YOTES COURT
VINEYARD



ON THE NOD 2022

2022 'On the Nod' is the 3rd vintage Bacchus released by Yotes Court and the 2nd to be harvested by machine. Bacchus has a tendency to produce uneven bunches so, during the Spring pruning season, we decided to change to spur pruning. This regulates grape bunch size along the length of the vine, ensures even ripening and facilitates the decision on exactly when to machine harvest the fruit.

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

YOTES COURT ON THE NOD 2022

TASTING NOTE & FOOD PAIRING

The Bacchus grape is a cross between Müller-Thurgau and Silvaner-Riesling, has a taste reminiscent of a good-quality Sauvignon Blanc and has become a staple grape variety in English winemaking. The 2022 vintage has a ripe nose generous in stone fruits with notes of white melon and passionfruit. This tropical nose yields to a palate of zesty lemon and lime acidity, perfectly balanced with a plush mouthfeel and an elegant floral finish.

Bacchus is particularly suited to spring vegetables like asparagus, peas and broad beans, goats cheese, salads without heavy dressings, English oysters and poached or grilled salmon.

VITICULTURE

VINEYARD:	5569 Bacchus vines were planted in Block 17 in 2018. GFL clones on SO4 rootstock. This block is 140m above sea level making it one of the highest vineyard blocks in the country. It is warm and sheltered and had been a successful apricot orchard.
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 sandstone known as ragstone which is heavy and dense. This ragstone stores heat during the day and enhances ripening potential at night.
HARVEST:	Machine harvested 22nd September 2022

WINEMAKING

PROCESSING & FERMENTATION:	Machine harvested so the grapes were picked quickly at peak ripeness. The rough treatment increases the juice to grape skin contact thereby amplifying the flavour profile. Once at the winery the grapes were pressed, the juice cold settled and inoculated with Anchor Vin7 yeast. Fermented at a cool temperature in stainless steel tanks. Gentle lees stirring provided complexity and texture. Fined & filtered. Malolactic fermentation prohibited.
BOTTLING DATE:	23rd March 2023
WINEMAKER:	Nick Lane
PRODUCED & BOTTLED BY:	Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	100% Bacchus from Yotes Court Vineyard ME18 5JT, UK
ALCOHOL:	12.3%
TITRATABLE ACIDITY:	8.3g/l
PH:	3.02
RESIDUAL SUGAR:	6.5g/l

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