

—TWO— PADDOCKS



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TWO PADDOCKS DRY RIESLING 2024

An estate grown, single block selection made from grapes grown at our Two Paddocks' Red Bank Vineyard in Alexandra, Central Otago, our Dry Riesling is a thought provoking expression of this location. A balance of freshness and texture means it is the perfect counter-balance to a creamy pasta dish like a carbonara, the fresh saltiness of Oysters kilpatrick and holds its own against vibrant and spicy Asian dishes.

Proprietor: *Sam Neill*

Viticulturist: *Mike Wing*

Winemaker: *Dean Shaw*

Bottled: *October 2024*

Production: *200 cases*

Cellaring: *2023-2035*

pH 2.96 - TA 7.7 g/l

Alc 12.5% - R/S 6-7 g/l

Organic | Vegan Friendly



TASTING NOTE



VINTAGE COMMENT

Lime blossom, orange rind, white lotus flower and schist mineral notes on the nose lead to a spicy tightly textured palate expressing gorgeous poise, drive and balance.

Harvest started on the 26th March at The Fusilier, Bannockburn and finished on the 17th April at The First Paddock, Gibbston. Two Paddocks' Viticulturist, Mike Wing, celebrated his 20th vintage this year and described this significant season as "A game of two halves".

The first half was characterised by the coldest Spring in five years and hence there was a lot of frost fighting with overhead water, which in turn stimulated weed growth. The finale was a hail event in Alexandra in January that affected some of the vineyards and so the early part of the growing season is aptly described as challenging.

February and March then delivered warm settled weather and ripening progressed well. There was no Autumnal frost fighting and overall the 2024 crop was clean, ripe and at optimum quantity levels.

VINEYARD MANAGEMENT - Crafted from a tiny half-hectare block of clone 110 at Two Paddocks Red Bank Vineyard at Earnsclough, Central Otago, which consistently produces the ripest and most intense Riesling on the estate. All grapes are grown using organic principles, hand harvested and fermented in stainless steel.

The soils in this block are well draining schist loam and the vines tend to thrive. Additionally, the hot day time temperatures that Alexandra experiences over summer encourages riper stone fruit flavours, until late afternoon when the 'Roxburgh Doctor' wind arrives and causes a dramatic drop in temperature and hence the significantly cooler nights that the region is known for.



WINE- MAKER NOTES

Whole bunch pressed and then a light racking before fermentation. An indigenous fermentation which took 5 weeks at between 14-21 degrees Celsius. The wine was then held on light lees until it was racked and filtered for clarity and stabilisation prior to bottling.