

# — TWO — PADDOCKS



## PRODUCER PROFILE

Estate owned by: Sam Neill  
Winemaker: Dean Shaw  
Total acreage under vine: 50  
Estate founded: 1993  
Winery production: 12,000 Bottles  
Region: Central Otago  
Country: New Zealand

## Two Paddocks Pinot Noir 2022

### WINE DESCRIPTION

"We grow our premium Two Paddocks Pinot Noir entirely on our four small Vineyards in Central Otago. In some exceptional vintages, listening carefully, we realize that one of these may have something extraordinary to say in its own right. It is only then that we will make one of these very rare single vineyard wines." Sam Neill

The flagship from Two Paddocks – an organically grown barrel selection from the estate properties. In 2018 this wine was produced from the four Neill family vineyards, 27% The Fusilier (Bannockburn), 22% The Last Chance (Alexandra), 29% The Red Bank (Alexandra) and 22% The First Paddock (Gibbston). These small sites are high-density planted in a range of clonal material cropped to under 5 Ton per hectare with most vineyard practices carried out by hand.

Hand harvested, 75% de-stemmed and given a 7 day 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 (20% new oak) year old French medium toast barriques for a 10-month maturation, before racking and bottling.

### TASTING NOTES

This wine shows black currant, ripe red plum fruit and spicy aromatics following through to a rich plush but elegantly textured mouthfeel with great density, persistence and poise.

### VINEYARD & PRODUCTION INFO

Bottles produced of this wine: 12,000  
Certified Eco-Friendly Practices: Made from organically certified grapes

### WINEMAKING & AGING

Varietal composition: 100% Pinot Noir  
Fining agent: Vegan Friendly  
Type of aging container: Barriques  
Age of aging container: 20% New  
Type of oak: French  
Prefermentation technique: Cold maceration  
Time on its skins: 5-7 Days

### ANALYTICAL DATA

Alcohol: 13%  
pH level: 3.6  
Acidity: 5.9 g/L