YOTES COURT
VINEYARD



STARTER'S ORDERS 2022

Pinot Noir was the first grape variety to be planted at Yotes Court. The first vine went in the ground on 2nd May 2016 in Block 1 right in front of the Paddock Lawn. The majority of our Pinot Noir is grown for sparkling wine but, in exceptional years, the vines in this particular block can be used to create a still wine. The extreme hot weather throughout the summer of 2022 gave us that opportunity. We have called it 'Starter's Orders' to reflect the beginning of our vineyard and winemaking journey.

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

YOTES COURT STARTER'S ORDERS 2022

TASTING NOTE & FOOD PAIRING

This shining ruby Pinot Noir sings with aromas of ripe red cherry and pomegranate supported with base notes of tobacco and vanilla from ageing in French Oak. The palate has a bright acidity with light but grippy tannins.

With its juicy red profile this wine is an excellent choice served with vegetarian dishes; especially those featuring mushrooms. Light in nature, it pairs well with chicken, is a great foil for spicy salamis and the fruity, earthy notes perfectly complement the gamey flavour of lamb.

VITICULTURE

VINEYARD:	Burgundian clones 114/115 on Gravesac rootstock were selected for our first Pinot Noir because their small berries create the ideal skin-to-pulp ratio for red wine production. The canopy was leaf-plucked immediately after flowering to build up natural resistance and sun protection. The bunches were green crop thinned to focus the vine's resources on ripening the fruit.
SOIL:	Block 1 has sandy clay loam with a significant amount of broken ragstone which helps with heat radiation, drainage & aeration of the soil.
HARVEST:	Hand-picked by local friends, family, and supporters of Yotes Court as part of the 'Harvest Experience' on Saturday 8th October 2022.

WINEMAKING

PROCESSING & FERMENTATION:	Ripe berries were partially de-stemmed into open top fermenters leaving 15% as whole bunches to add vibrancy and perfume. After a 48 hour cold soak to extract colour, Lalvin RC212 yeast was added. The wine spent 3 weeks on skins with twice daily punching down to extract maximum flavour, colour and tannin. The grapes were then gently pressed before settling and racking into a combination of new and seasoned French oak. The wine was matured in barrel for 6 months prior to bottling.
BOTTLING DATE:	18th June 2023
WINEMAKER:	Nick Lane
PRODUCED & BOTTLED BY:	Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	100% Pinot Noir from Yotes Court Vineyard ME18 5JT, UK
ALCOHOL:	12.02%
TITRATABLE ACIDITY:	6.3g/l
PH:	3.44
RESIDUAL SUGAR:	1.6g/l

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