YOTES COURT
VINEYARD



ON THE NOD 2020

2020 marked the first harvest at Yotes Court Vineyard for Bacchus. Despite crop thinning 50% of the fruit in August 2020, the unpredictable summer resulted in these vines producing more perfectly ripe fruit than we had expected and booked into the winery. Defined Wines Ltd kindly agreed to take the excess and make this wine for us. As both Yotes Court Vineyard and Defined Wine Ltd attained accreditation by Sustainable Wines of Great Britain (SWGB) in 2020 this wine is one of the first sustainable English wines from ground to glass ever released in this country.

YOTES COURT ON THE NOD 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 a delicate floral nose of honeysuckle, lilac and ripe orchard fruits yielding to a zesty citrus intensity on the palate and a stone fruit finish.

It 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 Nod 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 325kg picking bins in October 2020.

WINEMAKING

PROCESSING & FERMENTATION:	Bacchus grapes were destemmed prior to pressing. Juice was cold settled in tank for 28 hours. After this, the clear juice was racked to stainless steel for fermentation at 16°C using QA23 yeast. The wine was then allowed to mature on yeast lees in tank for 3 months prior to heat and cold stabilisation. For clarity, the wine was filtered prior to bottling.
BOTTLING DATE:	11th March 2021
WINEMAKER:	Nick Lane
PRODUCED & BOTTLED BY:	Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	100% Bacchus from Yotes Court Vineyard
ALCOHOL:	12%
TITRATABLE ACIDITY:	6.3g/l
PH:	3.26
RESIDUAL SUGAR:	4.7g/l

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