

—TWO— PADDOCKS



~ From the remote, the sublime ~

TWO PADDOCKS PICNIC PINOT NOIR 2024

Featuring the Proprietor's Grandfather, S.E.D. Neill – Wine Merchant, on the label, Picnic is our perennial favourite – the wine to enjoy everyday and a wonderful introduction to the pleasure of Central Otago Pinot Noir. The fruit was sourced from Two Paddock's estate vineyards in the Alexandra, Gibbston and Bannockburn sub-regions of Central Otago. Picnic Pinot Noir is made in a diminutive style aimed to reflect the characters that Central Otago Pinot does so very well – black and red cherry fruit, alluring spice and a generosity that keeps you reaching for the next sip.

Proprietor: Sam Neill

Viticulturist: Mike Wing

Winemaker: Dean Shaw

Bottled: February 2024

Cellaring: 2025-2029

pH 3.50 – TA 6.1 g/l

Alc 13.0%

Organic | Vegan Friendly



TASTING NOTE

Bright red currant, wild herb and purple flower aromatics lead to a rich warmly textured wine, showing elegance, soft tannins and a great persistent finish.



VINTAGE COMMENT

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.



WINE- MAKER NOTES

Hand harvested on the 26th March, 89% de-stemmed and given 9 days pre-fermentation cold maceration. After an indigenous ferment the wine is given another 9 days post ferment time on skins. Wine is then transferred to 1-4 year old French medium toast barriques (1% new oak) for a 9 month maturation in predominantly older oak, before racking and bottling.