YOTES COURT
VINEYARD



TWO BEAT TROT 2022

Wine producers strive to achieve a perfectly balanced Chardonnay that is approachable yet exciting, flavourful yet refined, and well integrated with oak without masking the varietal characteristics of the grape. To achieve such harmony in the finished wine there has to be a collaboration of Viticulture and Winemaking skills. They have to feed off one another to achieve perfection which makes Chardonnay one of the most rewarding and exciting wine styles to create. Yotes Court are proud to introduce you to this fine example of an English Chardonnay, named 'Two Beat Trot', a Dressage term for Balanced.

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

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TASTING NOTE & FOOD PAIRING

We chose grapes from Clone 95 for our first still Chardonnay; a Burgundian clone well regarded globally for producing fine still wines, generously endowed with true varietal characteristics. Both our Viticulturist and Winemaker knew that, if allowed to ripen fully in our cool climate with its long growing season, Clone 95 could create a structured wine with depth and a complex finish. This Chardonnay has aromas of ripe melon, bergamot and apricot, a rich palate of butter and citrus marmalade, and a savoury toast-crunch finish. Balanced, complex and delicious. This will pair well with autumn vegetable dishes like pumpkin ravioli, roast chicken, and cheddar cheese.

VITICULTURE

VINEYARD:	Vines in Block 7 in the centre of the vineyard were chosen for our first Chardonnay. The vines are closely planted (5,000 vines per hectare) in soil with a distinctly sandy and rocky profile. This regulates canopy growth, lessening growth of both shoots and fruit. Lighter crops, from well ventilated, less vigorous canopies, enabled us to ripen the grapes to the desired quality level with minimal canopy intervention.
SOIL:	Block 7 is a warm part of the vineyard with sandy and rocky soil, where the vines have less access to water and nutrients than in other blocks.
HARVEST:	Picked by hand on 11th October 2022, the very last day of harvest, to maximise ripeness.

WINEMAKING

PROCESSING & FERMENTATION:	The grapes were left on the vine as late as possible to maximise ripeness and, when pressed, underwent spontaneous fermentation in a combination of new and seasoned French barriques. The wine went through 100% malolactic fermentation and stayed in barrel for 10 months. Hot and cold stabilised, and cross-flow filtered before bottling.
BOTTLING DATE:	16th August 2023
WINEMAKER:	Nick Lane
PRODUCED & BOTTLED BY:	Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	100% Chardonnay from Yotes Court Vineyard ME18 5JT, UK
ALCOHOL:	12.5%
TITRATABLE ACIDITY:	6.1g/l
PH:	3.34
RESIDUAL SUGAR:	1.6g/l

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