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## Two Paddocks

### TWO PADDOCKS DRY RIESLING 2023

Two Paddocks Riesling is an estate grown, single block selection made from grapes grown at our Two Paddocks' Red Bank Vineyard situated in the Earnsclough district of Alexandra, Central Otago. As in the vineyard, this wine was hand crafted using traditional methods and bottled early to ensure all the integrity and vitality of the wine was preserved. The soils in this block are well draining schist loam and the vines tend to thrive. Additionally the hot day time temperatures that Alexandra experiences over summer encourages riper stone fruit flavours, until late afternoon when the 'Roxburgh Doctor' wind arrives and causes a dramatic drop in temperature and hence the significantly cooler nights that the region is known for.

### 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 of December and fruit set was considered good on most blocks. Mid-summer heat was high and growing degree days were above 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 Farm and finished on the 21st April at The First Paddock, Gibbston. Cropping levels were just short of the optimum 2022 crop.

### VINEYARD MANAGEMENT

Crafted from a tiny half-hectare block of clone 110 at Two Paddocks Red Bank Vineyard at Earnsclough, Central Otago, which consistently produces the ripest and most intense Riesling on the estate. All grapes are grown using organic principles, hand harvested and fermented in stainless steel.

### WINEMAKERS NOTES

Whole bunch pressed and then a light racking before fermentation. An indigenous fermentation which took 5 weeks at between 14-21 degrees celsius. The wine was then held on light lees until it was racked and filtered for clarity and stabilisation prior to bottling.

### TASTING NOTES

Lime blossom, orange rind, white lotus flower and schist mineral notes on the nose lead to a spicy tightly textured palate expressing gorgeous poise, drive and balance. Vegan friendly.

***Proprietor:** Sam Neill*  
***Viticulturist:** Mike Wing*  
***Winemaker:** Dean Shaw*  
***Bottled:** 12 October 2023*

***Total Production:** 197 cases*

***Cellaring:** 2023 -2030*

pH 2.97 -- TA 7.6 g/l

Alc 13.0% -- R/S 6-7 g/l

***Vegan Friendly***

