YOTES COURT
VINEYARD



LOOSE REIN 2022

The warm 2022 growing season ripened these beautiful copper-pink grapes to perfection, accumulating the necessary sugars and aromatics while maintaining a vibrant acidity. This was the second harvest from these young vines, and one that has produced fruit with exciting complexity which was further developed by the gentle use of oak. Loosen the reins and enjoy a glass of this exceptional English wine.

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

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TASTING NOTE & FOOD PAIRING

This dry wine strikes the perfect balance between a rich Alsatian Pinot Gris and the lighter Pinot Grigios of Northern Italy to create a beautifully fresh, but succulent and flavourful wine. The wine has aromas of spring flowers, dried mango and apple crumble, with a silky texture and a rich marzipan finish. The plump and juicy mouthfeel is balanced with gentle notes of vanilla and almond from the use of French oak. Try pairing this wine with Asian cuisine, particularly fatty salmon sashimi, or a pungent washed-rind cheese.

VITICULTURE

VINEYARD:	2200 vines planted in 2019 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 September 2022.

WINEMAKING

PROCESSING & FERMENTATION:	De-stemmed prior to pressing and left for a 2 hour soak in the press to maximise flavour and character. Cold settled overnight then racked into stainless steel tanks and innoculated with Anchor VIN 2000. Once fermentation was underway, 18% of the fermenting juice was transferred into seasoned French oak barriques. The wine was matured for 6 months before blending. It then underwent hot and cold stabilisation, and cross-flow filtering at bottling. No malolactic fermentation.
BOTTLING DATE:	5th June 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:	12.4%
TITRATABLE ACIDITY:	8.1g/l
PH:	3.12
RESIDUAL SUGAR:	5.2g/l

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