



THE
WINE CLUB
KINROSS

NZ SPRING
2022





DEAR WINE CLUB MEMBERS,

WELCOME TO *Spring*

What a winter it's been! Regular snowfall right from the get-go meant a season for skiers unlike any we've seen in decades. Just fantastic! The snow and the opening of the borders meant a very busy time for our region, which was such a delight after lack of international visitors for so long. The energy at our cellar door was incredible as our team welcomed everyone – we'd almost forgotten just how much our region can wow new visitors. The towering mountains, the lakes and rivers, it was wonderful to see so many new faces marvelling in this place and all it offers. It honestly was a reminder of why we all live here and our role to help share the magic.

Like many other NZ businesses, we have had a number of our lovely team return back home to foreign shores, move to other industries etc. Alongside that we have welcomed many new enthusiastic team members which feels like a breath of fresh air! Change has become the norm in so many ways in the last few years...

the roller coaster of the 2020's certainly continues!

Harvest this year was one of the finest in recent decades. Long, warm days, high cropping rates, beautiful quality fruit. We are thrilled with what we took from our vineyard and extremely hopeful about what's next.

To quote Brian Shaw of Wild Irishman Wines, *"the vintage 2022 provided little in the way of obstacles. It was Central Otago ripening weather at its best with warm days and virtually no frost to worry about on most of our sites. The dry conditions meant zero disease pressure and the cool nights ensured great flavours and intense aromas were captured in the wines. Hopefully they speak loudly in the glass when they are released in 2023."* The future looks bright!

Mid-June we hosted our annual Harvest Celebration, which was a seven event schedule that showcased our incredible wine partners and wine teams knowledge, through a range of tastings both here in Gibbston and further afield. It was so wonderful to welcome back so many Wine Club members and locals to the events – and yes we promise to give as much notice as possible in 2023, so you have plenty of time to book in advance to come join us.

We've got some wonderful pics from the Harvest Celebration later in this booklet – thanks again for all your support!

Our new wine building is continuing to progress and we cannot wait to show it to you all. Stay tuned for a Wine Club only launch event to celebrate alongside us.

We are at that time of year again where Alan Brady and Brian Shaw have given us the tip of the hat to open orders for their release of the new vintage of Wild Irishman 2021 Pinot Noirs.

The 2021 season ticked all the boxes of an exceptional growing season, with a lovely long warm Autumn to allow optimal ripening and a precision picking conditions. What does a Brady wine taste like from an exceptional season? The weather gods have provided us with a window again to try it, and we will be right alongside you at the front of the line on this one. Pre-order is available now for a range of Wild Irishman Wines, check out page 6 in this booklet for more information or email me directly thomas@kinross.nz or call me +64 (0)21 544 731.



WHAT'S IN THIS SHIPMENT?

As our long term members know, our unique five wine partner model means we always have something new to share with you.

Three and six bottle members have an early drop of the Wild Irishman Alexandra 2021 Pinot Noir – these are still babies so please do cellar if you can.

Six, 12 and 15 bottle members have the Valli Bannockburn Pinot Noir 2020 – recently named in Decanter World Wine Awards Top 50 wines of the world (this was judged out of a huge 18,244 entries this year). Although young, it's absolutely divine and who knows what it will develop to. Enjoy this bottle and order a case for your cellar ASAP.

Our Wine Club member survey last year gave us valuable feedback, including a huge demand for some Port! So, as requested, we've been working hard since then ageing some beautiful Port Central Otago style – with a single vineyard Pinot Noir Port from Alexandra, included in our 15 bottle selection.

We hope you enjoy it!

We are thrilled to add to our Discovery Series another Helio wine from David Nash in the Hawke's Bay – this time a Syrah! Our 12 and 15 bottle members have the Syrah in their selection, but all our members can order or drop in and see us to try it.

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

Thank you again for your support, we look forward to seeing you back here very soon!

Kind regards,

Thomas Moschetta
General Manager - Wine

SECURE YOUR 2021
WILD IRISHMAN
NEW RELEASE OUT NOW

Due to strong demand annually, we offer our Wine Club members exclusive pre-release access to ordering Wild Irishman wines, before they hit our shelves. Our wine team have been in touch by email and phone with many of you, but please do reach out ASAP if you're interested in securing an order. Many of the wines will feature in upcoming Wine Club shipments, but we recommend placing contacting us soon as these do sell out each year. Simply email wine@kinross.nz to coordinate.

Wines will be ready for delivery mid-September 2022.

AVAILABLE BY PRE-ORDER:

- Wild Irishman 'Macushla' Pinot Noir 2021
- Wild Irishman 'Three Colleens' Pinot Noir 2021
- Wild Irishman 'Doctors Flat' Pinot Noir 2021
- Wild Irishman 'Kinross' Pinot Noir 2021
- Wild Irishman 'Tuturi' Pinot Noir 2021
- Wild Irishman 'Alexandra' Pinot Noir 2021

For further information please email wine@kinross.nz



VINTAGE
report

BRIAN SHAW 2022 VINTAGE SUMMARY

Over the last couple of years, the world was thrown into turmoil due to the global COVID-19 pandemic. It affected everyone and reached every corner of the globe. Like many businesses, Wild Irishman Wines was negatively impacted with one half of the team being locked out of New Zealand since February 2020. I was in New Zealand for pre-bottling assessment in February 2020 and flew back to Ireland with a flight back to New Zealand booked for the end of March that year. Needless to say, that trip never happened. Our founder Alan Brady kept the business on course in my absence and has ensured we had a selection of fabulous wines to offer you in both 2020 and 2021.

As recently as February of this year, we were almost resigned to the possibility that yet another vintage would pass by with me on the wrong side of the world. Indeed, there were days where I wondered if I would ever get back to New Zealand at all! However, as if by some sort of last minute miracle, I was granted a Critical Purpose Work Visa and rapidly booked my flights.

I arrived into New Zealand in mid-March and was greeted with glorious sunshine and heat that remained for virtually all of harvest. Alan noted that he was sure he had never seen a ripening period like it in the last 40 or so years of grape growing in Central Otago.

So, with mother nature firmly on our side, we began harvest 2022 in late March at our Bannockburn site, The Doctors Flat Vineyard, owned by our good friend, Steve Davies. In early April we harvested our Tuturi Vineyard Pinot Noir in Alexandra along with the Eastern block of the Kinross Vineyard in Gibbston. Mid-late April saw us pick the newest addition to our portfolio, Pagan Vines in Gibbston. This organically farmed and certified block could well prove to be the shining star of vintage 2022 with exceptional fruit quality across the block. This will become the foundation of our 'Macushla' label. Kinross 'Ruins' in Gibbston and Three Miners in Alexandra were harvested soon afterwards, along with our home block Pinot Gris, Pinot Blanc and





Muscat at 'Tuturi'. In the last week of April, we ventured high up the slopes of Mt Rosa in Gibbston on a glorious Autumn day to harvest the last of our sites, the spectacular Mt Rosa Lodge Vineyard.

Overall, vintage 2022 provided little in the way of obstacles. It was Central Otago ripening weather at its best with warm days and virtually no frost to worry about on most of our sites. The dry conditions meant zero disease pressure and the cool nights ensured great flavours and intense aromas were captured in the wines. Hopefully they speak loudly in the glass when they are released in 2023. We are certainly optimistic about what we have produced and look forward to sharing them with you in due course.

In the meantime, we hope you enjoy our 2021 selection of six single vineyard Pinot Noirs which will be available exclusively through Kinross in the second half of the year. On a personal note, I am thrilled to be back. More importantly, I am delighted to be sharing this experience with my great friend, mentor and business partner, Alan Brady.

Cheers,

Brian Shaw

Winemaker

Wild Irishman Wines



FROM THE KINROSS *Kitchen*

ENJOY THIS RECIPE FROM OUR CHEF PETE FRANKLIN



BRAISED OCTOPUS WITH TOMATO CHORIZO SUGO

Serve with crusty bread and hand churned butter, with a splash of your favourite chilli sauce.

BRAISED OCTOPUS

Ingredients:

1 kg octopus tentacles	1 lemon – quartered
1 onion – peeled and roughly chopped	2 star anise
3 garlic cloves	2 bay leaves
½ celery head – washed and roughly	1 tbs salt
	250 mls red wine
	1 litre water

Method: Bring a large pot of water to the boil.

In a deep gastro bring all ingredients to the boil (except octopus), this will form the stock in the dish.

Blanch the octopus in the boiling water, then add to the stock.

Turn the stock down to a simmer and cook covered for 1 hour or until it is cooked.

To check if it is cooked, take a piece of octopus out and cut it to test.

Cool down in an ice bath.

CHORIZO TOMATO SUGO

Ingredients:

2 tins cherry tomatoes
4 large shallots – finely chopped
10 cloves roasted garlic – chopped
2 tbs preserved lime – chopped
100 mls white wine
A dash of sherry vinegar
1 kg tomatoes – concasse
1 cup chopped parsley
1 chorizo stick

Method: Blitz the tomatoes in a blender and sieve to remove the seeds.

Sweat the shallots, garlic and lime in a little olive oil and water until soft.

Pan fry chorizo in another pan until crispy and add to shallot mix.

Add the wine and reduce by half.

Add the tomatoes and reduce by a third.

When cool finish with the sherry vinegar, tomatoes and parsley.

Season with salt and pepper.



HARVEST CELEBRATION

review 2022

Gibston Vintage Wine Tasting

Our first Harvest Fest event for 2022 and one of the most memorable to date. The room was filled with a wonderful mix of winemakers, growers, locals, members, visitors to our region. A night of lively debate, celebrating the challenges of working in our high altitude environment, discussions that sparked ideas of ways to protect Gibston's magic in the future. Of course, we sampled some incredible local wine, all grown within the small confines of the valley. Special thanks to Wild Irishman Wines Alan Brady, Gibston Valley's Christopher Keys and Viticultura's Timbo Deaker for adding wisdom, wit and plenty of fun!

For next year's event, the gauntlet has been laid for an east vs west Gibston blind tasting... can't wait!

Classic Burgundy Tasting

The second event of our Harvest Celebration was a classic Burgundy tasting, hosted by our in-house Frenchman and GM of Wine, Thomas Moschetta and and legendary Central Otago winemaker Karl Coombs.

Highlights included Cyprien Arlaud Nuit St George's 2019, a Domaine De Montille Monthélie Pinot Noir '17 & '19 vertical, and a final trio white blind flight that fooled everyone.

We've had huge interest in holding another Burgundy already, so keep an eye on the calendar later in the year for another one!

Hawkshead Vineyard Tour & Tasting

Next up was a private tour of Hawkshead Wines beautiful Gibston vineyard, hosted by owners Denis Marshall and Ulrike Kurenbach. It was a fascinating behind the scenes look at what life is like on a vineyard and we enjoyed an absolutely delicious wine matched afternoon tea by the fire - what more could you want on a wintery Sunday!

Huge thanks to Denis and Ulrike for letting us into their lovely home and opening amongst others two very special aged wines - a 2010 Hawkshead Riesling and a stunning 2008 First Vines Pinot Noir.

(Special mention to Fritz and Otto for kindly letting us in their home too and sharing their humans).





Coal Pit Heli High Country Heli Tasting

On a perfect winter's day, a small group joined us for a very special Coal Pit Wine tasting, high in the Southern Alps at a private whisky lodge, only accessible by helicopter.

Joined by owner Rosie Dunphy and Head Winemaker Anika Willner, our team hosted a beautiful locally sourced long lunch in the sunshine, beside the crackling hot brazier.

Some incredible aged bottles of Coal Pit's finest were enjoyed, and we toasted to our luck to live in this beautiful country and to making the most of each day.

Huge thanks to Head Chef Pete for the incredible cuisine and planning and Over The Top Helicopters for the magical trip.

Valli Waitaki Five Course Degustation

For the Friday of the very first Matariki, we were treated to an incredible five course degustation celebrating the Waitaki, matched with Valli Wine all also from the Waitaki.

Head Chef Pete Franklin and team took us on a journey from the ocean to the alps, exploring the diversity of produce from the region. Accompanied by storytelling from the Valli-lama himself winemaker Grant Taylor, we delved into the unique terroir of the region that delivers such vibrant wine. Grant believes this region already produces some of our country's finest wine, and it was certainly hard to argue based on what we enjoyed that night.

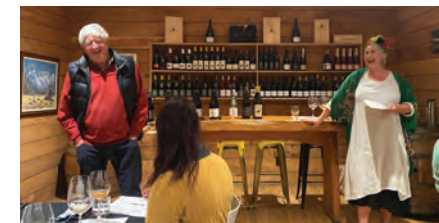


Wildcard Wines from Central Otago – hosted by Yvonne Lorkin

Another of our fab Harvest Celebration events was a 'Wildcard Wines of Central Otago' tasting with the incredible Yvonne Lorkin - Dish Magazine wine writer, Wine Friend mastermind.

A tasting with wine matched only by the energy and passion of the presenter, we had a hilarious evening of discussion and exploration, as Yvonne took us on a journey of discovery of wines from our region that blow the Central Otago one trick Pinot myth out of the water.

A powerhouse of the wine world, and a generous and creative human to match; it was an absolute pleasure to host Yvonne.



South American Wine Tasting

Our final event for our 2022 Harvest Celebration was a very special exploration of South American wine from two of our talented WSET trained Senior Wine Advisors Gerald León and Ivonne Cisneros Castaneda.

The line-up was incredible, a glorious virtual road trip of some stunning Argentinian and Chilean wine that had us renewing our passports and making plans asap to visit in person! Gerald is studying for his WSET Diploma and has since run further tastings at our Willow Room, keep an ear out for more in the near future.





TASTING AND PAIRING

notes

NEW ZEALAND WINTER 2022 WINE SELECTION

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

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

SHIPMENT KEY:	15 Bottles Guaranteed 15% off RRP	12 Bottles Guaranteed 15% off RRP	6 Bottles Guaranteed 10% off RRP
	3 Bottles Guaranteed 5% off RRP	Kinross Favourites Guaranteed 5% off RRP	Wine Club Members Only



KINROSS 'HOLY SCHIST' FUMÉ BLANC 2021

RRP \$42



Tasting notes

Zesty lemon, grapefruit lifted flavours and herbaceous core, as you would expect from a NZ Sauvignon Blanc, but the oak and ageing influence adds exotic pineapple and mango flavors and a balanced acidity. We find this wine has the perfect balance of complexity, intensity and drinkability.

Technical information

100% Gibbston Sauvignon Blanc, aged for 9 months in 20% new oak. Organic conversion site, vegan friendly. Alcohol 13%.

Winemaker

Pip Battley.

Service

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

Cellaring

Enjoy today up until 2025.

Food pairing

Entrée: Grilled scallops with beurre blanc.

Main: Blue cod fish n chips.

Dessert: Mango pavlova.

Netflix pairing

Persuasion.

Spotify playlist pairing

Chill and tropical house covers.

Why we chose this

French oak barrel fermentation and ageing provides wonderful expression and roundness to our second 'Fumé' vintage. This Sauvignon Blanc displays a lovely weight and balance, yet still offering varietal purity. The oak influenced expression of Sauvignon Blanc is gaining huge traction and is fast becoming our favourite way to enjoy the variety. If you think you're not a Sauvignon Blanc fan, give this one a try. We think you'll be surprised.



KINROSS CENTRAL OTAGO PINOT NOIR 2020

Perfect weekday treat

RRP \$39



Tasting notes

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

Technical information

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

Winemaker

Karl Coombes.

Service

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

Cellaring

Enjoy today and up to 2025.

Food pairing

Entrée: Italian cheese and charcuterie platter.

Main: Keralan duck curry.

Dessert: Tiramisu.

Netflix pairing

Escape Room.

Spotify playlist pairing

Calvin Harris - I'm Not Alone.

Why we chose this

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



DISCOVERY SERIES VALLI WAITAKI ORANGE PINOT GRIS 2021

RRP \$45



Tasting notes

The nose is saline and supremely graceful. You can smell hints of stone fruit and bruised apple on the nose with nuts, ginger and spices. A complex, elegant wine whose perfume, depth, minerality and richness are the perfect match of the Valli philosophy. On the palate, the wine delivers a bouquet of dried apricot, honey and savoury herbs. Refreshing acidity accompanied by fine grained tannins on the finish. The perfect match with food.

Technical information

The Pinot Gris grapes came from a single vineyard near the Otiake River, a tributary of the Waitaki River. The soils have the influence of glacial wash and limestone. The harvest was small in volume with just under 1t/ha and tiny bunches weighing 50g on average. Hand-harvested, 100% destemmed. 19 days on skins. Basket pressed and aged in old pinot barrels for 10 months. No fining or filtration; as such, some natural sediment may occur. Vegan friendly. Alcohol 12.5%.

Winemakers

Grant Taylor & Jen Parr.

Service

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

Cellaring

Enjoy now until 2024.

Food pairing

Entrée: Crispy fried baby octopus and cauliflower.

Main: Moroccan eggplant and lamb tagine.

Dessert: Manchego and walnut cheeseboard.

Netflix pairing

The Office.

Spotify playlist pairing

Peaky Blinders Soundtrack.

Why we chose this

This wine is in essence, a white wine made as a red wine. Valli are experts in everything they do, so as you would expect, how they approach this old world wine style is no different. By old world, we don't mean just Europe, orange wine was one of the first ways to make wine over 5,000 years ago in ancient Georgia. Valli have specially crafted only 930 bottles for Kinross Wine Club Members. If there is one orange wine to try in NZ, let it be by the masters at Valli.



HAWKSHEAD CENTRAL OTAGO PINOT NOIR 2021

Central Otago classic.

RRP \$49

15 12 6 3

Tasting notes

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

Technical information

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

Winemaker

Dean Shaw.

Service

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

Cellaring

Enjoy today or keep until 2028.

Food pairing

Entrée: Citrus and avocado salad with orange water.

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

Dessert: Chocolate chilli cookies.

Netflix pairing

Tenet.

Spotify playlist pairing

MMC - 2020.

Why we chose this

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



WILD IRISHMAN ALEXANDRA PINOT NOIR 2021

RRP\$79

15 12 6 3

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 & Brian Shaw.

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.

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 playlist 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.



KINROSS 'MINERS DELIGHT' GEWÜRZTRAMINER 2021

6

Second vintage of a crowd favourite

RRP \$34

Tasting notes

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

Technical information

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

Winemaker

Pip Battley.

Service

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

Cellaring

Enjoy now until 2023.

Food pairing

Entrée: Crayfish salad.
Main: Moroccan chicken tagine.
Dessert: Pumpkin pie.

Netflix pairing

The Gentlemen.

Spotify playlist pairing

Sweet Tooth.

Why we chose this

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



VALLI BANNOCKBURN PINOT NOIR 2020

15 12 6

RRP \$75

Tasting notes

"Deep garnet hue with a lifted fragrance mingling fresh florals, dried herb, red & 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. Vibrant at release, this wine is apt for cellaring and will continue to evolve for 15+/-years." Jen Parr.

Technical information

Single vineyard Bannockburn Pinot Noir, hand-harvested and fermented with 22% whole bunch, 29% new oak for 11 months. No fining or filtering. Vegan friendly. Alcohol 14%.

Winemakers

Grant Taylor & Jen Parr.

Service

Open this bottle 1 hour before service if at all possible at 14-16°C.

Cellaring

Enjoy it today or keep until 2037 to see how it evolves.

Food pairing

Entrée: Venison tartare with crispy capers.
Main: Merino Lamb rack with salsa verde.
Dessert: Whittakers sea salt dark chocolate.

Netflix pairing

Suits.

Spotify playlist pairing

The Doobie Brothers Radio.

Why we chose this

This incredible wine was recently named in Decanter World Wine Awards Top 50 wines of the world. This competition was judged out of a huge 18,244 entries this year, we have to agree. Although young, its absolutely divine and shines already. Who knows what it will develop to. Enjoy this bottle and order a case for your cellar asap before its too late.





VALLI WAITAKI RIESLING 2020

RRP \$30

12 6

Tasting notes

Freshly squeezed lime juice, lemongrass, hints of chalk and jasmine flower on the nose awaken the palate to zesty lemon, lime, and spicy white pepper. An elegant Riesling that is beautifully balanced with bright citrus, a stony freshness and salinity that gives the wine great length.

Technical information

Single vineyard Waitaki wine, medium sweet (22.5g/L), fermented in 100% stainless steel tanks. Vegan friendly. Alcohol 10%.

Winemakers

Grant Taylor & Jen Parr.

Service

Serve this wine at 8-10°C.

Cellaring

Enjoy it today or keep until 2030.

Food pairing

Entrée: Melon tartare, feta, cucumber and mint with citrus dressing.

Main: Grilled snapper filet with asparagus and hollandaise sauce.

Dessert: Jasmine and white chocolate Whoopie pie.

Netflix pairing

Catch Me If You Can.

Spotify playlist pairing

Gloria Estefan Samba.

Why we chose this

Thomas Moschetta says "If I was you, I'd sample the Valli 2019 and 2020 Rieslings as a vertical. Waitaki Rieslings are so close to the Riesling I was drinking with my family back in France. Low alcohol, little touch of sweetness and superb acidity. The perfect match for a cheese platters or seafood dishes. These are exquisite."



COAL PIT RESERVE SAUVIGNON BLANC 2021

RRP \$45

12

Tasting notes

Delicate aromas of white jasmine, orange blossom and candied lemon and lime peel are underpinned by a creamy texture and integrated flavours of white peach and nectarine. The palate shows an exotic spice note with crushed fennel seed, thyme leaf and a touch of crystallized ginger. Perfectly ripe fruit is balanced by an intense minerality typical of the Coal Pit vineyard, drawing out the length of this refined and elegant wine.

Technical information

Only 193 cases produced in 2021. Original single vineyard plantings, dating back to 1994. Low cropping at 4 tonne/hectare, hand harvested. Schist based soils. 85% whole bunch, aged in 40% new oak. Low residual sugar 2g/l. Artwork by Chris Heaphy. Alcohol 13%.

Winemaker

Anika Willner.

Service

Open the bottle at least 1 hour before if possible at 12-14°C.

Cellaring

Enjoy now up to 2025. While Fumé Blanc can be drunk on release, like all great bottles, it will benefit from ageing 2-5 years in the cellar.

Food pairing

Entrée: Bluff oyster, mignonette.

Main: Steamed mussels with crusty bread.

Dessert: Ricotta Cheesecake with dried fruit.

Netflix pairing

Spencer confidential.

Spotify playlist pairing

Doja Cat / Kiss Me More.

Why we chose this

Coal Pit only makes this stunning wine in the best of years, so this is the third release of our premium Proprietor's Reserve. That in itself shows you their absolute pursuit of quality. This character-filled wine is crafted from hand-picked fruit, grown on 25+ year old vines on their elevated single vineyard site. It is barrel fermentation with regular lees stirring, which imparts texture and palate weight, beautifully complementing the flavour profile. Another Fumé beauty!

KINROSS WINE CLUB

Considering upgrading?

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

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

6 BOTTLE SELECTION: \$275/QUARTER

Minimum guaranteed discount of 10%

12 BOTTLE SELECTION: \$525/QUARTER

Minimum guaranteed discount of 15%

15 BOTTLE PINOT NOIR SELECTION: \$975/QUARTER

Minimum guaranteed discount of 15%

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



COAL PIT 'TIWHA' PINOT NOIR 2020

RRP \$57

15 12

Tasting notes

An exotic and earthy bouquet where dried herbs, dusty leather, and Chinese five-spice abound. An ethereal and complex palate of cherries and strawberries follows, while tomato leaf is gracefully intertwined with delicate fine tannin. The bright acid and schist derived minerality complement well with the umami nuances.

Technical information

100% Pinot Noir single vineyard Gibbston fruit, from vineyard under organic transition. Aged in French oak (28% new oak) for 10 months. No fining, no filtration. Vegan friendly. Alcohol 13.5%.

Winemaker

Anika Willner.

Service

If you open this wine before 2024, try to open the bottle in advance, at least 1 hour before. If you can't, feel free to use a carafe / decanter. The perfect temperature is between 16-18°C.

Cellaring

Enjoy now until 2027.

Food pairing

Entrée: Feta salad with fig and mustard dressing.

Main: Roast chicken with rosemary and homemade mashed potato.

Dessert: Double chocolate-dipped strawberries.

Netflix pairing

Don't Look Up.

Spotify playlist pairing

Giveon / Justice.

Why we chose this

The transparency of Pinot Noir shows a true expression of an atypical year in Gibbston with poise and refined elegance. Open this next to the 2019 'Tiwha' to see how different seasons truly shape characteristics of wine. Another 'Tiwha' with that elegant touch from the talented Anika Willner. Always a top seller, don't miss out.



HAWKSHEAD PINOT BLANC 2021

12

Summer in a bottle

RRP \$31

Tasting notes

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

Technical information

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

Winemaker

Dean Shaw.

Service

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

Cellaring

Drink now until 2025.

Food pairing

Entrée: Focaccia.
Main: Vege Quiche.
Dessert: Any kind of soft cheese.

Netflix pairing

The Power of the Dog.

Spotify playlist pairing

Beach playlist 2022.

Why we chose this

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



KINROSS 'LIQUID GOLD' PINOT GRIS 2021

12

Our flagship favourite, back better than ever

RRP \$27

Tasting notes

Fragrant with ripe pear, melon, peach, apricot, red apple and a hint of beeswax. Perfumed with pear, lemon blossom, ripe apple, marzipan and biscotti. Full entry of white peach, lemon curd and sweet pear. Nicely textured with good minerality and a long ripe citrus finish.

Technical information

100% single vineyard under bio-grow organic transition. 100% whole bunch fermented in stainless steel for 4 months. RS = 3.7 g/L (Dry). Alcohol 14%.

Winemaker

Pip Battley.

Service

Open the bottle at 10-12°C. Can be enjoyed immediately.

Cellaring

Drink now until 2024.

Food pairing

Entrée: Seared scallops with jalapeño vinaigrette.
Main: Grilled salmon with teriyaki shiitake.
Dessert: Chocolate fudge cake with poached pears and salted caramel.

Netflix pairing

Red Notice.

Spotify playlist pairing

Drake / Certified Lover Boy.

Why we chose this

Fast becoming a firm favourite for Wine Club members and locals alike, our 'Liquid Gold' is hard to beat. Growing on the top block on the vineyard, we are very proud of the fourth vintage!



**VALLI
WAITAKI RIESLING 2019**
RRP \$40

12

Tasting notes

"Freshly squeezed lime juice, Granny Smith apple with hints of chalk and jasmine flower on the nose awaken the palate to zesty lemon, lime, spicy white pepper and incredible earthiness that sings of limestone soils. The prominent acidity is beautifully balanced with bright citrus and a round mid palate with stony freshness and salinity that gives the wine great length." Jen Parr.

Technical information

Single vineyard Waitaki fruit, 100% whole bunch fermented in 20% Neutral oak barrels / 80% Stainless steel tanks. Off-dry, 9.8 g/L. Alcohol 11.5%.

Winemakers

Grant Taylor & Jen Parr.

Service

Serve this wine at 8-10°C.

Cellaring

Enjoy it today or keep until 2035.

Food pairing

Entrée: Cured salmon gravlax.

Main: Sole papillote (steamed in baking paper) with apple and Indian spice.

Dessert: Apple tart with rosemary-lime sugar.

Netflix pairing

Unbelievable.

Spotify playlist pairing

Delbert McClinton Tall, Dark and Handsome.

Why we chose this

Medium bodied and energetic, this wine is delicious on its own but will also pair wonderfully with fresh fish, seafood, summer salads, and light-medium spiced Indian or Thai cuisine. A fragrant and earthy wine, it will continue to develop for 10 + years showing more richness and secondary characteristics.



**DISCOVERY SERIES
HELIO SYRAH 2021**
RRP \$80

15 12

Tasting notes

Incredibly dark and moody in the glass, crimson and ruby. A fresh, herbal note lifts a platform of dark juicy fruit ripened to perfection. Sage, thyme, Cyprus tree, blackberry, quince and pepper are the first act with a black and red cherry baked tart as the second wave of aromatics. On the palate, the broad wine is driven by an elegant acid line. Cherries, baked berry, tea and tobacco lead the mouth feel. Tannins offer a mellow tobacco and game flavours, with leather and spice for a tasty finish.

Technical information

Blend of Haumoana/Roys Hill. 40% whole bunch, 100% old oak aged in barrel for 11 months. Corked under natural cork, hand waxed. Vegan friendly. Alcohol 13%.

Winemakers

David Nash, Sarah Little & Matt Kirby.

Service

Open this bottle 2 to 3 hours before at 17-19°C. This is a young wine, so it needs to breathe to express its complexity and its different layers of aromas.

Cellaring

Enjoy now until 2027.

Food pairing

Entrée: Pickled beetroot spring salad.

Main: Slow cooked steak with mushroom sauce.

Dessert: Raspberry french macarons.

Netflix pairing

Viking: Valhalla.

Spotify playlist pairing

Lil Nas x / Montero.

Why we chose this

Our member's survey last year saw a number of long term customers mentioning they would love to see a Syrah in the mix. As we aren't Syrah growers down south, we looked to David Nash at Helio in Hawke's Bay and ordered one barrel of his finest to be made for a selection of our own. In David's words "Close your eyes and you're in the Northern Rhone." It's broad and beautiful and everything you'd hope from a Hawke's Bay Syrah. Enjoy.



**COAL PIT
BENDIGO PINOT NOIR 2021**
RRP \$95

15

Tasting notes

Rich aromatics of black forest, earthy mushroom, nutmeg and fennel abound, with hints of dried rose petals, rose water and a brooding dark spice. A generous palate follows with flavours of dark cherry and chocolate, followed with light waves of caramel and brown sugar. An ethereal quality to the layered tannin structure is apparent, resulting from 100% whole bunch inclusion.

Technical information

Single vineyard high elevation Bendigo site, 100% whole bunch fermented in 100% old oak for 10 months. No filtering or fining, vegan friendly. Alcohol 13%.

Winemaker

Anika Willner.

Service

Open this bottle 1 hour before service at 14-16°C.

Cellaring

Enjoy now up to 2026.

Food pairing

Entrée: Seared tuna, rice, corn and tomato salad.

Main: Roast pork with herbs and fennel.

Dessert: Classic chocolate mousse.

Netflix Pairing

The Power of the Dog.

Spotify Playlist Pairing

The Kid Laroi / Savage.

Why we chose this

When Anika got in touch with us to see if we were interested in a Bendigo Coal Pit, there was no hesitation. Less than a 1,000 bottles of wine produced exclusively for Kinross. This is the first edition of Coal Pit 'Bendigo' Pinot Noir - an exciting project beyond Coal Pit's home sub-region of Gibbston and a chance to evolve and expand horizons.

The winemaking philosophy for Bendigo was heavily influenced by Anika's time spent at Domaine Sylvain Pataille in Marsannay-la-Côte, AOC Côte de Nuits - arguably Marsannay's best producer and an incredibly innovative and dynamic figure leading the way in new wave Burgundy producers. We all know Anika is exceptional, and the show of hand from the Bendigo region has her skill on full display.



COAL PIT 'TIWHA' PINOT NOIR 2013
RRP \$175

15

Tasting notes

This is an elegant wine which opens with a vibrant berry and wild herb nose. The mid palate has doris plum, mocha and spices. Fine tannins and firm acidity give backbone to the wine, with violets and minerality giving length to the finish. With this much age on its side, expect well developed tertiary notes of leather and forest floor.

Technical information

A blend of Bannockburn and Alexandra fruit (taken due to frost damage at the Gibbston site), the wine was aged in 40% new oak for 12 months. Cork closure. Alcohol 13.5%

Winemaker

Lynn Horton.

Service

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

Cellaring

Aged to perfection, enjoy this year.

Food pairing

Entrée: Raw mushroom and chervil salad.

Main: BBQ Lamb with creamy mushroom sauce and broccolini.

Dessert: Chocolate cake with raspberry coulis.

Netflix pairing

The Wolf of Wall Street.

Spotify playlist pairing

Love is hopeless 2013.

Why we chose this

2013 wasn't a single vineyard wine -Coal Pit sourced their fruit elsewhere that year after some tough frosts in Gibbston. It's not often we get to sample Pinot with this much age on its side - please enjoy this opportunity to taste a truly authentic slice of Central Otago.



HAWKSHEAD BANNOCKBURN PINOT NOIR 2011 15
RRP \$180

Tasting notes

Hawkshead Bannockburn Pinot Noir has complex aromas of red and black berries, violets and cherries, the palate is fluid and mouth-filling. Fine tannins give the wine fibre from mid-palate through to a long and persistent finish. The flavours are rich, with a subtle blend of cherry and red plum, briar and French oak.

Technical information

Quality Bannockburn Pinot Noir fruit hand harvested and fermented in 33% new oak for 12 months. Vegan friendly. Alcohol 14%.

Winemaker

Steve Davie.

Service

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

Cellaring

Aged to perfection, open this year.

Food pairing

Entrée: Cold smoked salmon and kumara salad.

Main: Pan fried venison with blackberry sauce.

Dessert: Vanilla ice cream with blackberry and brandy sauce.

Netflix pairing

Ray.

Spotify playlist pairing

Chilled Blues.

Why we chose this

Denis and Ulrike kindly offered us access to the very last cases of Bannockburn 2011, which they have had kept in impeccable storage conditions. The season in 2011 was most unusual with a very warm spring with no frosts, resulting in a solid crop across all varieties. We are so proud to offer to you a Bannockburn wine with so much age on its side, it will be an absolute delight to all that receive it. It was 5 stars from Bob Campbell on release, we'll be trying it alongside you to see how it's ended up.



HAWKSHEAD BANNOCKBURN PINOT NOIR 2014 15
RRP \$150

Tasting notes

The 2014 Hawkshead Bannockburn Pinot Noir has a complex aroma of red and black berries, cherries and a spicy wildflower lift. The palate is soft, warm, sensual and mouth filling, with elegant flow and density. Fine tannins give the wine a long and persistent finish. The flavours are rich, with a fine blend of Cherry, red plumb and French oak.

Technical information

Beautiful Bannockburn fruit hand harvested and fermented in 30% new oak for 11 months. Alcohol 13.5%.

Winemaker

Dean Shaw.

Service

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

Cellaring

Aged to perfection already, please enjoy in the next year or so.

Food pairing

Entrée: Mushroom and asparagus salad with a poached egg.

Main: Berry glazed chicken.

Dessert: Apple blackberry crumble with sour cream whip.

Netflix pairing

Tenant.

Spotify playlist pairing

Ray Charles Aka.

Why we chose this

Denis and Ulrike kindly offered us access to the very last cases of Bannockburn 2014. After being kept in impeccable storage conditions for all these years, we are thrilled to be able to offer you another Bannockburn wine with generous age on its side. The tertiary flavours that develop in Pinot Noir with ageing like this should be on full display – think leather, forest floor, even tobacco. We can't wait to hear what you think.



VALLI BENDIGO 2020

RRP \$75

15

Tasting notes

“Deep garnet hue with an array of intriguing aromas including black cherry, cassis, liquorice, mocha, cedar, forest floor and flint. Wow – there is a lot going on! 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 refined, this is quintessential Bendigo Pinot with a tangy freshness that comes from grapes grown at elevation.” Jen Parr.

Technical information

Single vineyard Chinaman’s Terrace Bendigo fruit, hand-harvested 40% whole bunch, fermented in 29% new oak for 11.5 months. No filtering or fining, vegan friendly. Alcohol 14%.

Winemakers

Jen Parr & Grant Taylor.

Service

Open 1 hour in advance if possible. Serve this wine at 17-19°C. This is a young wine, so it needs to breathe to express its complexity and its different layers of aromas.

(Yes this is a little warmer than what we recommend for other Pinots, this one is big almost like a Syrah, so a little extra warmth can bring out more of the flavours).

Cellaring

Enjoy now until 2037.

Food pairing

Entrée: Snapper ceviche.

Main: Coq au Vin.

Dessert: Boysenberry pavlova.

Netflix pairing

Silence.

Spotify playlist pairing

Mya Smooove Jones.

Why we chose this

Bendigo stands strongly on its own now in regards to identity – As Grant describes it, the boxer of his suite of ‘athletes’ (Athletes being the sub-regions where there vineyards are based). Strong, bold and potentially brawny – but when brilliant as balanced as a dancer and right on the money. What more could you want! This wine is very young, if you can cellar it for five years to really let it shine.



VALLI WAITAKI PINOT NOIR 2018

RRP \$90

15

Tasting notes

Bright garnet hue with vivid fruit aromas of wild strawberry, morello cherry, and plum married with sage, wild thyme, rose petal and a hint of cedar. The vibrant fruit, floral notes and savoury spice layer wonderfully with silky tannins and creamy texture highlighted by a fresh acidity that gives the wine tremendous energy.

Technical information

Single vineyard hand harvested Waitaki fruit. 20% whole bunch fermented in 30% new oak for 10 months. No filtering or fining, vegan friendly. Alcohol 13%.

Winemakers

Jen Parr & 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 now until 2025.

Food pairing

Entrée: Antipasti platter.

Main: Whole baked snapper with Greek potato salad.

Dessert: Dark chocolate mousse.

Netflix pairing

Hot Fuzz.

Spotify playlist pairing

Dark Folk and 70's.

Why we chose this

Jen Parr says “Wild red fruit, intense fragrance and electric energy are the hallmarks of Waitaki Pinot Noir and this vintage is no exception, delivering a notably concentrated wine with plenty of cellaring potential.” This was a hot summer and has across the board delivered big bold beautiful wines throughout Central Otago/North Otago. If you’re a fan of big bold Pinots’, then keep an eye out for all 2018’s of your favourites. Especially some of these. This is the very last of these bottles.



**WILD IRISHMAN
DOCTORS FLAT PINOT NOIR 2021**

15

RRP \$79

Tasting notes

On the nose, this wine is powerful yet restrained. Perfumed aromas of violets, herbs, and cherry, with a nice oak influence.

Palate: Dark fruits. Structured, red apple skin, creamy, blackcurrant, spice, mineral. Elegant but has power behind. Age worthy, great structure, long finish with huge potential. Provides interest. Mountain air, mineral.

Technical information

Single vineyard hand-harvested Bannockburn fruit, fermented in 25% new oak for 10 months. Alcohol 13.5%.

Winemakers

Brian Shaw & Alan Brady.

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

Enjoy now until 2030.

Food pairing

Entrée: Duck and peach salad.

Main: Steak and ale pie.

Dessert: Pinot noir chocolate brownies.

Netflix pairing

Halo.

Spotify playlist pairing

Bad Bunny.

Why we chose this

2019 marked the comeback of Alan Brady to the Bannockburn region, and the Wild Irishman Wines coming from Doctors Flat since have been over-delivering. This wine is crafted with organically sourced grapes from the Doctor's Flat vineyard, which is located at one of the highest altitudes in Bannockburn. The high altitude provides an uplifting acidity, which is complimented with juicy black fruit and intriguing spices.



**WILD IRISHMAN
'MACUSHLA' PINOT NOIR 2021**

15

RRP \$89

Tasting notes

On the nose, vibrant raspberry, strawberry, vanilla, and florals with a hint of earthiness. On the palate, a mouth-watering acidity and great tannin to match. So very Gibbston.

Technical information

A selection of the finest fruit from Gibbston vineyards. Fermented in 27% new oak for 10 months. Alcohol 13.5%.

Winemakers

Brian Shaw & Alan Brady.

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 2030.

Food pairing

Entrée: Honey-Roasted pear salad with thyme dressing.

Main: Irish lamb stew with thyme focaccia.

Dessert: Poached pear with pinot noir.

Netflix pairing

West Side Story.

Spotify playlist pairing

Rauw Alejandro.

Why we chose this

Macushla (my darling in Gaelic) showcases an outstanding complexity and concentration that seems unusual in Gibbston. Alan Brady carefully chose grapes from vineyards that are the best representation of Gibbston. Macushla proves that Gibbston, one of the coolest subregions of Central Otago, produces wines with outstanding finesse and depth. The first sip of this wine allows you to understand why Macushla is a unique label and why we certainly believe this is a great candidate for any cellar, and a 'must' for any serious Pinot Noir collector.

KINROSS
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 SELECTION
 \$149 + shipping (\$9.50)

- Minimum guaranteed discount of 5%

3 BOTTLE KINROSS FAVOURITES
 \$99 + shipping (\$9.50) per quarter

- Minimum guaranteed discount of 5%
- Limited selection
- Domestic 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 online access to the Kinross Cellar of **rare and hard to find wines**
- **Priority access to new releases** and events at Kinross
- A **complimentary wine tasting** at the Cellar Door each time you visit
- A **free bottle of wine** each time you stay with us
- Your wine selection will be **shipped directly to your door** every 3 months, 4 times per year



Membership Terms & Conditions

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

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

Wine Concierge
 SERVICES

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

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

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

WHAT WE CAN OFFER YOU:

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

HOW DOES IT WORK?

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

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



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

Email: thomas@kinross.nz



wine@kinross.nz
www.kinross.nz

NZ: 0800 131 101
Int: +64 21 02813499

 kinross_NZ
 kinrossgibbston