

Coney Wines Reserve Pizzicato Pinot Noir 2016



Like most other small self-contained operators we sometimes fret about getting supermarket prices for hand-tended premium wines. So alongside our excellent Pizzicato we've introduced a Reserve version at a proper price. Apart from some special attention in the winery, like a different proportion of whole berry maceration and the use of premium French oak, the main distinction comes from employing different clones. Clonal variation is probably the main source of distinctive and complex Pinot Noir.

Our Reserve Pizzicato Pinot is derived from six distinct clones. The result is a wine of gravitas and tight structure with a lovely silky texture – a hallmark of excellence in Pinot Noir. Maximum flavour expression has been preserved, with the Reserve neither filtered or fined. The 2016 will cellar for at least 6 years. Such perseverance will be amply rewarded with increased savoury character. For early drinking, a period of extended breathing seems to enhance the gustatory experience.