YOTES COURT
VINEYARD



ON THE BRIDLE 2020

While it is unusual to plant vines so high above sea level, this warm, south sloping, sheltered block gave us confidence that the Bacchus would be happy there. After all, the apricots that grew there before had ripened beautifully. 2020 was our first harvest for Bacchus and the vines rewarded us with an abundance of ripe fruit. We were delighted to partner with award-winning Mereworth Wines Ltd, a winery less than 2 miles away, to make this fantastic wine.

YOTES COURT ON THE BRIDLE 2020

TASTING NOTE & FOOD PAIRING

The Bacchus grape is a cross between Muller Thurgau and Silvaner-Reisling and tastes quite like a Sauvignon Blanc. The wine has enticing aromas of passionfruit & guava with subtle notes of elderflower on the nose. On the tongue it has a classic crisp green apple tingle and a fresh citrus finish with herbal undertones.

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

See our website for this season's recipe, enjoyed with a perfectly chilled glass of On the Bridle Bacchus 2020.

VITICULTURE

VINEYARD:	5569 Bacchus vines planted in Block 17 in 2018. GFL clones on SO4 rootstock. This block is at 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 very heavy and dense.
HARVEST:	Picked by hand into crates in October 2020.

WINEMAKING

PROCESSING & FERMENTATION:	50% whole bunch pressed and 50% destemmed. Cold settled for 48 hours before racking. Pressings treated and fermented separately before being blended back. Three different yeast used. Fermented in stainless steel. Malolactic fermentation was inhibited. The wines rested on their fermentation lees for four months prior to filtration and cold stabilisation.
BOTTLING DATE:	25th & 26th February 2021
WINEMAKER:	Scott Gebbie
PRODUCED & BOTTLED BY:	Mereworth Wines Ltd. ME18 5JD, UK

ANALYSIS

GRAPE VARIETY:	100% Bacchus from Yotes Court Vineyard
ALCOHOL:	12%
TITRATABLE ACIDITY:	5.8g/l
PH:	3.23
RESIDUAL SUGAR:	<1.0g/l

Yotes Court Vineyard, Mereworth, Kent, ME18 5JT, UK
office@yotescourt.co.uk | yotescourt.co.uk

ESTD 1656