



THE
WINE CLUB
KINROSS



NZ SPRING
2021



DEAR WINE CLUB,
WELCOME TO
Spring

The chilly low temps of winter are easing as we creep into Spring, with cold starts warming into beautiful clear sunny days. Now is the season for fun filled days high up in the mountains skiing, wandering around the mirrored magic of Lake Hayes and evenings beside a crackling fire with a Pinot in hand...tired legs and a happy, content mind!

A successful few months has brought numerous accolades for Kinross and our wine partners.

Tripadvisor awarded Kinross with the 2021 Traveller's Choice Award, which has bumped us up to the #3 hotel in the Queenstown region. We are so proud of this acknowledgement... but have to say this is just the beginning! There are many new developments happening at Kinross in the next 18 months, so watch this space!



On-site, we've introduced an innovative new wine tasting experience in our Bistro called the 'Flight of Fancy'. Unlike anything seen elsewhere in New Zealand, 'Flight of Fancy' is a quirky yet clever quiz that helps guests channel their inner sommelier (wine expert), as they navigate through a range of iconic kiwi favourites to ultimately discover the wine flight that best suits their tastes. It's great fun for a group of friends, or those who are looking to enjoy some wine while dining. Be sure to try it on your next visit!

Perhaps it will be to 'A Journey Through Gibbston' flight, or maybe a '50 Shades of Pinot Noir' flight... whatever the result, you'll enjoy exceptional world-beating wines, crafted sustainably with love from some of our country's finest winemakers, such as Anika Willner, Grant Taylor and Alan Brady.

Our Winter Comedy Series continue to be a big hit, with highlights lately of international fringe festival favourite Penny Ashton, and hilarious comedian Guy Williams. It's been a fun winter that's for sure!

Our friends at Valli took out the International Wine Challenge (IWC) NZ Best Red Wine Trophy for 2021, for their Valli Gibbston Pinot Noir 2019. They also nabbed the Sustainability Trophy. This is arguably the world's most prestigious wine competition, so is a monumental win, the third international award for Valli's 21 year old Gibbston vineyard. Valli is committed to letting the wine communicate its sense of place, and each year as the vines age, this identity is growing stronger. For us to see a Gibbston vineyard (particularly one right over the fence) win this award gives us an immense sense of pride in our community's

shared pursuit of excellence, and of course for our hard working friends - Grant, Nicole, Jen, Hollis and the wider team.

Coal Pit actually won this very same Trophy last year, for their 'Tiwaha' Pinot Noir 2018, so we are very proud to represent both of these incredible wineries at our Cellar Door.

We already knew they were some of the world's best producers of Pinot Noir, but now we have the evidence. How lucky are we?

We have a number of exciting events coming up, including the introduction to our new monthly Wine O'clock Tasting Series. Once a month, our experienced Wine Advisors will lead an intimate tasting event, followed by the option of a wine matched two course dinner. The first topics include Harvests to Remember: Pinot Noir 2018, Dessert & Fortified wine and Weird & Wonderful. Plus many more to come too! If you'd like to register your interest for these events please email Kendal at wine@kinross.nz for more information. Bring on the tastings!

WHAT'S IN THIS SHIPMENT?

So many beautiful wines this Spring! All memberships will enjoy the new Discovery Series Hawkshead Central Otago Pinot Noir 2020, a wine that is helping to spread the word about the impactful and important work the NZ Nature Fund is doing to protect our critical native species.

6 bottle memberships get the chance to enjoy a cellared classic 2013 Taimana, a wine produced by the Valli-lama himself, Grant Taylor. The bottle design is an artwork by renowned kiwi artist Shane Cotton. It is rare to get a chance to taste a Waitaki Pinot Noir with this much age on its side. Such a treat.

12 bottle memberships have a vertical of Valli Gibbston Pinot Noir to enjoy - the classic 2018 and the world-beating 2019. They also receive a delicious Discovery Series Helio Chardonnay 2020, from the gravelled soils of Te Awanga in the Hawke's Bay. The perfect treat for Springtime!

A surprise in the 12 bottle shipments too - a wine from Fumey Chatelain, from the eastern Jura region of France.

I personally have been watching closely the success of winemaker Marin Fumey, who has cemented his reputation as the rising star of Jura. Small yet mighty, this wine region rivals Burgundy in regards to quality, so we've added a bottle for kiwis to taste some rare Jura gold.

As usual, remember all bottles in this booklet are available to you, even those not in your shipment. Just get in touch to order - Our team is available on phone +64 (0)21 546 171 or by emailing wine@kinross.nz. We love helping members build their collections, source rare wine or give tips and tricks about cellaring. It's all part of the service!

Thank you again for your support.

Kind regards

Thomas Moschetta
Cellar Sales & Wine Club Manager

Wine O'Clock

Join us for an in depth tasting, exploring some exciting wines from here and around the globe.



MONTHLY AT KINROSS

6pm start

Sample six wines

Followed by option of Two course wine matched dinner

Tasting \$40 per person

Tasting + wine matched dinner \$109 per person

Thurs 16th September
Harvests to Remember:
Pinot Noir 2018

Thursday 14th October
Dessert/Fortified wines

Thursday 18th November
Weird & Wonderful - natural wines, ancient processes & pet nat favourites

December TBC

Limited spaces available

Contact our Events Manager to reserve your spot!
charlotte@kinross.nz | +64 21 546 717



FROM THE KINROSS *Kitchen*

ENJOY THIS RECIPE FROM OUR CHEF PETE FRANKLIN

GIN AND SUMAC CURED SALMON

This cured salmon is used in our current menu, served with horseradish marscapone, squid ink crackers & mandarin

INGREDIENTS

1 x salmon side (i.e. half the fish, skin off and pin boned). You can ask the supermarket to help skin it for you if needed.

2 x lemons (juice and zest)

3 tsp dried sumac

50ml gin

600g caster sugar

400g salt

METHOD

In a bowl combine the lemon, sumac and gin.

In another bowl combine the sugar and salt.

Lay the salmon on a tray and pour the lemon mixture over the salmon.

Cover the salmon with the salt/sugar mixture.

After 24 hours refrigeration, turn the salmon over and cover with the mixture.

After another 24 hours rinse the salmon off with cold water and dry with a paper towel then refrigerate.

SERVICE

Slice thinly and serve with whipped horseradish cream, and lavosh crackers and a crisp chilled Kinross 'Holy Schist' Sauvignon Blanc 2020. Delicious!





NZ NATURE FUND
Spring
 BANQUET

Join us at Kinross for this wonderful fundraising event, in support of the NZ Nature Fund's Shore Plover Project.

6:30pm Friday 24th September 2021
\$150pp

Gourmet Trust the Chef menu
 Hawkshead Wine
 Live music from Neil Chilton

With Guest speaker, retiring Director-General of the Department of Conservation, Lou Sanson

Limited tickets, email info@kinross.nz for more information.

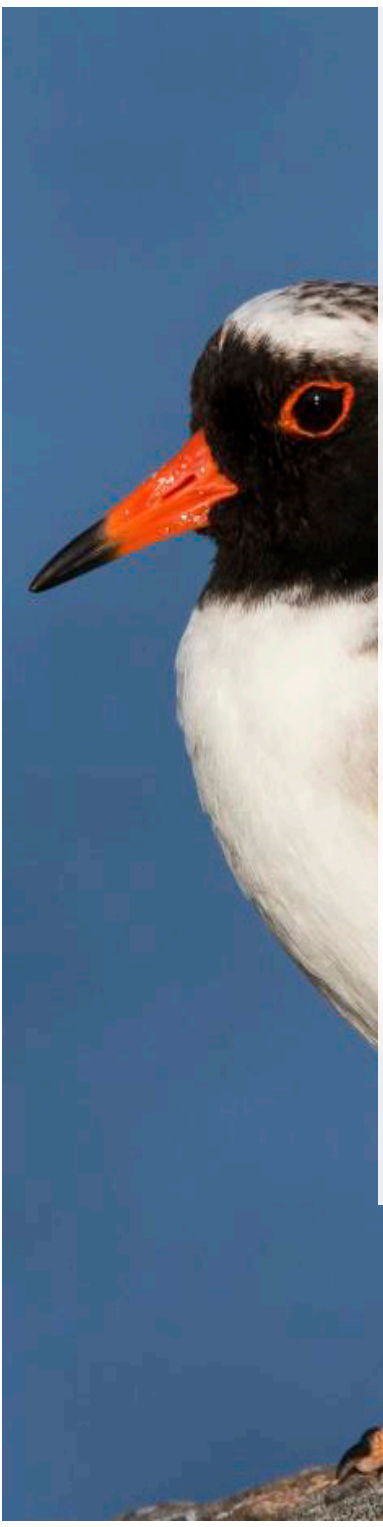


VINTAGE
report

DENIS MARSHALL
 FROM HAWKSHEAD TO THE NZ NATURE FUND

Grapes like Pinot Noir are a true expression of nature -they grow best when they like the soil, climate, and location of where they have been planted. Of all the plants I have grown, grapes are the most fussy. They are a true expression of place. And as a farmer I have grown many crops wheat, barley, maize, corn, different grasses and even kiwifruit, but grapes have a particular character all of their own. After all, they produce the finest wines to be enjoyed by generations of wine lovers.

As a child I was acutely aware of the extraordinary talent of my Great Great Grandfather, William Swainson, Ornithologist and Fellow of the Royal Society. He recorded and drew birds, butterflies and shells in many parts of the world and was involved in the debates that led to Charles Darwin winning the argument with the publication of his Origin of Species. Swainson emigrated to New Zealand, landing at Petone in 1841 and he called the first house he built Hawkshead after the village that his family originated from in the English Lake District. Our family and all our relatives had Swainson drawings on their wall. Everyone appreciated his incredible talent.





So it seemed a natural progression later in life when I entered the world of national politics that I would ask to be the Conservation spokesperson while in Opposition and then receive the Conservation portfolio when I was in the Cabinet. My colleagues thought I was crazy until they saw how much I enjoyed the challenges of supporting nature conservation and travelling to the most amazing corners of the country. I was quickly nicknamed “Tussock” for the amount of time I spent in the High Country.

During the five years I was Minister of Conservation it was obvious to me that there were much greater challenges for the survival of our native flora & fauna than any government could fund. So when I retired from parliament I founded the NZ National Parks and Conservation Foundation, a non-political organisation to raise funds from individuals and the business community to support conservation restoration projects

through the country. The Foundation has now rebranded as the NZ Nature Fund, a name that resonates with the public in a fast-moving world.

From 20 years in public life, it felt like somewhat of a homecoming to return to the land close to the mountains and National Parks, to grow grapes, make wine and use the beautiful birds Swainson drew for our labels. And of course, give our brand the old family name of Hawkshead.

To our great good fortune we are a wine partner with our neighbour Kinross in their Cellar Door. Kinross is now a destination attracting people from far and wide to purchase the finest wines from our district.

Like Hawkshead, Kinross has a strong affinity with nature. As a founding donor of the NZ Nature Fund, Kinross has joined with Hawkshead to raise funds to conserve and protect our species in the wild.

If we don't act now, NZ risks losing thousands of native species. The statistics are sobering. The indigenous species threatened with or at risk of extinction include 46% of our native plants and the following native animals: 84% of reptiles, 76% of freshwater fish, 90% of all seabirds, and 74% of terrestrial birds

The Nature Fund is raising funds for projects that halt the decline, protect and fully restore Aotearoa New Zealand's wild places, strategically and at scale – establishing wilderness full of diverse and thriving eco-systems for generations to come. An independent charitable trust, our goal is to raise \$30m over the next five years, bringing together conservation donors and investors who understand the urgency and are committed to achieving this turn around.

Our newest and most ambitious project is Sinbad Valley, in Fiordland. Fiordland as a region has been recognised by the UN as having ‘superlative natural phenomena’. But without urgent and significant action, Fiordland is on course to lose a large number of its indigenous species and suffer irreversible deterioration of its unique biodiversity. In Sinbad Valley, we are dedicated to restoring it as close as possible to its original pest-free status. This has been worked towards for the past decade by trapping predators like stoats, rats and possums and monitoring beech seed fall - which drives predator numbers. The gully, located next to the iconic Mitre Peak, is already home to at least 20 different native

bird species, including the Fiordland tokeoka (Southern brown kiwi), the tawaki (Fiordland crested penguin), and weka, whio, kiwi, mohua and kaka.

Species of large endemic ground weta and leaf veined slugs are known only to the mountain ranges within this region. The valley is also home to three species of threatened lizard. The star species is the Sinbad skink, currently only known within the Sinbad alpine cirque.

The Sinbad Sanctuary Project aims to reintroduce even more species as mammalian pests are eradicated through predator control. The valley walls surrounding Sinbad Gully form a natural barrier against the re-invasion of introduced predators. Its an exciting and ambitious project, and we really hope kiwis get behind the cause. As David Attenborough has said, re-wilding the earth is the right way forward from here, and the time is now.

I would love for you to take some time and learn more about the NZ Nature Fund and how we help provide crucial, effective support to DOC projects. I'm proud to be involved and share this important message with you all.

Denis Marshall



Learn more about NZ Nature Fund at nznaturefund.org

OPTIMAL *cellaring*

LULI BONIFETTO

STORE WINE AT THE CORRECT TEMPERATURE

Of all the factors influencing the quality of stored wine, temperature is perhaps the most important. Unsuitably warm or cold temperatures are a sure way to spoil wine. In general, the ideal temperature for long-term or short-term wine storage is around 13°C, but this can vary from wine to wine. Regardless of the type or label, wine should never be kept below -4°C, which can cause wine to freeze, or above 20°C, which can accelerate the aging process and destroy volatile compounds. Most importantly, your wine storage temperature should be kept as stable as possible: temperature fluctuations can cause the corks to expand or contract (allowing air in), as well as hotter temperatures mean the wine ages faster, speeding up the chemical reactions. Capped wine is also affected.



STORE WINE BOTTLES HORIZONTALLY

For bottles with corks, be sure to store your wine horizontally in a wine rack. Keeping wine on its side helps keep the cork moist, which is key for long-term storage, as a dried out cork can cause seepage and premature aging. While it's not necessary to keep screw top wine bottles on their sides, horizontal storage is nevertheless an efficient way to store your wines for maximum space and easy access.

PROTECT WINE FROM LIGHT AND VIBRATION

Whether you're storing it for months, weeks, or days, keep your wine in the dark as much as possible. UV rays from direct sunlight can damage wine's flavours and aromas. You should also keep wines away from sources of vibration, such as your washer and dryer, exercise area, or stereo system. Vibrations can disturb sediments in the bottle, disrupting the delicate process that causes wines to age favourably.

STORE WINE AT A SUITABLE HUMIDITY

Humidity extremes in your wine cellar or storage area can also impact your wine's longevity. At lower humidity levels, your corks can dry out, leaving the wine vulnerable to the effects of oxygen, while higher



humidity can cause labels to peel off the bottles, making them difficult to display or sell. In general, your wine cellar humidity should be between 60 and 68 percent.

STORE WINE IN A WINE FRIDGE, NOT A REGULAR FRIDGE

If you don't have a wine storage space that's consistently cool, dark, and moist, a wine refrigerator (also known as a wine cooler) is a good idea. Unlike a standard refrigerator, which keeps your food very cold and dry, a wine fridge keeps wine between 10-15°C and at the proper humidity. Keeping your wine in a separate wine fridge also helps prevent cross-contamination from food odours, as its best not to store wine in the kitchen. Wine breathes through the porous cork, so you should store wine bottles away from strong odours like food or trash. Odours can permeate the cork and taint the wine. If cost is a concern, remember: wine can be an investment, and in that case a good wine fridge is a way to protect your investment.

DON'T STORE YOUR WINE ON TOP OF YOUR REFRIGERATOR

Although convenience is important, you have to also think about keeping the wine's integrity

intact. On top of your refrigerator may seem like the most logical place to keep your bottles (I can't tell you how many houses I've walked in to and seen just that), but it is one of the worst places in your home for 3 reasons. First of all, think of all the vibrations your fridge gives off when the compressor cycles on, when it cycles off, when the ice maker spits out ice, when you're using the water dispenser, etc. Without getting too deep into chemistry, vibrations alter the processes happening in your wine, affecting the taste and aging process. Secondly, your refrigerator gives off heat. With a compressor and other internal components working hard to keep the interior cool, a significant amount of heat is given off. Have you ever felt the top of your refrigerator? It's warm. Lastly, the top of your refrigerator is probably very close to your light fixtures. This may not be the case for everyone, but if it is true, this definitely is not a good place for your wine to be. Light bulbs give off lots of heat and can prematurely age your wine.

Luli

Luli Bonifetto is our Cellar Door Manager and qualified Sommelier. Luli is available for private tastings, investment discussions or personal cellar assessments. Please contact her directly if you're interested by emailing luli@kinross.nz

KINROSS DISCOVERY SERIES

WHAT'S NEW THIS SEASON?



DISCOVERY SERIES HAWKSHEAD CENTRAL OTAGO PINOT NOIR 2020

Dedicated to the NZ Nature Fund, this wine is a collaboration between Hawkshead and Kinross in support of the NZ Nature Fund. The blackberry and Doris plum notes in this elegant, refined Pinot Noir will develop and grow with cellaring. A classic Central Otago Pinot to enjoy for years to come.

DISCOVERY SERIES HELIO HAWKE'S BAY CHARDONNAY 2020

The Director's Cut' is David's sumptuous sequel to his widely acclaimed 2019 global film festival favourite 'A Seat at the Table', which told the story of NZ's meteoric rise in the world of wine. This stunning single vineyard Chardonnay is grown in the warm beachside Heretaunga Plains, borne from old vines on an ancient Hawke's Bay riverbed.

A cleansing citrus and stone fruit welcomes your palate, with a rich toasted vanilla and oak finish that makes it well and truly worth a seat at your table.

As you know, The Discovery Series is all about keeping your shipments exciting. If either of these bottles are not in your shipment, please contact David by emailing wine@kinross.nz to grab some, or head online to our website.



TASTING AND PAIRING *notes*

NEW ZEALAND SPRING 2021 WINE SELECTION

This list details the full wine club shipment for 3, 6 and 12 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. 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





WILD IRISHMAN 'KINROSS' GIBBSTON PINOT NOIR 2020

3

Strictly reserved for the Kinross Wine Club. Extremely limited stock.

RRP \$89

Tasting notes

This 2020 wine has the hallmark Gibbston nose, with violets, cherries and earthy notes. The palate shows an elegantly textured fruit, with raspberry flavours wrapped around fine tannins. Nicely poised wine, described by Alan as "a gymnast on a balance beam."

Technical information

100% Pinot Noir fruit, sourced from Kinross vineyard. 10 months in barrel, 25% new oak. Alcohol: 13.5%.

Winemaker

Alan Brady

Service

Open this bottle 2 to 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 to accelerate the process..

Cellaring

Enjoy it today or cellar until 2031.

Food pairing

Entrée: Blue cheese dip with spring vegetables

Main: Stir-fried venison, chilli and mixed vege

Dessert: Toblerone Cheesecake

Netflix pairing

Bodyguard

Spotify playlist pairing

Rocketman Soundtrack Official Playlist by Interscope Records

Why we chose this

The Kinross vineyard in the heart of Gibbston has gone from strength to strength in the past four years under viticulturist Gary Crabbe, with a conversion to full organic management now underway. Our full Kinross team picked the fruit for this wine during lockdown, which has all the elegance and depth that you'd expect from a Brady wine. A classic.

DISCOVERY SERIES HAWKSHEAD CENTRAL OTAGO PINOT NOIR 2020

12 6 3

In support of the NZ Nature Fund!

RRP \$55



Tasting notes

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

Technical information

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

Winemaker

Dean Shaw

Service

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

Cellaring

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

Food pairing

Entrée: Cranberry & brie bombs

Main: Balsamic-glazed duck legs with figs

Dessert: Mini salted caramel cheesecakes

Netflix pairing

Boy

Spotify playlist pairing

Kia Ora New Zealand

Why we chose this

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



KINROSS 'THE PIONEER' WAITAKI PINOT NOIR 2020

3

Superstar wine region

RRP \$50

Tasting notes

This wine has an amazing nose of pine and mushrooms. Just smelling it transports you to the Waitaki Valley, where you can feel the minerality of the sea and the limestone. On the palate, the tannins and acidity are very balanced, surprising for such a young wine. It has fruit notes of red plum, a rich earthy character and a long, elegant finish.

Technical information

100% Pinot Noir fruit from Waitaki, sourced from two boutique vineyards, planted in 2004 and 2009. The wine was aged for 11 months in French oak barriques with 25% new oak. The wine was bottled unfiltered and unfiltered. Alcohol: 13%.

Winemakers

Jen Parr & 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 to 3 hours before, if it is possible at 14-16 °C. If is too warm put it in the fridge for 20 min.

Cellaring

Today to 2026.

Food pairing

Entrée: Cheese and spinach stuffed mushrooms

Main: Lemon & buttermilk roast chicken with brussel sprouts

Dessert: Raspberry & walnut baked brie

Netflix pairing

Bridgerton

Spotify playlist pairing

The River Album by Bruce Springsteen

Why we chose this

This is the third vintage for our Waitaki Pioneer, produced and made by our very kind (and talented) neighbours Grant Taylor and Jen Parr of Valli Wine. It's everything you'd expect from a Waitaki Pinot from Grant and Jen. Classy and elegant, with loads more left to give with some ageing. Fabulous.



KINROSS 'THE PROSPECTOR' ALEXANDRA CHARDONNAY 2020

12 6

One to enjoy now!

RRP \$60

Tasting notes

Pale straw with lemon hues. Aromatic with white peach, lemon curd, pear, melon, feijoa, bran, and brioche. Silky entry with nectarine, apricot, sweet passionfruit, biscotti and riverstones. Lively acidity and lovely ripe phenols lead to a long and refreshing mineral finish with a floral hint.

Technical information

Single vineyard Chardonnay from Alexandra. Hand harvested fruit, whole bunch pressed to tank. The juice was then transferred to French oak barriques and aged in oak for approximately 9 months during which time it was regularly lees stirred and 100% of the wine underwent malo-lactic fermentation. Alcohol: 13.5%.

Winemaker

Pip Battley

Service

Chardonnay served straight from the fridge will be stripped of many of its enchanting aromas and flavours so open the bottle just before service at 11-12°C.

Cellaring

Today to 2022.

Food pairing

Entrée: Grilled pumpkin salad

Main: Southern shrimp and grits

Dessert: Orange soufflé

Netflix pairing

Wyatt Earp

Spotify playlist pairing

This is Paolo Nutini

Why we chose this

A wee gem to come out of the 2020 lockdown, this Chardonnay is old school in style - intense yet well rounded! Opening up already, it will linger on your palate for quite some time. Another Alexandra beauty.



KINROSS 'MINER'S DELIGHT' GEWÜRZTRAMINER 2020

12 6

Kinross favourite

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-palate with good fruit sweetness is balanced by a fresh and zesty melon finish.

Technical information

Single vineyard harvest took place at Kinross mid-lockdown in 2020. The fruit was destemmed and crushed and held on skins for 4 hours before being pressed to a stainless steel tank. The juice was cold settled for two days. Residual sugar 4.5g/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: Harissa eggplant with Moroccan couscous

Main: Pan fried blue cod with chilli & peanuts

Dessert: Orange flower Baklava

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. Super food friendly and delicious. Need we say more. Christine the GM's personal favourite. Yes it's hard to pronounce, but it's very easy to drink!



VALLI GIBBSTON PINOT GRIS 2019

12 6

One to enjoy now!

RRP \$30

Tasting notes

Crunchy pear, lime zest, red apple, and wet stone on the nose accentuated by a wonderful earthy character. The palate exudes pear essence, citrus and minerality; showing the intense focus of a cooler growing season. This is an elegant wine with a richly textured mid-palate that is complemented by a vibrant vein of acidity that gives the wine great length.

Technical information

100% hand-picked Pinot Gris fruit from Gibbston. Fermented in stainless steel. Residual Sugar: 3g/L. Alcohol: 13%.

Winemakers

Jen Parr & Grant Taylor

Service

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

Cellaring

This wine is very drinkable now or through to 2024.

Food pairing

Entrée: Smoked salmon, cream cheese & dill crostini

Main: Slow cooked teriyaki pulled pork

Dessert: Goat cheese & apricot truffles

Netflix pairing

Grease

Spotify playlist pairing

Creamy Pollen Butter by Gala Darling

Why we chose this

This single vineyard Valli Pinot Gris is great for food pairing but also delicious on its own and very age worthy. It's elegant and poised, citrus yet refined. All class and nothing less.

(Note: USA members will receive two bottles of this rather than any Jura wine, due to French wine distribution restrictions to the US).



TAIMANA WAITAKI PINOT NOIR 2013

6

Limited edition, final bottles available worldwide.
Strictly reserved for the Kinross Wine Club Members. Library wine.
Extremely limited stock.

RRP \$150

Tasting notes

Dark red berry and plum fruit entwined with a layering of dried herbs, undergrowth and mushrooms. Flavours of savoury dark red berries and plums melded with complex and integrated notes of dried herbs, undergrowth, truffles.

Technical information

Vines planted in 2001, fermented with 25% whole bunches and aged 11 months in 33% new French oak. Alcohol: 13.5%.

Winemaker

Grant Taylor

Service

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

Cellaring

Today to 2023.

Food pairing

Entrée: Brown rice salad with green beans, slow roasted tomatoes and crispy prosciutto

Main: Tikka chicken drumsticks with crunchy seeds & saffron yoghurt

Dessert: Nutella fudge slice

Netflix pairing

The Dawn Wall

Spotify playlist pairing

Unique Vibes

Why we chose this

Thomas from Kinross had the chance to purchase the very last bottles available in the world just for you. Waitaki is a very special place and we wanted to make sure you can try a 7 year old Pinot Noir from here, produced by Grant, before his time at Valli. The label was designed by the renowned New Zealand artist Shane Cotton. This bottle is an investment piece and a rare time capsule of what beautifully aged Pinot becomes. Enjoy.

WILD IRISHMAN ALEXANDRA PINOT NOIR 2020

6

Strictly reserved for the Kinross Wine Club. Extremely limited stock.

RRP \$79



Tasting notes

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

Technical information

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

Winemaker

Alan Brady

Service

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

Cellaring

Enjoy today and up to 2023.

Food pairing

Entrée: Baked brie in a sourdough bread bowl

Main: Duck and shallots au vin

Dessert: Apple & cinnamon creme caramel cakes

Netflix pairing

Sherpa

Spotify playlist pairing

Yacht rock

Why we chose this

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



WILD IRISHMAN 'DOCTORS FLAT' PINOT NOIR 2020

12 12

Strictly reserved to the Kinross Wine Club. Library wine. Extremely limited stock.
RRP \$79

Tasting notes

From Cameron Douglas MS: Central Otago youthful and complex, this is a delicious wine with power and finesse, featuring a rocky, mineral, schist-like core and fruit flavours of wild forest.

Technical information

100% hand-picked Bannockburn fruit. 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, if it is possible 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: Camembert & mushroom pizettes

Main: Lamb ragu pappardelle

Dessert: Orange Yoghurt cake

Netflix pairing

The Crown

Spotify playlist pairing

Jazz in the background

Why we chose this

This is the second vintage from this distinctive and organically managed vineyard sitting above the village of Bannockburn. It's a delightful contrast to the silky elegance of the Gibbston wines. Not that there isn't elegance here, there is, but power and complexity as well with densely layered juicy fruit and fresh acidity.

We've popped in two of these for you - one to enjoy now and one to cellar.



COAL PIT 'TIWHA' PINOT NOIR 2019

12

Rising star winemaker.

RRP \$57

Tasting Notes

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

Technical information

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

Winemaker

Anika Willner

Service

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

Cellaring

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

Food pairing

Entrée: Whipped goat's cheese & herb flatbreads

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

Dessert: Banoffee pie

Netflix pairing

How I Met Your Mother

Spotify playlist pairing

Peaceful Guitar by Spotify

Why we chose this

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

If you are a big Coal Pit fan, get in touch with David by emailing wine@kinross.nz to learn more about 'The Harry', a 2018 limited release Pinot Noir. There aren't many bottles so we couldn't put them on our shipments, but die hard fans will definitely want some!



VALLI GIBBSTON PINOT NOIR 2018

Vertical tasting opportunity with the 2019!

RRP \$90

12

Tasting notes

Glimmering garnet hue with a fascinating array of aromas from mineral and floral to earthy and spicy/herbaceous. The palate is savoury with delicious, dried herb and mushroom flowing into bright red fruit, with a long and spicy finish. The noteworthy “Gibbston” silky, fine tannins coupled with intriguing layers and intricate detail deliver a refined and classy wine from a truly eccentric growing season (hottest and wettest on record!).

Technical information

100% hand-picked Gibbston fruit. 75% destemmed, 11 months in 31% new French oak. Unfiltered, unfined. Alcohol: 13.5%.

Winemakers

Jen Parr & Grant Taylor

Service

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

Cellaring

Plenty of intrigue in its youth, this wine will continue to unravel and give tremendous enjoyment for many years.

Food pairing

Entrée: Tomatoes with bacon lardons and baby watercress

Main: Rolled stuffed pork shoulder with date & apple compote

Dessert: Dark chocolate, hazelnut and raspberry balls

Netflix pairing

Top Gun

Spotify playlist pairing

This is Mild Orange

Why we chose this

This wine personifies everything Valli love about Gibbston Pinot Noir (powerful, graceful, generous and above all – memorable). Multi-award-winning, and the favourite of so many. Now is your chance to do a wee vertical tasting alongside the 2019 blockbuster and see what you think.



VALLI GIBBSTON PINOT NOIR 2019

2021 IWC NZ's Best Red Wine Trophy, Sustainability Trophy winner.

RRP \$69

12

Tasting notes

Bright garnet hue with captivating aromas of fresh herbs (wormwood, rosemary and wild thyme) that leap out of the glass and are complemented by fig, cherry and dried rose petals. The palate commences savoury with delicious dried herb, dukkah and mushroom flowing into bright red fruit, with a long and spicy finish. The wine has a silky texture with fine tannins and exquisite detail. This vintage has delivered a “classic” Gibbston Pinot Noir that is understated, graceful and complex with so much intrigue.

Technical information

100% hand-picked Gibbston fruit. 75% destemmed, 11 months in 30% new French oak. Unfiltered, unfined. Alcohol: 13%.

Winemakers

Jen Parr & Grant Taylor

Service

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

Cellaring

A delight to the senses at release, this wine will continue to captivate for 15 or so years.

Food pairing

Entrée: White cheddar and cranberry dip

Main: Braised duck with roasted parsnips & celeriac remoulade

Dessert: Chocolate & banoffee pie

Netflix pairing

Almost Famous

Spotify playlist pairing

Pool Chic

Why we chose this

We are so thrilled that the Gibbston 19 has taken out the International Wine Challenge (IWC) Trophy for 'NZ's Best Red Wine' this year! For us to see a Gibbston vineyard (particularly one right over the fence) win this award gives us an immense sense of pride in our community's shared pursuit of excellence, and of course for our hard-working friends - Grant, Nicole, Jen, Hollis and the wider team. Whatever you do, get your hands on some of these, as they are almost sold out already.





DISCOVERY SERIES HELIO HAWKE'S BAY CHARDONNAY, 2020

12

Only 300 bottles produced.

RRP \$80

Tasting notes

A complex Chardonnay with different layers. Juicy stone fruit and a touch of grapefruit on the nose. An attractive oyster shell mouth feel gives a pithy texture, paired with cleansing citrus and stone fruit on the palate, with a long quenching finish. A long finish of quenching bitterness and a hint of toasted vanilla from the old oak barrels makes for seriously food friendly Chardonnay.

Technical information

Grown on a north facing, single vineyard on the Heretaunga plains. The average age of the clone 15 Chardonnay vines is quarter of a century. Handpicked, whole bunch, cool natural fermentation of around 3 weeks. Residual sugar <1g/L. Alcohol: 13.5%.

Winemakers

Matt Kirby, Sarah Little, David Nash.

Service

Serve lightly chilled, please decant.

Cellaring

Cellared to a consistent cool temperature will see a lovely development in this wine. The well balanced acidity will ensure a long life and the complex

structure of stone fruit, oyster shell, struck-match and toasted vanilla will continue to evolve in a fascinating way.

Food pairing

Entrée: Cheesy garlic pull-apart bread

Main: Goats cheese, pea & lentil salad

Dessert: White chocolate and peach trifle

Netflix pairing

Yellowstone (It's on Neon, but you need it in your life)

Spotify playlist pairing

JC Tryna be alive – a playlist

Why we chose this

This wine, 'The Director's Cut', is David's sumptuous sequel to his 2019 film festival favourite 'A Seat at the Table'. The stunning single vineyard Helio Chardonnay, grown in the warm beachside Heretaunga Plains of the Hawke's Bay, borne from old vines on an ancient riverbed. This wine is well and truly worth a seat at your table.

KINROSS 'THE PIONEER' WAITAKI PINOT NOIR 2019

12

Due to popularity, accessible only to Wine Club only.

RRP \$60



Tasting notes

This elegant wine has aromas of cherry and raspberry. On the palate, you'll enjoy classic Pinot Noir red fruits of red cherry and plum. It has very fine tannins and nice touch of acidity offering a beautiful length.

Technical information

100% Pinot Noir fruit from Waitaki, sourced from two boutique vineyards, planted in 2004 and 2009. The wine was aged for 11 months in French oak barriques with 25% new oak. The wine was bottled unfiltered and unfiltered. Alcohol: 13%.

Winemaker

Jen Parr & 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 to 3 hours before, if it is possible at 14-16 °C. If it is too warm put it in the fridge for 20 min.

Cellaring

Today to 2023.

Food pairing

Entrée: Herby Beluga lentils with roasted beetroot, feta and rocket

Main: Chicken with baby spring vegetables with pistou

Dessert: Rhubarb crumble

Netflix pairing

The Dig

Spotify playlist pairing

Jazz in the background

Why we chose this

This is a wee beauty, made for us by the masters of the Waitaki, Jen and Grant. It's still young, we suggest popping this in the cellar for a few year as it will continue to develop.



FUMEY CHATELAIN ARBOIS 'REMONTE EN LIGNE' PINOT NOIR, JURA, FRANCE 2018

12

Jura lucky dip, you'll get one of these three!

RRP \$59

Tasting notes

Great concentration, structured, lovely tannins, dark berries, aromas of raspberry, blackcurrant, blueberry, enhanced by a pinch of spice.

Technical information

Low intervention, aged in Foudre for 22 months. Unfiltered, unfined. Les Melineaux and Au Vernois Vineyard. Soil: Marl, Limestone and Clay. From vines aged 20 – 50 years. Alcohol: 13%.

Winemaker

Marin Fumey

Service

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

Cellaring

Today to 2023.

Food pairing

Entrée: Grilled zucchini, marinated feta and spring pea bruschetta

Main: Spring Buckwheat risotto with zucchini, peas, buffalo mozzarella & lemon oil

Dessert: Poached pears with vanilla icecream

Netflix pairing

Emily in Paris

Spotify playlist pairing

Bleu Blanc Route by Spotify

Why we chose this

This bottle has had a long journey to rest now in your hands - a handshake of longtime friends sealing its fate to the long maritime journey across the latitudes from the eastern Jura region of France to New Zealand.

Thomas Moschetta from Kinross has been watching closely the success of winemaker Marin Fumey as he leads the team at the award-winning Fumey Chatelain, cementing his reputation as the rising star of Jura. Small yet mighty, this wine region rivals' Burgundy in regards to quality, so this bottle offers kiwis a chance to taste some rare Jura gold.

(Please note: Unfortunately Jura wines cannot be delivered to USA members due to French wine distribution restrictions. You will receive a second Valli Pinot Gris instead)



FUMEY CHATELAIN ARBOIS, PLOUSSARD, JURA, FRANCE 2018

12

Jura lucky dip, you'll get one of these three!

RRP \$46

Tasting notes

Floral and spicy on the nose, palate packed with ripe but lightweight berry fruit. Slightly earthy and mineral laced, refreshing finish.

Technical information

Winemaking included 15 days macerated, low intervention, native yeast used. Aged in stainless steel tank for 22 months. Fertans vineyard. Grey marl soil. 70 year old vines. (NB: Poulsard and Ploussard are the same grape, different villages within Jura spell and pronounce it differently.) Alcohol: 13%.

Winemaker

Marin Fumey

Service

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

Cellaring

Today to 2023.

Food pairing

Entrée: Salmon cakes with chickpeas & broad beans

Main: Three-cheese fondue

Dessert: Cherry & rose eclairs

Netflix pairing

Midnight in Paris

Spotify playlist pairing

Vintage French Jazz Noir

Why we chose this



This is a vibrant Ploussard, low-extraction but high-concentration.

(Please note: Unfortunately Jura wines cannot be delivered to USA members due to French wine distribution restrictions. You will receive a second Valli Pinot Gris instead)



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