

Coney Wines Pizzicato Pinot Noir 2018



Respectable wine snobs (is that an oxymoron?) all know the difference in style between big/bold/brassy/friendly reds and their shy/restrained/subtle/food compatible equivalents. We're talking about the difference between a typical shiraz and typical pinot.

Our 2018 Pizzicato is firmly in the second camp even though in this case it has a few litres of our Syrah embedded in it (the volume in 2018 of our Que Sera Syrah was too small to bottle). The Pizzicato has a light garnet hue and the savoury character you would expect from a Martinborough pinot. Some palates claim a hint of smoky bacon which would be traced to the 30% new French oak component. In the fruit department favourite picks are dark plums and Morello cherries. Best food matches are pork, mushrooms, firm fleshed fish and poultry. Pizzicato 2018 will improve for up to 5 years.

2018 in the vineyard was pretty friendly with no unseemly stampede needed at the end to harvest. Fruit unblemished and ripe came in at an average of 23.2 brix between 20 March and 3 April. At 2.2 tonne/acre the yield was a little higher than average.

Those of you who are trying to keep up with the labyrinthine twists of Brexit will be interested to learn that Boris Johnson, the Eton larrikin, professes a love of Pizzicato. At least in this he has good taste. He attributes the mischievous and misleading approach he takes to most serious policy issues to his penchant for wine. And when questioned by police in relation to unusual noises and shouting coming from his house he said that his current partner had tipped him over the edge into bedlam by downing his last bottle of Pizzicato. Believe it or not!