



THE  
**WINE CLUB**  
KINROSS

NZ AUTUMN  
2022







DEAR WINE CLUB,  
WELCOME TO

# Autumn

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2022 started with a bang for us, a run of sizzling hot summer days drew hundreds of holiday makers to our beautiful region. The hot weather has continued on, meaning lots of days swimming by the lake, BBQs and warm evenings, easing into the steady warm weather that is classically Central Otago Autumn. Is it the best time of year down here? Many would say yes.

Thank you so much for your continued support, it's so very much appreciated. Alongside the rest of our country, we're riding as best we can through the waves of Covid's ups and downs. It really is reaching into all areas of our society now and making things so difficult for many. We hope your business, family and friends are getting through ok.

We are pushing on with construction of our new cellar door building, its so exciting for our team to see it rising after much anticipation. We can't wait to open the doors and welcome domestic and international visitors alike in the not too distant future.





In this booklet, we'll answer some of the common questions we get from members, to help you make the most of your membership. We look at Alan Brady's newest release which is unlike anything you've seen so far. And we learn more about Valli's latest Pinot 'Thiefy' - an ode to Grant and Nicole's favourite sidekick. And it's also time to start talking about our Harvest Celebration, our annual party which toasts to a successful harvest and celebrates all the best things in our valley. This year we've got some pretty exciting new events... read on for more info!

#### WHAT'S IN THIS SHIPMENT?

We have another incredible selection lined up for you, which we know you will love.

We are thrilled to introduce to you Will Irishman's foray into White wine, with the release of 'Tuturi' Pinot Gris and 'Toru' a stunning Pinot Gris / Pinot Blanc / Muscat blend. These Alsace style off-dry whites are unbelievably complex in a way that only Brady can deliver. Our six and 12 bottle memberships will have a slice of these to enjoy this season, although remember all members can purchase these online, using your member discount.

Three, six, 12 and 15 bottle members will get a chance to sample the newest import from our friends in Burgundy at Vitteau-Alberti, their stunning Crémant de Bourgogne Sparkling Brut Rosé. Strawberries and cream in a glass, this one is hard to beat.

Kinross Favourites members will get a chance to try our new Single Vineyard Lowburn 'Prospector' Chardonnay 2020, perfect for those beautiful warm Autumn days. It's rich and elegant and perfect for a Friday night unwind.

12 bottle members have a strong Valli presence with a Waitaki Pinot Noir 2018, a Bendigo Pinot Noir 2019, and an ode to a special dog with 'Thiefy' Waitaki Pinot Noir 2020.

And finally, I've played my own hand this season with the Discovery Series, partnering with local Karl Coombes to produce a stunning Pinot Gris blend we've aptly named Duo, due to its origins spanning across two stunning single vineyard wineries in our respective neighbourhoods of Alexandra and Pisa. Fermented two ways, half in oak and half in stainless steel to add complexity, the fusion of these two regions and two minds has produced something we are particularly proud of and hope you will enjoy!

We've noticed that a fair chunk of our members don't open emails from us, so please check the junk folder of your email to see if our emails are heading there. We don't send too many emails but we do update on new releases, upcoming events and important shipment information, so you may find them useful. You can set these to go to your normal inbox rather than junk.

As usual, remember all bottles in this booklet are available to you, even those not in your shipment. Just get in touch to order - I am



available on phone +64 (0)21 544 731, or email: [thomas@kinross.nz](mailto:thomas@kinross.nz). I also love helping members build their collections, source rare wine or give tips and tricks about cellaring. It's all part of the service!

Thank you again for your support.

Kind regards,

**Thomas Moschetta**  
Cellar Sales & Wine Club Manager





NEW TO OUR COLLECTION, EXCLUSIVELY  
IMPORTED BY KINROSS FROM FRANCE

Vitteaut-Alberti  
CRÉMANT DE  
BOURGOGNE ROSÉ

\$50

This Crémant de Bourgogne has a beautiful, intense pink hue with fine bubbles. The nose is expressive with notes of red fruits and a hint of brioche. The rich palate, with aromas of ripe apricots, redcurrants and raspberries, maintains all of its finesse and freshness you'd expect from a high quality Méthode Traditionnelle.

Available exclusively at  
Kinross Cellar Door or online at  
[www.kinross.nz](http://www.kinross.nz)



FROM THE KINROSS  
*Kitchen*

ENJOY THIS RECIPE FROM OUR CHEF PETE FRANKLIN

HOMEMADE DUKKHA & FOCACCIA

Impress your guests with beautiful fresh warm Focaccia, with home made Dukkha and your choice of Central Otago Extra Virgin Olive Oil. The perfect accompaniment for BBQ sirloin, lamb and salad for a simple yet utterly delicious and impressive dinner party feast. Home made dukkha is a real delight, you will love it.

FOCACCIA

<b>Ingredients</b>	2tsp crushed garlic
1kg flour	2tblsp rosemary
675ml water	170mls olive oil
3 tsp yeast	Flaky sea salt
3 tsp salt	

*Note: Using bread flour gives the focaccia a chewy texture, but you can substitute all-purpose flour without ruining the recipe.*

DUKKHA

<b>Ingredients:</b>	2 tbsp ground cumin
500g cashews (roasted)	2 tbsp ground coriander
1 C toasted mixed seeds	1 tsp flaky salt
1/4 C cumin seeds	1 tsp cracked black pepper
1/4 C coriander seeds	

**Method:** Roughly chop the cashews and toasted seeds in a food processor then add to a large bowl. Toast the cumin seeds and coriander seeds and chop in a food processor. Combine all the ingredients together.

**Method:** In a large mixer or by hand, mix flour, water and yeast. Allow to rest for 30 minutes. Add the salt, garlic, rosemary and olive oil. Mix for 15 minutes.

Coat a large bowl with olive oil and rest dough under cling film for 1 hour to prove until its doubled in size. Knock back (or knead) the dough well again.

Oil a rectangle, shallow tin (25 x 35cm). Tip the dough onto the work surface, then stretch it to fill the tin. Cover with a tea towel and leave to prove for another 35-45 mins.

Heat the oven to 190C. Press your fingers into the dough to make dimples. Mix together 1½ tbsp olive oil, 1 tbsp water and the flaky salt and drizzle over the bread. Push sprigs of rosemary into the dimples in the dough.

Bake for 20 mins until golden. Whilst the bread is still hot, drizzle over 1-2 tsp olive oil. Cut into squares and serve warm or cold with extra olive oil, if you like.





# AN ODE TO

## Thiefy

GRANT TAYLOR

You'll all remember Jen Parr for her 'Missy' wine - a one-off wine to immortalise her beloved dog Missy. In Jen's exact words: "Grant you know I have never wanted to make my own wines as I consider what we make at Valli to be mine as much as yours, BUT I would love to bottle a small amount of something special to remind me of Missy".

That request came with a PLEASE, spoken in capitals along with the statement that it would be a one off. How could I say no?

A little over a year later, this time it was an offer, not a request.

"Grant we have a couple of barrels of stunning, classic Waitaki Pinot Noir that if you wanted we could label in honour of your new dog Thiefy as she came from the Waitaki?"

Unlike the previous years "request" there wasn't a moment of hesitation before saying yes. Trying to understand why that "yes" came out so fast, a couple of reasons presented themselves:

First, the very satisfying feeling of handing over a cheque for a significant portion of the

profits to Pound Paws Animal Rescue and realising we could do that all over again.

Secondly, recognising that at some stage in the future this wine would be in our lives long after Thiefy wasn't, and with each bottle opened memories of her will return. I admit it: This is a wine we made for ourselves, but that doesn't mean we can't share it and you can't enjoy it as well.

Thiefy, previously known as Phoebe, was an unwanted, mistreated one year old "rescue" pup we adopted through Pound Paws in Oamaru.

She is part Collie (the worlds most intelligent dog, you can google for confirmation).

We don't know what the other half is, but whatever it is google must be wrong as she is smarter than any 100% Collie I know.

As two of our neighbours have dogs named Phoebe the decision that along with a new life there would also be a new name was an easy one to make.

### BUT WHAT NAME?

We thought she should decide herself, and that didn't take long. After collecting her from North Otago, the first stop for her was to meet Nicole (after all the 3 of us would be sharing the same house.)

Nicole was in her friend's wool shop, I took Thiefy in, where she headed straight to the



balls of wool, put her teeth around an orange one and headed right back out the door, simultaneously identifying her favourite colour and herself as a little thief.

Next stop was home, more thievery, this time it was the cat's food. It didn't stop there. Being early autumn it was time to fill the wheelbarrow with fire wood and as fast as I was bringing armfuls inside, she was stealing mouthfuls to take away for latter chewing. We did have warning though, as her doggie tinder profile at the rescue centre said her favourite game was stealing the other dogs' toys.

### WHAT SHE REALLY HAS STOLEN THOUGH IS OUR HEARTS.

While it's not possible to describe on a wine label or in an email how much pure joy we have had watching Thiefy turn into the dog she is now and of the absolute pleasure her company brings every day, it is possible to help many other dogs just like her.



Valli - Thiefy' Waitaki Pinot Noir 2020



NEW RELEASE FROM

# Wild Irishman



Alan Brady's first white wine release for Wild Irishman. These sublime, limited release wines are available only to our wine club members.

Head to our website or stop in and see us for a tasting.

## BACK TO THE FUTURE

# Wild Irishman

In November 1981 Wild Irishman founder Alan Brady planted Central Otago's first Pinot Gris in Gibbston. It was one of half a dozen varieties he was trialing at the very dawn of the wine industry in Central, and Pinot Gris showed early that it liked conditions here. Now, 40 years later he's produced two new Pinot Gris wines for his Wild Irishman label, called 'Tuturi' and 'Toru', both available now.

The first Pinot Gris vintage of 'Tuturi' from the Alexandra basin vineyard has undergone a natural fermentation in stainless steel (70%) and barrels (30%). This elegant wine is vibrant, showing a nice concentration which builds to an impressive finish.

"It's very nostalgic for me to be working with Pinot Gris again after all these years," says Brady. "There was very little of it growing in New Zealand back then but like the Pinot Noir we planted here in the early 1980s, the variety took off and became one of New Zealand's favourite whites."

The other new release 'Toru' is an exciting Alsace style "field blend" - three different varieties grown, harvested and vinified together - with a small proportion of barrel



fermented Pinot Gris added to give lift and complexity. The wine is sumptuously aromatic, rich and full bodied with finely balanced freshness. Brady is breaking new ground once again here, as a blend of three varieties like this is not often seen together outside Alsace in France.

Since he founded Wild Irishman in 2006, the company has been specialising in single vineyard Pinot Noirs and the two new white wines are part of the a growth strategy for the next five years. Both wines come from a mature vineyard in the Alexandra basin acquired by Brady's daughter and son-in-law in January 2021. He says in addition to three hectares of Pinot Noir and Pinot Gris he was thrilled to get his hands on .5 hectare of Pinot Blanc and Muscat in the new block.

"It's less than 25% of the blend in 'Toru' but the impact of the Muscat in particular is intriguing, lifting the aromatics and adding layers of interest to the palate."

Brady believes Central Otago's dry climate, stony soils and long cool autumns provide ideal conditions for these varieties, very similar to Alsace. Keys to success will be keeping yields relatively low and timing harvest to achieve a balance of ripeness which maintains acidity with the grape's inherent roundness.

"One of the problems with Pinot Gris is that it's made in multiple styles from dry to sweet and in between and the variety lends itself to that. But consumers can be confused. We'll be aiming at the dry end of the spectrum. Pinot Gris is a full bodied wine. In that respect they say it's the white grape that's closest to red wine. So even when it's made dry it can develop wonderful richness and opulence with bottle age - if you get it right."

The wines are made at the Prophets Rock winery in Bendigo where the Wild Irishman team works alongside winemaker Paul Pujol who has wide experience with the variety here, in Oregon in the United States and in France where he was head winemaker for a leading Alsace producer for three years.

"Paul's been patient and generous with his knowledge of the variety," says Brady. "For us he's the head coach and he's had a big influence on our approach to these wines."

We've tasted these wines here at Kinross, and our team absolutely loved them. Complexity for days and the 'Toru' blend in particular a welcome addition of an Alsace blend to our stable. We know you will love them this summer.

"It's very nostalgic for me to be working with Pinot Gris again after all these years," says Brady. "There was very little of it growing in New Zealand back then but like the Pinot Noir we planted here in the early 1980s, the variety took off and became one of New Zealand's favourite whites."

Alan Brady, Wild Irishman



14TH – 21ST MAY 2022

Wine tasting sessions with international varietals and local favourites

Master Sommelier Guest speakers

Heli wine tastings

Oamaru vineyard road trip hosted by Grant Taylor

Vineyard walks

WSET 1 in Wine – One day International Wine Course – Taste and Learn!

Live music

More details to come, watch your email and our social channels for more information!





# 10 QUICK FIRE QUESTIONS

*with Thomas*

A SHORT SESSION WITH THOMAS ANSWERING SOME OF OUR MEMBER'S MOST ASKED QUESTIONS...



## 1. How long does red wine actually last after its been opened?

I can hear a few of you out there chuckling – yes there are actually people who have wine left over at the end of an evening they want to enjoy another night. This can be especially true for very special bottles of wine that you know you want to drink slowly and savour as much as possible. So, what's the best way to enjoy that very special bottle over a few nights?

Wine can be made in so many different ways, so this means how long it lasts open varies greatly. For instance a highly tannic commercial red will last for about 4-5 days, whereas an unstable natural wine could go bad in a day.

In general, light reds like Barbera, Grenache and Pinot Noir stay fresh for 2-3 days. Medium reds like Merlot or Nebbiolo last for 3-5 days and full bodied reds like Shiraz 3-6 days.

When you open wine, it's exposed to a rush of oxygen, which evolves and ages the wine faster. Aged wine has already begun its journey down the road of evolution, so we recommend all pre-aged wine to be consumed within 24 hours of opening to ensure you taste it at its finest.

So remember to put a high quality stopper on it, and keep in the fridge to ensure the most

stable temperature and air-less as possible environment to keep it fresh for longer (more on this below...).

## 2. What about white wine?

If stoppers are used, most white wines should last in the fridge for 4-6 days.

Note that if you use Coravin wine preservation systems which we stock at Kinross, you can actually keep opened screw cap wine for up to three months. Sold out due to high demand, their 'Pivot' model is approx \$200 and keeps your wine fresh for up to three weeks (we have new stock ordered!), whereas, the Coravin Model 3 (\$450 which we do have here) keeps wine fresh for up to three months. We also have a simple vacuum wine saver kit that is excellent for short term oxidation prevention, keeping wine fresh for up to five days. These retail at \$49. If you're interested in learning more about these products, please email [thomas@kinross.nz](mailto:thomas@kinross.nz) for the full rundown!

## 3. How do I know when a wine is going to be drinking at its best?

Different varieties have different abilities to cellar. Most are made to drink right away. Some high acidity and high tannic red varieties can age extremely well, ageing anywhere from five to twenty years. Most NZ Pinot Noirs last well until they are around 10 years old. Again with whites, high acidity is a good indicator of ability to cellar or not.

If you buy wine from a cellar door or wine store, ask the staff members their thoughts on each bottle as a good starting point!

## 4. What's the difference between whole bunch and destemmed fruit in red wine?

Whole bunch (or whole cluster) fermentation is the act of vinifying whole grape bunches and all of their components together, including stems, seeds, and berries. The popular alternative to whole-cluster fermentation is destemming (taking the grapes off the stems), which can be done by hand (rare) or via machine. However, whole bunch fermentation isn't an all-or-nothing affair. Some winemakers will choose to incorporate a small amount of whole clusters in their vinification regimens, while others will go 100% full stem inclusion.

Winemakers who make their wines with whole bunches usually do so for the texture, flavour, and structure that stems add to juice. In high-acid vintages, adding whole clusters to the mix can mellow juice out and add freshness to it. Stem inclusion can also alter the hue of a wine, as stems absorb pigment. When stems are added, the color of the wine tends to be lighter.

However, choosing to include stems in one's winemaking process isn't always a walk in the park. Using whole bunches requires ensuring that the stems (not just fruit) are optimally ripe. When unripe/green stems are added to the mix, wines can take on an unpleasant vegetal quality. This can generally be avoided by leaving fruit on the vine for a bit longer to allow stems to fully ripen/turn brown. Adding whole bunches to ferments also makes the juice harder to punch down, so most winemakers will generally use their feet or piston pumps to help the process.





## 5. How can I train my sense of smell and taste to pick up on more flavours?

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This can be done in a number of ways! Firstly, make sure the wine is at the correct serving temperature to ensure you can enjoy as much of the aromas as possible. Next, get your technique right! Open the wine for the suitable amount of time. Swirl to allow oxygen to touch the wine and for the aromas to start to open up. Cameron Douglas MS on his last visit to us in 2021 Harvest Celebration showed members how to first dip your nose right into the glass, take a long inhale, then close your eyes and further inhale to really focus your senses in on the aromas of the glass. You'll find that over 20 minutes or so wines can open right up, with richness and complexity revealing itself over time.

There are clear 'categories' of aromas that tend to jump out of the glass that are characteristic of certain varieties. Think lemons and peach for Riesling, Raspberries and plums for Pinot Noir and blackcurrant, cedar and spice for Cabernet Sauvignon. Aged wine tends to add on extra layers of complexity in the form of woody, earthy tertiary aromas.

Studying the WSET 1 (Wine & Spirits Education Trust) is a great place to start to understand the framework that the world of wine flavours exist within. Not only will you understand the framework but you will taste different wines side by side to consciously start considering what you are experiencing and how they differ. You can even start to do this at home, opening same wines from different vintages, same varieties from different regions, special wines considered classics of their varietal or homeland. Sounds fun right?

Another option is purchasing a 'Le Nez du Vin' Masterclass kit, which is literally a resource of smells. Up to 54 vials of specific wine scents

for you to practise and hone in your senses to identify. It has accompanying books and resources perfect for budding sommeliers and wine lovers to take their blind tasting skills to the next level. We have these available at Kinross if you are keen to learn more.

## 6. I'd like to increase my global wine knowledge but not sure where to start. Any tips?

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We cannot recommend the WSET programme highly enough. The WSET qualifications provide a systematic approach to tasting and understanding wine. You'll explore the main types and styles of wine from around the globe. The Level 1 course is perfect for those who love wine who want to understand how to taste better and taste some international varietals you might not normally have access to. Level 2 is great for those working in hospitality keen to deepen their knowledge and those who really want to deep dive. Be warned it's addictive though and you may want to continue studying through levels 3 and above and go full sommelier!

## 7. What exactly are tannins and what do they do?

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Tannins are a group of bitter and astringent compounds and can be found abundantly in nature. They're present in the wood, bark, leaves and fruit of plants as various as oak, rhubarb, tea, walnut, cranberry, cacao and grapes. And yes, they are also found in wine.

Plants have tannins to make themselves unpalatable. Their purpose in nature is to deter animals from eating a plant's fruit or seeds before it's ripe.

Tannins are responsible for that astringent, mouth-coating feeling you get from biting into an unripe pear or plum. Humans have also used tannins from various tree barks for a long time to colour (or tan) animal hides and make leather.

Some foods are also prized for their tannins. Their bitterness and astringency, when managed well, can be rather pleasant. Examples include tea, coffee, dark chocolate and, of course, wine.

Tannins can stem from four primary sources: the grape skins, pips (seeds) and stems, and the wood barrels used during aging. They provide texture and mouthfeel to wine as well as a sense of weight and structure.

Some grape varieties have more tannins than others. Examples that can make really tannic wines include Cabernet Sauvignon, Nebbiolo, Malbec, Syrah/Shiraz, Tempranillo, Merlot and Sangiovese. Whether the winemaking technique encourages the extraction of the tannins is a question of style. Wines made from grapes like Pinot Noir, Gamay and Grenache, which have much thinner grape skins, are much less tannic.

The best way to think of tannins is to imagine sucking on a used teabag. The puckering and astringent sensation in your mouth is the tang of tannin.

## 8. I'm hosting a dinner party and friends bring a range of wine. What order should we open and drink it all in?

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Sounds fun! Ok, here are a few tips. White to red. Light to heavy. Young to old. High acidity to sweet wine. Sinatra to the Stones. Got it?

## 9. Are single varietal wines better than blends?

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This isn't really a one size fits all answer. They are completely different and each approach has its own merits.

Historically, most Old World wine (i.e. wine from Europe) was blended for practical reasons. Farmers often replaced dead vines in vineyards with other varietals, and as time went by, vineyards would be planted with a few varietals, and farmers often didn't know which was which. They harvested all the grapes at the same time and fermented them together, so the resulting wine was always a blend. This was called a field blend because the different grapes were already blended in vineyards before they were turned into wine.

Originally, blending was like insurance. Merlot was used to soften the aggressive tannin of Cabernet Sauvignon, but more importantly, these two grape varieties have different ripening times. Cabernet Sauvignon ripens late, so in cooler years when Cabernet Sauvignon could not properly ripen, winemakers still had Merlot to make the wine. Obviously, the blend changed every year, and the vintage variations were significant.

Now, winemakers blend wine because the whole is greater than the sum of its parts. Take Bordeaux as an example. Cabernet Sauvignon can be austere, especially when young, but Merlot can mellow the structure and provide a rounder mouthfeel, while Cabernet Franc adds a touch of elegance to the wine. A Bordeaux white blend – Semillon and Sauvignon Blanc – is another example of 1+1=3.



Old World wine regions now have regulations that restrict the blending possibilities and provide far more consistency (for example, the red grapes permitted in Rioja in Spain are Tempranillo, Graciano and Mazuelo, so Rioja red wine can only be a blend of these three varieties and winemakers cannot include, say, Shiraz in the blend).

Single-varietal wine allows us to understand the characteristics of each variety. Cabernet Sauvignon is structured and darker in colour with black fruit notes, while Cabernet Franc is more feminine, lighter in colour and more fragrant with red fruit aromas. Merlot is rounder and softer on the palate with plum and chocolate notes. These three make a Bordeaux blend – or can be enjoyed separately, depending on what you enjoy most.

Single-varietal wine also helps us to see how climate and winemaking techniques affect the final wine. A Shiraz from warm-climate Barossa Valley in Australia is rich and jammy, but its counterpart in cooler Hawkes Bay in New Zealand has a distinctive white pepper nose. Similarly, Chablis from France, which is 100% Chardonnay, has lower alcohol and a citrus aroma, while the same Chardonnay grown in Napa Valley in the USA has much higher alcohol and a buttery palate because Napa is warmer and the winemakers there prefer to use new oak to age their Chardonnay.

In New Zealand we have a strong focus on single varietal wines, with purists like Valli utilising this approach to showcase sense of place in their wines, and really let the different regions' terroir shine. We see this in the Valli Gibbston Pinot Noir 2019, recently taking out the trophy for International Wine Challenge (IWC) 'New Zealand's Best Red Wine'.

Wineries such as Man O' War have some absolutely stunning blends, such as their 'Tytti' and 'Ironclad' wines. Powerful with firm tannins and great balance, they showcase everything a good blend can offer.

**10. Finally, if there is a zombie invasion and you had to leave Kinross in a hurry, what three wines would you grab?**

Oh for sure, I'd grab one Coal Pit 'The Harry' Pinot Noir 2018 (mind you, you need a corkscrew, so that's extra kit I might not be able to have on me!)

I'd also grab a magnum of Valli 'Row 36' Pinot Noir (which would double as a weapon later if required).

And lastly a bottle of Wild Irishman 'Three Colleens' Pinot Noir 2020 (also I might hide at the vineyard too, as it's a good high point in the valley to defend successfully!).

# TASTING AND PAIRING

*notes*

## NEW ZEALAND AUTUMN 2022 WINE SELECTION

This list details the full wine club shipment for three, six, 12, and 15 bottle shipments. It is noted on each wine which membership level these will be included in. If you see any extra bottles that you would like to add to your

shipment, please get in touch via email to order or upgrade to the higher level of wine club to receive it. We are so excited to share these stunning wines with you! – Thomas

SHIPMENT KEY:

- 15 Bottles**  
*Guaranteed 15% off RRP*
- 12 Bottles**  
*Guaranteed 15% off RRP*
- 6 Bottles**  
*Guaranteed 10% off RRP*
- 3 Bottles**  
*Guaranteed 5% off RRP*
- ✦
**Kinross Favourites**  
*Guaranteed 5% off RRP*
- ✈
**International shipments**



*Kinross staff, friends and family picking the 2021 harvest.*





## KINROSS X VALLI ORANGE PINOT GRIS 2019



*A new take on an ancient winemaking process*

RRP \$39

### Tasting notes

This Orange wine has an attractive pale peach hue. It has saline and tangerine aromas, with citrus zest adding to the freshness. On the palate a delicious tartness, complemented by smoky tamarillo notes adding an earthiness and complexity. It is focused with soft tannins and a hint of creaminess to the impressive length.

### Technical information

100% destemmed into an open top fermenter. The ferment had minimal cap management with one daily punchdown during fermentation. The wine was pressed in a small basket press with no press cuts and aged in old pinot barrels for 10 months. The wine was bottled without fining or filtration; as such, some natural sediment may occur. Alcohol 12%.

### Winemakers

Jen Parr & Grant Taylor

### Service

Open the bottle just before service at 10-12°C.

### Cellaring

Today to 2023.

### Food pairing

Entrée: Hot-smoked salmon

Main: Take away sushi night!

Dessert: Chocolate, dark sea salt

### Netflix pairing

Back to the Future

### Spotify playlist pairing

Skin Contact (playlist by Salmazerrei)

### Why we chose this

Grant has been deep in discussion with our team about the merits of Orange wine and its fascinating story throughout history. He also explained that he thinks Pinot Gris Orange wine is another interesting way to let the terroir of a region tell its story (as Valli knows how to do so well). It's always good to try new things, and we challenge you to try this new version of an old style, from one of the greatest. Worth a look.



## KINROSS 'THE PROSPECTOR' LOWBURN CHARDONNAY 2020

12



*Single vineyard, delicate Lowburn beauty*

RRP \$60

### Tasting notes

This wine has complex aromas of wet river stones with a chalky mineral lift, distinctive of its single vineyard site in Lowburn. Rich and elegant with vibrant acidity, with layers of fruit and a powerful finish.

### Technical information

Biogrow certified, 100% wild yeast. 100% whole bunch, 25% new oak, 11 months in barrel. Vegan friendly. Alcohol 13%.

### Winemaker

Lucie Lawrence

### Service

Open the bottle just before service at 10-12°C.

### Cellaring

Enjoy now up to 2025.

### Food pairing

Entrée: Seafood BBQ

Main: Classic lemon chicken

Dessert: Cheesecake

### Netflix pairing

Emily in Paris

### Spotify playlist pairing

New Zealand Road Trip

### Why we chose this

Lucie is a renowned Burgundian winemaker whose reputation in NZ is growing by the season. We are proud to have one of her stunning single vineyard Chardonnays on our shelves to showcase to you. Enjoy this delicate, balanced wine which delivers a clear identity of Central Otago Chardonnay.



## VITTEAUT-ALBERTI CRÉMANT DE BOURGOGNE ROSÉ NV

15 12 6 3 ✨

*New release*

RRP \$50

### Tasting notes

This French Sparkling has a beautiful, intense pink hue with fine bubbles. The nose is expressive with notes of red fruits, rose and a hint of brioche. The rich palate (with aromas of ripe apricots, red currants and raspberries) maintains all of its finesse and freshness you'd expect from a high quality Méthode Traditionnelle.

### Technical information

Crémant is made with the same fermentation process as Champagne. The term 'Crémant de Bourgogne' means the fruit all comes Burgundy, France. '100% Pinot Noir grapes. Dry Brut style, residual sugar of 6g/l. Alcohol 12%.

### Winemaker

Agnès Vitteaut

### Service

Should ideally be served at 6 to 8°C. Keep it in an Ice bucket while you enjoy it.

### Cellaring

Crémant is sold ready to open. It doesn't really benefit from ageing post-purchase so sip away. Drink within a year of purchase.

### Food pairing

Entrée: Fruit tarts and the perfect Brunch combo!

Main: Tuna ceviche, Salmon Gravlax

Dessert: Pavlova, Brie cheeses

### Netflix pairing

Don't Look up!

### Spotify playlist pairing

Playlist Summer 2022 Hits

### Why we chose this

Summer in a bottle, this pink Rosé is the dream drop for dinner parties, celebrations and long lunches. It's delicate with a luxurious texture and rose, strawberry and apricot aromas. Another way to enjoy your favourite Pinot Noir grape. Honestly, if you are bubbles fan, you'll need a case!



## VALLI BENDIGO PINOT NOIR 2019

15 12 12 3 ✨

*Big & beautiful*

RRP \$69

### Tasting notes

Purple hue with an incredible floral fragrance and lifted fruit aromas of boysenberry and plum, followed by savoury notes of toasted almond, coffee, and cedar. Flavours of blackberry and cherry on the palate with nutmeg, mushroom, and earthy loam. The palate is voluminous and mouth-filling with silky tannins that build in the mouth giving a long, memorable finish.

### Technical information

58% whole bunch, 30% new oak, 12 months in barrel. No fining or filtering. Vegan friendly. Alcohol 14%.

### Winemakers

Jen Parr & Grant Taylor

### Service

Open this bottle 2 to 3 hours before at 14-16°C.

### Cellaring

Enjoy now or cellar until 2030.

### Food pairing

Entrée: Marinated sardines and harissa

Main: Grilled eye fillet with mushroom dumplings

Dessert: Mocha nut roll

### Netflix pairing

Wu Assassins

### Spotify playlist pairing

Klein Claim It

### Why we chose this

Powerful yet refined, this is a quintessential Bendigo Pinot with a tangy freshness that comes from grapes grown at elevation. Lively and inviting still now in its youth, this wine will also go the distance and is worthy of cellaring for 12+ years." - Jen Parr





## KINROSS 'THE PIONEER' CENTRAL OTAGO 2020

*Perfect weekday treat*

RRP \$39



### Tasting notes

Dark cherry, earthy aromatic, dried herbs. Concentrated palate of black cherry, raspberry and chocolate combine with spice and fine tannin which add flavour and texture to this balanced and layered wine.

### Technical information

100% Pinot Noir grapes from vineyards in Alexandra & Pisa. Aged for 11 months in 27% new oak. Alcohol 13.5%.

### Winemaker

Karl Coombes

### Service

Open the bottle an hour before service at 12-15°C.

### Cellaring

Enjoy today and up to 2025.

### Food pairing

Entrée: Italian cheese and charcuterie platter

Main: Keralan duck curry

Dessert: Tiramisu

### Netflix pairing

Escape Room

### Spotify playlist pairing

Calvin Harris - I'm Not Alone

### Why we chose this

It's a delicious yet approachable wine, perfect for enjoying on a mid-week evening in front of the TV. It is young, vibrant and ready to drink. All this wine needs is great company to enjoy it with and you are away!



## WILD IRISHMAN 'TUTURI' PINOT GRIS 2021

*Alan Brady's first Wild Irishman white release. Sublime!*

RRP \$40

6

### Tasting notes

This elegant Pinot Gris has a restrained nose, that with patient aeration opens revealing sweet pear aromas and honey. The palate is vibrant, showing a nice concentration which builds to an impressive finish. 'Tuturi' is off-dry with a velvety texture and fresh acidity that will leave you wanting more.

### Technical information

100% whole bunch pressed, fermented using indigenous, "wild" yeasts partly in old barrels (30%), the balance in stainless steel. After fermentation the wines remained on gross lees until just prior to bottling. Residual Sugar 8.2 g/L. Alcohol 13%.

### Winemaker

Alan Brady

### Service

Open the bottle a few minutes before service at 8-10°C.

### Cellaring

Delicious now, incredible later for those with willpower to cellar for up to 2025.

### Food pairing

Entrée: Snapper ceviche coconut, lime and chilli

Main: Roast pork belly

Dessert: Apple & cinnamon pie

### Netflix pairing

Red Notice

### Spotify playlist pairing

Island time

### Why we chose this

Pinot Gris grows well in the dry, sunny climate and free draining soils of Central Otago. The cool nights and extended autumns allow the grapes to achieve rich flavours and full aromatic development producing wines that are concentrated and balanced.

This first vintage from their new 'Tuturi' vineyard in the Alexandra basin is beautifully complex and showcases Brady's signature x-factor style. A Pinot Gris with complexity and elegance, this is one you won't want to miss.



## VALLI WAITAKI PINOT NOIR 2018

15 12 12 6

*A Waitaki classic*

RRP \$69

### Tasting notes

Bright garnet hue with vivid fruit aromas of wild strawberry, morello cherry, and plum married with sage, wild thyme, rose petal and a hint of cedar. The vibrant fruit, floral notes and savoury spice layer wonderfully with silky tannins and creamy texture highlighted by a fresh acidity that gives the wine tremendous energy. The warmer growing season resulted in a solid fruit set and an early start to harvest with all clones delivering brilliant, healthy clusters. Wild red fruit, intense fragrance and electric energy are the hallmarks of Waitaki Pinot Noir and this vintage is no exception, delivering a notably concentrated wine with plenty of cellaring potential.

### Technical information

100% fruit from Waitaki – 20% whole bunch - 10 months in (30%) French oak. Limestone-based soil spread through river gravels. Maritime influenced. Alcohol 13%.

### Winemakers

Jen Parr & Grant Taylor

### Service

Open the bottle at least 1 hour before if possible at 14-16°C.

### Cellaring

Today to 2030.

### Food pairing

Entrée: Antipasti platter

Main: Whole baked snapper with Greek potato salad

Dessert: Dark chocolate mousse

### Netflix pairing

Hot Fuzz

### Spotify playlist pairing

Dark Folk & 70's

### Why we chose this

Hailing from the Little Burgundy of the South Pacific, this Waitaki beauty grown in limestone soils is an exquisite, delicate Pinot Noir. So very, very good.



## HAWKSHEAD PINOT BLANC 2021

12 12 6

*Summer in a bottle*

RRP \$31

### Tasting notes

This wine has beautiful aromatics of nectarine and citrus with a hint of spice. The palate exudes delightful flavours of ripe soft stone-fruit together with citrus notes of tangerine and lime. A lush textured mid palate is complemented by brightness and delicate elegance.

### Technical information

Single-vineyard, hand-harvested. Whole bunch pressed and fermented with indigenous yeast in stainless steel tanks and 20% in old French barriques. The wine rested on its lees for four months. Vegan friendly. Residual sugar 8g/L. Alcohol 13%.

### Winemaker

Dean Shaw

### Service

Open the bottle a few minutes before service at 8-10°C.

### Cellaring

Drink now until 2025.

### Food pairing

Entrée: Focaccia

Main: Vege Quiche

Dessert: Any kind of soft cheese

### Netflix pairing

The Power of the Dog

### Spotify playlist pairing

Beach playlist 2022

### Why we chose this

Pinot Blanc is often called the understudy of the Chardonnay grape variety, is full of versatility, character and is very much liked in France and Germany. Central Otago's climatic and soil conditions bring out the very best in Pinot Blanc, enabling it to retain good acidity and freshness. A classy summer food wine.





## DISCOVERY SERIES DUO PINOT GRIS 2021

Two single vineyards, one great wine

RRP \$35

12 6

### Tasting notes

A textural & powerful Pinot Gris, with delicious aromas and flavours of ripe stone fruit, ginger and spice. 10% aged in Acacia barrel offering structure and complexity on the palate. This is a lovely aromatic expression of Pinot Gris, perfect to enjoy today with food, that will continue to improve over the next year or two.

### Technical information

Blend of two single vineyards in Alexandra and Pisa, hand-harvested. Aged in 20% old oak, including 10% acacia for 7 months. Residual sugar 7g/L. Vegan friendly. Alcohol 13.5%.

### Winemaker

Karl Coombes

### Service

Open the bottle a few minutes before service at 8-10°C.

### Cellaring

Drink now until 2023.

### Food pairing

Entrée: Greek salad

Main: Pork belly

Dessert: Apricot tart

### Netflix pairing

14 Peaks: Nothing is impossible

### Spotify playlist pairing

Dinner with friends

### Why we chose this

Like many good ideas, this one started as a handshake between friends, over a glass of wine. Frenchman Thomas Moschetta and Kiwi Karl Coombes combined forces to produce an elegant Pinot Gris with provenance and panache. Two local gentlemen, two single vineyards, two of Central Otago's finest wine growing regions. A final stage of duality, the wine was fermented two ways in stainless steel and oak to unite and create an Alexandra and Pisa blend with rich texture and delicious aromas.

## KINROSS WINE CLUB

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OR JUST KEEN ON HAVING A ONE-OFF LARGER SHIPMENT THIS SEASON AS THE SELECTION LOOKS SO GOOD?

Increase your benefits, discounts and most importantly, receive more exceptional Central Otago wine each quarter!

**6 BOTTLE SELECTION: \$250/QUARTER**

*Minimum guaranteed discount of 10%*

**12 BOTTLE SELECTION: \$525/QUARTER**

*Minimum guaranteed discount of 15%*

**15 BOTTLE PINOT NOIR SELECTION: \$975/QUARTER**

*Minimum guaranteed discount of 15%*

Email [wine@kinross.nz](mailto:wine@kinross.nz) and our team can coordinate everything for you.





## COAL PIT 'TIWHA' PINOT NOIR 2019

15<sup>x2</sup> 12 12 6

*Rising star winemaker*

RRP \$57

### Tasting notes

Dark cherry aromatics with savoury cocoa undertones, underpinned with delicate notes of dried herbs. Structured tannins extend the length of the palate, signifying great ageability for this wine. An elegant yet powerful Pinot Noir, where depth of fruit and tannin abound, balanced with the delightful acidity the Coal Pit site is known for.

### Technical information

100% hand-picked Gibbston fruit. 75% destemmed, 12 months in 28% new French oak. Alcohol: 13.5%.

### Winemaker

Anika Willner

### Service

Open this bottle 2 to 3 hours before at room temperature. This is a young wine, so it needs to breathe. If you can't wait 2-3 hours, pour the wine in a clean carafe or a decanter to accelerate the process.

### Cellaring

Typically, Coal Pit Pinot Noir peaks around 3-4 years of age. With careful cellaring flavours will age gracefully to around 8 years old.

### Food pairing

Entrée: Whipped goat's cheese & herb flatbreads

Main: Lamb rack with caper & herb crust and rhubarb compote

Dessert: Banoffee pie

### Netflix Pairing

How I Met Your Mother

### Spotify Playlist Pairing

Peaceful Guitar by Spotify

### Why we chose this

This 2019 'Tiwha' has already gained 5 stars 'outstanding' from Cameron Douglas Master Sommelier, and is sure to follow the awards haul the 2018 received. Luli Bonifetto our sommelier thinks the 2017 and 2019 are her two favourite vintages at Coal Pit: colder years, so showing true expressions of the Gibbston terroir. And tertiary notes are already starting to show off! Anika is one to watch for sure.



## WILD IRISHMAN 'TORU' PINOT GRIS | PINOT BLANC | MUSCAT 2021

12

*Alexandra's finest. Wine Club Exclusive.*

RRP \$45

### Tasting notes

This beautiful wine shows a mineral and floral presence on the nose, delicate yet refined. It is light on the palate, showing some nice acidity and freshness. It is profoundly complex with generous structure, with a lasting finish.

### Technical information

75% Pinot Gris, 25% Pinot Blanc & Muscat. Single vineyard grapes, 100% whole bunch pressed and fermented using indigenous, "wild" yeasts partly in old barrels (30%), the balance in stainless steel. After fermentation the wines remained on gross lees until just prior to bottling. Alcohol 13%.

### Winemaker

Alan Brady

### Service

Open the bottle 1 hour before service at 8-10°C.

### Cellaring

Drink now until 2030.

### Food pairing

Entrée: Asparagus wrapped in prosciutto with beurre blanc

Main: Crayfish with ginger and spring onion

Dessert: Tropical fruit salad

### Netflix pairing

The Crown

### Spotify playlist pairing

Kia Ora Aotearoa

### Why we chose this

A harmonious off-dry wine with intensity and power that make it incredibly memorable. TORU in te reo Maori means 'three' - a simple and appropriate name for this blend of three white grapes which form the basis for some great wines of Alsace in France. And to symbolise the cross cultural essence of Wild Irishman, they've added a Celtic trinity knot which in ancient Celtic tradition represented the natural elements of earth, air and water as well as strength and commitment. We hope you enjoy it as much as we do! Members who don't have this in your shipment, email [wine@kinross.nz](mailto:wine@kinross.nz) to get your share.





## HAWKSHEAD CENTRAL OTAGO PINOT NOIR 2020

*Central Otago classic.*

RRP \$49

12 12

### Tasting notes

Purity is the trademark for the 2020 Hawkshead 'Central Otago' Pinot Noir. Experienced through a graceful slender palate, incisive freshness and insistent aromatics. Blackberry and Doris plum aromatics escape from the glass, only to augment concentration on the palate with alluring wild herb and sweet spice nuances.

### Technical information

Sub-regional blend: Gibbston 40%, Alexandra 60%. Alcohol 13%.

### Winemaker

Dean Shaw

### Service

Open the bottle at least 1 hour before if possible at 14-16 °C.

### Cellaring

Enjoy today or keep until 2028.

### Food pairing

Entrée: Citrus and avocado salad with orange water

Main: Blue cod with curry, wild thyme, pine nut sauce

Dessert: Chocolate chilli cookies

### Netflix pairing

Tenet

### Spotify playlist pairing

MMC - 2020

### Why we chose this

Bright, young, yet complex. We can spot the delicacy and poise of Gibbston combined with the charming aromas and fine structure from Alexandra. This is the perfect wine for someone that just started getting into the world of wine as it is a superb, approachable, and a very good expression of Central Otago.



## KINROSS 'MINERS DELIGHT' GEWÜRZTRAMINER 2021

*Second vintage of a crowd favourite*

RRP \$34

12

### Tasting notes

Pale gold with clear hues. Fragrant with rose petal, honeysuckle, nectarine. Silky entry with lychees, guava, white stone fruit and citrus blossom. Complex and mouth-watering with a dry mid palate showing good texture and leading to a long mineral and burnt orange finish.

### Technical information

Single vineyard hand harvested grapes from Gibbston, 100% whole bunch fermented in 100% stainless steel, for 4 months. Residual sugar 5g/L. Alcohol 14%.

### Winemaker

Pip Battley

### Service

Open the bottle just before service at 7-10°C .

### Cellaring

Enjoy now until 2023.

### Food pairing

Entrée: Crayfish salad

Main: Moroccan chicken tagine

Dessert: Pumpkin pie

### Netflix pairing

The Gentlemen

### Spotify playlist pairing

Sweet tooth

### Why we chose this

This is the second vintage from our Kinross site in Gibbston. We are so pleased with this year's vintage, showing lower residual sugar than last year, delivering a beautiful balanced Gewürz we know you will love. A really food friendly wine, perfect for BBQ season.



## VALLI 'THIEFY' WAITAKI PINOT NOIR 2020

*An ode to a special dog*

RRP \$85

15 12 12

### Tasting notes

The wine has a bright garnet hue with lovely aromas of wild strawberry and plum with sweet basil and a touch of cedar on the nose. The palate is intricately woven with layers of red fruit, dried herb, baking spice and savoury oak with a delicious long and tangy finish. The wine is incredibly cohesive with a creamy texture that is mouth-filling, silky and persistent.

### Technical information

Single vineyard, hand harvested grapes from Waitaki. 18% whole bunch, fermented in 50% new oak for 11 months. Vegan friendly. Alcohol 13%.

### Winemakers

Jen Parr & Grant Taylor

### Service

Open the bottle 1 to 2 hours before service at 12-15°C.

### Cellaring

Cellar if you can, this one will shine until 2045.

### Food pairing

Entrée: Grilled salmon

Main: Beef Wellington

Dessert: Carrot Cake

### Netflix pairing

Dogs

### Spotify playlist pairing

Dog party playlist

### Why we chose this

This is a special one-off cuvee of Waitaki Pinot Noir crafted to celebrate a special vineyard dog, Thiefy. It also gives everyone who purchases a bottle the opportunity to help give more dogs a second chance. 10% of the proceeds of sales of this wine will be donated to the Pounds Paws Animals Rescue in Otago.

## HAWKSHEAD PINOT GRIS 2021

*One to enjoy now!*

RRP \$31

x2 12



### Tasting notes

This Pinot Gris is singing of lime, tangy citrus with perfumed sweet honeysuckle, and a hint of apricot. Those aromatics fulfil their promise on the palate. Sumptuous fruit flavours, gentle acidity, slight mineral tones and a richly textured, elegant mouthfeel give the wine great length.

### Technical information

The wine was whole bunch pressed and fermented in both older oak barrels (20%) and stainless steel tanks for five months. Alcohol 13.5%.

### Winemaker

Dean Shaw

### Service

Open the bottle a few minutes before service at 6-10°C.

### Cellaring

Today to 2024.

### Food pairing

Entrée: Vietnamese summer rolls

Main: Pad Thai

Dessert: Passionfruit and lychee cheesecake

### Netflix pairing

Wyatt Earp

### Spotify playlist pairing

This is Paolo Nutini

### Why we chose this

This dry style, very aromatic Pinot Gris displays impressive fruit sweetness and will fool your palate. It has only 1 gram of residual sugar per litre. It will dance over your palate with the poise and tension of an accomplished ballet dancer and the long lingering, refreshing finish will make it memorable. A delicious summer drop that your Christmas holiday fridge should be filled with.





## WILD IRISHMAN ALEXANDRA PINOT NOIR MAGNUM 2020

15

*Alexandra's finest. Wine Club Exclusive. Only 50 magnums produced.*

RRP\$169

### Tasting notes

The 2020 vintage is unmistakably Alexandra defined by subtle fruit with a minerality that gives the wine a steely backbone. The nose is dark cherries and plums but the gold tailings and gravel soils have a big influence on the way these vines grow and ripen. The mineral energy gives the wine a bright almost luminous quality.

### Technical information

Single vineyard, hand picked and fermented for 10 months in 34% new oak. Alcohol 13.5%.

### Winemaker

Alan Brady

### Service

Open the bottle an hour or so before service at 10-12°C.

### Cellaring

Enjoy today and up to 2023.

### Food pairing

Entrée: Baked brie in a sourdough bread bowl

Main: Duck and shallots au vin

Dessert: Apple & cinnamon creme caramel cakes

### Netflix pairing

Sherpa

### Spotify playlist pairing

Yacht Rock

### Why we chose this

From the long established Three Miners vineyard on the south bank of the mighty Clutha river, this is Alan Brady's newest single vineyard label. The 20 year old vines are planted in shallow, free draining sandy loam over stony gravels at Earnscleugh in the heart of historic gold mining country. The vineyard is flanked on one side by piles of tailings left by gold dredges and is just a few kilometres from where Central Otago's first vines were planted in the 1860s. Directly across the river Alan and his family have purchased a vineyard that is destined to become the long-term home of Wild Irishman. From here we can expect to see some interesting exploration of north bank vs south bank differences in wines from the two sites. Exciting times for the Brady whanau.



## WILD IRISHMAN 'KINROSS' PINOT NOIR 2018

15

*From our own beautiful site, with Brady's midas touch. Wine Club Exclusive.*

RRP \$150

### Tasting notes

This beautiful wine has complex aromas of dark cherry, earthiness and smoke. On the palate, elegant, ripe cherry fruit and bright acidity, with silky tannins.

### Technical information

Hand harvested grapes from 100% single vineyard Gibbston site. Destemmed and fermented in 30% new oak for 10 months in barrel. Vegan friendly. Alcohol 13.5%.

### Winemaker

Alan Brady

### Service

Open this bottle 1 to 2 hours before at 14-16°C.

### Cellaring

Enjoy now until 2025.

### Food pairing

Entrée: King prawn with grilled lemon, cauliflower velouté and cinnamon

Main: Duck breast with Pinot Noir sauce

Dessert: Deconstructed Black Forest

### Netflix pairing

I Am Not an Easy Man

### Spotify playlist pairing

Bruno Mars 24K Magic

### Why we chose this

Our first vintage of this stunning collaboration with Alan Brady and Wild Irishman wines. From a site directly in front of our own bistro, Brady transforms our stunning quality grapes into a wine of grace and power. This is a flat site with light silty soils and sandy loams but it's at a climatic sweet spot for Pinot Noir in the valley. We are delighted to be working with Wild Irishman to explore the potential of our site.



15

## WILD IRISHMAN 'KINROSS' PINOT NOIR 2019

*From our own beautiful site, with Brady's midas touch. Wine Club Exclusive.*

RRP \$99

### Tasting notes

"Earthy, smoky nose with some oak over layers of dark fruits with strawberry and floral notes lurking. Mystery and intrigue here. I just wanted to smell this wine and was in no hurry to put it in my mouth. When I did soft fruit with bright red cherries and berries exploded quickly on the palate. Acidity provided tension with soft tannins. Young, supple wine with great promise."

- Alan Brady

### Technical information

Hand harvested grapes from 100% single vineyard Gibbston site. Destemmed and fermented in 30% new oak for 10 months in barrel. Vegan friendly. Alcohol 13.5%.

### Winemaker

Alan Brady

### Service

Open this bottle 2 to 3 hours before at 14-16°C.

### Cellaring

Drink now until 2028.

### Food pairing

Entrée: Heritage tomatoes, goat cheese and turmeric

Main: Duck breast, mash and honey sauce

Dessert: Sticky date pudding

### Netflix pairing

See You Yesterday

### Spotify playlist pairing

Khalid Free Spirit

### Why we chose this

Our second vintage of this stunning collaboration with Alan Brady and Wild Irishman wines, and the results already are speaking for themselves. Last year we completed a NZ comparative wine tasting of Pinot Noirs with some of our members, and the 2018 and 2019 vintages stood up to all counterparts from Wairarapa, Waipara and nearby in regards to complexity and poise. The Wild Irishman 'Kinross' is developing its own unique identity and we are so proud to be a part of it. A very special wine.

15<sup>x2</sup>

## DISCOVERY SERIES HAWKSHEAD CENTRAL OTAGO PINOT NOIR 2020

*In support of the NZ Nature Fund!*

RRP \$55



### Tasting notes

The blackberry and Doris plum notes in this elegant, refined Pinot Noir, that will develop and grow with cellaring. A beautiful Central Otago Pinot to enjoy for years to come.

### Technical information

100% Pinot Noir fruit, sourced 40% from Gibbston, 60% Alexandra. 10 months in barrel, 30% whole bunch, 10% new oak. Alcohol 13%.

### Winemaker

Dean Shaw

### Service

Open this bottle 2 to 3 hours before at room temperature. This is a young wine, so it needs to breathe. If you can't wait 2-3 hours, pour the wine into clean carafe or a decanter to accelerate the process.

### Cellaring

This Pinot Noir, while drinking nicely now, also provides the perfect opportunity to keep a few bottles for a wonderful experience in the next 10 years to come.

### Food pairing

Entrée: Cranberry & brie bombs

Main: Balsamic-glazed duck legs with figs

Dessert: Mini salted caramel cheesecakes

### Netflix Pairing

Boy

### Spotify Playlist Pairing

Kia Ora New Zealand

### Why we chose this

Kinross is proud to be cellar door to the stunning Hawkshead wines, and also a founding sponsor to the NZ Nature Fund. This wine celebrates this relationship, and we are so proud to support an organisation who is driving significant change for our NZ critical species. This is a beautiful wine, worthy of the cause, wearing an equally beautiful sketch of the Piwakawaka (fantail), created by the talented co-owner of Hawkshead, Ulrike Kurenbach. We recommend drinking one and cellaring one!





## VALLI X BURN COTTAGE PINOT NOIR 2019

*The Great Grape Swap lives on!*

RRP \$69

15

### Tasting notes

The nose is immediately earthy with red and blue fruit enveloping the graphite, mushroom, and earthy loam. There is also a lovely hint of wildflowers at the finish. The wine is quite focused with fresh fruit and persistent acidity driving the palate. The earthiness is reminiscent of previous vintages, a characteristic that we now regard as a hallmark of this Burn Cottage site. The palate is generous and dynamic with fine tannin and great length.

### Technical information

Hand-harvested grapes, 30% whole bunch pressed in 20% new oak for 10 months in barrel. Vegan friendly. Alcohol 13.5%.

### Winemakers

Jen Parr & Grant Taylor

### Service

Open the bottle 1 to 2 hours before service at 12-15°C.

### Cellaring

Enjoy it today or keep it until 2030.

### Food pairing

Entrée: Thai pumpkin soup

Main: Roasted crispy skin pheasant

Dessert: Chocolate-covered strawberries

### Netflix pairing

In the Heart of the Sea

### Spotify playlist pairing

Imagination album by Gladys Knight & The Pips

### Why we chose this

“Working with Burn Cottage has helped us achieve greater perspective about our own vineyards as well as helping us hone our winemaking intuition. For Valli, it has been a fascinating journey learning about this specific vineyard, and we are continuing to observe some significant characteristics of this place that are evident no matter what role nature plays in each vintage. Above all, we are lucky to share a wonderful collaborative experience with people we admire and enjoy spending time with.” - Jen Parr



## HAWKSHEAD VINTAGE PINOT NOIR MYSTERY BOTTLE

15

We decided to add an element of mystery to our 15 bottle memberships, with a special aged bottle pulled deep from our cellar.

All bottles will be from the ‘First Vines’ or ‘Central Otago’ range, all older than 2015. These wines are in their prime now, showing fantastic tertiary characteristics of a well-aged wine – truffle, leather and mushroom and cedar, overlaid across the beautiful fruit flavours.

Be mindful this is a bottle to consume within 2 hours from opening or two years from now to enjoy at its peak. There may be some natural sediment due to aging, so use a decanter or leave upright before opening to allow sediment to settle at the bottom before serving.

A special bottle to enjoy with special people, we hope you enjoy it and look forward to hearing your thoughts!



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15 BOTTLE PINOT NOIR SELECTION  
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- Minimum guaranteed discount of 15%
- Only 200 memberships available

12 BOTTLE SELECTION  
 \$525 per quarter

- Minimum guaranteed discount of 15%

6 BOTTLE SELECTION  
 \$250 per quarter

- Minimum guaranteed discount of 10%

3 BOTTLE SELECTION  
 \$149 per quarter

- Minimum guaranteed discount of 5%

3 BOTTLE KINROSS FAVOURITES  
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- Domestic only

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- Up to **15% off dining** in our bistro and wine garden
- **15% off Kinross accommodation**
- Exclusive online access to the Kinross Cellar of **rare and hard to find wines**
- **Priority access to new releases** and events at Kinross
- A **complimentary wine tasting** at the Cellar Door each time you visit
- A **free bottle of wine** each time you stay with us
- Your wine selection will be **shipped directly to your door** every 3 months, 4 times per year



Membership Terms & Conditions

- Minimum subscription term is 1 year (= 4 shipments). You are able to cancel any time after your 4th dispatch.
- You authorise Kinross to charge your credit card in the amounts appropriate for your Wine Club membership, including shipping when applicable. Shipping and subscription are subject to annual review in May and take effect 1st of July.

- By becoming a Wine Club member, you are declaring that you are the legal age of alcohol consumption in your country of residence.
- No refund will be made once Kinross has dispatched the wine to you. You are able to pause your membership for any reason for one quarterly shipment.
- For full T&C's please refer to our website.
- If you have any queries please contact us by email: wine@kinross.nz

*Wine Concierge*  
 SERVICES

Which wines you should cellar? What are your cellaring objectives? Investment? Future enjoyment? Are you cellaring your wine correctly to ensure perfect provenance and future enjoyment?

It's fun learning about all the different varieties, sub-regions, appellations, good seasons, off-seasons... but it can get overwhelming.

Our team of Sommeliers and Wine Advisors have broad experience with global wine to help advise you on where to start a new collection, how to build on an existing one, or how to correctly cellar a valuable one.

WHAT WE CAN OFFER YOU:

- Visits to your cellar to do an overall audit
- Advice on trends, rising stars, classic investment brands, seasonal vintage commentary, bucket-list wines, and those once-in-a-lifetime bottles...
- Valuations
- Basic advice on the practicalities of cellaring and drinking - i.e. cellaring conditions, glassware, wine fridges, coravin, the art of food and wine pairing
- Sourcing from a wide ranging portfolio, including New Zealand and international, large format, sparkling, spirits
- Sourcing exciting and rare bottles - perhaps you are looking for an old favourite years ago, we love hunting for rare wine!
- We also are able to source wine for corporate events and other special occasions such as weddings and cocktail parties

HOW DOES IT WORK?

Initially, we would coordinate a Zoom, phone call or visit at Kinross with Thomas to scope the project.

After agreeing, we will coordinate delivery and we can work on storage facilities or electric cellar options that will suit you.



Please get in touch with Thomas Moschetta to discuss further. All services will be fully customised to your requirements.

Email [thomas@kinross.nz](mailto:thomas@kinross.nz) for more info.



wine@kinross.nz  
www.kinross.nz

NZ: 0800 131 101  
Int: +64 21 02813499

 kinross\_NZ  
 kinrossgibbston