

# VINO FINO

Explore a World of Wine

## TWO PADDOCKS PICNIC PINOT NOIR 2023



**\$39.99**

|               |               |          |                   |
|---------------|---------------|----------|-------------------|
| Product Code: | 5870          | Closure: | Screw Cap         |
| Country:      | New Zealand   | Unit:    | Each              |
| Region:       | Central Otago | Volume:  | 750ml             |
| Style:        | Red           | Alcohol: | 12.5%             |
| Variety:      | Pinot Noir    | Grape:   | 100% Pinot Noir   |
|               |               | 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)

"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.

Crisp black cherry, doris plum and wild herb aromatics lead to a fresh, vibrant and exuberant fruit-intense palate. This wine shows enjoyable flavours and length.

Hand harvested, 89% de-stemmed and given 5-7 days pre-fermentation cold maceration. After an indigenous ferment the wine is given another 5-7 days post ferment time on skins. Wine is then transferred to 1-4 year old French medium toast barriques (2% new oak) for a 9 month maturation in predominantly older oak, before racking and bottling."

Reviews for the 2022 vintage below...

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

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"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."

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**Rated Excellent & 93/100 Cameron Douglas MS, July 2023** (2022 Vintage)

"Aromas of dark cherries and dried raspberry, there's a mix of barrel spice and dried stone mineral and layers of lees and baked goods oak suggestions. Youthful and new with a moderate complexity. A young wine on the palate with a taut touch from tannins and acidity, then contrasting core of red berry fruits and cherry flavours. The tannins have a chalky firmness, and acidity a vibrant refreshing appeal. Collectively the fruit and structural attributes deliver a wine of freshness and appeal. Please give this wine time, it needs your cellar, or decanting, or food and likely all three. best drinking from 2025 through 2033."

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**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+."

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## 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