WINEMAKING

Winemaker: Nick Lane, Defined Wine Ltd Canterbury, Kent.

The Divico was hand harvested on 8th October 2025 with a generous ripeness level of 19.6 BRIX and the berries were dark and densely flavoured. The grapes arrived at the winery within hours of picking and were destemmed directly into an open top fermenter without any pumping. For colour and flavour extraction the grapes were allowed to cold soak for 24 hours at which point yeast was added. Over the course of fermentation the cap was gently punched down twice a day. The fermentation was allowed to rise to 30 degrees Celsius and the fermenting wine was chaptalised to 12% ABV.

Once fermentation was complete, punch downs were reduced to once a day for 7 days. After a further 2 days of post-fermentation maceration, the free run juice was drained off and the skins were pressed using a one tonne pneumatic press. The wine was then aged in a combination of new and seasoned French oak barrels for 9 months and during this time the wine went through natural malolactic fermentation. The wine was fined using bentonite and cross-flow-filtered, prior to bottling, into Burgundy cork mouth bottles on 22nd July 2026. Just over 1000 bottles were produced for sale and these have been hand-labelled, numbered and signed by vineyard owner Susannah Ricci.

ANALYSIS

GRAPE VARIETY: 100% Divico from Yotes Court Vineyard
ALCOHOL: 12%
TITRATABLE ACIDITY: 8.8g/l
PH: 3.45
RESIDUAL SUGAR: 1g/l
This wine is suitable for vegans.

YOTES COURT
VINEYARD



'The Favourite'
DIVICO 2025

1 of 1118 Bottles

TASTING NOTES & FOOD PAIRING

The hot, dry weather of summer 2025 helped supercharge these deep purple grapes to bring out a wealth of black fruit character.

The bramble and blood orange aromas are enriched with notes of dark tinned plums and aromatic spices from oak maturation, creating a perfect pairing for roast lamb or any dish rich in beans and pulses.

Delicious now, with a velvety black fruit profile and polished tannins; this wine will also age well in bottle for several years.

VITICULTURE

Vineyard Manager: Tony Purdie, Yotes Court Vineyard, Mereworth, Kent.

Dr. Julian Le Court and Paul Tuteirihia, both formerly involved with the East Malling Research Centre in Kent, established a reputation for Divico as a breakthrough grape variety that reliably and sustainably creates a quality varietal English red wine. Yotes Court secured a small cache of 275 vines in spring 2019 and became the first vineyard in England to harvest a crop to make a single varietal wine for commercial sale in 2021.

Our approach to cultivating the Divico vines evolves each season as we gain confidence in just how incredibly resistant this variety is to common grapevine diseases. Remaining free of Downy Mildew, Powdery Mildew, and Botrytis, Divico requires the bare minimum of crop protection sprays—leading to a significant reduction in products applied, which marries perfectly with our drive for increasingly sustainable viticultural practices.

Vineyard & Growth Profile

- **Temperature & Bud Burst:** Divico requires a higher ground temperature than other vines to get going in the spring and enters bud burst later, providing natural frost protection for early shoots.
- **Flowering & Veraison:** Consequently, it flowers later but unexpectedly enters veraison earlier than other vines.
- **Ripening & Acid Retention:** Divico holds onto its acids longer than other varieties, allowing us to keep the grapes on the vine for an extended ripening period to maximise sugars and allow the tannins to soften nicely.

The 2025 Vintage

Vintage variation is what makes single-varietal wines so unique and exciting. The true varietal character of a year is not fully recognised until the final tasting prior to bottling and release. A lot of hard work, attention to detail and constant vigilance is required each season to get it right.

We planted more Divico vines back in 2023 and these were harvested for the first time in 2025. As well as increasing our Divico volume, these young vines added wonderful complexity: while the yield from them is small, the grapes are intensely ripe with smaller berries and a higher ratio of skin surface area to pulp. This imparts the rich flavours, tannins and deep, striking colour that makes Divico such an exciting addition to the Yotes Court range.