

# —TWO— PADDOCKS



## PRODUCER PROFILE

Estate owned by: Sam Neill  
Winemaker: Dean Shaw  
Total acreage under vine: 50  
Estate founded: 1993  
Winery production: 84,000 Bottles  
Region: Central Otago  
Country: New Zealand

## Two Paddocks The Last Chance 2016

### WINE DESCRIPTION

"We grow our premium Two Paddocks Pinot Noir entirely on our four small vineyards in Central Otago. In some *exceptional* vintages, listening carefully, we realize that one of these sites may have something extraordinary to say in its own right. It is only then that we will make one of these very rare single vineyard wines." Sam Neill, Proprietor

### ABOUT THE VINEYARD

The Last Chance is a beautifully sited two-hectare terrace perched in bright clear air above the Earnscleugh Valley, carefully planted with well-tended Burgundian clone pinot noir. It nestles amongst a small cluster of the World's most southerly vineyards and takes its name from the watercourse that runs through its heart, hand dug by gold miners in the 1860s, *The Last Chance*.

### WINE PRODUCTION

Hand picked and sorted in the vineyard. One-third whole-bunch fermentation in a 3.5 ton wooden cuve. 5 day cold soak. No commercial yeast added, ferment temperature peaked at 32° – post fermentation transferred to medium and light toast French barriques for 11 months maturation. 25% new wood and the balance in second and third fill barrels. Light filtration prior to bottling.

### TASTING NOTES

Thyme, wild flower, red fruit and spiciness on the nose. Leading to a complex driven palate showing great coverage, elegance and length.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Last Chance
Soil composition:	Raw schist gravels
Training method:	VSP
Vines/acre:	6 acres
Exposure:	Northern
Year vineyard planted:	1998

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Type of aging container:	Barriques
Age of aging container:	25% New
Type of oak:	French
Length of aging before bottling:	11 months

### ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.6
Acidity:	5.9 g/L