

—TWO—PADDOCKS

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TWO PADDOCKS PINOT NOIR ROSĒ 2023

A fresh, dry, cerise expression of Central Otago pinot noir that complements food. Estate grown and hand harvested from The Fusilier Bannockburn vineyard on the 29th March and the Alexandra sites on the 13th April 2023.

WINEMAKERS NOTE

Destemmed and steeped on skins for 3-4 days for aromatics and colour extraction before being lightly pressed in to a stainless steel vessel for 55% of the ferment - and older French barriques for the remaining 45%.

An indigenous yeast fermentation took approximately 6-8 weeks at 16-22 degrees celcius. The wine then rested on fine lees for 3 months before being combined together. There was no malolactic fermentation undertaken. Finally, the wine was filtered just prior to bottling for clarity, brightness and balance. The sub-regional vineyard composition is 57% Bannockburn and 43% Alexandra.

TASTING NOTE

Vibrant aromatics of bright redcurrant, crushed raspberry, guava and spicy ripe mango characters give way to an elegantly textured mouthfeel showing schist minerality and red tropical fruit, with a freshly driven finish and flow.

Food Matching: Deliberately produced to work well with food. We recommend salmon, tuna, venison, lamb and soft cheese.

Proprietor: Sam Neill
Viticulturist: Mike Wing
Winemaker: Dean Shaw

Bottled: August 2023

Total Production: 361 cases **Cellaring:** 2023 - 2025

pH 3.18 -- TA 6.3 g/l

Alc 13.0% -- R/S 2-3 g/l

Vegan Friendly

