YOTES COURT
VINEYARD



LOOSE REIN 2021

'Loose Rein' 2021 is the first Pinot Gris released by Yotes Court from vines planted in 2019. The intention had been to exclusively make a still wine from the first harvest but the cool and damp growing season in 2021 meant the beautiful copper-pink grapes struggled to ripen in the large and more exposed planting block. A decision was made a week before harvest to use the majority of the grapes for a sparkling wine and selectively hand harvest only the ripest grapes in a smaller sheltered block for our 2021 'Loose Rein' Pinot Gris. Sustainable Wines of Great Britain (SWGB) certified and suitable for Vegans.

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LOOSE REIN 2021

TASTING NOTE & FOOD PAIRING

This wine has struck the perfect balance between a rich Alsatian Pinot Gris and the lighter Pinot Grigio of Northern Italy to create a beautifully fresh, delicate & flavourful wine. This dry wine has aromas of anise, white lily, pear drops and nougat with a silky mouthfeel and a zesty lime finish. It pairs well with any dish with a hint of sweetness: pumpkin soup, roasted sweet potato, seared sticky teryaki tuna and Middle Eastern flavours.

VITICULTURE

VINEYARD:	2200 vines planted in Block 18. An Italian clone SMA 505 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 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 325kg Dolav bins in October 2021.

WINEMAKING

PROCESSING & FERMENTATION:	De-stemmed at the winery and pressed. Cold settled then 75% racked into Stainless steel tanks and 25% into seasoned French Oak (3 year old barriques).The juice was innoculated with Lalvin QA43 yeast for fermentation. Malolactic fermentation was prevented. The wine underwent hot and cold stabilisation and was cross-flow filtered at bottling.
BOTTLING DATE:	31st March 2022
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:	12.16%
TITRATABLE ACIDITY:	8.3g/l
PH:	3.24
RESIDUAL SUGAR:	5.3g/l

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