

VINO FINO

Explore a World of Wine

TWO PADDOCKS PICNIC PINOT NOIR 2024



\$39.99

Product Code:	5870	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	Red	Alcohol:	13.0%
Variety:	Pinot Noir	Grape:	100% Pinot Noir
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

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

Winery notes (2024 Vintage)

"Featuring the Proprietor's Grandfather, S.E.D. 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. The fruit was sourced from Two Paddock's estate vineyards in the Alexandra, Gibbston and Bannockburn sub-regions of Central Otago. 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, alluring spice and a generosity that keeps you reaching for the next sip.

Bright red currant, wild herb and purple flower aromatics lead to a rich warmly textured wine, showing elegance, soft tannins and a great persistent finish.

Hand harvested on the 26 March, 89% de-stemmed and given 9 days pre-fermentation cold maceration. After an indigenous ferment the wine is given another 9 days post ferment time on skins. Wine is then transferred to 1-4 year old French medium toast barriques (1% new oak) for a 9 month maturation in predominantly older oak, before racking and bottling."

Reviews for previous vintages below...

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

VINO FINO

Explore a World of Wine

"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."

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."

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

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