

TWO PADDOCKS PICNIC PINOT NOIR 2025

Award badge and or type unique

\$39.99

Award badge

Product image

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
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TASTING NOTES

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

Winery notes (2025 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.

Exotic wild herb, black doris plum, violet and schist aromatics lead to a full bodied and warm, richly textured mouthfeel showing balance and poise.

Hand harvested between 31 March and 17 April 2025, 98% 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 (2% new oak) for a 10 month maturation before racking and bottling."

Reviews for previous vintages below...

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."

VINO FINO

Explore a World of Wine

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

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Christchurch