



THE
WINE CLUB
KINROSS

NZ AUTUMN
2021







DEAR WINE CLUB,
WELCOME TO

Autumn

2021 is here and we are all ready for it! Kinross has felt a bit quieter this summer and we certainly miss all the smiling faces who usually head in our driveway from the US, the UK, Australia, Japan and further beyond. On the flip side it has been great to see so many Kiwis exploring their own backyard.

The wine from our wine partners this year is, as usual, exceptional. Discussions with the winemakers keep repeating that the incoming vintage is something very special. A cool Spring and Summer followed by an unusually warm Autumn meant small yet well ripened fruit with magnificent flavour. A silver lining to a tough year perhaps - we certainly are excited to get some of these in your hands with this shipment, and the ones that follow.

There is something wonderful and grounding about working with the land and the elements, that supercedes the drama and issues of 2020. Away from the stress and uncertainty



that comes from scrolling phones and bright screens, a wander down the vines with the warm sun on your skin in Gibbston certainly calms the mind and reminds you of the slow yet steady change the seasons bring, the ebb and flow of nature and our place within it. I hope opening one of the bottles in this shipment transports you to our corner of the world for a moment; the smell, a taste, a chance to pause.

What's in this shipment? We have a new Discovery Series wine for you to try, this time

a collaboration with our friends at Valli. We also have added a cellared classic - Coal Pit Tiwha Pinot Noir 2012 - which many of you will be delighted to see, as well as a bottle of the stunning Vitteaut Alberti Crémant de Bourgogne we now import exclusively from France. Made from 100% Pinot Noir grapes, it is silky and creamy and has gained 93+ points from more than five New Zealand wine reviewers. If there wasn't reason enough to toast to the future, we've given you the wine to do so now!



The Wild Irishman fans amongst us have already noticed we have sold out of most of the 2019 vintage. The good news is the 2020 Wild Irishman range is now available for pre-order, with delivery June 2021. Every year this sells out within months, so get in touch asap if you are interested in securing your pre-order.

In our Kinross wine world, we have the pleasure of working with some incredibly talented women - vineyard owners, winemakers, sommeliers - all of whom play a key part in the seasonal dance to create the magic that lands in your glass. To celebrate International Women's Day, we thought we would take the chance to offer a nod of thanks to some of these talented women who are part of our wine family. Read on for an insight into the worlds of some of these people, what inspires them and what led them to their roles in wine. Be warned, we take no responsibility for anyone who reads this and suddenly gets inspired to quit their job and run off to the countryside to join the wine world!

Take care, enjoy your wine selection and thank you so much for your support. We enjoy meeting each of you and catching up on the phone. Our team is small, but our passion for wine is rather large... so please do get in touch if you have any questions - I am available on phone +64 (0)21 544 731, or email: thomas@kinross.nz.

Kind regards

Thomas Moschetta
Cellar Sales & Wine Club Manager

“...a wander down the vines with the warm sun on your skin in Gibbston certainly calms the mind and reminds you of the slow yet steady change the seasons bring, the ebb and flow of nature and our place within it. I hope opening one of the bottles in this shipment transports you to our corner of the world for a moment; the smell, a taste, a chance to pause ”





KINROSS DISCOVERY SERIES

Exclusive to Kinross Wine Club
members

—

Exclusive releases from
wine partners

—

Introductions to new vineyards

—

International varietals we know
you'll love

—

Cellared rare Central Otago wines

—

New blends and expressions of old
favourites

—

Available in limited quantities

—

New wines added to the series
each quarter. Head to our website
for more information, or email
wine@kinross.nz



FROM THE KINROSS

Kitchen

ENJOY THIS RECIPE FROM OUR CHEF HARRY BONNING-SNOOK

HARISSA PASTE

Harissa is a delicious spice paste from North Africa usually made with spices including caraway, cumin & coriander, it is traditionally served alongside breads, stews and couscous dishes however these days there are many more great ways to enjoy this fiery & garlicky delight.

Use as a marinade to liven up a roast chicken, portobello mushrooms or for some lamb skewers on the BBQ.

Mix through some bread crumbs to make a delicious crust for baked cod or monkfish.

Add to fresh cream and reduce to make a lovely pasta sauce with a difference.

Serve on the side as a dip by itself or try mixing it through some plain hummus.



INGREDIENTS

- 50g roasted red capsicum
- 50g fresh red chillies (seeds removed & roughly chopped)
- 2 tsp cumin seeds
- 2 tsp caraway seeds
- 1 tsp coriander seeds
- 2 tbsp sweet smoked paprika
- 3 cloves garlic
- 3 tbsp tomato puree
- 2 tbsp red wine vinegar
- 4 tbsp olive oil
- 1 tsp honey
- 1 tsp lemon juice
- Salt to taste

Store in a sealed container for up to 3 weeks

METHOD

Simply add all ingredients together in a food processor and blend until you have a smooth paste, add a little water to loosen if needed.

There are many variations of harissa so try mixing it up to your own taste, you can lower the heat with a few less chillies, increase it by keeping some of the seeds from the fresh chillies or try adding a few herbs such as oregano or mint.

SECURE YOUR 2020

WILD IRISHMAN

PRE-ORDER NOW

Due to strong demand annually, we offer our Wine Club members exclusive pre-release access to ordering Wild Irishman wines, before they hit our shelves. Although bottles will be included in upcoming shipments, your membership level may not receive them all. If you'd like to order any of the below, we recommend placing a pre-order at wine@kinross.nz or using the form included in this booklet.

AVAILABLE BY PRE-ORDER:

Wild Irishman 'Macushla' Pinot Noir 2020

Wild Irishman 'Three Colleens' Pinot Noir 2020

Wild Irishman 'Doctors Flat' Pinot Noir 2020

Wild Irishman 'Kinross' Pinot Noir 2020

Wild Irishman 'Alexandra' Pinot Noir 2020

Pre-order will be available from
15th February 2021 - 1st June 2021,
with delivery in June

For further information please email
wine@kinross.nz





THE WOMEN *behind the wine*

CELEBRATING INTERNATIONAL WOMEN'S DAY

Here in Gibbston, a wine industry leader is first and foremost defined by their skill in the field and that Midas touch to finesse good into great. We are surrounded by men and women who craft each vintage with precision and flair, and within our own Kinross world view the movers and shakers are most definitely equally represented by gender in terms of success, talent

and passion. Yet there is still much to do to ensure national and international behaviours towards women are constantly challenged and/or affirmed. To celebrate International Women's Day on 8th March, we've taken some time to introduce a few of the talented individuals who are crucial to our business success and have fascinating and inspiring stories of their own to tell.





Luli Bonifetto

SOMMELIER, KINROSS

On your visit to our cellar door you may have met me - I am a sommelier and the Cellar Door Manager. For me, I came across the concept of being a sommelier whilst training to become a chef. The two skills complemented each other so well, so I made the leap into enrolling in the Wine School of Argentina the following semester. After more than a decade in the wine industry, there are many key mentors who supported me through study and throughout my career, such as Jorge Bourdieu, a teacher at the Wine School, and Valeria Gamper, Argentina's Best Sommelier.

As a member of the NZ Winegrowers Women in Wine network and mentoring programme, I am an active participant in helping support women in our industry, taking action for equality and celebrating women's successes. Myself and many of our friends in Central Otago have benefited from the mentorship

and opportunities that have arisen from this fantastic initiative. I totally encourage any women in NZ wine to get involved.

Career highlights so far?

- Working as a brand ambassador for Aqua Panna and San Pellegrino in Argentina
- Being the second hydro-sommelier in Argentina (sommelier for water)
- Working and representing the following amazing wineries Coal Pit, Hawkshead, Kinross, Valli and Wild Irishman

What aspects of being a sommelier have positive impacts on other parts of your life?

Since I became a sommelier I given up a few things... coffee, tabbaco and spicy food - all to improve my palate. The most amazing part of being a sommelier is the amount of interesting people I get to know, such as international chefs, wine makers etc. It also has given me the opportunity to eat in the best restaurants in Buenos Aires and have a bigger appreciation of all the good stuff... chocolate, spirits, and wine of course. Being a sommelier is not just about wine.

What's your favourite part of your job?

Doing the wine pairings is one of the things I most enjoy. I get to try the all the new food and the wines at Kinross. I specially enjoy the moment when I close my eyes and I can focus on what is happening in my palate. The combination of the flavors coming from the food and the wine, that when combined become a new flavour in your mouth, is just amazing and I love it. I also enjoy being able to share this passion with other people. Particularly talking to Wine Club members about when and how to drink their wine. That makes my day.



Anika Wilner

HEAD WINEMAKER, COAL PIT WINES

How did you get into the wine industry?

I am originally from Ohio - so very far from any United States wine growing region, but I've always enjoyed wine. While I was studying biochemistry during my Undergraduate degree at Ohio State University I started a wine club with a friend (who is also now a winemaker!) I set my sights on South African harvest and shortly after graduating started a vintage in Stellenbosch. It was very challenging as I was so green, but also solidified my obsession with wine and from that point I knew I wanted to turn it into a career. Following South Africa I worked in New Zealand, Germany, Mainland Australia as well as Tasmania, Oregon, Central Otago, and Burgundy.

Did you know from the start you wanted to be a winemaker, or did you get in from another angle?

I've always known the production side was for me. I love the blend of science and creativity. I've always loved working with my hands, and I get to do that every day in my role whether in the winery or vineyard.

Who has been a key mentor to you?

Karl Coombes the Assistant Winemaker at Valli.

Career highlight so far?

In terms of wine: The 2018 Tiwha Pinot Noir winning the IWC Best Pinot Noir of New Zealand and The Sustainability Trophy. In terms of vineyard: It's been a beautiful journey watching the vineyard convert to organic farming. There has been so much new life appearing everywhere you look.

Obviously working in wine is so much more than a job, it is a lifestyle. Most people who work in the industry live rurally or on site etc. What aspects of working in wine have positive impacts on other parts of your life?

I live on-site at Coal Pit Vineyards. It's an incredibly peaceful environment and really allows you to slow down and appreciate the striking nature surrounding you. Also short commute time, about 30 seconds!

What's your favourite part of your job?

I really enjoy the people I work with at Coal Pit. Rosie, Kate, Terri, and Hugo are all very inspiring. We work so well as a team and I learn new things about different aspects of the business from them every day.

What personality traits do you think make a good winemaker?

Open minded, passionate, hardworking, enthusiastic, flexible.



Jen Parr

WINEMAKER, VALLI

Did you know from the start you wanted to be a winemaker?

Given that it is not legal to drink alcohol in the USA until you are 21 and I wasn't raised in a wine drinking family, it was not a career I envisioned from the start. After graduating from Stanford University in California, I got a job working in the marketing department at a start-up financial software company in Silicon Valley. That eventually led me to a 9 year career in software sales in NY, London, San Francisco and South Africa.

How did you get into the wine industry?

My first job in the wine industry was picking grapes in the SW of France followed by harvest at Villa Maria in Marlborough. Prior to that, during my "corporate life" in London, I took lots of wine appreciation, knowledge and history courses at night. I was always the first to arrive and had the most questions.



Who has been a key mentor to you?

I'm in my 5th decade of life and have been lucky to have as many key mentors. One who remains an important inspiration for me is Belinda Gould of Brew Moon Brewery in Amberley. In her past life as a Winemaker, she taught me a lot about "authentic wine" and even more about work ethic, integrity and balance.

Career highlights so far?

They are too numerous to note in detail but creating the Real McCoy Orange Wine at Valli has been quite meaningful for me as we began making it the year I started working with Grant and are about to bottle the 6th vintage. As far as accolades go, being awarded the Gourmet Traveller NZ Winemaker of the Year 2020 (after being nominated also in 2019) certainly is the most memorable.

Obviously working in wine is so much more than a job, it is a lifestyle. Most people who work in the industry live rurally or on site etc. What aspects of being a winemaker have positive impacts on other parts of your life?

I love living in Albert Town near the river and numerous bike tracks, hiking trails and skiing at Treble Cone. I spent many years living in cities and have fully embraced the rural life – but I'm lucky in that my job takes me to many great cities where I can enjoy amazing restaurants and bars and the "bright lights".

What's your favourite part of your job?

My favourite part of the hands-on aspect of winemaking is working on finishing wines and putting blends together, as well as all aspects of harvest. The other half of the job is teaching and presenting and I particularly love sharing Valli wines with wine clubs and private customers.



Ulrike Luenbach

OWNER AND SOMMELIER,
HAWKSHEAD WINES

How did you get into the wine industry?

By love, chance, luck, good fortune? I do not really know. I entered the journey well prepared. Solid foundations were laid when I was young and later on through my formal education.

Did you know from the start that you wanted to be a winemaker or did you get in from another angle?

My introduction to wine and the people who make wine started during my childhood. Wine featured on our dinner table most days and exceptional bottles were celebrated and discussed at length on special occasions.

Even at a young age I had my own small wine glass, was encouraged to smell, describe and taste wine. My father kept a well stocked cellar with Riesling from the Rheingau and the Mosel and Burgunder (Pinot Noir) from the Ahr Valley and Baden.

I studied food science and art and design. For some an unusual combination but very logical to me, as science is the basis for the creative process. It was ideal when fate involved me later in life making wine. In between those years, close work connections developed also with the hospitality industry in Germany and New Zealand. When based in London I committed to diploma studies with WSET to get some formal and deeper knowledge of wine and its industry.

These days I love to work in the vineyard, and enjoy to be at the very beginning of the process to make good wine. Here is where it starts, growing good grapes the organic way. I treat the vineyard as an extension to our garden. There is never a bad day in the vines only the wrong clothing!

Who has been your key mentor?

My father.

Hawkshead highlight so far?

Meeting the people who love and appreciate our wines.



Vitteaut-Alberti

CRÉMANT DE BOURGOGNE

Our favourite grape, Pinot Noir has its party dress on, ready for you to bid adieu to the chaos of 2020 and welcome in a new year. Like Champagne, Crémant de Bourgogne is a méthode traditionnelle produced in the rolling fields of Burgundy, France. Its dry in style with a delicate palette of yellow plum and freshness of peach. It's the Pinot that knows how to party!

Made from 100% Pinot Noir, it is a balanced and well made wine that is perfect as an aperitif or with first courses that have bolder flavours.

93 Points - Excellent
- Cameron Douglas MS

Available exclusively at
Kinross Cellar Door or online at
www.kinross.nz




KINROSS



TASTING AND PAIRING

notes

NEW ZEALAND AUTUMN 2021 WINE SELECTION

This list details the full wine club selection for 12, 6 and 3 bottle shipments. It is noted on each wine which shipment these will be included in. If you see any bottles that you would like to order extra to your shipment, please simply get in touch via email to order.

As a member you can purchase all wine club selections, even if you don't receive them in your shipment. Prices and order forms are enclosed. We are so excited to share these stunning wines with you! – Thomas

SHIPMENT KEY:



12 Bottles
Guaranteed 15% off RRP



6 Bottles
Guaranteed 10% off RRP



3 Bottles
Guaranteed 5% off RRP





COAL PIT 'TIWHA' PINOT NOIR 2019

12 6 3

New vintage, you are the first people receiving access to this wine!

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 (from the Coal Pit Vineyard). 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: A snack plate with crackers, goat cheese, pear and salami is the perfect way to enjoy this Pinot Noir

Main: Grilled salmon with sweet onions and red bell peppers

Dessert: Chocolate-dipped strawberries

Netflix Pairing

How I Met Your Mother

Spotify Playlist Pairing

Midnight Love album from Marvin Gaye

Why we chose this

This wine is hot off the bottling process, making you one of the first people in the world to try it. 5 stars from Sam Kim, "a magnificently styled Pinot Noir", also gaining multiple international accolades. We are sure the 2019 will follow suit.



KINROSS 'THE PIONEER' ALEXANDRA PINOT NOIR 2019

12 6 3

New release, only 1,200 bottles produced

RRP \$45

Tasting notes

A classic choice for Central Otago Pinot Noir fans, this ruby wine is fragrant with plum, blackberry, cherry and raspberry, with a hint of tobacco, mushroom and savoury spice. Good minerality with fine tannins that balance the acidity beautifully, finished with refreshing red fruit notes.

Technical information

The 100% hand-picked Alexandra wine was aged in French Oak barriques for 11 months, of which 25% was new oak. Alcohol: 13%.

Winemaker

Pip Battley

Service

When Pinot Noir is served too warm or too cold, you may miss out on some of the subtler aspects of the wine. Open this bottle 2 to 3 hours before, at room temperature.

Cellaring

Enjoy it today or keep it until 2025.

Food pairing

Entrée: Warm salad of brie and roast cherry tomatoes

Main: Creamy courgette lasagne

Dessert: Roasted strawberry crumble

Netflix Pairing

12 Strong

Spotify Playlist Pairing

Future Hits by Hits

Why we chose this

Alexandra is a rising star of the Central Otago wine region. Kinross is all about showcasing and supporting new stars. It is plush and vibrant, yet silky and savoury as a good Pinot should be. One to settle into the couch with after a busy day at work.



DISCOVERY SERIES VALLI 'WINEMAKERS' PICK' PINOT NOIR 2019

12 6 3

New release, limited edition, strictly reserved for Wine Club members.

RRP \$79

Tasting notes

A complex wine with a floral, mineral herbaceous nose. The palate is laden with gorgeous dark fruits – plum, raspberry and blackberry. It is dry but fluid, with soft tannins. Subtle acidity, spicy and peppery finish.

Technical information

100% Pinot Noir fruit, sourced from Valli vineyards - 30% Gibbston, 39% Pisa, 15% Bannockburn, 16% Bendigo. Alcohol: 13.5%

Winemakers

Jen Parr & Grant Taylor

Service

Open this bottle 2-3 hours prior, or pour into a clean carafe or a decanter to speed up the process. If you manage to cellar this beauty for up to 9 years, firstly well done and secondly, it will not require decanting! Enjoy discovering the bouquet of this incredible wine

Cellaring

Enjoy it today or keep until 2030.

Food pairing

Entrée: Crispy bocconcini with tomato and basil sauce

Main: Slow-roasted pork with thyme and kumara purée

Dessert: Apple cinnamon custard cake

Netflix Pairing

Peaky Blinders

Spotify Playlist Pairing

Dreamland album by Glass Animals

Why we chose this

Valli is renowned for being single vineyard, sub-regional superstars, who let the characters of the region speak for themselves. This wine is the inverse of that... it's winemaker led, where Jen and Grant have chosen their favourite elements of each region to craft something completely new, that is like nothing, yet everything you've tasted from Valli. Our team is blown away by this one, reminiscent to us of a Beaujolais. We can't wait to hear what you think of it.



HAWKSHEAD PINOT BLANC 2020

12 6

New release

RRP \$35

Tasting notes

The Hawkshead Pinot Blanc is pleasingly refreshing and a genuinely classic Central Otago wine. The wine displays white peach, florals, and hints of citrus & pear which flow into a rich, generous and well-textured palate with a mineral background.

Technical information

100% Pinot Blanc fruit. The wine was whole bunch pressed and fermented in both stainless steel tanks and old French barrique (17.5%). Off dry style, 8g/L residual sugar. Alcohol: 13%.

Winemaker

Dean Shaw

Service

Serve this wine at 7-10 °C

Cellaring

Today to 2023

Food pairing

Entrée: Kale and citrus salad

Main: Fettuccine with gorgonzola and broccoli

Dessert: Passionfruit and lime tart

Netflix Pairing

Green Book

Spotify Playlist Pairing

Summer Vibes 2021 by Rammor

Why we chose this

It's light and approachable, perfect for a Summer evening. It's got a little sweetness at the end of the palate, lighter and more citrus than its Pinot Gris cousin. Take this to the BBQ at your neighbours, it'll be a hit.





VALLI VENDEMMIA TARDIVA PINOT GRIS 2019

12 6

New vintage. Limited stock.

RRP \$39

Tasting notes

This exotic wine is laden with fruit flavours – exemplifying the Italian term “tutti frutti” which literally means “all the fruits”. From Asian jack fruit to pear essence, apple and banana oil – the nose is intriguing and intense. The wine has a notably oily texture, yet ends fresh with flavours of ripe pear, cantaloupe, quince and honey. This rich and full-bodied wine is great on its own but also will pair well with weighty and/or salty dishes, traditional Korean or Chinese cuisine, and soft cheeses.

Technical information

Very small bunches were hand-harvested from Waitaki late in the season and whole bunch pressed for gentle extraction. The fermentation was intentionally long and slow with partial malolactic fermentation, resulting in a dry wine. Eight months on fermentation lees in barrel which contributes to the noteworthy texture. Residual Sugar is less than 1g/L (dry). Alcohol: 14.5%.

Winemakers

Jen Parr & Grant Taylor

Service

Open the bottle just before service at 5-7° celsius.

Cellaring

Enjoy it today or keep it for 2-5 years

Food pairing

Entrée: Baked sticky orange cauliflower bites

Main: Spicy mushroom ragù

Dessert: Apple and ginger tart

Netflix Pairing

Queen of the South

Spotify Playlist Pairing

Endless Summer by Goldroom

Why we chose this

This small project is crafted with love by the Valli team, the barrel ferment offering another style of Pinot Gris we know you'll enjoy trying. The winemaking approach is quite different to how Valli make their Gibbston Pinot Gris and pays homage to how Valli's ancestors in Lombardi, Italy made wine many years ago (hence the name “Vendemmia Tardiva” which means “Late Harvest” in Italian). The Valli team only make this wine when the vintage produces exactly what they need, the last vintage was in 2016. This is the wine to share with good company and delicious food.



KINROSS DISCOVERY SERIES COXS' VINEYARD GIBBSTON PINOT NOIR 2016

12 6

Limited edition, strictly reserved for Wine Club members, last bottles.

RRP \$90

Tasting notes

This wine has bright fruit and spice aromas. Complex savoury flavours on the palate are already developing nicely with age. A nicely balanced texture with smooth tannins and fresh acidity.

Technical information

100% Pinot Noir fruit from Gibbston on the Coxs' vineyard (just above Kinross). 28% whole bunch and 28% new oak. Alcohol: 13%

Winemaker

Jen Parr

Service

Open the bottle at least 1 hour before if possible at room temperature.

Cellaring

Today to 2023

Food pairing

Entrée: Grilled figs with jamon serrano and manchego

Main: Green olive, rosemary and orange roast lamb

Dessert: Amaretto cheesecake

Netflix Pairing

The Queen's Gambit

Spotify Playlist Pairing

Great Smoky Mountains by Parks Project

Why we chose this

Leah Siefert and Simon Cox are our closest neighbours in Gibbston. We are proud to offer you their award-winning wine, the first collaboration in our Discovery Series. Aged already for 4 years, this is drinking well now and ready for fireside evenings this Autumn.





KINROSS 'LIQUID GOLD' PINOT GRIS 2020

12 6

New release

RRP \$27

Tasting notes

Fragrant with ripe pear, melon, peach, apricot, red apple and a hint of beeswax. Full entry on the palate, with tropical fruit and baked pear. Mouthfilling with bright acidity and balance and a long mineral finish.

Technical information

100% hand-picked Gibbston fruit (from our vineyard). Aged in stainless steel tank. The fermentation was stopped retaining a touch of residual sugar. Alcohol: 14.5%.

Winemaker

Pip Battley

Service

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

Cellaring

Today to 2021

Food pairing

Entrée: Shrimp ceviche

Main: Pan-fried salmon with nam phrik num dressing

Dessert: Mascarpone stuffed crepes

Netflix Pairing

Brooklyn Nine-Nine

Spotify Playlist Pairing

Funk & Soul Classics by Spotify

Why we chose this

Fast becoming a firm favourite for wine club members and locals alike, our 'Liquid Gold' is the perfect summer drop. Growing on the top block on the vineyard, we are very proud of the third vintage which was harvested by our own Kinross team during lockdown. A special wine that we love sharing with our friends and family.





COAL PIT 'TIWHA' PINOT NOIR 2012

12

Library wine, strictly reserved for Wine Club members.

RRP \$150

Tasting notes

A bright, lifted nose of flowers and wild herbs showing classic Gibbston character. A mid palate of Doris plum is followed with a complex, gamey back palate. Subtle new French oak lends vanilla, mocha and liquorice to fine silky tannins. A balanced wine with great texture.

Technical information

100% hand picked and destemmed Gibbston fruit. 8 months in 28% new French oak. Alcohol: 13.5%.

Winemaker

Lynn Horton

Service

Serve this wine at 15-16 °C. Since we are dealing with an older wine, you might see some sediments, a natural byproduct of ageing. You can decant it if you want by sitting the bottle upright for 24 hours before opening and pouring slowly into a decanter.

Cellaring

This wine is 9 years old, so is ready to drink now. If you want to keep it a little longer do it for another year or two. Make sure to leave the bottle in a horizontal position to prevent the cork from drying out.

Food pairing

Entrée: Just by itself, enjoy this wine in good company

Main: Roast hare with cranberries and microgreens

Dessert: Red wine poached pears and vanilla bean mascarpone filling

Netflix Pairing

The Accountant

Spotify Playlist Pairing

Commodores album from Commodores

Why we chose this

Aged to perfection, you are seeing the future form of the 2019 Tiwha, also in this shipment. Open together for your own Coal Pit vertical tasting experience. We've kept this firmly in our cellar to showcase now. If you are a Tiwha fan, today is a good day to be you!



HAWKSHEAD PINOT GRIS 2020

12

New release

RRP \$29

Tasting notes

The wine displays lifted notes of pear, citrus fruit and hints of rosehip and sweet spice in front of a mineral backbone. The dry style Pinot Gris still displays an impressive fruit sweetness; it will fool your palate.

Technical information

100% hand-picked Pinot Gris fruits from Gibbston and Lowburn. 90% fermented in stainless and 10% on old oak barrels. Residual Sugar: 2g/L (dry). Alcohol: 13.5%.

Winemaker

Dean Shaw

Service

Serve this wine chilled, between 6-7 °C.

Cellaring

This wine is very drinkable now to 2024.

Food pairing

Entrée: Salmon and dill gravlax

Main: Creamy mushrooms on toast

Dessert: Custard tart

Netflix Pairing

Grease

Spotify Playlist Pairing

Creamy Pollen Butter by Gala Darling

Why we chose this

The 2020 Pinot Gris is fresh, delicious and at a price point where you can keep one in your fridge all season. Perfect for those drop-in visitors, or simply to celebrate getting the kids to bed and a moment's silence in your garden. Everything you want a Pinot Gris to be.





12



KINROSS 'MINER'S DELIGHT' GEWÜRZTRAMINER 2020

First vintage, new release

RRP \$34

Tasting notes

Rose petal, lychees, melon, caramel, ripe pear and Turkish delight. Silky and well-rounded entry showing sweet pear, melon, quince, apricot and sweet florals. A full mid plate with good fruit sweetness is balanced by a fresh and zesty melon finish.

Technical information

100% Gibbston fruit (from our vineyard). The Pinot Gris was hand harvested on the 9th of May 2020. Aged in stainless steel tank. The fermentation was stopped to retain a touch of residual sugar. Residual Sugar = 4.5 g/L. Alcohol: 14%.

Winemaker

Pip Battley

Service

Served cool, between 3-5 °C when it's young or between 7-10 °C when it's aged.

Cellaring

Drink it young to preserve acidity. Keep in mind that Gewurztraminer can last up to 10 years in their best years, so if you like aged wines drink this bottle now and contact us to send you a few more bottles to keep in your cellar!

Food pairing

Entrée: Samosas

Main: Chicken and kumara curry

Dessert: Blue cheese and walnut cheesecake

Netflix Pairing

Stranger Things

Spotify Playlist Pairing

Iced litchi by Nguyen Xuan Thanh

Why we chose this

If you have a bit of a sweet tooth, then this is one for you. We used to sell the grapes to other local award-winning wineries. Then we realised these beauties were too good to give away. Caramel, ripe pear and Turkish delight. Need we say more. Christine the GM's personal favourite. Yes it's hard to pronounce, but it's very easy to drink!



WILD IRISHMAN 'DOCTORS FLAT' PINOT NOIR 2019

12

*Strictly reserved for Wine Club members. Extremely limited stock.
Customer purchase limits due to demand.*

RRP \$99

Tasting notes

Dark cherries and plums on the nose with a hint of thyme and spice. Soft, velvety fruit expanding to fill the mouth with very fine tannins woven into the fruit to give a tight lingering finish.

Technical information

100% hand-picked Bannockburn fruit (from the 'Doctors Flat' Vineyard). The name Doctors Flat remains something of a mystery, as there was no resident doctor in Bannockburn. The name appears in other mining areas and one possible explanation is that miners suffering from toothache would visit 'the doctor' - the proprietor of the local sly grog shop or hotel - to obtain a bottle of 'painkiller'. Alcohol: 13.5%.

Winemaker

Alan Brady

Service

Open this bottle 2 to 3 hours before, at 14-16 °C. If you can't wait 2-3 hours put the wine in a clean carafe or a decanter. Another bottle that - if you have the patience of a saint and can manage to cellar for 9 years - you will be rewarded hugely with a stunning, complex wine requiring no decanting.

Cellaring

Enjoy it today or keep until 2030.

Food pairing

Entrée: Goat's cheese pissaladiere tarts

Main: Chicken and prosciutto parmigiana

Dessert: Sticky date pudding

Netflix Pairing

The Irishman

Spotify Playlist Pairing

Pub Songs by Filtr Ireland

Why we chose this

Alan Brady continues to be a huge inspiration for our team not only as a winemaker, but as a sharp witted and insightful friend. A friend who also has some incredibly new, exciting wine projects on the cards for 2021. Here's hoping we all are as industrious in our early 80's! A true legend of the NZ wine world and forefather of Central Otago wine, it's our absolute honour to work alongside Alan and showcase his extremely limited vintages. The elegant Doctors Flat 2019 is right up there with Alan's best.



VITTEAUT-ALBERTI CRÉMANT DE BOURGOGNE BLANC DE NOIRS

12

Imported exclusively from France by Kinross. 93 points Bob Campbell.

RRP \$45

Tasting notes

This Crémant de Bourgogne has a lovely golden hue, with fine, satiny bubbles. The nose is powerful and refined, with a delicate palate of yellow stone fruits. The richness of yellow plum jumps out and the freshness of white peach at the finish. The mouth is drier yet elegant, much in the same way as a Pinot Noir.

Technical information

Crémant is made with the same fermentation process as Champagne. The term 'Crémant de Bourgogne' means the fruit all comes from a specific area, Burgundy (France). 'Blanc de Noirs' means that it is made from 100% Pinot Noir grapes. Brut means that the residual sugar ('RS') is less than 10g/l, at 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. Tip: If your bottle is not at the correct temperature and you want to enjoy your Vitteaut Alberti in the next 15 minutes, pop the bottle into a bucket with salt, ice and water. The salt will melt the ice faster, and the water is a more efficient thermal conductor when liquid rather than solid!

Cellaring

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

Food pairing

Very fine and delicate as an aperitif, it goes well with seafood, shellfish and sushi.

Entrée: Grilled mussels with parmesan & parsley

Main: Littleneck clams with fettuccine, leek, saffron & lemon

Dessert: Panna cotta with berry sauce

Netflix Pairing

Lupin

Spotify Playlist Pairing

French classics by Rene Muscat



Why we chose this

Maison Vitteaut-Alberti sits in the heart of Burgundy and captures what is believed to be a true essence of Burgundian Crémant. With 100% Pinot Noir grapes, it is a blend from Côte de Beaune. Pinot Noir is already a firm favourite of Kiwis, so we know so many of you will be curious to try this sparkling for celebrations - its your favourite grape with it's party dress on - the Pinot that knows how to party!



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