

VINO FINO

Explore a World of Wine

TWO PADDOCKS DRY RIESLING 2023

ORGANIC



Original price was: \$41.99. ~~\$36.99~~ Current price is: \$36.99.

Product Code:	6054	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Alexandra	Alcohol:	12.5%
Style:	White	Grape:	100% Riesling
Variety:	Riesling	Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

New Zealand Organic Wine Awards 'Sustainable Vineyard of the Year' 2024

Winery notes (2023 Vintage)

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.

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..

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."

Reviews for the 2022 vintage below...

5 Stars Michael Cooper

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(2022 Vintage)

"Already expressive, the 2022 vintage was estate-grown in the Red Bank Vineyard, at Earnscleugh, near Alexandra. Bright, light lemon/green, it is mouthfilling, with deep, vigorous, citrusy, peachy flavours and a crisp, dryish (4-5 grams/litre of residual sugar) finish. Strongly varietal, with obvious potential, it's well worth cellaring to 2025+. Certified organic."

5 Stars & 95/100 Sam Kim, Wine Orbit, December 2022 (2022 Vintage)

"A stunning rendition of the variety; the delicately fragrant bouquet shows nectarine, crunchy apple, lime sorbet and grapefruit nuances, leading to a pristine palate displaying outstanding concentration and clarity. Linear, tense and poised for a graceful development. Style: Dry. Certified organic. At its best: 2025 to 2037."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch