

**KINROSS**

SPRING 2023

**THE  
WINE  
CLUB**

DEAR WINE CLUB MEMBERS

# WELCOME TO SPRING

Sending warm greetings from our green Gibbston valley as we see in the start of another season. We are looking forward to the warmer weather, hopefully we will see a few of your familiar faces back here to sample the newest and the best wines on our shelves. The warmer weather means it's the perfect time to enjoy our incredible Queenstown trails!



Coal Pit Heli Tasting,  
Harvest Celebration.



Coal Pit Heli Tasting,  
Harvest Celebration.

Our Harvest Celebration this year was another fantastic array of tastings and experiences, which were well supported by a mix of locals, wine club members and new visitors. Our thanks to the many legends from our wine community who joined us, including Felton Road's James Coleman, Amisfield's Ben Leen, Coal Pit's Anika Willner, Wild Irishman's Alan Brady and Brian Shaw, Denis Marshall from Hawkshead, Callum Worthington from Valli, Gibbston Valley's Christopher Keys, Simon and Leah Cox from Coxs' Vineyard, and the teams from Mt Rosa Wines, Gibbston Back Road and Brennan Wines. As you can see, the mix was much wider than our wine partners, and it was an absolute pleasure to bring together all these incredible people and offer them the stage to tell their stories and share their wisdom with us.

That sharing of wisdom is what we've discovered is truly the magic of the Harvest Celebration. We've realised over the years of hosting these events, that our purpose for the event has become crystal clear - to facilitate and provide the stage for these creative and inspiring humans to get up and tell their stories. The collective strength of the wine community in Central Otago is so impressive, and we want to offer space for their knowledge to infiltrate into the wider world of wine lovers, visitors to our region, staff and our wider community. And as all of us know with wine, the more you learn, the more you realise you don't know! We can't individually know everything, but collectively there is a wealth of knowledge already there, all around us.



Kinross as a business focuses on showcasing the Central Otago wine world all in one place, but within that, we are very focused on hero-ing our home, Gibbston.

Wine producers large and small make up this small community that produces wine that speaks so clearly of its place. Our final harvest celebration event was all about showcasing Gibbston, and encouraging producers large and small to get together and celebrate what our sub-region can really do. As we look forward to the future about what we want this place to represent – it's timely to stop and consider the defining characteristics of not our climate and soil, but the wines we produce from here.

As discussions deepen on developing a Geographic Indication (or GI) for Gibbston just as Bannockburn has, coming together as a group to collaborate will be extremely important to drive the process. GI is all about a global credibility statement. If achieved, any wines produced in Gibbston grown 100% from here will be able to differentiate themselves from other Central Otago regions by putting the name Gibbston on the front label. It's a mark of confidence and also of place, so the benefits from a global recognition viewpoint are huge. Work is underway now within the community which is really exciting. Stand by for updates!

Kinross has achieved its own credibility stamp this year, achieving Qualmark Gold status for Tourism NZ's official mark of quality. This is huge for us, as we continue to drive to improve our business from not only an economic standpoint, but also for community, sustainability, staff welfare and more. We are so proud to tell our stories of Gibbston and Central Otago to the world, so it's a big thrill to be recognised at this level.

Please read on for the selection for this Spring for you all, as well a very special piece written by the Godfather of Gibbston, Alan Brady, about how the wine world has evolved. Alan read this aloud at a local fundraiser for Breast Cancer awareness, it resonated so much with me that I asked if we could share it with you all. I'm sure you will enjoy it. Wild Irishman wines for next vintage are available for pre-release now. We expect the 22 vintage to sell out in record time this year, so it's becoming clear the pre-release is the best way for you to secure your share. Read on for more info about the 23 release.

We very much hope to see you all here in Gibbston soon to share and enjoy fine wine. Life is about continued learning and it's a pleasure to be on this wine journey with you all.

Warmest regards,

**Thomas Moschetta**  
General Manager - Wine




**Burgundy Wine Tasting, Harvest Celebration.**



**Wild Irishman 2022 Vintage Release, Harvest Celebration.**







# FROM THE KINROSS KITCHEN

ENJOY THIS RECIPE FROM OUR CHEF PETE FRANKLIN

## SUMAC ROASTED CAULIFLOWER WITH TAHINI YOGHURT AND PESTO 30-40 MINUTES - SERVES 2

Cauliflower is a versatile vegetable, it is a staple on the Kinross menu and the team love creating new vibrant dishes with it depending on the season. The recipe below is really easy to create and it is a favourite with the whole family, and the Kinross guests.

### INGREDIENTS

#### Sumac Cauliflower

1 cauliflower  
500 ml buttermilk  
1 tsp sumac

#### Tahini yoghurt

500 ml Greek yoghurt  
4 tbs hulled tahini  
1 lemon – juice and zest

#### Pesto

2 tbs toasted pine nuts  
1 handful parsley  
1 lemon juice and zest  
½ cup olive oil  
½ cup grated parmesan  
1 tbs capers

### METHOD

Preheat oven to 190 degrees.

Remove and discard outer leaves of the cauliflower and cut into florets.

Combine the buttermilk and sumac in a bowl, then add the cauliflower florets and mix until cauliflower is completely covered.

Place the cauliflower on a baking tray and roast for 12 minutes or you can pierce it with a knife with little pressure.

While the cauliflower is cooking make the tahini yoghurt by combining all the ingredients in a bowl and seasoning with salt.

In a blender make the pesto by blending the ingredients together or by using a hand blender.

To serve, spread the tahini yoghurt on a plate, divide the cauliflower between the plates then drizzle with the pesto.

### TIPS

This can be served as a side or a main. You can use any nuts you like; pine nuts (have a heavy price tag), walnuts, cashews, or hazelnuts will also work in this dish.



# 2023 PRE RELEASE

## Wild Irishman

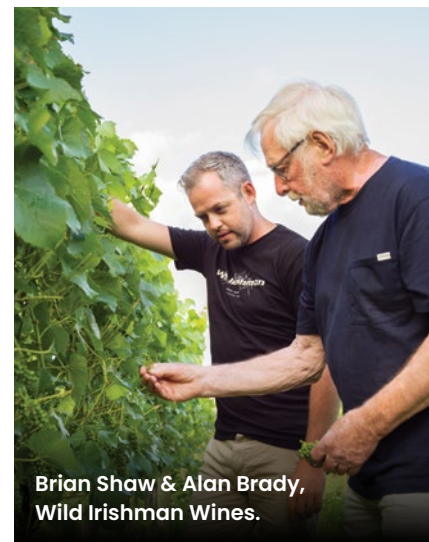


Each year the new vintage of Wild Irishman wines flies off the shelves, this year is no exception. Secure your 2023 Wild Irishman pre-order today.

Contact your Wine Advisor to register your interest or email [wine@kinross.nz](mailto:wine@kinross.nz)

## THE UNIVERSE OF WINE

WRITTEN BY ALAN BRADY FOR MT ROSA LODGE CHARITY AUCTION 2023



Brian Shaw & Alan Brady,  
Wild Irishman Wines.

I'd like to introduce you to an alternative universe, the timeless universe of wine. For just a few minutes I'd like us to think of wine – not just as the finest drink available to humanity – but as an ancient craft and product that has linked all the great civilisations for at least 7000 years ... and which still, like the universe above, can seem remote and mysterious.

Metaphor is a favourite device used by people who write about wine. For example the subjective way wine is assessed is often likened to how art and music are appreciated and valued. So wine as a Universe isn't a big stretch for me. It's not as vast and as old as the one Brian explores but it's just as deep and mysterious and steeped in mythology.

My wine universe has its galaxies, its planets and stars and maybe some black holes. Winemakers like astronomers probe its depths trying to unlock secrets which will enlighten and improve their wines and the lives of mortals here on planet earth.

I became infatuated with the Universe of Wine in the 1970s at a time when the wine firmament was in ferment – pardon the pun. It was a revolutionary time in the industry. Education and science were replacing tradition and all over the world vineyards were being planted where vines had never grown before.

The old regions of Europe were seen to be stuck in a time-warp and to some extent that was true. The new world was full of radical upstarts. Unhindered by the regulation which restricted their European counterparts they were naïve, adventurous and innovative, pushing the boundaries and finding new ways of doing things in the vineyard and winery.

I was one of them and with modern science we found we could doctor the soils, use chemical sprays to kill weeds and unwanted insects and control disease. To a large extent we ignored what nature was trying to tell us and manipulated our vines to do what we wanted them to do.

In the winery we neutralized the indigenous yeasts which nature creates to ferment the juice and instead introduced laboratory cultures designed to make the fermentation process more reliable and deliver certain flavours and textures in the wine.

We invented machines to move and macerate skins and juice on a massive scale while clever instruments transmited data to screens watched by winemakers in a remote office.

The industrialisation of wine was here and we all believed we had to join the movement. Soon the big companies were producing homogenised wines with year to year consistency. Wines made to measure for consumer categories and age groups – dictated by marketing departments.

In our modern society, dominated by scientific rationality, wine was thoroughly tamed, domesticated, demystified, secularised --- in danger of being reduced almost to the boring predictability of Coca Cola.

Wine tasting was almost as clinical. We sat around tables with notepads and spittoons, seriously comparing great Burgundies and Pinot Noirs from Central Otago, earnestly allocating points and desperately looking for characteristics which would allow us to claim superiority.

In our earnest search for perfection we believed we were the creators and the cult of The Winemaker was born. In our



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

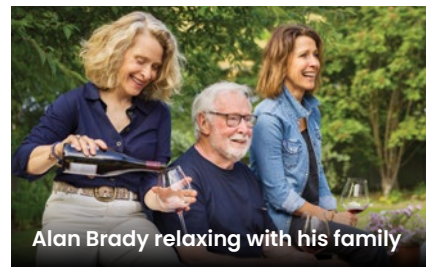
desire to control and manipulate, egos ruled and I think we ignored the sense of mystery and mystique that's at the heart of wine itself. We lost sight of the reality that just as in the heavens there are forces at work which have a much greater influence on the way grapes grow and wines taste, than anything we can conjure up in the winery.

I'm happy to say however, that the high point of the secularization and scientization of wine has probably passed and the pendulum has begun to swing in the other direction. All in the space of the 40 years I've been involved.

There are possibly two reasons. One – the small companies here in Central Otago and around the world, never really fully joined the industrial rat race – we couldn't afford to. All that science and equipment came at a huge price and relied on large volume production for economies of scale. Certainly we bought into the scorched earth approach with nasty chemicals and cultivation that were best practice in vineyards for many years. But by and large we remained small. Our viticulture and winemaking was more hands on, it had to be.

We grow Pinot Noir here and that's also helped to keep us grounded. Pinot is a variety where perfection is elusive. Its relatively easy to make decent wine. It's incredibly hard to make transcendent wine. And you certainly can't make Great Pinot on a large scale.

The other reason for the pendulum shift was that the world was demanding more naturally produced food products. The organic movement was growing, winegrowers were some of the first to adopt the biodynamic principles of Rudolf Steiner as we began to move back to a more empathetic relationship with nature and the soils in our vineyards. In doing so we've reconnected with lost traditions, some of them stretching back hundreds of years.



**Alan Brady relaxing with his family**

One of my great mentors is a quietly spoken Frenchman who comes to Central Otago every year to make his own wines from vines growing at Bendigo and Lowburn.

François Millet had a stellar career as the winemaker at the 400 year old Domane de Vogue in Chambolle Musignee in Burgundy until his retirement last year. His grand cru wines from that Domaine, when you can get them in New Zealand, will cost you \$1200 a bottle.

I have learned so much from this man walking in vineyards or standing beside him quietly watching fermenting grapes in the winery. François wants to know about the "personality" of your vineyards, the "feeling" we get from the land. Is the "energy" coming from the soil, the angle of light, the slope of the land. "Empathy and humility," he says. "Nature never cheats."

"There should be no aggression in the winery" he says and he has taught us to abandon the twice daily 'aggressive' punch downs we used to perform to submerge the cap of skins and pips which pushes to the top of the fermenter as the juice ferments.

"But how will the colour and tannins from the skins be extracted if we don't submerge the cap," we ask, "and don't we need to add some enzymes to help with extraction, and some nutrients to promote yeast activity."

He just smiles quietly. "Humility" he says. "Empathy. Nature is a great teacher if you're willing to observe and listen and learn."

Now all our ferments get only one punch down and sometimes none during the entire three week fermentation process .... And we use a watering can filled with juice syphoned off to gently wet the cap.... Much to the fascination of many of our colleagues.

And the result .... Well when you remove the winemaker's ego and that temptation to tweak and manipulate to achieve a particular style, we believe the result is wine with great clarity and purity and elegance which reflects more honestly the vineyard, the precise piece of land from which it's come. And that in the end is what wine is supposed to do.

I may not have done a great job maintaining the universe metaphor. But if I've been able to convey a feeling of the vastness and mystery of the wine universe and how insignificant and puny we are when standing alongside nature, then perhaps the comparison has been relevant.

In the end wine is made on this planet and what wine celebrates for me is our connection with the earth.... With dust and soil and the creatures that inhabit the soil and those that live above it in the sun and wind and rain.

So when we drink wine we are participating in a communion between humans ....and the planet that formed us.

And you can be sure winemakers like astronomers, will continue to probe the mysteries of our universe, trying to unlock new truths and understanding which will enlighten our knowledge and appreciation of one of nature's great gifts.

# TASTING AND PAIRING NOTES

## NEW ZEALAND SPRING 2023 WINE SELECTION

This list details the full Wine Club shipment for three, six, 12, and 15 bottle shipments. It is noted on each wine which membership level these will be included in. If you see any extra bottles that you would like to add to your shipment, please get in touch via email to order or upgrade to the higher level of Wine Club to receive it. We are so excited to share these stunning wines with you! – **Thomas**

<p><b>15</b> 15 BOTTLES Guaranteed 15% off RRP</p>	<p><b>12</b> 12 BOTTLES Guaranteed 15% off RRP</p>	<p><b>6</b> 6 BOTTLES Guaranteed 10% off RRP</p>
<p><b>3</b> 3 BOTTLES Guaranteed 5% off RRP</p>	<p><b>K</b> KINROSS FAVOURITES* Guaranteed 5% off RRP</p>	<p><b>WINE CLUB MEMBERS ONLY</b></p>

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



RRP \$45



## DISCOVERY SERIES KINROSS X VALLI WAITAKI 'ORANGE' PINOT GRIS 2021

### TASTING NOTES

Made from a single vineyard site in Waitaki, it has a graceful saline nose, with hints of stone fruit, ginger, nuts and spice. On the palate a bouquet of dried fruit, honey and savoury herbs. This might not be your usual choice, but place your trust in the hands of these award-winning winemakers and enjoy this new take on an ancient process.

### TECHNICAL INFORMATION

12.5% alcohol. Sub region Waitaki. Residual sugar <2 g/L (dry). Organic farming practices. 10 months aged in barrel.

### WINEMAKERS

Jen Parr & Grant Taylor.

### SERVICE

Open the bottle just before service at 10–12°C.

### CELLARING

Drink now till 2024.

### FOOD PAIRING

Entrée: Hot-smoked salmon.

Main: Takeaway sushi night!

Dessert: Chocolate, dark sea salt.

### NETFLIX PAIRING

Back to the Future.

### SPOTIFY PAIRING

Skin Contact (playlist by Salmazerrei).

### WHY WE CHOSE THIS

Valli's pursuit of terroir-driven wine has led them back to an ancient winemaking technique, born from Georgia 8,000 years ago, which involves putting white grapes through a red wine style fermentation. Skin contact is the main driver of the textural tannin and incredible colour this wine has, making it an incredible match for food.



## KINROSS 'THE PIONEER' CENTRAL OTAGO PINOT NOIR 2022

### TASTING NOTES

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

### TECHNICAL INFORMATION

13.6% alcohol. Organic Practice. 9 months aged in barrel. Vegan friendly.

### WINEMAKER

Antony Worch.

### SERVICE

When Pinot Noir is served too warm or too cold, you may miss out on some of the subtler aspects of the wine. Open this bottle 1 hour before, if possible at 14-16 °C. If is too warm put it in the fridge for 20 minutes.

### CELLARING

Enjoy it today and up to 2026.

### FOOD PAIRING

Entrée: Grilled romaine salad with a creamy avocado dill dressing.

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

Dessert: Chocolate mousse with salted caramel and mochi.

### NETFLIX PAIRING

Hunger.

### SPOTIFY PAIRING

Sure Thing - Miguel.

### WHY WE CHOSE THIS

Kinross' flagship is back, after several months out of stock, we bottled the 2022 vintage in February 2023.

We also have a few of these beauties bottled in magnums... let us know if you're keen on those!

RRP \$45

K

3

12



## KINROSS 'THE PROSPECTOR' CHARDONNAY ALEXANDRA 2022

### TASTING NOTES

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

### TECHNICAL INFORMATION

13% alcohol. Sub region Alexandra. Residual sugar < 2 g/L (dry). Organic farming practices. 9 months aged in barrel.

### WINEMAKER

Pip Battley.

### SERVICE

Open the bottle just before service at 10- 12°C

### CELLARING

Drink now until 2026.

### FOOD PAIRING

Entrée: Garlic prawns salad.

Main: Braised chicken legs with grapes & fennels.

Dessert: Poached pear Vacherin.

### NETFLIX PAIRING

The Out-Laws.

### SPOTIFY PAIRING

Fast car / Luke Combs.

### WHY WE CHOSE THIS

Due to high demand of cool climate Chardonnay we've sourced some stunning boutique Chardonnay from Alexandra, made by the talented French winemaker Antony Worch. Those in the know, know that Alexandra is the place for exceptional value, quality wines.

RRP \$60

K

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## WILD IRISHMAN 'MACUSHLA' PINOT NOIR 2022

### TASTING NOTES

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

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

### TECHNICAL INFORMATION

13.5% alcohol. 100% de-stemmed. Sustainable and Organic certified (Biogro). 11 months aged in barrel. Vegan & vegetarian friendly.

### WINEMAKERS

Alan Brady & Brian Shaw.

### SERVICE

Open this bottle 1-2 hours before, if possible at 14-16°C. If you can't wait 1-2 hours, pour the wine into a carafe or a decanter. The Macushla label needs a little bit more air than the other 2022 Wild Irishman's wines.

### CELLARING

Enjoy it today or keep until 2027.

### FOOD PAIRING

Entrée: Salmon carpaccio with spicy greens salad.

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

Dessert: Honeycomb and raspberry viennetta.

### NETFLIX PAIRING

The Last Kingdom: Seven kings must die.

### SPOTIFY PAIRING

Die For you by The Weekend and Adriana Grande.

### WHY WE CHOSE THIS

Macushla ('my darling' in Gaelic) showcases an outstanding complexity and concentration that seems unusual in Gibbston. Alan Brady carefully chooses 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.



## HAWKSHEAD 'RESERVE' PINOT NOIR 2022

### TASTING NOTES

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

This beautiful classic Central Otago Pinot Noir manifests balanced refined acidity, velvety tannins, and delights with an exquisite mouthfeel that prolongs to a long, harmonious, silky finish.

### TECHNICAL INFORMATION

13.5% alcohol. Sub region: 50% Bannockburn, 43% Lowburn, 7% Gibbston. Organic farming practices. 10 months aged in barrel, 28.5% new oak.

### WINEMAKER

Dean Shaw.

### SERVICE

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

### CELLARING

It is delightfully expressive and delicious now but has exceptional cellaring potential. The wine will charm Pinot Noir aficionados in 10+ years.

### FOOD PAIRING

Entrée: Goat cheese and asparagus tart.

Main: Dijon beef pot roast with Yorkshire pudding.

Dessert: Sticky ginger pudding.

### NETFLIX PAIRING

Extraction 2.

### SPOTIFY PAIRING

Last night / Morgan Wallen.

### WHY WE CHOSE THIS

This is the second vintage of the Reserve Pinot Noir crafted by Hawkshead and the talented winemaker Dean Shaw. Only a few barrels were selected to produce this Pinot Noir ready to enjoy now and suitable for ageing.

RRP \$99

3



RRP \$75

3

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## WILD IRISHMAN 'TRINITY' 2022

### TASTING NOTES

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

### TECHNICAL INFORMATION

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

### WINEMAKERS

Brian Shaw and Alan Brady.

### SERVICE

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

### CELLARING

Enjoy it today or keep until 2030.

### FOOD PAIRING

Entrée: Ham and cheese pinwheels.

Main: Red duck curry with pineapple and lychee.

Dessert: Cinnamon apple pie.

### NETFLIX PAIRING

Kaleidoscope.

### SPOTIFY PAIRING

Elton John, Britney Spears - Hold Me Closer.

### WHY WE CHOSE THIS

This stunning wine is a blend popular in Europe - Muscat, Pinot Gris and Pinot Blanc - producing a complex and layered white walking a tightrope of precision balance of freshness, richness and a touch of sweetness. An absolute treat.

RRP \$45

6



## VITTEAUT-ALBERTI CRÉMANT DE BOURGOGNE BLANC DE NOIRS BRUT N.V

### TASTING NOTES

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

### TECHNICAL INFORMATION

Crémant is made with the same fermentation process as Champagne. The term 'Crémant de Bourgogne' means the fruit all comes from a specific area, Burgundy (France). 'Blanc de Noirs' means that it is made from 100% Pinot Noir grapes. Brut means that the residual sugar ('RS') is less than 10g/l, at 6g/l. Alcohol 12%.

### WINEMAKER

Agnès Vitteaut.

### SERVICE

Should ideally be served at 6-8°C. Keep it in an Ice bucket while you enjoy it.

### CELLARING

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

### FOOD PAIRING

Entrée: Grilled mussels with parmesan and parsley.

Main: Littleneck clams with fettuccine, leek, saffron and lemon.

Dessert: Panna cotta with berry sauce.

### NETFLIX PAIRING

Lupin.

### SPOTIFY PAIRING

French classics by Rene Muscatt.

### WHY WE CHOSE THIS

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

RRP \$45

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This is available for domestic Wine Club Members only. All international Wine Club Members will receive a bottle of Hawkshead Pinot Gris 2022.





## HAWKSHEAD PINOT GRIS 2022

### TASTING NOTES

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

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

### TECHNICAL INFORMATION

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

### WINEMAKER

Dean Shaw.

### SERVICE

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

### CELLARING

Enjoy it today or keep until 2025.

### FOOD PAIRING

Entrée: Shaved pua on a watercress salad.

Main: Chicken, prawns and chorizo paella.

Dessert: White chocolate cheesecake.

### NETFLIX PAIRING

The Gray Man.

### SPOTIFY PAIRING

Harry Styles / As It Was.

### WHY WE CHOSE THIS

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

RRP \$34

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Only available for International Wine Club Members to replace the Crémant de Bourgogne Vitteaut-Alberti Blanc de Noirs, Brut, N.V.



## KINROSS 'THE PIONEER' WAITAKI PINOT NOIR 2022

### TASTING NOTES

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

### TECHNICAL INFORMATION

13% alcohol. Organic Practice. 10.5 months aged in barrel. Vegan friendly.

### WINEMAKERS

Grant Taylor & Jen Parr.

### SERVICE

When Pinot Noir is served too warm or too cold, you may miss out on some of the subtler aspects of the wine. Open this bottle 2–3 hours before, if possible, at 14–16 °C. If is too warm put it in the fridge for 20 minutes.

### CELLARING

Enjoy it today and up to 2026.

### FOOD PAIRING

Entrée: Baby lettuce salad with goat cheese and strawberries.

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

Dessert: Pecan chocolate bread and butter pudding.

### NETFLIX PAIRING

The Snowman.

### SPOTIFY PAIRING

Flowers – Miley Cyrus.

### WHY WE CHOSE THIS

Collaborating with the Waitaki experts Jen Parr & Grant Taylor was a no-brainer for us for this wine. Use all your patience and cellar as long as you can for optimal drinking. Delicate, complex, divine.

RRP \$65

6

15



## COAL PIT 'TIWHA' PINOT NOIR 2021

### TASTING NOTES

Elegant and refined, the foundation Tiwha instantly captivates with a ripe perfume of red bramble berries, exotic Chinese 5 spice, and a savoury hint of wild thyme and porcini mushroom. Delicate, yet well structured tannin is supported by an oak finesse, framing the brambled palate flow with sweet yet savoury notes of roasted hazel nut, almond and dark spices. Evolution from time in the glass is rewarded.

### TECHNICAL INFORMATION

13% alcohol. Organic Practice. 10 months aged in barrel. Vegan & vegetarian friendly. 100% Pinot Noir grapes, hand harvested, clones; 115, 10/5, 777, 5. 20% whole bunch, 100% wild fermentation, 10 months in 28% new French oak.

### WINEMAKER

Anika Willner.

### SERVICE

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

### CELLARING

Typically some secondary character profiles will evolve after 3-4 years, while retaining fruit vibrancy. With careful cellaring flavours will age gracefully into more tertiary and complex characters, around 8-10 years old.

### FOOD PAIRING

Entrée: Chicken, cheese & corn sausage rolls.

Main: Prosciutto-wrapped pork tenderloin with crispy sage

Dessert: Chocolate mousse with cherry ripe truffle.

### NETFLIX PAIRING

Luther "The Fallen Sun".

### SPOTIFY PAIRING

David Kushner / Daylight.

### WHY WE CHOSE THIS

The Tiwha label is becoming a true icon of what Gibbston has to offer. After resting 18 months, it is now time to release this beauty. Warning, it is produced in tiny quantities and will sell out quicker than expected.

"Always impressed by this expression of Pinot from the CP team..., well made and youthful. Best drinking from 2025 through 2035. 95 Points / Outstanding" - Cameron Douglas MS.

RRP \$67

6

12

15



## WILD IRISHMAN 'KINROSS' PINOT NOIR 2022

### TASTING NOTES

Nose: Red fruits, berries and cherries on the nose with an underlying (initially) hint of smokey earth.

Palate: Lovely broad, sweet fruit palate, soft and generous with very fine tannins.

### TECHNICAL INFORMATION

13.5% alcohol. 100% de-stemmed. Gibbston, Kinross single 'Home' vineyard. Sustainable farmed. 11 months aged in barrel. Vegan & vegetarian friendly.

### WINEMAKERS

Alan Brady & Brian Shaw.

### SERVICE

If you open this bottle from 2023 to 2025, we highly recommend to do so 2-3 hours before, if possible at 14-16°C. From 2026, you can open this wine and it won't need any aeration.

### CELLARING

Enjoy it today or keep until 2032.

### FOOD PAIRING

Entrée: Pear salad with oregano, pinot noir glaze and warm walnut vinaigrette.

Main: Roast lamb served medium-rare with garlic and rosemary and wine sauce.

Dessert: Poached plums with pinot syrup.

### NETFLIX PAIRING

Uncharted.

### SPOTIFY PAIRING

Dreams - Fleetwood Mac.

### WHY WE CHOSE THIS

The Kinross Wild Irishman block, located a few metres away from our cellar door, is the source of grapes for one of Alan's latest single vineyard labels. This label expresses the delicate and intriguing personality of Gibbston Pinot Noirs and shows the classic depth that you expect in wines from Alan Brady and Brian Shaw.

RRP \$89

6

x2

12

x2

15







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

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### TASTING NOTES

Straw gold hue with a delicate fragrance and a touch of salinity. Food friendly palate weight and tropical notes. Elegant dry style Pinot Gris, nicely balanced by a refreshing Gibbston factor.

### TECHNICAL INFORMATION

12.5% alcohol. Organic certified. Single vineyard Pagan, Biogro certified. 16 year old vines.

360 bottles produced for Kinross. Whole bunch pressed, aged 4 months in neutral French oak.

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RRP \$60

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### WINEMAKER

Duncan Forsyth.

### SERVICE

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

### CELLARING

Enjoy it today or keep until 2024.

12

### FOOD PAIRING

Entrée: Oyster Kilpatrick.

Main: Seafood risotto & green peas.

Dessert: Lemon meringue pie.

### NETFLIX PAIRING

We Have A Ghost.

### SPOTIFY PAIRING

Cinderella / JKING.

### WHY WE CHOSE THIS

Our Liquid Gold sells out so fast every year, we thought ahead in 2020 and set aside some Special Reserve Pinot Gris so we could really experience the breadth of what our most popular Kinross wine can offer. Our friend Duncan Forsyth from Mt Edward winery crafted this stunning barrel fermented and aged Pinot Gris from the organic vineyard Pagan, located across the road from Kinross.



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## VALLI WAITAKI RIESLING 'SHUFFLE' 2018 - 2021

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We have included another fantastic shuffle bottle for you to enjoy carefully selected from our cellar. You will receive one bottle from 2018-2021 selected at random. These delicious Rieslings are beautifully balanced with fresh citrus, a stony freshness and salinity that gives the wine great length. These are fragrant, vibrant, mineral wines that the Waitaki is becoming legendary for. A Riesling lover's paradise.

Serve this wine at 8-10°C.

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RRP \$34.50 - \$55

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12

# KINROSS

# HARVEST CELEBRATION 2023

This year once again, our Harvest celebration was an immense success. We are delighted to have hosted a range of events that our guests enjoyed. From the thrilling Coal Pit heli tasting to the road trips through Burgundy and the United States, every experience was extraordinary. The Gibbston blind tasting showcasing the range of wineries throughout Gibbston and the release of the Wild Irishman 2022 vintage added a touch of anticipation and left us eagerly anticipating what 2023 has in store for us. Enjoy some of our favourite pictures from the events!

1, 2 & 5. Coal Pit heli tasting 3. Wild Irishman 2022 vintage release



4. Kinross 6, 7 & 8. Burgundy wine tasting





## VALLI GIBBSTON PINOT GRIS 2020

### 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

13% alcohol. Central Otago, Gibbston. Residual sugar 3 g/L (dry). Vegan & vegetarian friendly.

### WINEMAKERS

Jen Parr & Grant Taylor.

### SERVICE

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

### CELLARING

Enjoy it today or keep until 2024.

### FOOD PAIRING

Entrée: Salmon gravlax.

Main: Mushroom risotto.

Dessert: Buttermilk panna cotta.

### NETFLIX PAIRING

Perfect Family.

### SPOTIFY PAIRING

Silk Sonic Leave the Door Open.

### WHY WE CHOSE THIS

Grant Taylor offered us special access to his cellar, pulling out a wine close to our heart and even closer to Kinross, right over the fence! Drinking superbly now with some age in its side, this is a stunning Spring drop.

RRP \$45

12



## DISCOVERY SERIES 'ALEXANDRA' FUMÉ BLANC 2022

### TASTING NOTES

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

### TECHNICAL INFORMATION

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

### WINEMAKER

Pip Battley.

### SERVICE

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

### CELLARING

Enjoy it today or keep until 2025.

### FOOD PAIRING

Entrée: Entree: Chicken caesar salad.

Main: Mussels mariniere.

Dessert: Southern peach pie.

### NETFLIX PAIRING

Happy Gilmore.

### SPOTIFY PAIRING

Meghan Trainor - Made You Look.

### WHY WE CHOSE THIS

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

RRP \$50

12



## DISCOVERY SERIES VALLI 'FRONTIER' PINOT NOIR 2022

### TASTING NOTES

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

### TECHNICAL INFORMATION

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

### WINEMAKERS

Jen Parr and Grant Taylor.

### SERVICE

When Pinot Noir is served too warm or too cold, you may miss out on some of the subtler aspects of the wine. Open this bottle 2-3 hours before at 14-16°C.

### CELLARING

Enjoy it today or keep until 2027.

### FOOD PAIRING

Entrée: Asparagus with prosciutto and parmesan cheese.

Main: Ribeye steak with mushroom sauce and mashed potatoes.

Dessert: Molten chocolate lava cake.

### NETFLIX PAIRING

The Gentlemen.

### SPOTIFY PAIRING

Killing Time – City and Colour.

### WHY WE CHOSE THIS

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

RRP \$69

12

15



## COAL PIT BENDIGO PINOT NOIR 2021

### 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 PAIRING

The Kid Laroi / Savage.

### WHY WE CHOSE THIS

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.

Voted 95 points / outstanding by Cameron Douglas MS, this is one you need in your cellar.

RRP \$95

15



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

### TASTING NOTES

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

### TECHNICAL INFORMATION

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

### WINEMAKERS

Yoshiaki and Kyoko Sato.

### SERVICE

Open 1-2 hours before at 14-16°C.

### CELLARING

Enjoy it today or keep until 2030.

### FOOD PAIRING

Entrée: Roasted mushroom pot pie.

Main: Smoked beef short ribs.

Dessert: Chocolate and raspberry cake.

### NETFLIX PAIRING

Sniper: Reloaded.

### SPOTIFY PAIRING

Harry Styles - Late Night Talking.

### WHY WE CHOSE THIS

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

RRP \$69

15



## COAL PIT 'TIWHA' PINOT NOIR 2020

### 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. The transparency of Pinot Noir shows a true expression of an atypical year in Gibbston with poise and refined elegance.

### TECHNICAL INFORMATION

100% hand-picked Gibbston fruit. 75% de-stemmed, 10 months in 28% new French oak. Alcohol 13.5%.

### WINEMAKER

Anika Willner.

### SERVICE

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

### CELLARING

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

### FOOD PAIRING

Entrée: Whipped goat's cheese and herb flatbreads.

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

Dessert: Banoffee pie.

### NETFLIX PAIRING

How I Met Your Mother.

### SPOTIFY PAIRING

Peaceful Guitar by Spotify.

### WHY WE CHOSE THIS

The 2020 season was relatively cool for Gibbston, but will be forever remembered as a challenging vintage due to the significant restrictions at harvest due to the global pandemic. Careful attention to every aspect of the viticulture paid dividends and the vines carried fruit through to ripeness, balanced by good acidity and concentration.

RRP \$57

15





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## KINROSS SPECIAL RESERVE 'THE PIONEER' GIBBSTON PINOT NOIR 2022

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### TASTING NOTES

On the Nose: The bouquet opens with red fruits of fresh cherries and raspberries, savory dried herbs and violets.

On the Palate: Classic and restrained on the palate, the medium-bodied wine offers the addition of dark fruits and graphite flavors that conclude with fine-grain tannins and a bright finish.

### TECHNICAL INFORMATION

13% alcohol. Organic Practice. 10.5 months aged. Vegan friendly.

### WINEMAKERS

Grant Taylor and Jen Parr.

### SERVICE

When Pinot Noir is served too warm or too cold, you may miss out on some of the subtler aspects of the wine. Open this bottle 2-3 hours before, if possible at 14-16 °C. If is too warm put it in the fridge for 20 minutes.

### CELLARING

Enjoy it today and up to 2026.

### FOOD PAIRING

Entrée: Hearty beef tenderloin panzanella salad.

Main: Mustard and thyme pulled leg of lamb.

Dessert: Chocolate berry gateaux.

### NETFLIX PAIRING

Emily The Criminal.

### SPOTIFY PAIRING

Escapism - Raye feat 070 Shake.

### WHY WE CHOSE THIS

The team at Valli offered us the opportunity to craft a small amount of barrels for us, just eight. Jen Parr carefully selected what was going to be the first 'Special Reserve' Gold label. The result is incredible and ready to drink now.

RRP \$65

15



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## HAWKSHEAD BANNOCKBURN PINOT NOIR 'SHUFFLE' 2008 - 2015

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

You will receive one bottle from 2008 - 2015 selected at random. These wines are in their prime now, showing fantastic tertiary characteristics of a well-aged wine - truffle, leather and mushroom and cedar, overlaid across the beautiful fruit flavours. Open and enjoy.

There may be some natural sediment due to aging, so use a decanter or leave upright before opening to allow sediment to settle at the bottom before serving.

RRP \$150 - \$160

15





## VALLI BENDIGO PINOT NOIR 2019

### TASTING NOTES

Purple hue with an incredible floral fragrance and lifted fruit aromas of boysenberry and plum, followed by savoury notes of toasted almond, coffee, and cedar. Flavours of blackberry and cherry on the palate with nutmeg, mushroom, and earthy loam. The palate is voluminous and mouth-filling with silky tannins that build in the mouth giving a long, memorable finish.

### TECHNICAL INFORMATION

58% whole bunch, 30% new oak, 12 months in barrel. No fining or filtering. Vegan friendly. Alcohol 14%.

### WINEMAKERS

Jen Parr & Grant Taylor.

### SERVICE

Open this bottle 2-3 hours before at 14-16°C.

### CELLARING

Enjoy now or cellar until 2030.

### FOOD PAIRING

Entrée: Marinated sardines and harissa.

Main: Grilled eye fillet with mushroom dumplings.

Dessert: Mocha nut roll.

### NETFLIX PAIRING

Wu Assassin.

### SPOTIFY PAIRING

Klein Claim It.

### WHY WE CHOSE THIS

"Powerful yet refined, this is a quintessential Bendigo Pinot with a tangy freshness that comes from grapes grown at elevation. Lively and inviting still now in its youth, this wine will also go the distance and is worthy of cellaring for 12+ years." – Jen Parr.

An absolute class act from the Valli team that Bendigo lovers will love.

RRP \$115

15



## VALLI BANNOCKBURN PINOT NOIR 2017

### TASTING NOTES

This wine has aromas both intriguing and complex: fresh berry, wild game, gun smoke, baking spice and wild thyme. The palate is long and bright with cherry, blackcurrant, cardamom, and delicious savoury undertones. Silky fine tannins complement the vibrant acidity, giving the wine length and memory. This wine is drinking beautifully at release and will continue to do so for at least a decade.

### TECHNICAL INFORMATION

100% single vineyard Pinot Noir fruit, 25% whole bunch, aged in French oak (27% new) for 11 months. Sustainable practices vineyard site. No fining or filtration. Vegan friendly. Alcohol 13.5%.

### WINEMAKERS

Jen Parr & Grant Taylor.

### SERVICE

Open the bottle at least 1-2 hours before if possible at 14-16°C.

### CELLARING

Enjoy it today or keep it until 2029.

### FOOD PAIRING

Entrée: Avocado soup with citrus shrimp relish.

Main: Mediterranean braised lamb shoulder.

Dessert: Swirled meringue with blueberry sauce.

### NETFLIX PAIRING

Blade Runner 2049.

### SPOTIFY PAIRING

Priest Nothing Feels Natural.

### WHY WE CHOSE THIS

This incredibly fragrant and elegant wine is from a relatively cool site in Bannockburn in a cool growing season resulting in a wine with great tension and incredible layers of red fruit, spice and earth. It's been in our cellar for a few years now, adding complexity and character.

RRP \$145

15





## WILD IRISHMAN 'ALEXANDRA' PINOT NOIR 2022

### TASTING NOTES

Nose: The fruit on the nose is plentiful but there's that "other" element - washed river stones. Minerality is hard to rationalise. But for us, its real, we can taste it!

Palate: Initial softness on entry, good fruit weight flowing into a long, quite juicy finish.

### TECHNICAL INFORMATION

13.5% alcohol. Alexandra, single vineyard. Sustainably farmed. Vegan & vegetarian friendly.

### WINEMAKERS

Alan Brady & Brian Shaw.

### SERVICE

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

### CELLARING

Enjoy it today or keep until 2027.

### FOOD PAIRING

Entrée: Tuna tartare.

Main: Prosciutto wrapped pork tenderloin with seasonal roast vegetables.

Dessert: Chocolate brownie with vanilla ice cream.

### NETFLIX PAIRING

The Lincoln Lawyer.

### SPOTIFY PAIRING

Mother - Megan Trainor.

### WHY WE CHOSE THIS

One characteristic which sets Alexandra Basin Pinots apart we think, is minerality. Now the concept of schist rocks and sandy gravels being detectable in the taste of wine is hotly debated by some scientists and wine writers. But we believe a "stony mineral" character underpins Alexandra Basin Pinots and provides tautness at the finish of the wines. When the season and winemaking get it right, the flinty flavours and aromas combine with tannins and acid to give texture and length that is a sub-regional hallmark.

RRP \$79

15



## WILD IRISHMAN 'DOCTORS FLAT' PINOT NOIR 2022

### TASTING NOTES

Nose: Dark cherries and a fruit compote of herbs and berries.

Palate: Complex Pinot Noir. Fills the mouth with rich, many layered flavours and fine but forceful tannins. Very Bannockburn in structure this is a big wine which combines power and grace. A keeper that will reward cellaring.

### TECHNICAL INFORMATION

13.5% alcohol. Bannockburn, single vineyard. 100% de-stemmed. Sustainably farmed. 11 months aged. Vegan & vegetarian friendly.

### WINEMAKERS

Alan Brady & Brian Shaw.

### SERVICE

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

### CELLARING

Enjoy it today or keep until 2035.

### FOOD PAIRING

Entrée: Stuffed pepper with goat cheese & walnut sauce.

Main: Pork chops with cherry sauce.

Dessert: Shamrock shake.

### NETFLIX PAIRING

The Recruit.

### SPOTIFY PAIRING

World on Fire - Nate Smith.

### WHY WE CHOSE THIS

This wine is crafted with organically sourced grapes from the Doctors Flat vineyard, which is located at one of the highest altitudes in Bannockburn. The high altitude provides an uplifting acidity, which is complemented with juicy black fruit and intriguing spices.

RRP \$89

15





# NOTES



## MAGNUM

WHEN IT COMES TO WINE,  
BIGGER IS DEFINITELY BETTER

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Not only do magnums act as amazing centre pieces to any worthy celebration, they also hold a list of benefits to ensure your prized wine is in optimal condition when it is opened.

Did you know that storing wine in a magnum bottle can slow down its aging process? That's because the bigger size and smaller surface area help preserve its flavour and allow it to develop more complexity over time.

Keep in mind: not every wine comes in magnum size, which makes those that do extra rare and exclusive. If you happen to stumble upon a wine you love in a magnum bottle, make sure to snag it for your cellar!

Contact your Wine Advisor or email [wine@kinross.nz](mailto:wine@kinross.nz) to order your magnums, salute!



**KINROSS**

# CORPORATE GIFTING

Let us take the stress and organisation away from you this year with our extensive array of corporate gift possibilities.

## THE GIFT WITH LONGEVITY – A WINE CLUB MEMBERSHIP

Perfect for an end of year bonus, Wine Club membership is a thoughtful gift that supports our local winegrowers and continues giving throughout the year... with four seasonal deliveries to their door!

- 3 bottle mixed selection delivered four times a year = \$596
- 6 bottle mixed selection delivered four times a year = \$1,100
- 12 bottle mixed selection delivered four times a year = \$2,100

## A GIFT THAT IS A SHOW STOPPER – GIFT BOXES

Our wineboxes are the perfect incentive reward or Christmas gift for key clients or staff.

Each case of 6 bottles has individually wrapped bottles and an option to include a personalised card.

- Order a 6 bottle case of Kinross current vintage wine.\*
- Order 13-36 bottles and receive 5% off
- Order 37-72 bottles and receive 7.5% off
- Order 73-240 bottles and receive 15% off

\* Whites and reds (you can specify if you prefer just one).



## Q&A WITH DAVID GIANNUZZI

Meet David, one of our passionate and knowledgeable Senior Wine Advisors. Having moved over from Australia for a better work life balance, David has jumped headfirst into our world of wine. Eager to learn and share his knowledge, stories and passion with everyone who walks through the door, David is one of the team's superstars.



### WHERE ARE YOU FROM?

Sydney, Australia.

### WHY DID YOU CHOOSE A CAREER IN WINE?

I think the key reason is because wine has always been a part of my life. Growing up in an Italian family, I became accustomed to there being wine on nearly every family lunch and dinner table. It was such an essential part of family meals and time spent together. I think that then naturally fostered an interest in and passion for wine. I also like telling stories, and the stories we have at Kinross to tell about the wines, people and places are the best there are.

### WHAT HAVE BEEN YOUR CAREER HIGHLIGHTS?

The opportunities to meet, converse and experience wine with all the amazing people behind the wines here are definite highlights. However, the one moment that stands out would be co-hosting the Coal Pit Heli Tour Experience as part of our 2023 Harvest Celebration. A truly memorable experience.

### WHAT ARE YOUR GO TO WINES?

Central Otago Pinot Noir for sure. We are very spoiled for choice here. I am known for being quite the fan of the Kinross 'The Pioneer' Central Otago Pinot Noir. It really is just such a great all-rounder of a wine. Outside of our own wide selection I do also love Italian reds, particularly Chianti Classico and the wines from my family's home region of Puglia.

### WHY DO YOU LOVE CENTRAL OTAGO?

There are way too many reasons to list, but a key reason that I keep thinking of is 'Seasonality'. I absolutely love how each season truly has a different look, feel and vibe and that there is never any shortage of things to see and do.

### BUCKET LIST WINE DESTINATION?

Again, so many choices! My answer to this has continuously changed over the last couple of years too. But right now, I'd have to say that Burgundy is at the top of my list. The more enamoured I become with Pinot Noir, the more I am drawn to the idea of visiting the grape's traditional home.

# KINROSS

DESTINATION WINE

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