YOTES COURT
VINEYARD



ON THE NOD 2023

Following a long, wet winter during pruning, June saw record breaking temperatures just as the vines were flowering & the new berries emerged. This set us up for a very exciting year and, despite more rain through the summer, September again saw record breaking temperatures just as the fruit was ripening. This resulted in a bumper crop of perfectly ripe grapes which we machine harvested to maximise flavour & maintain freshness.

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

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TASTING NOTE & FOOD PAIRING

The Bacchus grape is a cross between Müller-Thurgau & Silvaner-Riesling, has a taste reminiscent of a good-quality Sauvignon Blanc, & has become a staple grape variety in English winemaking. This wine has a generous nose of tropical fruits, green plum & lime zest. The aroma, abundant with fruit, is reflected on the palate with a fresh acidity & citrus finish.

Bacchus is particularly suited to spring vegetables like asparagus, peas & broad beans, goats cheese, English oysters & 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 & sheltered & had been a successful apricot orchard.
SOIL:	Green Sand. The Green Sand soil profile has its origins as an ancient sea bed & our vineyard topography is the result of sea bed upthrust which has exposed layers of sandstone known as ragstone which is heavy & dense. This ragstone stores heat during the day & enhances ripening potential at night.
HARVEST:	Machine harvested 1st October 2023.

WINEMAKING

PROCESSING & FERMENTATION:	Machine harvested to ensure 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 & inoculated with EC1118 yeast. Fermented at a cool temperature in stainless steel tanks. Fined & filtered. Malolactic fermentation prohibited.
BOTTLING DATE:	20th June 2024
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:	12.2%
TITRATABLE ACIDITY:	6.6g/l
PH:	3.12
RESIDUAL SUGAR:	4.3g/l

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