

TWO PADDOCKS PICNIC PINOT NOIR 2023









Original price was: \$46.99.\$39.99Current price is: \$39.99.



Product Code:	5870
Country:	New Zealand
Region:	Central Otago
Style:	Red
Variety:	Pinot Noir

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Pinot Noir
Natural:	Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2022 Vintage)

"Featuring the Proprietor's Grandfather, Sidney Neill – Wine Merchant, on the label, Picnic is our perennial favourite – the wine to enjoy everyday and a wonderful introduction to the pleasure of Central Otago Pinot Noir. This fruit was sourced from Two Paddock's own vineyards in Alexandra and Gibbston and Bannockburn. Picnic Pinot Noir is made in a diminutive style aimed to reflect the characters that Central Otago Pinot does so very well – black and red cherry fruit, spice and a generosity that keeps you reaching for the next sip.

Dark blackberry, wild herb, spice and intrigue aromatically. The wine then moves into a dense richly textured mouthfeel. Elegance, finesse abound holding the wine into a tightly knit package whilst will drink superbly in its youth will also reward those who choose to cellar the wine."

5 Stars & 94/100 Sam Kim, Wine Orbit, July 2023 (2022 Vintage)

"Gorgeously elegant and sweetly fruited, the inviting bouquet shows dark plum, wild strawberry, olive, toasted almond and subtle spice aromas, leading to a beautifully weighted palate offering silky texture and layers of fine-grained tannins. Elegant yet brilliantly structured, finishing splendidly long and satisfying. Certified organic. At its best: now to 2032."

4 ½ Stars Michael Cooper, July 2023 (2022 Vintage)

"Certified organic, the generous 2022 vintage was estate-grown at Alexandra, Gibbston and Bannockburn, hand-picked and matured in French oak. The name 'Picnic' doesn't really convey its style, as this is a more substantial, ageworthy red than



'picnic' suggests. Fresh and exuberantly fruity, it is full-bodied, with very good concentration of vigorous cherry, plum and spice flavours, gently seasoned with oak, and gentle tannins. Best drinking mid-2024+."

CONTACT VINO FINO

OPEN HOURS

VISIT VINO FINO

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

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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