

KINROSS

WINE

**AUTUMN
2024**

WINE

CLUB



DEAR WINE CLUB MEMBERS

WELCOME TO AUTUMN

As the crisp breeze ushers in the changing colours of the leaves from green to gold, I invite you to embark on a new journey for your senses with our Autumn Wine Club selection.

Our growing season so far has been one of the best across the New Zealand wine regions. Our flowering period (mid-Dec 2023 to the first week of Jan 2024) was smooth sailing in Gibbston, with no rainfall. Fruit set across the valley is looking exceptional, our new French oak barrels crafted in Burgundy are just about to hit our shores and I've spent time walking the rows with our winemakers planning the magic that comes next... it seems the planets are aligning well this year! Something particularly exciting for this season is the arrival of fruit from our young Pinot Noir vines planted back in 2019 and 2020. The very first bunches from these vines will go into a special small release Rosé wine, which we will tell you more about later this year!



February was one of our busiest months of the year for winemakers getting all Pinot Noir ready for bottling and labelling. I have been spoiled to taste the six different Wild Irishman Terroirs from 2023 in barrel recently. Alan, Brian and I will start compiling notes and synchronising our watches to launch our pre-release offer. We will be delighted to present the 2023 in the next few months. The 2023 growing season yielded extraordinary fruit - complex in character and rich in concentration. A vintage not to be missed!



Growers Series Wines.

At Kinross, we believe that wine is more than a beverage; it is a time capsule capturing a moment in time, that connects us to the land, the people, and creates moments of our own to cherish. In the past six months the team at Kinross worked on a new label concept called the 'Growers Series', that we are thrilled to launch in this selection. The Growers Series wines are driven by the notion of 'Terroir' expression - really focusing on, and celebrating the place our wines come from. This means showcasing the flavour characteristics of that location, but also the character of the special people that help grow and nurture the vines to create the wine we enjoy. This will allow you as the customer to connect more truly with the places that create your favourite wines, learning more about altitude, climate, soil and geographic factors that craft the flavours. These are all small batches, with only 4 -10 barrels made each season. We hope that as you open these special bottles, you will find yourself transported to the vineyards we care so deeply about.



**Brian Shaw and Alan Brady,
Wild Irishman Wines.**

For Autumn, I have curated a selection of my favourite wines from our Wine Partners. If you are new to the Wine Club, this booklet allows you to discover tasting notes, pairings and stories behind each bottle. If you would like to know more, the Cellar Door team and I will be happy to discuss with you at the Cellar Door or by phone/email.

SAVE THE DATE – HARVEST CELEBRATION 8 – 26 JUNE 2024

Consider this your invitation to join us for our annual Harvest Celebration, 8th – 26th June 2024! This event celebrates the conclusion of harvest – the most important time of year for our region's winegrowers and viticulturists. Whilst paying homage to our region's world-class wine industry, the three weeks of events also provides locals and visitors a chance to take part in some fun and informative tastings and wine-related activities. Events this year include a special music and wine dinner, an exciting Oxbow and Kinross collaboration, a Waitaki Winery road trip, a chance to review classic wines from Bordeaux, and much more! If you're into learning, join our WSET 1 and 2 courses. If you're planning to stay, please do book soon to avoid disappointment we have some great winter rates available.

Thank you for being a part of the Kinross Wine Club. Your support allows us to continue our hunt for showcasing and celebrating the incredible wines produced here in Central Otago.

Warm regards,

**Thomas Moschetta
General Manager - Wine**



**US Wine Tasting,
Harvest Celebration 2023.**

FROM THE KINROSS KITCHEN

ENJOY THIS RECIPE FROM OUR CHEF PETE FRANKLIN



APPLE CAKE MAKES 12

INGREDIENTS

90 g Brioche breadcrumbs
50 g ground almond
1 tsp baking powder
200 g caster sugar
4 eggs
200 ml canola oil
200 g apple puree

METHOD

Preheat oven to 150°C.

Combine the brioche, ground almond, baking powder and sugar.

In another bowl combine the eggs, oil and apple puree.

Combine both mixtures together.

Line a cake tin with baking paper completely.

Pour the batter into the tray and bake at 150°C for 1 hour or until when skewer is inserted it comes out clean.

When completely cool portion into 12 pieces.

We serve ours with almond brittle, vanilla mascarpone and caramelised white chocolates. It would also go great with fresh or whipped cream and dulce de leche.

TIPS

We use brioche breadcrumbs but you could also use white breadcrumbs.

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HARVEST CELEBRATION

8 - 26 JUNE 2024



This Harvest Celebration, enjoy..

- Premium Bordeaux Wine Tasting
- WSET 1 & 2 Wine Courses
- Waitaki Wineries Road Trip
- Gibbston Favourites Tasting
- Special Evening Dinners

And more to be announced soon!

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.

KINROSS

WINES YOU DON'T WANT TO MISS

LAST CHANCE SELECTION

Don't miss out on these bottles before they run out, we are down to final numbers of these popular wines.

Scan the QR code or search 'Shop' on our website to view the collection.



COMING SOON

A sneak peek into what will be releasing in the coming months, register your interest to secure your share for your collection.

Scan the QR code or search 'Shop' on our website to view the collection.



Q&A WITH VALLI WINES

WITH ASSISTANT WINEMAKER, CALLUM WITHINGTON

Originally from Hawkes Bay, Callum has had an affinity and love of wines from an early age. Travelling the world he has settled back in New Zealand and is loving the change of scenery that Central Otago offers. Find out more about what makes him tick!

WHERE ARE YOU FROM?

Hawke's Bay, New Zealand.

WHY DID YOU CHOOSE A CAREER IN WINE?

Initially, it was a great way to continue to travel. Wine regions are some of the most beautiful landscapes of the world - just look at Central Otago!

I quickly realised how much personal satisfaction I was getting from the process of making wines that expressed their unique terroir. I have been hooked since.

WHAT HAVE BEEN YOUR CAREER HIGHLIGHTS?

So far, Valli is the highlight among many great experiences. Having a mentor as talented and knowledgeable as Jen is something I don't take for granted.

In saying that, I have been fortunate enough to have had a few great mentors that I'm still very close to and have lived in some great places (Ptuj, Slovenia was a real highlight).

WHAT ARE YOUR GO TO WINES?

Depends on the occasion. I love exploring new producers and regions. When I'm being safe, I'll reach for Pinot Noir (Burgundy when I can afford it!), Nebbiolo from Piedmont or Syrah.

I also love some of the skin contact wines being made along the Slovenian/Friuli Italy border. And of course you can't beat a well made Chardonnay.

WHY DO YOU LOVE CENTRAL OTAGO?

Central Otago has it all, amazing landscapes, great produce and a tight wine community. As for winemaking - I love how the different subregions express themselves (including Waitaki in North Otago!)

BUCKET LIST WINE DESTINATION?

I'd love to work in Barolo/Barbaresco or Friuli in Italy. To visit - I'd love to explore the Douro Valley.

FAVOURITE WINE TASTED IN 2023?

1998 Esk Valley Terraces (Malbec dominated blend). '98 was said to be the vintage of the century in Hawke's Bay (it showed why with this bottle) and we don't often get to drink New Zealand wines with a lot of bottle age. This wine was particularly special as it was shared with amazing food at the Valli Harvest party where celebrated the end of a successful 2023 vintage.

Being a Hawke's Bay boy, it was also a nod to my region who had such a rough year with floods.



TASTING AND PAIRING NOTES

NEW ZEALAND AUTUMN 2024 WINE SELECTION

This list details the full Wine Club shipment for Favourites, 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 15 BOTTLES Guaranteed 15% off RRP | 12 12 BOTTLES Guaranteed 15% off RRP | 6 6 BOTTLES Guaranteed 10% off RRP |
| 3 3 BOTTLES Guaranteed 5% off RRP | K KINROSS FAVOURITES* Guaranteed 5% off RRP | WINE CLUB MEMBERS ONLY |

*Kinross Favourites, six, 12, 15 bottle members will receive multiples of the selected wines listed.

KINROSS 'THE PIONEER' CENTRAL OTAGO PINOT NOIR 2022

RRP \$45



TASTING NOTES

This wine delivers powerful aromas of cherries, spices, and vanilla beans, with sweet red fruit and toasted flavors. It is an elegant Pinot Noir with a linear acidity and velvety tannins that are quintessentially Central Otago. Perfect for those long Gibbston Autumn evenings by the fire.

TECHNICAL INFORMATION

13.6% alcohol.
100% hand-picked.
No fining.
Aged for 9 months in 20% new French oak.
Open this bottle a few minutes before service at 14–16°C.
Enjoy it today or keep until 2026.

WINEMAKER

Antony Worch.

FOOD PAIRING

Main: Braised chicken thighs with olives, lemon and thyme.

NETFLIX PAIRING

Hunger.

SPOTIFY PAIRING

Sure Thing/Miguel.

GROWERS SERIES 'PERSEVERANCE ESTATE' CHARDONNAY 2023

RRP \$60



TASTING NOTES

Mouth filling and silky with baked peaches, pear, feijoa, almond meal and hazelnuts. A fine phenol vein with nicely balanced acidity leads to a lingering finish with lovely minerality.

TECHNICAL INFORMATION

13% alcohol.
Single vineyard.
100% hand-picked Alexandra fruit from 7 year old vines.
Clones: Mixed.
No fining.
Aged for 9 months in 15% old French oak.
Full malolactic fermentation.
Residual sugar <1 g/L (dry).
Open this bottle a few minutes before service at 10–12°C.
Enjoy it today or keep until 2026.

WINEMAKER

Antony Worch.

FOOD PAIRING

Entrée: Yoghurt marinated chicken and apricot skewers.

NETFLIX PAIRING

Break Point Series.

SPOTIFY PAIRING

Phoenix Radio.

**KINROSS SPECIAL RESERVE
'LIQUID GOLD'
PINOT GRIS 2020**

RRP \$60



TASTING NOTES

Straw gold in hue with a delicate fragrance and a touch of salinity to the lightly zingy and crisp taste with satisfying, food-friendly palate weight and tropical notes. Elegant, dry style of Pinot Gris, nicely balanced by a refreshing Gibbston factor.

TECHNICAL INFORMATION

12.5% alcohol.
Single vineyard.
100% hand-picked Gibbston fruit from 16 year old vines.
No fining.
Aged for 4 months in 100% old French oak.
Open this bottle a few minutes before service at 8-10°C.
Enjoy it today or keep until 2024.

WINEMAKER

Duncan Forsyth.

FOOD PAIRING

Main: Spring rolls with peanut sauce.

NETFLIX PAIRING

Murder on the Orient Express.

SPOTIFY PAIRING

This is Bonobo.

**WILD IRISHMAN
'TŪTURI' ALEXANDRA
PINOT NOIR 2022**

RRP \$99



TASTING NOTES

This wine has an inviting aromas of bright red cherries.

On the palate, you'll find supple red fruit, and a silky mouthfeel which is elegant and refined. Super-fine tannins and a lovely line of acid.

TECHNICAL INFORMATION

13.5% alcohol.
Single vineyard.
100% hand-picked Alexandra fruit.
No fining.
Aged for 11 months in 14.5% new French oak.
Open this bottle a 1-2 hours before service at 14-16°C.
Enjoy it today or keep until 2035.

WINEMAKERS

Alan Brady and Brian Shaw.

FOOD PAIRING

Main: Dublin coddle.

NETFLIX PAIRING

Florida Man.

SPOTIFY PAIRING

Love Again/The Kid Laroi.

**KINROSS 'STORM CLOUD'
CENTRAL OTAGO
PINOT NOIR 2023**



RRP \$45



TASTING NOTES

This wine delivers powerful aromas of cherries, spices and vanilla beans, with sweet red fruit and toasted flavours. It is an elegant Pinot Noir with a linear acidity and velvety tannins that are quintessentially Central Otago.

TECHNICAL INFORMATION

14% alcohol.
50% Gibbston and 50% Bannockburn.
100% hand-picked fruit.
Clones: 5 and Abel.
No fining.
Aged for 9 months in 25% new French oak.

WINEMAKER

Matt Connell.

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 1 hour before, if possible at 14-16 °C. If is too warm put it in the fridge for 20 minutes.

CELLARING

Enjoy it today or keep until 2026.

FOOD PAIRING

Entrée: Curried red lentil dip with pita bread.

Main: Thyme pulled leg of lamb.

Dessert: Apple, blackberry and hazelnut crumble.

NETFLIX PAIRING

Lupin Series.

SPOTIFY PAIRING

L'Impératrice Radio.

WHY WE CHOSE THIS

We are delighted to introduce you to our new flagship Pinot Noir, Storm Cloud.

Named after the vessel that transported Thomas Kinross and family to New Zealand, from Perthshire in Scotland to Port Chalmers in Otago on 27 April, 1860. The Kinross family play a strong role in the history of Gibbston, running a Trading Post that brought supplies for the valley for many decades, on our very site.

Crafted by award-winning winemaker Matt Connell, we look forward to hearing your thoughts on our favourite Pinot Noir we've made to date.

**GROWERS SERIES
'Q WINE VINEYARD' WAITAKI
CHARDONNAY 2023**

RRP \$60

6



TASTING NOTES

It is the second year we are collaborating with the team at Q Wine, showcasing a pure expression of the great Waitaki Valley vineyard's terroir, vinified without any intervention of oak.

On the palate, textural, combining minerality and richness with long lasting aromas of white flowers, dried banana, tropical fruits and complex spices.

TECHNICAL INFORMATION

13.5% alcohol.
100% hand-picked Waitaki fruit from 11 year old vines.
Clones: 100% B95.
No fining.
Single vineyard.
Aged for 9 months in 100% stainless steel.
Full malolactic fermentation.
Residual sugar 1 g/L (dry).
Open this bottle a few minutes before service at 14-16°C.
Enjoy it today or keep until 2027.

WINEMAKER

Antony Worch.

FOOD PAIRING

Main: White fish risotto.

NETFLIX PAIRING

Australia's Ocean Odyssey.

SPOTIFY PAIRING

Just Chill.

**KINROSS
'MINERS DELIGHT'
GEWÜRZTRAMINER 2023**

RRP \$36

6



TASTING NOTES

The feature of many guests' Instagram feeds after a visit to Kinross, our Gewürztraminer grapes sit in the heart of the valley of vines in Gibbston. 2023 produced a stunning vintage from this single vineyard site, producing a luxurious off-dry wine fragrant with rose petal, honeysuckle, nectarine and candy apple.

TECHNICAL INFORMATION

14.3% alcohol.
Single vineyard.
100% hand-picked Gibbston fruit.
No fining.
Aged for 6 months in 100% stainless steel.
Residual sugar 4.7 g/L (off-dry style).
Open this bottle a few minutes before service at 8-10°C.
Enjoy it today or keep until 2025.

WINEMAKER

Pip Battley.

FOOD PAIRING

Main: Your favourite sushi selection.

NETFLIX PAIRING

Don't Look Up.

SPOTIFY PAIRING

Red Hot Chili Peppers Radio.

**VALLI
WAITAKI
PINOT GRIS 2023**

RRP \$39

6



TASTING NOTES

A pale golden hue with aromas of pear blossom, nashi pear, lemon, cream soda, and sea salt. The palate is complex and layered with flavours of crunchy pear, lemon zest, lime juice, and green apple; complementing a finely textured palate with great flow and salivating acidity.

TECHNICAL INFORMATION

13.5% alcohol.
100% hand-picked Waitaki fruit from 19 year old vines.
Clones: Barrie, GM2.
Aged for 6 months in 48% neutral white barrels and 52% stainless steel tank.
Residual sugar <2 g/L (dry).
Serve this wine chilled, between 6-10 °C.
Enjoy it today or keep until 2025.

WINEMAKERS

Jen Parr and Grant Taylor.

FOOD PAIRING

Main: Roasted wild salmon with citrus dressing.

NETFLIX PAIRING

Ocean's 8.

SPOTIFY PAIRING

FKJ Radio.

**HAWKSHEAD
PINOT BLANC
2022**

RRP \$34

6

12



TASTING NOTES

The Central Otago's extreme geographic and climatic beauty leaves its mark on this highly aromatic Hawkshead 2022 Pinot Blanc. The promise of fresh, crisp apple and pear aromas flows seamlessly onto the palate. An enticing hint of spice and citrus adds a zesty note. The wine is deliciously textural with sincere depth and has a round, mouth-filling finish.

TECHNICAL INFORMATION

13.5% alcohol.
Single vineyard.
100% hand-picked Lowburn fruit.
No fining.
Aged for 4 months in 30% old French oak and 70% stainless steel.
Residual sugar <5 g/L (dry).
Open this bottle a 30 minutes before service at 8-10°C.
Enjoy it today or keep until 2025.

WINEMAKER

Dean Shaw.

FOOD PAIRING

Main: Creamy parmesan risotto.

NETFLIX PAIRING

Extraction.

SPOTIFY PAIRING

David Guetta/I'm Good.

**VALLI
BANNOCKBURN
PINOT NOIR 2022**

RRP \$85

6 12 15



TASTING NOTES

Bright garnet hue with a lifted fragrance that combines dried florals, wild thyme, wild mushroom, cherry, raspberry and new leather. The flavours complement the aromas with dark fruit, dried herb with intriguing savoury notes. Immediately captivating, the fine tannins build in the mouth, dancing in harmony with the fresh acidity.

TECHNICAL INFORMATION

14% alcohol.
Single vineyard.
100% hand-picked Bannockburn fruit from between 15-24 year old vines.
Clones: Abel, 115, 10/5, 777, 667, 5, 113
No fining.
Aged for 11 months in 29% new French oak.
Open this bottle 1-2 hours before at 14-16°C.
Enjoy it today or keep until 2035.

WINEMAKERS

Jen Parr and Grant Taylor.

FOOD PAIRING

Main: Moroccan braised lamb shanks.

NETFLIX PAIRING

Godless.

SPOTIFY PAIRING

Neil Young Radio.

**KINROSS SPECIAL RESERVE
'LIQUID GOLD' GIBBSTON
PINOT GRIS 2022**

RRP \$51

12



TASTING NOTES

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

13.5% alcohol.
100% hand-picked Gibbston fruit from 15 year old vines.
Single vineyard.
Aged for 6 months in 12% new French oak.
Partial malolactic fermentation.
Residual sugar 5.9 g/L (dry).
Open this bottle a few minutes before service at 8-10°C.
Enjoy it today or keep until 2026.

WINEMAKER

Pip Battley.

FOOD PAIRING

Main: Scallop risotto.

NETFLIX PAIRING

Paddington 2.

SPOTIFY PAIRING

Oliver Tree & Robin Schulz/Miss You.

**COAL PIT
'TIWHA'
PINOT NOIR 2021**

RRP \$67

12 15



TASTING NOTES

Elegant and refined, Coal Pit's 2021 'Tiwha' instantly captivates with its rich perfume of bramble, exotic five spice, wild thyme and porcini mushroom. It has delicate yet well structured tannin which is supported by a touch of toast. The fruit driven palate is rounded by sweet and savoury notes of hazelnut, almond and dark spices.

TECHNICAL INFORMATION

13% alcohol.
100% hand-picked Gibbston fruit.
Clones: 115, 10/5, 777.
Organic Practice.
No fining.
Aged for 10 months in 28% new French oak.
Open this bottle a 2-3 hours before service at 14-16°C.
Enjoy it today or keep until 2026.

WINEMAKER

Anika Willner.

FOOD PAIRING

Main: Prosciutto-wrapped pork tenderloin with crispy sage.

NETFLIX PAIRING

Luther "The Fallen Sun".

SPOTIFY PAIRING

David Kushner/Daylight.

**HAWKSHEAD
ROSÉ
2023**

RRP \$38

12



TASTING NOTES

This wine is wonderfully balanced; the freshness of fruit acidity is in harmony with the poised texture and drifts into a long finish. This is a polished wine waiting to be enjoyed any time in good company with or without food.

TECHNICAL INFORMATION

13.5% alcohol.
100% hand-picked fruit from Cromwell and Bannockburn.
No fining.
Aged for 4 months in 52% old French oak barrel and 48% stainless steel.
Residual sugar <2 g/L (dry).
Serve this wine chilled, between 6-8 °C.
Enjoy it today or keep until 2025.

WINEMAKER

Dean Shaw.

FOOD PAIRING

Main: Pork tenderloin and golden beets.

NETFLIX PAIRING

You Are So Not Invited to My Bat Mitzvah.

SPOTIFY PAIRING

Paradise/Coldplay.

COAL PIT JOINS PORTO PROTOCOL

WE ARE PROUD TO SHARE THAT COAL PIT HAVE RECENTLY JOINED PORTO PROTOCOL, A GLOBAL WINE COMMUNITY DEDICATED TO SHARING KNOWLEDGE AND SOLUTIONS TO BRING CLIMATE ACTION TO LIFE.

Following their recent Native Planting session, Coal Pit received word of their acceptance into the Porto Protocol Foundation—an achievement Anika has been working towards since the company's BioGro organic certification in May 2023.

Founded by Taylor's Port, the foundation was born out of the belief that, 'if we work together, share our successes and experiences, we can achieve systemic change and create a ripple effect that extends far beyond the wine industry.'

To become a member, one must submit solutions and best practices for tackling

climate action, a process subject to approval by a panel of scientists from around the world. Coal Pit's submission outlined the transition to lighter-weight glass, updated sustainable packaging, and a reforestation plan for the non-viticulture land on-site—brought to life from native sessions, with 1,000 plants now in the ground.

With over 250 Porto Protocol members across 20 countries, Coal Pit is honoured to be only the second New Zealand winery to join, and hopes to inspire others in the wine community to follow suit. At the core of the foundation is the principle of collaboration, and Coal Pit is committed to sharing knowledge and fostering a collective commitment to the evolution of generational sustainability.



KINROSS HOME VINEYARD 'HOLY SCHIST' FUMÉ BLANC 2023



TASTING NOTES

Pale straw with clear hues.

Fragrant with lemon blossom, lime, kiwifruit, apricot, peach and lemon balm.

Vibrant with fresh acidity, mandarin and lemon curd. A luscious and savoury mid palate and a long gooseberry finish.

TECHNICAL INFORMATION

13% alcohol.

100% hand-picked Gibbston Sauvignon Blanc fruit from 15 year old vines.

No fining.

Single vineyard.

Aged for 7 months in 100% old French oak.

Full malolactic fermentation. Residual sugar 2 g/L (dry).

WINEMAKER

Pip Battley.

SERVICE

Open this bottle a few minutes before service at 8–10°C.

CELLARING

Enjoy it today or keep until 2025.

FOOD PAIRING

Entrée: Prawns and chorizo skewers with mango salsa.

Main: Fillet of sole with lemon-wine pan sauce.

Dessert: Orange pavlova.

NETFLIX PAIRING

Griselda/Series.

SPOTIFY PAIRING

Taylor Swift Radio.

WHY WE CHOSE THIS

Located in the heart of Gibbston, our 15 year old vines in our Sauvignon Blanc block only produce a single vineyard wine in outstanding years. Carefully managed by Gary Crabbe, the fruit is left to hang on the vines as long as possible to reach peak Fumé perfection. Harvested in early May, this fruit was probably some of the last to be picked in NZ last year.

RRP \$45

12

WILD IRISHMAN 'TŪTURI' PINOT GRIS 2023

RRP \$40



TASTING NOTES

Intense pear and honey aromas with a hint of nut. A very generous aroma indeed. On the palate, the wine is silky with a mouth filling texture. Flavours of pear, green apple and lychee work perfectly with the acid sugar balance, the acid providing a mineral backbone. The wine finishes off-dry and has a long, juicy finish.

TECHNICAL INFORMATION

11.5% alcohol.
Single vineyard, Tūturi.
Vegan friendly.
Aged 7 months in 100% oak.
Residual sugar 9 g/L (off-dry).
Open the bottle a few minutes before service at 8-10°C.
Delicious now, incredible later for those with willpower! Cellar up to 2025.

WINEMAKERS

Alan Brady and Brian Shaw.

FOOD PAIRING

Main: Roast pork belly with tamarind jus.

NETFLIX PAIRING

Life on our Planet.

SPOTIFY PAIRING

Island Time.

WILD IRISHMAN 'TRINITY' PINOT GRIS/PINOT BLANC/ MUSCAT 2023

RRP \$45



TASTING NOTES

Florals, stone fruit, pears and a delicate perfume on the nose, perhaps a hint of spice. On the palate, the wine has a mouth coating texture, perfectly balanced with the refreshing acidity. The Muscat is the shining light on the palate with flavours of grape, citrus, green apple and some tropical fruit notes. The wine finishes dry with a long, focused finish thanks to the higher acidity.

TECHNICAL INFORMATION

11% alcohol.
Single vineyard, Tūturi.
Vegan friendly.
Aged 7 months in 100% oak. 70% Pinot Gris, 15% Pinot Blanc, 15% Muscat.
Residual sugar 5 g/L (dry).
Open the bottle at least 30 minutes before service at 8-10°C.
Enjoy it today or keep until 2027.

WINEMAKERS

Alan Brady and Brian Shaw.

FOOD PAIRING

Main: Crayfish with ginger and spring onion.

NETFLIX PAIRING

The Crown.

SPOTIFY PAIRING

Kia Ora Aotearoa.

KINROSS 'THE PIONEER' WAITAKI PINOT NOIR 2022

RRP \$65



TASTING NOTES

Hand-picked from New Zealand's most exciting wine growing region, this 2022 Waitaki Pinot Noir was crafted for us by the talented winemaking team, Jen Parr and Grant Taylor. The limestone soils and maritime influence lend an incredibly ethereal nature to the wine with vibrant red fruit flavours, fine tannins and an exquisite silkiness that you will love. Waitaki gold for now or cellaring.

TECHNICAL INFORMATION

13.6% alcohol.
100% hand-picked Waitaki fruit.
No fining.
Aged for 9 months in 25% new oak.
Open this bottle a few minutes before service at 14-16°C.
Enjoy it today or keep until 2026.

WINEMAKERS

Jen Parr and Grant Taylor.

FOOD PAIRING

Main: Mac and cheese with bacon and crispy brussels sprouts.

NETFLIX PAIRING

The Snowman.

SPOTIFY PAIRING

Flowers/Miley Cyrus.

HAWKSHEAD 'RESERVE' PINOT NOIR 2022

RRP \$75



TASTING NOTES

The precision of this medium-bodied wine makes it instantly appealing. On the palate, rich and seductive impressions of dark fruits emerge; plums, black currants and ripe cherries. The flavours are beautifully intertwined with subtle mocha spice and a suggestion of wood smoke. Dark chocolate and raspberry brittle linger faintly.

TECHNICAL INFORMATION

13.5% alcohol.
100% hand-picked Bannockburn, Gibbston and Lowburn fruit.
Clones: 777, 10/5, 114, 667, Abel.
No fining.
Aged for 10 months in 28.5% new French oak.
Open this bottle a few minutes before service at 14-18°C.
Enjoy it today or keep until 2028.

WINEMAKER

Dean Shaw.

FOOD PAIRING

Main: Dijon beef pot roast with Yorkshire pudding.

NETFLIX PAIRING

Extraction 2.

SPOTIFY PAIRING

Last night/Morgan Wallen.



Wild Irishman Wines, Tūturi Vineyard, Alexandra.



WILD IRISHMAN 'MACUSHLA' PINOT NOIR 2022

TASTING NOTES

Nose: Bright red cherry comes immediately on the nose with floral hints.

Palate: A big, broad entry in the mouth, red fruits generously wrapped with tannins. Long, long flavours.

TECHNICAL INFORMATION

13.5% alcohol.

Single vineyard.

Organic practice.

Aged for 11 months in 25% new French oak.

WINEMAKERS

Alan Brady and Brian Shaw.

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. The Macushla label needs a little bit more air than the other 2022 Wild Irishman's wines.

CELLARING

Enjoy it today or keep until 2027.

FOOD PAIRING

Entrée: Salmon carpaccio with spicy greens salad.

Main: Roasted pork loin with spicy plum chutney and roasted vegetables.

Dessert: Honeycomb and raspberry viennetta.

NETFLIX PAIRING

The Last Kingdom: Seven Kings must Die.

SPOTIFY PAIRING

Die For you by The Weekend and Adriana Grande.

WHY WE CHOSE THIS

'Macushla' translates to my pulse, my darling in Gaelic - Alan and Brian's ode to their darling, Pinot Noir. Always a benchmark for the very best of Gibbston, we are down to the last pallet of these beauties before the next vintage comes in March. If you like the bottle in your selection, get in touch asap to get more while you can.



RRP \$99

**VALLI
BANNOCKBURN
PINOT NOIR 2020**

RRP \$125



TASTING NOTES

Deep garnet hue with a lifted fragrance mingling fresh florals, dried herb, red and blue fruit, liquorice, earthy loam and new leather. The flavours mirror the aromas with bright fruit, a savoury edge and delicious floral notes. Immediately fresh, the silky textured palate builds in the mouth and crescendos with a memorable, lingering finish.

TECHNICAL INFORMATION

14% alcohol.
Single vineyard.
100% hand-picked Bannockburn fruit from 24 year old vines.
Clones: 777, 115, UCD 5, 10/5, 113, 13, Abel.
No fining.
Aged for 11 months in 29% new French oak.
Open this bottle 1–2 hours before service at 16–18°C.
Enjoy it today or keep until 2028.

WINEMAKERS

Jen Parr and Grant Taylor.

FOOD PAIRING

Main: Duck à l'orange.

NETFLIX PAIRING

Hell or High Water.

SPOTIFY PAIRING

Mumford & Sons Radio.

**VALLI
BENDIGO
PINOT NOIR 2022**

RRP \$85



TASTING NOTES

Deep ruby hue with inviting savoury, fruit and floral aromas including Portobello mushroom, dark Ghana chocolate, cedar, blackberry, cherry and lilac flower. The palate is also complex with layers of dark fruit, spice, and umami that are woven together by a fresh vein of acidity. The texture is vibrant and delectable with fine, firm tannins that build in the mouth giving a long, memorable finish.

TECHNICAL INFORMATION

14% alcohol.
100% hand-picked Bendigo fruit from 7 year old vines.
Clones: 777, 5, Abel, 115, 943
No fining.
Aged for 11.5 months in 27% new French oak.
Open this bottle 1–2 hours before service at 16–18°C.
Enjoy it today or keep until 2030.

WINEMAKERS

Jen Parr and Grant Taylor.

FOOD PAIRING

Main: Venison and red wine pie.

NETFLIX PAIRING

Yellowstone.

SPOTIFY PAIRING

Bendigo Fletcher Radio.

**DISCOVERY SERIES
SATO 'BASKET PRESS'
PINOT NOIR 2020**

RRP \$69



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

13% alcohol.
100% hand-picked North Canterbury fruit from 11 year old vines.
Single vineyard.
Aged for 21 months in 100% old French oak.
Open this bottle 1–2 hours before service at 14–16°C.
Enjoy it today or keep until 2030.

WINEMAKERS

Yoshiaki and Kyoko Sato.

FOOD PAIRING

Main: Smoked beef short ribs.

NETFLIX PAIRING

Sniper: Reloaded.

SPOTIFY PAIRING

Harry Styles/Late Night Talking.

**DISCOVERY SERIES
'FRONTIER'
PINOT NOIR 2022**

RRP \$69



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

13.5% alcohol.
100% hand-picked Alexandra fruit.
Single vineyard.
Aged for 10 months in 25% new French oak.
Open this bottle 2–3 hours before service at 14–16°C.
Enjoy it today or keep until 2027.

WINEMAKERS

Jen Parr and Grant Taylor.

FOOD PAIRING

Main: Ribeye steak with mushroom sauce and mashed potatoes.

NETFLIX PAIRING

The Gentleman.

SPOTIFY PAIRING

Killing Time/City and Colour.

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 FROM \$99 per quarter

- 3, 6, 12, 15 selection options available
- Minimum guaranteed discount of 5%
- Limited selection

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.
- Wine Club prices excluding shipping. Flat rate of NZ \$12.50 per case (1 case = up to 12 bottles), domestic only. International shipping rates apply, please enquire wine@kinross.nz
- 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

Q&A WITH STU CURTAIN

Meet Stu our Logistics Coordinator. An import from the North Island, he is in charge of making sure all our wine makes it to you as smoothly as possible! We think that it's a pretty important job and yes, you can thank him for your quarterly Wine Club shipment!



WHERE ARE YOU FROM?

Originally: Manurewa, Counties Manukau/Auckland.

WHY DID YOU CHOOSE TO WORK AT KINROSS?

An interesting new challenge out of my comfort zone. Having been primarily an import and technical support logistics specialist in the tech industry, this role represents a series of new opportunities to learn while keeping fit and meeting new people, all while getting to try some amazing wine!

WHAT ARE YOUR GO TO WINES?

Rosé and sweeter wines. I love the Kinross Late Harvest Riesling. I'm also very partial to a good Pinot Noir or Port.

WHY DO YOU LOVE CENTRAL OTAGO?

The seasons and scenery with the unique lifestyle they bring, the fresh fruit and most importantly the people. I'm excited to continue raising my family here.

BUCKET LIST WINE DESTINATION?

I would love to visit Europe and explore. I'm obviously less of a wine connoisseur but my new journey learning about wine over the last year has definitely peaked my interest about France and Germany's food and wine cultures.

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DESTINATION WINE

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