



— TWO — PADDOCKS

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PICNIC BY TWO PADDOCKS RIESLING 2021

TASTING NOTES

Red Bank Vineyard, Earnsclough Central Otago Featuring the Proprietor's Grandfather, Sydney Neill – Wine Merchant, on the label, Picnic Riesling is our perennial favourite and a wonderful introduction to the pleasure of Central Otago Riesling. We think it is just as much a dinner wine as a luncheon – equally enjoyable at home outdoors, as at the Captain's Table. Organically grown on two small blocks at Two Paddocks home vineyard (HQ), The Red Bank Farm & Vineyard, in Earnsclough Alexandra. Hand harvested and crafted in to a delicious off-dry fresh style appealing to just about everyone on the planet... Vegan friendly.

VINTAGE COMMENT:

Vintage 2021 was characterised by climatic variation extremes throughout spring and early summer and then developing into a fantastic finish, with a long stable mid-summer / autumn warm period, right up to and over harvest. At the start of the season, a cold winter continued into a dry warm spring with steady vine shoot growth. The grapes flowered over December 2020, which was warmer than last year but with intermittent rain that resulted in only half the vineyard blocks achieving desired crop loads. The first week of January saw a significant rain event and that set the vineyards up with optimum soil moisture levels for the rest of the season. There was some typical early and late in the season frost fighting, but the vine canopies stayed resilient and green with harvest starting a week earlier than typical on the 30th of March and finishing on the 22nd April.

VINEYARD MANAGEMENT:

Own roots – cane cuttings from Felton Road. Single cane, one bunch per shoot and very close planted at 5500 vines per hectare. Both shoot and lateral thinned to reduce crop load. Leaves that expose the grapes when ripening are also plucked off to increase sunlight exposure in to the vine canopy. Hand harvested.

WINEMAKERS NOTES:

Lime, nectarine and wild flower aromatics lead to a rich warmly textured mouthfeel showing strong mineral drive with a soft vibrant finish.

Vegan Friendly, 100% whole bunch pressed, indigenous yeast fermentation.

Proprietor: Sam Neill

Viticulturist: Mike Wing

Winemaker: Dean Shaw

Bottled: October 2021

Total Production: 255 cases

Cellaring: 2021 -2027

pH 3.02 -- TA 7.2 g/l

Alc 11.50% -- R/S: 12-14g/l

Off Dry

