

—TWO— PADDOCKS



PRODUCER PROFILE

Estate owned by: Sam Neill
Winemaker: Dean Shaw
Total acreage under vine: 50
Estate founded: 1993
Winery production: 2,400 Bottles
Region: Central Otago
Country: New Zealand

Two Paddocks The First Paddock 2016

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 sites 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, Proprietor

The First Paddock is our original much loved Two Paddocks vineyard. Planted in 1993, it is now one of the older blocks in Central Otago. Superbly situated in the midst of upper Gibbston, planted in carefully selected Burgundian clone pinot noir vines and meticulously tended. This is a thoughtfully crafted expression of our foundation site. Sourced from the first twenty-five rows of Clone 5.

Hand harvested and sorted then a 50% whole bunch indigenous ferment in a dedicated First Paddock French oak cuve. Matured in 30% new French oak with the balance in older wood for an extended 14 months of barrel maturation.

TASTING NOTES

Bright wild flower, spice and dark red fruit aromatics leads to an ethereal mineral derived palate. Showing great tension, drive and persistence.

VINEYARD & PRODUCTION INFO

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| Elevation: | 1300 feet |
| Vines/acre: | 12 acres |
| Year vineyard planted: | 1993 |
| Harvest time: | April 2016 |
| Bottles produced of this wine: | 2,400 |

WINEMAKING & AGING

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|----------------------------------|-----------------|
| Varietal composition: | 100% Pinot Noir |
| Fermentation container: | Barrels |
| Type of aging container: | Barrels |
| Age of aging container: | 30% New |
| Type of oak: | French |
| Length of aging before bottling: | 14 months |

ANALYTICAL DATA

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| Alcohol: | 13% |
| pH level: | 3.6 |
| Acidity: | 5.6 g/L |