YOTES COURT
VINEYARD



STARTER'S ORDERS 2024

Pinot Noir was the first grape variety to be planted at Yotes Court back in 2016 with the majority grown for sparkling wine. In 2022 we decided to make a still red Pinot Noir and haven't looked back since. 'Starter's Orders' 2024 is our 3rd vintage. This bright red wine with structure and finesse proves that, with exceptional vineyard management and the right conditions, England can produce Pinot Noir of outstanding quality. We have called this wine 'Starter's Orders' to reflect the beginning of our vineyard & winemaking journey.

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

YOTES COURT STARTER'S ORDERS 2024

TASTING NOTE & FOOD PAIRING

This glossy ruby Pinot Noir sings with aromas of cherry liqueur & plump raspberries, grounded with spicy notes of clove & vanilla from new oak. The palate is medium-bodied with a crunchy acidity & gentle tannins; offering flavours of winter plum & a warm orange peel finish.

'Starter's Orders' 2024 is an excellent choice with chicken. Its earthy notes also pair well with mushroom and the gamey flavour of lamb.

VITICULTURE

VINEYARD:	Vines in warm & sheltered Block 13 were chosen for the 2024 still Pinot Noir. Clone 927 on S04 rootstock. 2024 was a challenging season, keeping the vineyard manager on his toes. Vines grew large robust canopies which weathered the conditions & allowed for a later harvest. This, along with a ¾ crop thin, enabled the 'Starter's Orders' grapes to reach phenolic ripeness with balanced acidity.
SOIL:	Block 13 has sandy clay loam with a significant amount of broken ragstone which helps with heat radiation, drainage & aeration of the soil. Prior to planting in 2017 it had been fallow for years so the soil profile is amongst the most natural & rich in the vineyard.
HARVEST:	Picked by hand into 325kg Dolav bins on 24th October 2024.

WINEMAKING

PROCESSING & FERMENTATION:	100% de-stemmed into open top fermenters where Lalvin RC212 yeast was added. The wine spent 11 days on skins before being settled & racked into a combination of new & seasoned French oak. Matured in barrel for 6 months prior to bottling. Cross-flow filtration was chosen to retain the delicate aromatic character. A small addition of Divico creates depth & complexity.
BOTTLING DATE:	18th July 2025
WINEMAKER:	Nick Lane
PRODUCED & BOTTLED BY:	Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	88% Pinot Noir & 12% Divico from Yotes Court Vineyard ME18 5JT, UK
ALCOHOL:	11.8%
TITRATABLE ACIDITY:	6 g/l
PH:	3.54
RESIDUAL SUGAR:	0.4 g/l

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