

TWO PADDOCKS PINOT NOIR 2025

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\$54.99

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Product image

A toast to the legend - Limited Stocks

Product Code:	4595	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



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TASTING NOTES

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

Winery notes (2025 Vintage)

"Red fruited, dried herb and spicy aromatics dominate the nose which is followed by an elegant and textural mouthfeel. The wine shows poise, interest and persistence.

The flagship from Two Paddocks, the estate Pinot Noir is an organically grown barrel selection produced from the four Central Otago vineyards - The Fusilier in Bannockburn, First Paddock in Gibbston, Last Chance and Red Bank in Alexandra. These small sites are high-density planted in a range of clonal material, cropped to under 5 tonne per hectare with most vineyard practices carried out by hand. An exemplary Central Otago style, which will be enhanced with bottle age."

Rated Outstanding & 96/100 Cameron Douglas MS, August 2026 (2025 Vintage)

"Fantastic wine, earthy and mineral scents lead to aromas of dark red berry fruits, a rugged landscape of dried herb and savoury voices, dark cherry and dried raspberry, wood smoke and some baking spices. A gentle reductive quality adds to the breadth and depth of this wine's presentation. On the palate a dry wine full of texture and spice, mineral and red berry fruits. Taut and poised with chalky tannins and a backbone of acidity. Lengthy, polished and ready to drink from 2029 through 2037+."

Reviews for the 2024 vintage below...

VINO FINO

Explore a World of Wine

5 Stars & 95/100 Sam Kim, Wine Orbit, October 2025 (2024 Vintage)

"Youthful and enticing, the bouquet shows dark plum, blueberry, violet, cured meat, and toasted nut aromas. The palate displays bright fruit flavours with spicy nuances, splendidly supported by silky texture and fine tannins, making it harmonious and balanced with a lengthy, delectable finish. Certified organic."

94/100 JamesSuckling.com, October 2025 (2024 Vintage)

"Vivid and racy, with wild berries, smoke and matchsticks on the nose, following through to a medium body with fine tannins. Textured and juicy. From organically grown grapes."

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

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