YOTES COURT
VINEYARD



LET'S DANCE 2023 EARLY RELEASE

The second wine in our Early Release series: a Brut, Traditional Method English sparkling wine disgorged after 9 months of lees ageing 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 Mares' Novices Hurdle.

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

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LET'S DANCE 2023

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 ageing. 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 delicious with spicy food. Let the bubbles and chilli heat dance around your mouth.

VITICULTURE

VINEYARD:	Produced from 5 year old vines in Block 19 and half of Block 18. Italian clones 505 and 514 on SO4 rootstock. Following successful flowering, the warm wet summer of 2023 meant disease pressure was high requiring robust canopy management. To aid airflow and ripening, the vines were heavily leaf plucked in the fruit zone. They were constantly monitored to ensure the fruit was harvested with the perfect sugar and acid levels for a sparkling wine base. The 2023 harvest was the most fruit-forward, sizeable vintage yet.
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 3rd October 2023 into 325kg 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 EC1118 yeast. Malolactic fermentation was prohibited. Traditional Method 2nd fermentation in bottles with yeast IOC 18-2007, laid down in temperature-controlled cellars for 9 months before a splash of Yotes Court Divico 2024 was added for colour on disgorging.
BOTTLING DATE:	6th June 2024
WINEMAKER:	Nick Lane
PRODUCED & BOTTLED BY:	Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	Pinot Gris from Yotes Court Vineyard ME18 5JT, UK
ALCOHOL:	11.5%
TITRATABLE ACIDITY:	7.4 g/l
PH:	2.92
RESIDUAL SUGAR:	7.8 g/l

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