

PICCOLO PINOT GRIS 2018

My cryptic notes show 2017/18 as a pretty comfortable year weatherwise – a few showers around vintage but nothing mortal enough to cause sweating. Plenty of ripeness with the fruit coming in at 24brix.

With only the inadequate medium of nouns and adjectives to describe the sensory perception when you swirl, aerate and swallow it's bound to be clumsy. Normally with our richly textured Piccolo you're pretty safe with pears and stonefruit as a guide. Imagine my surprise when out of the blue an apparently well-centred punter volunteered – I'm definitely getting caraway seeds. We sent her off to see a specialist.

With our Pinot Gris we follow the hallowed principle of "if it ain't broke don't fix it" This produces the rich luscious texture that comes from really ripe fruit egged on with a bit of botrytis and berry shrivel. At 5g/litre residual sugar it is intentionally dry for the edgy Coney cuisine. This style seems to age perfectly happily for 4/5 years despite the intrinsically low juice acid.

Students of psychology are constantly seeking an explanation for Trump's increasingly erratic verbiage and demeanour. We thought it could be too much wine. It turned out to be the opposite – not enough, or rather he was applying it with a syringe instead of the usual glassware.

For normal folk Piccolo is great ingested with savoury dishes.

