

KINROSS

AUTUMN 2023

**THE
WINE
CLUB**

DEAR WINE CLUB MEMBERS

WELCOME TO AUTUMN

This will sound like gloating to our North Island counterparts, but the South has had an absolutely cracking summer. Cloudless, hot, endless days with glowing pink sunsets, icy glasses of Rosé, camping trips and long lunches. The poor North Island had more than their fair share of cyclones, here's hoping autumn settles for you all.

We've had a really busy summer of visitors. It's been so fantastic to welcome back so many members and locals, as well as new visitors to our region. Our new cellar door is delighting many and is living up to everything we hoped it would – a true world-class setting for us to showcase our incredible wine experiences. 2023 for us is all about developing more experiences to which we can immerse our guests in. We've had a number of incredibly strong vintages in a row, so the quality of what we have on offer now is unreal.





SO HOW IS 2023 VINTAGE SHAPING UP?

A consistently wet spring turned a corner into a strong, unwavering pattern of heat - summer days often hitting 30 degrees yet cooling in the evening. Vine growth went wild in early January and had to be reined in, to allow focused growth to the fruit and open the canopy up to airflow. Yields are looking likely to be well up from last year, allowing discussions to be had about fruit quantities vs quality control. The barrels will be full!

Our Pagan Vineyard across the road from the Bistro with BioGrow Certification is looking particularly spectacular, with strong yields predicted for a special vintage of Pinot Gris.

On our Home blocks fruit quality is looking fantastic, credit to Gary Crabbe and his team for tending so carefully to the vines through the ups and downs of vintage. He said to me this week how organic farming requires exact trimming/spraying/timing, otherwise it simply won't work. Such are the intricacies of organic practice to ensure the perfect result, requiring much closer attention from the viticulturists. We applaud the detail and appreciate the effort!

MATT CONNELL NAMED AS PINOT NOIR HEAD WINEMAKER

We are delighted to announce that Matt Connell will be taking the reins as our Pinot Noir Head Winemaker. Matt and his wife Beth have their own winery (Matt Connell Wines) on the outskirts of Cromwell. Matt's wine philosophy is all about focusing on small batch vintages with high quality, which has seen his own label win gold medals for Pinot Noir at the New Zealand International Wine Show every year since 2017, as well as taking out Winemaker of the Year in 2020. Matt's wines tend to be fruit forward in style, something we know appeals to our clientele.

Like Kinross, Matt enjoys the relationships built within our tight-knit industry, and working collaboratively with other like-minded businesses and people. I'm thrilled to have someone of Matt's experience and precision focus leading the winemaking for us, as we look to take Kinross' wine to the next level.

We look forward to introducing you to Matt in person at our Harvest Celebration if not before.



On a different note, our new neighbour over the fence at Antimony Vineyard is launching a unique product to New Zealand – **Vineyard Astronomy Tours**. Professor Brian Boyle, originally from Scotland, spent the past 25 years in Australia where in 2011, he was part of a team awarded the Nobel Prize for physics for their “Supernova Cosmology Project”. This was a paper focusing on how in fact, right now, the universe is accelerating. Prof. Boyle also pioneered the world’s largest radio telescope. And now, we have this fascinating academic (who also happens to be an amazing storyteller) launching his retirement project of astronomy tours from within a custom built observatory nestled in the vines over the fence. How lucky are we! The perfect activity while you stay in our cottages, or to follow on from a tasting experience, don’t you think! Check out more on Prof. Boyle later in this booklet.

WHAT’S COMING UP

There are lots of exciting events planned for the first half of the year, plenty of reasons to come back and see the green and gold of Gibbston!

This autumn we have a fantastic **Autumn Concert Series** starting Sunday 12th March with Kiwi favourite **Greg Johnson**, followed by the effervescent Wahine toa **Anika Moa** on Saturday 25th March, then Country songstress **Jackie Bristow** on Saturday 1st April. These are ticketed, late afternoon shows, tickets are available through the **Eventfinda website**.



March 1st welcomes the **Wild Irishman** pre-order for Wine Club Members, ahead of the June dispatch. Each year Wild Irishman sells out in a few months, such as Alan Brady and Brian Shaw's following. There is more info later in this booklet, we will also email you, but please do get in touch if you have any specific wines you need to have, before they go.

By June we hit our **Harvest Celebration** – a time of year we have really started to relish! Demand was so strong last year that we've decided to re-run some of the favourite events. And hopefully this year you've got more time to book those flights and join us. We've spread the schedule out over a few weekends this year, as last year we know it was too tight for many to get to all the events they wanted to. Again – keep watch of your inbox and our socials for more info on everything that's happening!



WHAT'S IN THIS SHIPMENT?

A wonderful and varied selection on the cards that should satisfy all the Central Otago wine fans out there. Recent collaborations with Valli mean we have some intriguing new options that Valli lovers won't have seen before.

We've been flat out labelling our new releases, so plenty of Kinross stunners this quarter – our Fumé Blanc is a knock out this year, and we have some 'Special Reserve' Pinot Gris on the shelves that gives the 'Liquid Gold' followers something extra special to enjoy.

Expect the classics like 'Tiwha' Pinot Noir 2020 from Coal Pit, alongside absolute babies just released like Valli Bendigo Pinot Noir 2021 that will be perfect to tuck away and cellar. Definitely a benefit of our Wine Club is that mix of drink-now fridge-fillers... yet also the world-beating Pinots that you should absolutely hide from all your adult children visiting at Christmas.

As usual, if you have any questions or comments please do get in touch +64 (0)21 544 731, or email: thomas@kinross.nz

Go well, bring on 2023!

Warm regards,

A handwritten signature in black ink, appearing to read 'Thomas Moschetta'.

Thomas Moschetta
General Manager - Wine



FROM THE KINROSS KITCHEN

ENJOY THIS RECIPE FROM OUR CHEF PETE FRANKLIN

WHOLE BAKED FLOUNDER IN BROWN BUTTER WITH COURGETTES AND LEMON – SERVES 4

At Kinross we love sharing style meals, this is a great way to get your friends and family together, share stories and spend some quality time together over a delicious meal and a glass of wine. This yummy fish dish is a superb centre piece for the meal and is perfectly matched with a nice glass of fumé blanc.

INGREDIENTS

- 2 whole Flounder, cleaned
- 2 courgettes
- 1 bunch of radishes
- ¼ cup baby capers
- 2 lemons – juice and zest
- 250g butter
- ½ cup flour

METHOD

Set oven to 200°C.

Start by preparing the fish. Remove the green skin by carefully lifting it up at the tail end then pulling it away from the fish.

Remove the scales off the other side of the fish using the back of your knife, give the fish a quick rinse then set aside.

Using a peeler shave the courgette and put in a mixing bowl. Finely slice the radish and add to the bowl along with the capers and lemons, juice and zest.

Melt the butter in a pot and set aside.

Season both sides of the fish with salt then dust it with the flour.

Pour the butter over a large roasting tray then coat both sides of the fish in the butter.

Bake in the oven for 8 minutes or until the thickest point closest to the head reaches 55°C or above. Baste halfway through the cook.

Plate the Flounder with the courgette mixture spread out evenly over the top.

Serve with some seasonal leaves and some crusty bread to soak up all the juices.

TIPS

Try this with any whole fish or fillets, the cooking time will differ, but the same target temperature still applies, and it will still be just as tasty.



VINEYARD ASTRONOMY ARRIVES IN GIBBSTON

Kinross has a new neighbour, with a unique experience for visitors to the area. Professor Brian Boyle is a distinguished astrophysicist and public speaker who has built his own astronomical observatory in the Antimony Vineyard, 200m walk up the hill from Kinross. Brian came to Gibbston for its dark skies and is well-known in the area for his involvement in Arrowtown's Matariki festival and appearances on TVNZ.

Brian is opening his observatory to the public from March, and will show visitors how to photograph the night sky and take spectacular images of some of the wonders of our Southern skies using the observatory's telescopes and cameras. This is a unique opportunity to learn about astronomy and the physics of the universe from a member of the team that discovered Dark Energy, and create your own image of a distant nebula or galaxy.

Sessions are by appointment, please contact Brian (0204 848 844) for more details.

KINROSS

HARVEST CELEBRATION

9 – 25 JUNE 2023



This Harvest Celebration, enjoy...

Premium Burgundy Wine Experience

Gibbston Hunters and Gatherers Dinner

Vegan Valli Four Course Dinner

East vs West Gibbston Blind Tasting Battle

Coal Pit Heli Wine Tasting

More details to come, watch your email and our social channels for more information!
If you want to stay with us, we suggest you book early to avoid disappointment.

THE INFLUENCE OF OAK

BRIAN SHAW, DIRECTOR / WINEMAKER, WILD IRISHMAN WINES

Oak barrels have been used for centuries by winemakers everywhere to help mature their wines. As well as being great holding vessels that can be moved by hand, they also impart wood specific chemical compounds that help to improve aroma, mouthfeel, texture and they can also help with colour stabilisation.

One of the most important things that happens in an oak cask is oxygen ingress. Too much oxygen in our wines can lead to problems such as oxidation which can spoil the wine. Oak barrels allow a small amount of oxygen to pass through which has a positive effect. Tannins, for example, are in abundance in young red wines during barrel ageing. They are extracted from the grape skins and seeds during fermentation and provide structure to the wine. As the oxygen transfers into the barrel and comes into contact with the wine, it binds to the tannin and helps with a process called 'polymerisation'. This is essentially the coming together of lots and lots of tannin compounds to form long chain tannins. The longer the chain, the softer the wine will feel.

So, if the barrel allows oxygen in, won't the wine eventually go bad? Well, this is where organic chemistry comes in to play and helps with any excess oxygen trying to get through the wood. Within the staves of an oak barrel you will find 'ellagitannin', part of the tannin family. It is naturally present in wood. As the oxygen passes through, a portion of it will bind to the ellagitannin and some of the wine which has been soaked up by the staves and form a deposit within the oak. This deposit acts as a barrier, preventing excess oxygen from getting through and allowing just the right amount to get in contact with the wine and help with the maturation process, without spoiling it.

Another key aspect of the humble oak cask is the flavour it imparts. This is where winemaker preference comes in to play. There are so many barrel producers out there, from France, to Hungary, Slovenia and America so we, as winemakers, must choose the right cask, from the right country, from the right region and from the right forest to match what we perceive to be the character and structure of the wines coming from our specific vineyards.

Some winemakers have a play each year with their choice, and some prefer to stick to what they know and love. Certain barrels can impart a smokey, charred character while others are more restrained, allowing the fruit to come through but provide more structure and finesse. These choices come down to the wine itself. What was the variety, how was it handled in the winery and what sort of season was it? I guess it's a little like Goldilocks and her porridge crusade...keep tasting until you find the one that's just right.

In the context of Central Otago and Pinot Noir, the various sub regions and styles will help drive the decision of what barrels to use. At Wild Irishman we opt for French oak from Burgundy and use approximately 25% new oak each year. We have found this allows the site to shine through without being overpowered by the oak, but we still achieve the finesse and structure we desire from the barrel.

At about \$1500 a barrel the oak ageing component is a major factor in the cost of producing Pinot Noir. However, with so many positive contributions during the ageing of wine, it's not hard to see why the oak cask has endured over centuries. I have a suspicion it will endure for many centuries to come.

Sláinte,









Brian Shaw
Winemaker, Wild Irishman Wines



TASTING AND PAIRING NOTES

NEW ZEALAND AUTUMN 2023 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**

 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	 WINE CLUB MEMBERS ONLY



RRP \$57

3

12

15

COAL PIT 'TIWHA' PINOT NOIR 2020

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 2-3 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 and herb flatbreads.

Main: Lamb rack with caper and 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 2020 'Tiwha' has already gained 5 stars 'outstanding' from Cameron Douglas Master Sommelier, and is sure to follow the awards haul the 2018 received.



RRP \$99

6

15

COAL PIT 'TIWHA' PINOT NOIR 2018

TASTING NOTES

An extremely approachable wine from the outset showing a perfumed nose with crushed rose petal and lavender. Damson plums and bramble berry underpinned by delicate dried herbs and thyme, reflective of the Central Otago terroir. Dark red fruits and cranberry abound on the palate with elegant and delicately integrated tannins finely balanced by a minerality typical of the Coal Pit vineyard. Showing good palate tension and linear length. From an even, early vintage.

TECHNICAL INFORMATION

12 months in barrel, 40% new oak. Alcohol 14%.

WINEMAKER

Anika Willner.

SERVICE

Open this bottle 2-3 hours before, if possible, at 14-16°C. If you can't wait 2-3 hours, pour the wine into a clean carafe or a decanter.

CELLARING

Enjoy today or it will keep till 2026.

FOOD PAIRING

Entrée: Charcuterie platter.

Main: Pork sausage with onion sauce and chargrilled vegetables.

Dessert: Vanilla cake with cherries.

NETFLIX PAIRING

Aquaman.

SPOTIFY PAIRING

Jojo.

WHY WE CHOSE THIS

The awards speak for themselves:

- Interpak Trophy, Pinot Noir of the Year, Winestate Magazine Wine of the Year Awards 2021
- Trophy (Sustainable, NZ Red, NZ PN, Gibbston PN) International Wine Challenge 2020.
- 5 stars (95 points) Sam Kim WineOrbit 2019.
- 92 points 'Outstanding,' Cameron Douglas Master Sommelier 2019.

There isn't much more to say really – just outstanding.



COAL PIT 'TIWHA' SHUFFLE 2013 - 2017

These are Coal Pit single vineyard wines at their best. The grapes have been hand picked and the wine delightfully crafted for you to enjoy now or store for a while longer. You will receive one bottle selected at random from 2013 - 2017.

Expect to find flavors perfumed with violets, the nose is lifted and aromatic. Vibrant mid palate of Black Doris plum, wild herb, coffee and cassis. Silky tannins layered with well-integrated spicy oak. Wide range of flavours and layers provide complexity and length to this unique wine.

We truly hope that you enjoy this and we would love to know your feedback.

RRP \$120 - \$170

15





RRP \$49

3

12

15

HAWKSHEAD CENTRAL OTAGO PINOT NOIR 2022

TASTING NOTES

Brooding spicy blackcurrant, plum and wild herb aromatics on the nose lead to a subtle, elegant flow across the palate. Harmonious fine tannins and a vein of acidity complement this evolving, delicious medium-bodied wine of great length and longevity.

TECHNICAL INFORMATION

This wine has been farmed using organic practice and is vegan friendly. It has been aged for 9 months. Alcohol 13%.

WINEMAKER

Dean Shaw.

SERVICE

Open this bottle 30min to 1 hour before at 16–18°C. This is a young wine, so it needs to breathe to express its complexity and its different layers of aromas.

CELLARING

Enjoy it today or keep until 2028.

FOOD PAIRING

Entrée: Blue cheese gnocchi.

Main: Tandoori roast chicken with potatoes.

Dessert: Strawberry cheesecake.

NETFLIX PAIRING

How I Became A Gangster.

SPOTIFY PAIRING

Future - Wait For U.

WHY WE CHOSE THIS

Hawkshead are renowned for producing classic Central Otago Pinot's and this one falls squarely into this category. With the right mix of velvety tannin and raspberry fruit flavours, this is the perfect accompaniment for those mid-week evenings as the weather cools. Pair with your favourite caramel dark chocolate for the perfect Netflix treat.



HAWKSHEAD 'BANNOCKBURN SHUFFLE' PINOT NOIR 2008 - 2015

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

You will receive one bottle from 2008 - 2015 selected at random. 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. Open and enjoy.

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.

RRP \$130 - \$160

15





HAWKSHEAD 'CENTRAL OTAGO SHUFFLE' PINOT NOIR 2006 - 2015

We have included another fantastic bottle for you to enjoy carefully selected from our cellar.

You will receive one bottle from 2006 – 2015 selected at random. These wines are in their prime now. They will offer bright redcurrant, dark cherry and wildflower aromatics, followed by a lush rich palate showing density texture and persistence. 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.

RRP \$120 - 160

15





RRP \$69

3

12

x2

15



DISCOVERY SERIES VALLI 'FRONTIER' PINOT NOIR 2022

TASTING NOTES

A complex wine with a floral, violet nose. The palate has lovely dark fruits – plum and raspberry. The texture offer finesse due to silky fine tannins from a small proportion of new French oak. Subtle acidity with a salinity on the finish.

TECHNICAL INFORMATION

This wine is crafted from a single vineyard in Alexandra. It has been aged for 10 months. Alcohol 13.5%.

WINEMAKERS

Jen Parr and Grant Taylor.

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 2-3 hours before at 14-16°C.

CELLARING

Enjoy it today or keep until 2027.

FOOD PAIRING

Entrée: Asparagus with prosciutto and parmesan cheese.

Main: Ribeye steak with mushroom sauce and mashed potatoes.

Dessert: Molten chocolate lava cake.

NETFLIX PAIRING

The Gentleman.

SPOTIFY PAIRING

Killing Time - City and Colour.

WHY WE CHOSE THIS

As you know too well, we are absolute disciples of Valli and everything Jen Parr & Grant Taylor touches turns to liquid gold. When they told us about their first wine as a team from Alexandra, we knew we wanted to get a share. We really hope that you enjoy this Pinot Noir!



RRP \$69



DISCOVERY SERIES SATO 'BASKET PRESS' PINOT NOIR 2020

TASTING NOTES

By consciously picking earlier than normal and with longer maturation, this single vineyard Pinot Noir is softer on the palate and more expressive of time and place than others from Waipara. Its elegance is a true testament to the Satos' sincere and gentle craft.

TECHNICAL INFORMATION

This wine is organic certified. Aged for 21 months in 100% neutral French oak. Alcohol 13%.

WINEMAKERS

Yoshiaki and Kyoko Sato.

SERVICE

Open 1-2 hours before at 14-16°C.

CELLARING

Enjoy it today or keep until 2030.

FOOD PAIRING

Entrée: Roasted mushroom pot pie.

Main: Smoked beef short ribs.

Dessert: Chocolate and raspberry cake.

NETFLIX PAIRING

Sniper: Reloaded.

SPOTIFY PAIRING

Harry Styles - Late Night Talking.

WHY WE CHOSE THIS

There are some winemakers you meet, and it is instantly clear that they are different to the rest. Legends of our industry, Yoshiaki and Kyoko Sato are passionately committed to organic processes with minimal intervention. Their traditional basket pressed wine is a true labour of love.



RRP \$60

15

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DISCOVERY SERIES 'CONVERGENCE' PINOT NOIR 2020

TASTING NOTES

A lot of intensity on the nose with black cherries, creme de cassis and violet. The palate is medium bodied with fine tannins, crisp acidity.

TECHNICAL INFORMATION

This is a blended region wine which has been sustainable farmed. Clones 5, 6, 7 and Abel and has spent 12 months in barrel. Alcohol 14%.

WINEMAKER

Jody Pagey.

SERVICE

Open this bottle 1-2 hours before, if possible, at 14-16°C. If you can't wait 1-2 hours, pour the wine into a carafe or a decanter.

CELLARING

Drink now or until 2025.

FOOD PAIRING

Entree: Grilled courgette with yoghurt and saffron butter.

Main: Pea and potato curry.

Dessert: Chocolate-covered strawberries.

NETFLIX PAIRING

Wine Country.

SPOTIFY PAIRING

PODCAST 'I'll drink to that! Wine Talk' EPISODE 415 with Frederic Lafarge. Margot Best, Thomas's partner worked for a season in Burgundy with the legendary Lafarge family.

WHY WE CHOSE THIS

The Convergence series was created to showcase the breadth of climate and style that Central Otago can offer. Gibbston and Bendigo are two regions only an hours drive from each other, yet polar opposites apart in Pinot style.

The final element of our Convergence series, this wine, represents the meeting of our two most loved Central Otago wine regions – the weight and might of Bendigo and the elegance of Gibbston. This blend of two single vineyards offers a lot of intensity on the nose with black cherries, creme de cassis and violet. Dark, brooding, beautiful.



RRP \$79

15



WILD IRISHMAN 'ALEXANDRA' PINOT NOIR 2021

TASTING NOTES

On the nose this wine is dark and brooding with forest floor, spice and vanilla aromas. The palate is filled with delicious dark cherry, red apple, raspberry flavours with a hint of thyme. It has structured tannin with a long finish.

TECHNICAL INFORMATION

This single vineyard Alexandra wine is hand harvested and fermented in 30% new oak for 10 months. Alcohol 13.5%.

WINEMAKERS

Alan Brady and Brian Shaw.

SERVICE

Open this bottle 2-3 hours before, if possible at 14-16°C. If you can't wait 2-3 hours, pour the wine into a carafe or a decanter.

CELLARING

Enjoy now until 2025.

FOOD PAIRING

Entrée: Grilled yellow peach with seared goat cheese, arugula and prosciutto.

Main: Beef bourguignon.

Dessert: Strawberry cheesecake.

NETFLIX PAIRING

Deep Water.

SPOTIFY PAIRING

The Kid Laroi.

WHY WE CHOSE THIS

Young, juicy, with a vibrant acidity. This Pinot Noir showcases a leaner expression of Central Otago which includes generous red fruit, floral notes, which are entwined with a hint of baking spices. Alexandra 2021 is certainly a great example of an elegant Pinot Noir that is ready to enjoy in its youth, although the coming years will certainly increase in magic.



RRP \$75

6

12

15

VALLI BENDIGO PINOT NOIR 2021

TASTING NOTES

Bright garnet hue with an array of savoury, dark fruit, and floral aromas including forest floor, plum, mushroom, ripe cherry, cedar, raspberry, and azalea. The palate is equally complex with layers of dark fruit, spice, and umami that are woven together by a fresh vein of acidity. The texture is rich and mouth-filling with silky, fine tannins that build in the mouth giving a long, memorable finish.

Powerful yet inviting, this is another vintage of quintessential Bendigo Pinot with a tangy freshness that comes from grapes grown at elevation. This wine is captivating yet approachable in its youth, and should develop beautifully for 12+ years.

TECHNICAL INFORMATION

This wine has been sustainable farmed and is vegan friendly. Aged in barrel for 11.5 months. Alcohol 14%.

WINEMAKERS

Jen Parr and Grant Taylor.

SERVICE

Open this bottle 1-2 hours before at 14-16°C. This is a young wine, so it needs to breath to express its complexity and its different layers of aromas.

CELLARING

Enjoy it today or keep until 2035.

FOOD PAIRING

Entrée: Salmon patties with aioli.

Main: Portobello penne pasta casserole.

Dessert: Almond cake blueberry.

NETFLIX PAIRING

The Pale Blue Eye.

SPOTIFY PAIRING

One Republic - I Ain't Worried.

WHY WE CHOSE THIS

Freshly released this year! After the success of 2020 vintage, we had to release the 2021 earlier than planned! Bendigo, the warmest sub-region of Central Otago is always a favourite when you are looking for medium / full body Pinot Noir!



RRP \$75

15

VALLI GIBBSTON PINOT NOIR 2021

TASTING NOTES

Bright garnet hue with aromas of plum, mulled spices, rosemary, peppercorn, and graphite. The intense perfume flows onto the palate with more baking spices, dried florals, cedar, and dark red fruit. This vintage of Gibbston Pinot Noir is harmonious and inviting with a suppleness that lends great drinkability at a young age. The extremely small harvest from this site makes the wine a real treasure!

TECHNICAL INFORMATION

Alcohol 13%.

WINEMAKERS

Jen Parr and Grant Taylor.

SERVICE

Open this bottle 1-2 hours before, if possible at 14-16°C. If you can't wait 1-2 hours, put the wine in a clean carafe or a decanter.

CELLARING

Enjoy it today or keep until 2030.

FOOD PAIRING

Entrée: Tuna tartare with kale-kiwi puree.

Main: Thai curry meatballs with spicy mangoes.

Dessert: Chocolate mousse.

NETFLIX PAIRING

Wednesday.

SPOTIFY PAIRING

Harry Stiles - As It Was.

WHY WE CHOSE THIS

Freshly released this year! After the success of 2020 vintage and the ultra limited quantities, we had to release the 2021 earlier than planned. The Valli Gibbston vineyard is also Grant's HQ. The vineyard is just next to Kinross.

CONSIDERING UPGRADING?

Or just keen on having a one-off larger shipment this season as the selection looks so good?

6 BOTTLE SELECTION

\$275 per quarter

- Minimum guaranteed discount of 10%

12 BOTTLE SELECTION

\$525 per quarter

- Minimum guaranteed discount of 15%

15 BOTTLE PINOT NOIR SELECTION

\$975 per quarter

- Minimum guaranteed discount of 15%
-

Email wine@kinross.nz and our team can coordinate everything for you.





RRP \$85

15

VALLI WAITAKI PINOT NOIR 2021

TASTING NOTES

A unique, “matt” garnet hue with aromas of wild strawberry, cassis, and mulberry laced with maple, cedar and wild thyme. The intriguing bouquet is followed on the palate with garrigue spice, cardamom, strawberry, tart cherry, and mushroom. The wine is concentrated yet bright with fine tannins and incredible persistence, finishing with distinctive salinity. Intense fragrance, unique savoury undertones, and electric energy = classic Waitaki Pinot Noir and 2021 has it in spades. Captivating at release, this wine will continue to develop for at least a decade.

TECHNICAL INFORMATION

This has been sustainably farmed in the beautiful Waitaki area, North Otago. It has been aged in barrel for 11 months. Clones: 115, 777, Abel, UCD 5, 114. Soils: Limestone-based soil spread through river gravels. Alcohol 14%.

WINEMAKERS

Jen Parr and Grant Taylor.

SERVICE

Open this bottle 2–3 hours before, if possible at 14–16°C. If you can't wait 2–3 hours, pour the wine into a carafe or a decanter.

CELLARING

Enjoy it today or keep until 2030.

FOOD PAIRING

Entrée: Spinach salad with warm bacon vinaigrette.

Main: Beef Wellington.

Dessert: Dark chocolate fondant and strawberry coulis.

NETFLIX PAIRING

The Night Comes For Us.

SPOTIFY PAIRING

Burna Boy – Last Last.

WHY WE CHOSE THIS

Freshly released this year! After the success of 2020 vintage and the ultra limited quantities (production lower than 2 tonnes per hectare), we had to release the 2021 earlier than planned. Waitaki is a favourite, when tasted blind, Thomas and the wine team always think it is a 1er Cru or Grand Cru Burgundy!



RRP \$34

6

12

HAWKSHEAD PINOT GRIS 2022

TASTING NOTES

Central Otago is a region on the edge of winemaking, but those challenges yield highly aromatic wines with a real sense of place. One of those wines is the Hawkshead 2022 Pinot Gris, with its uplifting floral and white peach aromatics, which flow easily onto the palate. To this promise, add a whole medley of summer ripe stone fruit flavours.

This dry-style Pinot Gris, with its impressive fruit sweetness, will attune your senses. The sumptuous fruit flavours, bright acidity and underlining mineral tones give the wine a lingering persistence. Brilliantly balanced and richly textured, with only 2 grams of residual sugar per litre, makes it the perfect wine to be enjoyed with or without food.

TECHNICAL INFORMATION

This Central Otago Pinot Gris was harvested in Lowburn and Gibbston. It has been sustainably farmed and is vegan friendly. 5 months in barrel and residual sugar: < 2 g/L (dry). Alcohol 13.5%.

WINEMAKER

Dean Shaw.

SERVICE

Open the bottle a few minutes before service at 6–8°C.

CELLARING

Enjoy it today or keep until 2025.

FOOD PAIRING

Entrée: Shaved puaa on a watercress salad.

Main: Chicken, prawns and chorizo paella.

Dessert: White chocolate cheesecake.

NETFLIX PAIRING

The Gray Man.

SPOTIFY PAIRING

Harry Styles / As It Was.

WHY WE CHOSE THIS

This wine delivers each year and it shines with or without food making it a great addition to any cellar.



RRP \$45

12

K

KINROSS SPECIAL RESERVE 'HOLY SCHIST' FUME BLANC 2022

TASTING NOTES

Perfumed with lemon curd, orange blossom and bright citrus, this wine has a linear palate with fresh acidity. Grapefruit rind and a touch of pineapple. Mouth-filling and complex with a lengthy mineral finish, this wine is ready to enjoy now or with 2-3 years on its side will continue to improve.

Barrel fermentation and ageing provides our very first 'Special Reserve' Fumé vintage a richness and texture to the palate.

TECHNICAL INFORMATION

This wine is vegan friendly.
Alcohol 13%.

WINEMAKER

Pip Battley.

SERVICE

Open the bottle a few minutes before service at 10-12°C.

CELLARING

Enjoy it today and up to 2027.

FOOD PAIRING

Entrée: Rocket, pear, goats cheese & radicchio

Main: Sole filet in lemon butter sauce.

Dessert: Orange pavlova.

NETFLIX PAIRING

White Noise.

SPOTIFY PAIRING

Tiesto & Karol G - Don't Be Shy.

WHY WE CHOSE THIS

Nine months barrel fermentation and ageing has created a beautiful richness and texture to this dry wine, the third vintage of our single vineyard home block Sauvignon Blanc. Mouth-filling and complex with a lengthy mineral finish, this wine is ready to enjoy now or with 2-3 years on its side, it will continue to improve.



RRP \$45

6

12

KINROSS 'HOLY SCHIST' FUMÉ BLANC 2022

TASTING NOTES

The vibrant, dry, Gibbston single vineyard Fumé Blanc has all the hallmarks of an oaked influenced Sauvignon Blanc. Aged for 9 months in 22% new oak, with full malolactic fermentation completed, we see bright lemon aromas with creamy brioche notes. The palate pops with grapefruit and orange, with a smooth, long vanilla finish that makes it a divine treat for a hot summer afternoon.

The French oak selection is expressive and plays a wonderful support role. Barrel fermentation and ageing provides our third 'Fumé' vintage a richness and texture to the palate.

TECHNICAL INFORMATION

This wine is vegan friendly and produced from a single vineyard in Gibbston. Alcohol 14%.

WINEMAKER

Pip Battley.

SERVICE

Open the bottle a few minutes before service at 10-12°C.

CELLARING

Enjoy it today and up to 2025.

FOOD PAIRING

Entrée: Prawns and chorizo skewers with mango salsa.

Main: Roasted cauliflower pasta.

Dessert: Citrus madeleine.

NETFLIX PAIRING

Knives Out - Glass Onion.

SPOTIFY PAIRING

Rema with Selena Gomez - Calm down.

WHY WE CHOSE THIS

This vibrant, dry Gibbston single vineyard Fumé Blanc has the well balanced complexity typical of an oak influenced Sauvignon Blanc. Expect brioche and vanilla matched delicately with those hallmark fresh lemon and grapefruit flavours that made the variety so famous. A balanced beauty perfect for a hot afternoon.



RRP \$51

6

12

KINROSS SPECIAL RESERVE 'LIQUID GOLD' PINOT GRIS 2022

TASTING NOTES

Come and celebrate as our iconic Liquid Gold has now a 'Special Reserve' Cuvée!

Unlike most other Pinot Gris fermented and aged in stainless steel, this wine was aged in old French oak, producing a textural tropical wine with incredible complexity.

Expect pear, lemon blossom and citrus aromas, wrapped around a palate of tropical melon, gooseberry and stone fruit, with a hint of creamy vanilla and soft silky tannin.

TECHNICAL INFORMATION

Produced from a single vineyard in Gibbston this wine is vegan friendly. Organic certified. Residual sugar 5.9 g/L (dry). Alcohol 14%.

WINEMAKER

Pip Battley.

SERVICE

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

CELLARING

Enjoy it today or keep until 2026.

FOOD PAIRING

Entrée: Brie crostini with prosciutto and honey.

Main: Scallop risotto.

Dessert: Fresh berries and mascarpone.

NETFLIX PAIRING

Paddington 2.

SPOTIFY PAIRING

Oliver Tree & Robin Schulz - Miss You.

WHY WE CHOSE THIS

Every now and then a season delivers out-the-gate exceptional fruit and the winemaking discussion gets serious. What can we try that delivers that little bit extra this vintage? This wine is the outcome of some of this stunning fruit, grown in the long-cool climate and warm autumn conditions of 2022, on a very special organic certified block in Gibbston.



RRP \$50

12



DISCOVERY SERIES VALLI 'UNA VOLTA' GEWÜRZTRAMINER 2022

TASTING NOTES

This wine has a beautiful combination of rose petals, lychee and mandarin aromatics with a full-flavoured, textural palate of tropical guava, with hints of jasmine.

TECHNICAL INFORMATION

This wine has been aged for 5 months in the barrels. The residual sugar is 2.3 g/L (dry). Alcohol 13%.

WINEMAKERS

Jen Parr and Grant Taylor.

SERVICE

Open the bottle a few minutes before service at 6–8°C.

CELLARING

Enjoy it today or keep until 2025.

FOOD PAIRING

Entrée: Shaved brussels sprouts salad.

Main: French onion roast chicken.

Dessert: Pumpkin and apple tart.

NETFLIX PAIRING

Hustle.

SPOTIFY PAIRING

David Guetta & Bebe Rexha – I'm Good.

WHY WE CHOSE THIS

'Una Volta' meaning 'one time' is a very special one-off collaboration with Valli on a Gewürztraminer, that we are delighted to share with you. Our Discovery Series is all about sourcing rare gems and we couldn't miss the chance to try another wine from this incredible winemaking duo.



RRP \$45

12

K



DISCOVERY SERIES 'DUO' PINOT GRIS 2022

TASTING NOTES

A textural and powerful Pinot Gris, with delicious aromas and flavours of ripe stone fruit, ginger and spice. Partially aged in Acacia barrel offering structure and complexity, this is a lovely aromatic expression of Pinot Gris, perfect to enjoy today with food or anytime over the next few years.

TECHNICAL INFORMATION

Sustainable farmed form a single vineyard in Bannockburn. Aged for 5 months. Vegan friendly. Residual sugar 1.8 g/L (dry). Alcohol 13.5%.

WINEMAKER

Karl Coombes.

SERVICE

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

CELLARING

Enjoy it today or keep until 2025.

FOOD PAIRING

Entrée: Smoked salmon dip.

Main: Zucchini lasagne rolls.

Dessert: Vanilla crème brûlée.

NETFLIX PAIRING

Curve.

SPOTIFY PAIRING

Camila Cabello - Bam Bam.

WHY WE CHOSE THIS

Like many good ideas, this one started as a handshake between good 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, from two stellar wine regions, with one shared vision of a delicious wine.

Partial ageing in Acacia barrel adds a wonderful layering of flavours and structure that we know Pinot Gris lovers will enjoy.



RRP \$45

12



WILD IRISHMAN 'TRINITY' 2022

TASTING NOTES

From the Tuturi vineyard located in Alexandra. This is an Alsace style 'Field Blend', three varieties grown, harvested and vinified together. The wine is sumptuously aromatic, rich and full bodied with finely balanced freshness.

TECHNICAL INFORMATION

The wine has been farmed sustainable and is a blend of 74% Pinot Gris, 14% Pinot Blanc, 12% Muscat with 9.1 g/L (off-dry). Aged in 23% oak and 77% stainless still. Alcohol 12%.

WINEMAKERS

Brian Shaw and Alan Brady.

SERVICE

Open the bottle at least 30min before service at 8-10°C.

CELLARING

Enjoy it today or keep until 2023-2030.

FOOD PAIRING

Entrée: Ham and cheese pinwheels.

Main: Red duck curry with pineapple and lychee.

Dessert: Cinnamon apple pie .

NETFLIX PAIRING

Kaleidoscope.

SPOTIFY PAIRING

Elton John, Britney Spears - Hold Me Closer.

WHY WE CHOSE THIS

Toru is now named Trinity. An exclusive small batch wine from the Tuturi vineyard. A food friendly wines to drink now or collect. Tiny production.



RRP \$50

6



DISCOVERY SERIES 'ALEXANDRA' FUMÉ BLANC 2022

TASTING NOTES

Expect lime blossom, kiwifruit, ripe pear and vanilla aromas, a silky mouth-filling palate with a long balance finish.

TECHNICAL INFORMATION

Produced from Alexandra, single vineyard (Tuturi). This wine has been aged for 10 months and is vegan friendly. Alcohol 13.5%.

WINEMAKER

Pip Battley.

SERVICE

Open the bottle 30min before service at 8-10°C.

CELLARING

Enjoy it today or keep until 2025.

FOOD PAIRING

Entrée: Entree: Chicken caesar salad.

Main: Mussels marinere.

Dessert: Southern peach pie.

NETFLIX PAIRING

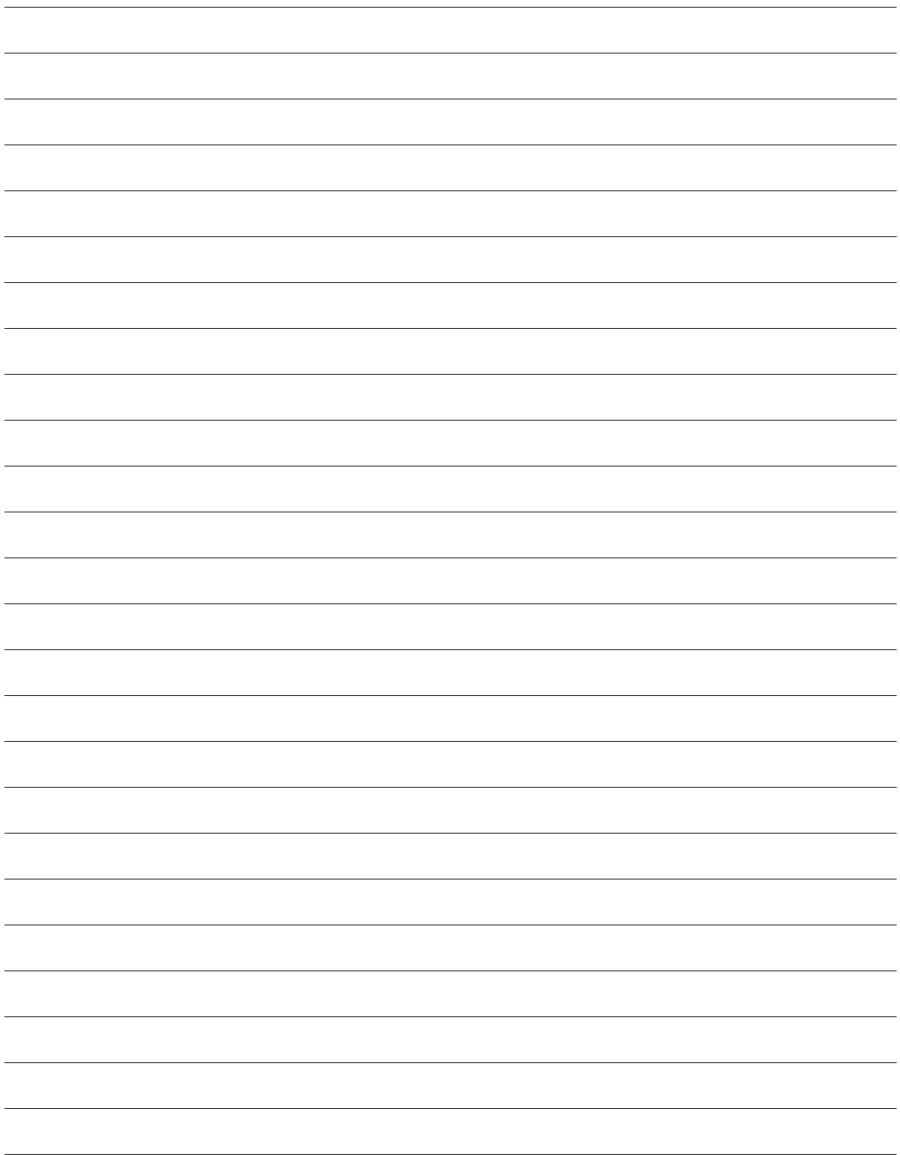
Happy Gilmore.

SPOTIFY PAIRING

Megahan Trainor - Made you Look.

WHY WE CHOSE THIS

Alexandra is quickly becoming the new hotspot for quality wine in Central Otago. This Fumé Blanc made from Sauvignon Blanc fruit from the renowned Tuturi Vineyard is a delightful, dry style with extra complexity driven from the French oak fermentation and maturation. It's a taste of Central Otago's delicate dame, Alexandra, all in one bottle.



KINROSS

THE WINE CLUB

JOIN TODAY OR GIFT A MEMBERSHIP

15 BOTTLE PINOT NOIR SELECTION \$975 per quarter

- Minimum guaranteed discount of 15%
- Only 200 memberships available

12 BOTTLE SELECTION \$525 per quarter

- Minimum guaranteed discount of 15%

6 BOTTLE SELECTION \$275 per quarter

- Minimum guaranteed discount of 10%

3 BOTTLE PINOT NOIR SELECTION \$149 per quarter

- Minimum guaranteed discount of 5%

3 BOTTLE KINROSS FAVOURITES \$99 per quarter

- Minimum guaranteed discount of 5%
 - Limited selection
 - New Zealand only
-

BY JOINING, OUR MEMBERS RECEIVE:

- Up to 15% discount on all wine purchases – onsite and online
- Up to 15% off dining in our Bistro and Wine Garden
- 15% off Kinross accommodation
- Exclusive access to the Kinross Cellar of rare and special release wines
- Priority access to new releases and events at Kinross and special release wines
- A complimentary wine tasting at the Cellar Door each time you visit
- A free bottle of wine each time you stay in one of our boutique Cottages
- Your wine selection will be shipped directly to your door every 3 months, 4 times per year

Membership Terms and 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
- Shipping charges apply.

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 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

KINROSS

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