

—TWO— PADDOCKS



~ From the remote, the sublime ~

TWO PADDOCKS PINOT NOIR 2025

The flagship from Two Paddocks, the estate Pinot Noir is an organically grown barrel selection produced from the four Central Otago vineyards - The Fusilier in Bannockburn, First Paddock in Gibbston, Last Chance and Red Bank in Alexandra. These small sites are high-density planted in a range of clonal material, cropped to under 5 tonne per hectare with most vineyard practices carried out by hand. An exemplary Central Otago style, which will be enhanced with bottle age.

Proprietor: Sam Neill

Viticulturist: Mike Wing

Winemaker: Dean Shaw

Bottled: March 2026

Production: 1958 cases

Cellaring: 2026-2038

pH 3.57 - TA 6.20 g/l

Alc 13%

Organic | Vegan Friendly



TASTING NOTE

Red fruited, dried herb and spicy aromatics dominate the nose which is followed by an elegant and textural mouthfeel. The wine shows poise, interest and persistence.



VINTAGE COMMENT

At the start of the 2024 growing season there was above average early rainfall and two large snow events in mid-September and late October, which resulted in a slow start to spring growth as the soil was still too cool. Then a very late frost on the 3rd November caused minor damage at The Fusilier Vineyard, Bannockburn and The First Paddock, Gibbston, but thankfully there was no damage on the two Alexandra vineyards. Counter-intuitively, overall average spring 2024 temperatures were above 2023 and sat in the middle range.

Optimum flowering and fruit-set was achieved in December and then warm settled late summer weather saw perfect conditions for ripening.



WINE- MAKER NOTES

Hand harvested in April 2025, sorted in the vineyard, 45% de-stemmed and given a 9 day pre-fermentation cold maceration. After an indigenous fermentation, the wine is given another 9 days post fermentation time on skins. The wine is then transferred to 1-4 year old French medium toast barriques (14% new oak) for an 11 month maturation in predominantly older oak, before racking and bottling.
