

—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 Fusilier 2017

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 Fusilier Vineyard is named in honor of Sam's father, Major Dermot Neill, a soldier in the Royal Irish Fusilier Regiment for twenty years before returning home to Dunedin, New Zealand, where he ran the family Wine & Spirit business, Neill & Co. Planted entirely in 2000, The Fusilier is 5.6 hectares of pinot noir, on rolling northerly facing terraces at the western end of Felton Rd and bordered by the vineyard of the same name. Soils on the terraces consist of deep alluvial fans, which are made up of varying depths of silt, sand and gravel layering all derived from mountainous raw schist parent material.

Clonal ratio: 40% 777, 30% 115, 25% 667, 5% 10/5

WINE PRODUCTION

Hand-picked and sorted in the vineyard. 65% whole-bunch fermentation in a 3.5 tonne 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. 30% new oak and the balance in one- and two-year fill barrels, for 11 months maturation. Light filtration prior to bottling.

TASTING NOTES

Wild spice, violet, red fruits and some brooding whole bunch aromatics. Flowing on to a rich textural palate that shows great poise, elegance and density.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Fusilier Vineyard
Vineyard size:	13 acres
Soil composition:	Silt, Sand, and Gravel
Bottles produced of this wine:	3,600

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Wooden Cuve
Type of aging container:	Barriques
Age of aging container:	30% New
Type of oak:	French
Length of aging before bottling:	11 months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.5
Acidity:	5.8 g/L