a fresh mouthfeel with plenty of crunchy acidity to create a wine that is elegant with great varietal character.

The smooth texture and long savoury finish make this a versatile wine for food pairing; try a glass with roast chicken or spicy international dishes. It also pairs beautifully with blue cheese and buttery dishes such as sole meuniére, or seared scallops.

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 sand stone known as ragstone which is heavy and dense. The golden chunks of ragstone increase heat accumulation during the day and enhance ripening potential at night.
HARVEST:	Hand picked into 325kg Dolav bins in October 2022

WINEMAKING

PROCESSING & FERMENTATION:	100% whole bunch pressed to ensure delicacy and purity of flavour. After an overnight settling, the juice was racked into stainless steel tanks and inoculated with Zxymaflore X16 yeast for fermentation. Once fermentation was underway, 23% of the juice was transferred to seasoned French oak barriques to finish fermenting and mature for 6 months prior to blending and bottling. Heat and cold stabilised. Malolactic conversion prohibited.
BOTTLING DATE:	9th May 2023
WINEMAKER:	Nick Lane
PRODUCED & BOTTLED BY:	Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	100% Pinot Blanc from Yotes Court Vineyard ME18 5JT, UK
ALCOHOL:	12%
TITRATABLE ACIDITY:	9g/l
PH:	3.07
RESIDUAL SUGAR:	7.5g/l

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