

# **—TWO— PADDOCKS**



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## **TWO PADDOCKS PINOT NOIR 2023**

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.

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***Proprietor: Sam Neill***

***Viticulturist: Mike Wing***

***Winemaker: Dean Shaw***

***Bottled: March 2023***

***Production: 2000 cases***

***Cellaring: 2024-2036***

pH 3.55 – TA 6.0 g/l

Alc 13%

Organic | Vegan Friendly

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### **TASTING NOTE**

Excellent weight, body, texture and concentration. Dark cherries and ripe berry fruit flavours, but also shows excellent complexity, tannin and structure.

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### **VINTAGE COMMENT**

A mild, wet 2022 winter meant soils held a lot of water going into the spring and inter-row companion crops including clover, phacelia and barley got off to a strong start. Early spring was very cold and then as spring warmed up in November shoot growth was strong. Flowering started the first week in December and fruit set was considered optimum on most blocks. Mid-summer heat was high and growing degree days were above those in 2022 and on par with 2019 by the end of the season.

Picking dates were moving forward until the second half of March when the heat ran out and the final ripening was slow and cool. Harvest started on the 27th of March at Redbank Vineyard and finished on the 21st of April at The First Paddock, Gibbston. Cropping levels were just short of the optimum 2022 crop.

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### **WINE- MAKER NOTES**

Hand harvested, sorted in the vineyard, 50% de-stemmed and given 5-7 days pre-fermentation cold maceration. After an indigenous ferment the wine is given another 5-7 days post ferment time on skins. Wine is then transferred to 1-4 year old French medium toast barriques (18% new oak) for an 11 month maturation in predominantly older oak, before racking and bottling.

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