YOTES COURT
VINEYARD



LET'S DANCE 2022 EARLY RELEASE

The second wine in our Early Release series: a Brut, Traditional Method English sparkling wine disgorged after 7 months of lees aging in bottle. This creates a fruity wine which retains the beautiful aromatic character and rose-gold colour of the Pinot Gris grape.

Yotes Court Vineyard's owner Susannah Ricci has called this wine 'Let's Dance' after her mare that had great success in Graded races in both England and Ireland. The biggest cause for celebration was winning the 2017 Cheltenham Festival Mares' Novices' Hurdle.

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

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LET'S DANCE 2022

TASTING NOTE & FOOD PAIRING

Made using the Traditional Method, this fruity, dry sparkling wine has aromas of lemon and candied cherries with subtle notes of fresh bread from judicious lees aging. On the palate the wine is light and bright with notes of ripe plum, supported by a gentle mousse and a refreshing sherbet finish.

Light and crisp, this sparkling Rosé is perfect as an aperitif and is delicious with spicy food. Let the bubbles and chilli heat dance around your mouth.

VITICULTURE

VINEYARD:	Produced from 4 year old vines in Block 19 and half of Block 18. Italian clones 505 and 514 on SO4 rootstock. The summer heat in 2022 started when the grapes were rapidly sizing up after fruit-set and vulnerable to sunburn so these vines weren't leaf plucked. In Pinot Gris, acids drop off quickly as the grapes ripen but the acids are crucial to lock in flavour & aroma through two fermentations. Consequently there was no green crop thinning in 2022 and the fruit was constantly analysed to ensure it was harvested at just the right time.
SOIL:	A particularly rocky area with sandy loam which is lower in fertility than other parts of the vineyard, reducing vegetative growth and concentrating ripe fruit flavours and expressiveness.
HARVEST:	Grapes for this special Early Release sparkling Rosé were hand-picked on 20th September 2022 into 325kg Dolav picking bins.

WINEMAKING

PROCESSING & FERMENTATION:	100% Pinot Gris grapes were whole bunch pressed, before being cold settled and racked into stainless steel tanks. The juice was inoculated with Lalvin QA23 yeast and went through 100% malolactic fermentation. Traditional Method 2nd fermentation in bottles, laid down in temperature-controlled cellars for 7 months, and disgorged on 16th May 2024.
BOTTLING DATE:	10th August 2023
WINEMAKER:	Nick Lane
PRODUCED & BOTTLED BY:	Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	100% Pinot Gris from Yotes Court Vineyard ME18 5JT, UK
ALCOHOL:	12.2%
TITRATABLE ACIDITY:	8.8g/l
PH:	3.01
RESIDUAL SUGAR:	9.8g/l

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