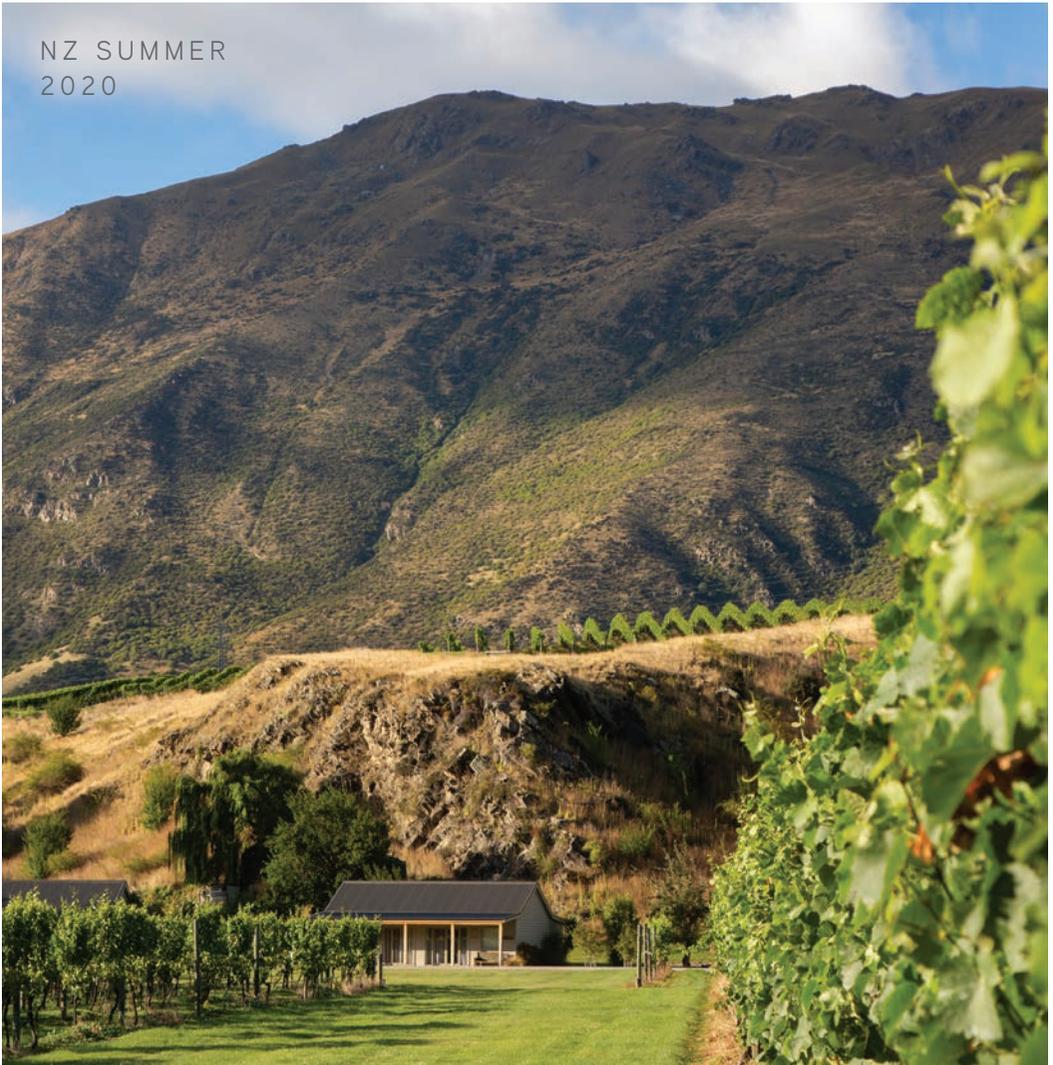




THE
WINE CLUB
KINROSS

NZ SUMMER
2020







DEAR WINE CLUB,
WELCOME TO
Summer

I hope you and your family are well.

Another season has rolled by, so as promised, enclosed is your New Zealand Summer Wine shipment! One of the magic things about Central Otago is how defined the seasons are. It really does feel like at the end of a season we close a chapter of a book and entering another, filled with different characters, activities and interactions with our stunning mountain environment.

This year has felt like a bit of a time warp, it's hard to believe it's the end of the year already. Like you I'm sure, our fingers are crossed for some kind of viable vaccine that will mean 2021 has more certainty.

We've been keeping very busy in Gibbston – we have wildflowers currently being planted between vineyard rows, and beehives moving in, all to add to our vineyard biodiversity in our pursuit of sustainability. Our focus is firmly on minimising our footprint, encouraging regeneration and minimising sprays – all small steps to help protect the beautiful landscape we call home and that produces our liquid gold.



One of our main goals with our wine club is to keep finding rare and exciting wines for you to enjoy. Every season, we want to take you on a journey of discovery with us... as we introduce you to new blends and expressions of old favourites, new vineyards, international varietals, aged wines dug deep from our collection and exclusive releases from your favourite winemakers. Sourcing these for you is 100% the most favourite part of my job!

So, to deliver on our promise, we have been working hard behind the scenes to pull together a new range of wines to share with you. Some might be new wineries for you, some more familiar yet experimenting with new winemaking techniques. All will take you on a journey of discovery that we think you will love. This new range is called the Kinross Discovery Series.

“Every season, we want to take you on a journey of discovery with us... As we introduce you to new blends and expressions of old favourites, new vineyards, international varietals, aged wines dug deep from our collection and exclusive releases from your favourite winemakers.”



In each wine shipment from now we hope to include Discovery Series wines alongside our partner wines selections. Each shipment now will contain current vintages, rare cellared vintages, our stunning five wine partner range, and a couple of exciting, new Discovery Series wines. I have absolutely loved sourcing these beautiful wines for you to try, and I have some exciting contenders in the wings ready for future shipments. Bring on the fun!

SUMMER 2020

Please find enclosed your New Zealand Summer 2020 membership selection. This shipment contains:

1. Your carefully selected bottles from the talented winemakers working with Kinross from our beautiful region
2. A letter from Grant Taylor discussing the trials and tribulations of the 2020 season
3. Wine Tasting notes for the bottles included! These include our popular Netflix and Spotify recommendations for the wine pairings too. Give them a go – it's fun!
4. A wee gift for you – some Kinross wine cellar tags to help you keep track of your collection. Enjoy!

The wine tasting notes enclosed include all our club shipments this quarter. As you'll see, there are some incredible aged and rare wines available in the 6 and 12 bottle shipments. The Valli Taimana is an absolute start in here, as is the Discovery Series Coxs' Vineyard 2016 Pinot Noir. If you aren't receiving those bottles you can still order these as a wine club member.

We also have a very exciting exclusive New Zealand pre-release offer coming your way... keep an eye on your email. It's going to be perfect for the summer season, toasting a happy farewell to 2020!

Enjoy your selection and please do get in touch if you have any questions – I am available on phone +64 (0)21 544 731, or email: thomas@kinross.nz

Kind regards

Thomas Moschetta

Cellar Sales & Wine Club Manager



2020 VINTAGE

report

A WINE HARVEST TO BE REMEMBERED AMONG THE BEST.
NOTES FROM GRANT TAYLOR, VALLI WINE.

It is October: pruning has just finished and we begin to think of the upcoming harvest, 2021. Will we glide through spring frost-free? Will we have settled weather over flowering giving us the desired quantity of fruit? Will the summer be warm and autumn dry giving us the desired quality of fruit?

At the same time the mind looks forward, it can't help but look back at the last vintage as a reference. So, the other question is: Will we have to harvest again under government restrictions around a virus?

A look at the 2020 Growing Season and Harvest

2020 will be one of those more easily remembered vintages, not just because of the nervousness surrounding Covid-19 but also because of the nervousness over summer. The growing season was cooler than average in Otago and by late March we were wondering if our fruit would ever reach desired ripeness levels before the season ended.

Then came April and May. It would be impossible to dream of a better autumn for winemaking: six weeks of warm, dry, frost-free weather. The grapes had all the time needed to fully ripen.

Our last day of harvest was May 9th. My memories of that day are of discarded jackets, sweaters, shirts, even singlets hung on posts at the end of the row by mid-day and the thermometer reading over 20°C. Oh, for harvest conditions like those again...minus the virus of course.

The cool summer, particularly at the start, had the effect all summers like that have: slower cell division giving us smaller berries. Consequently, the total yields for all of Central Otago wineries were 28% lower than the previous year, even including new vineyard plantings coming on stream. Those lower yields also helped make it easier for what we had to ripen.





Expect concentrated and age-worthy Pinot Noirs

We know from experience with crops like this that the 2020 Pinot Noirs will be concentrated and very age-worthy. I say “from experience” as opposed to actually tasting, because at this time of year it isn’t really possible to taste and accurately understand the wines. They are “fizzy” - they have a lot of spritz as the warmer weather we are getting now has kicked off the second fermentation: the conversion of malic acid to lactic acid, or malolactic fermentation (called malo or MLF in winemaker speak).

I know this but yet it never stops me from going into the barrel cellar with a “wine thief” and tasting glass in hand to see what there is to be seen, which is nothing really enlightening at the moment, but at least the curiosity has been satisfied.

The Malolactic Fermentation is usually finished by about late November so there will be no further reports on the 2020 Pinot Noirs until

early in the new year. But that doesn’t mean no more newsletters, at the moment we are preparing to bottle Riesling and Pinot Gris from last year and as good as the reds are, the whites are spectacular. My come away thought from this vintage - and a surprising one - is the Waitaki Valley’s potential for whites. More than ever I believe this is the region that will produce the country’s greatest wines.

To sum up the Waitaki:

“Curiosity leads us to great places, but patience is needed once there.”

Thanks for being on this journey with us and there is a lot more to see yet.

Grant Taylor
Valli Vineyards



FROM THE KINROSS *Kitchen*

ENJOY THIS RECIPE FROM OUR HEAD CHEF PETE FRANKLIN

PAN-FRIED MONKFISH, YELLOW LENTIL DAHL AND MINT YOGHURT

Serves 4

This beautifully fragrant dahl gives a great touch of spice without overpowering the delicate flavours of any fresh white fish. I have chosen monkfish for a little added texture but any white fish will work perfectly so just take a look what your local fish counter has to offer.

TIPS

When cooking your dahl don't be afraid to use more or less stock, the absorption rate can differ and it is the consistency of the lentils that you are checking for.

When cooking the fish, be sure not to cook too much at one time overcrowding the pan. If needed, cook in stages cooking any thicker pieces first and keep warm on a tray in the oven.

Cooking extra dahl is never a bad idea, it can be easily frozen or chilled and re-heated. It makes a great base for other meals. For a vegetarian option, try topping with some grilled halloumi.



INGREDIENTS

Dahl

500g yellow lentils
1 large ripe tomato
2 tsp ground cumin
2 tsp ground coriander
2 tsp mild curry powder
1 tsp ground ginger
1 tsp turmeric
2 tsp salt
1 large onion (finely diced)
25g garlic (grated)
10g fresh ginger (grated)
1 medium red chilli deseeded
& finely chopped
800mL vegetable stock
(kept hot)
150g cherry tomatoes
2 large handfuls fresh spinach
Salt & Pepper to taste

Fish

600g fresh monkfish fillets
50g butter
5g flour
Salt & Pepper
Vegetable or Canola oil

Yoghurt

100mL yoghurt
Zest & juice of ½ lemon
Small handful of mint
Salt & Pepper to taste

Wine Pairing

Hawkshead Pinot Gris 2020

METHOD

Make the yoghurt first by finely chopping mint and mixing with all other ingredients, leave in the fridge to infuse.

Soak the lentils in cold water for 30 minutes then drain.

Blanch the tomato in boiling water for a few seconds, cool, peel and dice.

In a large heavy based pan over a medium heat, add a dash of olive oil. When hot, add all the dry spices and salt and stir to release aromatics (if it looks like it may catch, add a little water to loosen).

Stir in the diced tomato, onion, garlic, ginger & chilli. Cook for another 5 minutes to create a thick sauce (again add a little water if needed).

Add the lentils and cook for another 5 minutes coating evenly with the spice mix.

Pour in 1/3 of the warm stock and stir until fully absorbed, continue to add a little stock at a time allowing the lentils to absorb each time as if making a risotto, once all the stock has been used, the lentils should be soft and have a smooth consistency. Be sure to check your seasoning and add more salt/pepper if needed.

Keep warm while preparing the fish.

For the fish, season the flour with salt and pepper then use it to coat the fillets, dusting off any excess.

Place a large frying pan over a high heat and add enough oil to coat the bottom of the pan. Add a knob of butter and as soon as it begins to sizzle, add the fish fillets. Cook for 2-3 minutes until golden on one side then flip, reduce the heat and cook for a further 2-3 minutes basting with the butter. If your fillets are very thick, you may need to place them in the oven for a few extra minutes, the fish should feel firm to the touch.

To serve, stir the spinach and cherry tomatoes through the dahl. Divide between serving plates, top with your fish fillets and garnish with a few spoonful of yoghurt.



KINROSS DISCOVERY SERIES

Exclusive to Kinross Wine Club
members

—

Exclusive releases from
wine partners

—

Introductions to new vineyards

—

International varietals we know
you'll love

—

Cellared rare Central Otago wines

—

New blends and expressions of old
favourites

—

Available in limited quantities

—

New wines added to the series
each quarter. Head to our website
for more information, or email
wine@kinross.nz



TASTING AND PAIRING

notes

NEW ZEALAND SUMMER 2020 WINE SELECTION

This list details the full wine club shipment for 3, 6 and 12 bottle memberships. If you see any bottles you would like to order in addition to your shipment, please get in touch via email

to order or upgrade your membership. Prices and order form are on the sheet included. We are so excited to share these stunning wines with you! – Thomas

SHIPMENT KEY:

 12 Bottles

 6 Bottles

 3 Bottles





COAL PIT ROSÉ (PINOT NOIR) 2020

12 6 3

New release. Very last bottles, exclusively accessible to the Kinross Wine Club.

Notes: Dry style with fragrant aromatics

Palate: Crisp flavours of pomegranate, fresh strawberries and crème brûlée

Technical information: 100% Gibbston Pinot Noir fruit, Residual Sugar = 2 g/L (dry). Only 418 cases produced in 2020

Winemaker: Anika Willner

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

Cellaring: Today to 2022

Food pairing: Feta, spinach, mint, and quinoa tartelettes

Netflix Pairing: The Ranch

Spotify Playlist Pairing: Candy Store by Kiera Raine Anderson

Why we chose this: This great Rosé is going to be sold out before the beginning of Summer because of the small production. We really want you to try this wine, and if you like it, be quick to order more online.



DISCOVERY SERIES - KINROSS X COX'S VINEYARD GIBBSTON PINOT NOIR 2016

12 6 3

Limited edition. Strictly reserved for the Kinross Wine Club. Serial Number on the bottle. Library wine. Our first 'Discovery series' label in collaboration with Leah and Simon Cox.

Notes: Bright fruit and spice aromas

Palate: Savoury flavours that have developed well with age. A nicely balanced texture with smooth tannins and fresh acidity

Technical information: 100% Pinot Noir fruit from Gibbston on the Cox's Vineyard (just above Kinross). 28% whole bunch and 28% new oak

Winemaker: Jen Parr from Valli

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

Cellaring: Today to 2023

Food pairing: Cumin-scented lamb skewers with eggplant raita

Netflix Pairing: Enola Holmes

Spotify Playlist Pairing: fireplace jazz (Playlist by Aliza Schuler)

Why we chose this: Leah and Simon Cox are our closest neighbours in Gibbston. They produce some of the finest single vineyard wines Central Otago has to offer, shown in 2018 when a wine made solely from their fruit won the Pinot Noir Gold Trophy at the IWSC. It's our absolute privilege to bring to you this Cox's Vineyard wine which is a true representation of Gibbston Pinot Noir at its best.



VALLI WAITAKI PINOT NOIR 2018

12 6 3

Robert Parker, Wine Advocate
score: 94/100pts

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

Palate: 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. The warmer growing season resulted in a solid fruit set and an early start to harvest with all clones delivering brilliant, healthy clusters. 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

Technical information: 100% fruit from Waitaki – 20% whole bunch – 10 months in (30%) French oak. Limestone-based soil spread through river gravels. Maritime influenced.

Winemakers: Jen Parr & Grant Taylor

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

Cellaring: Today to 2030

Food pairing: Whole baked snapper with Greek potato salad

Netflix Pairing: Hot Fuzz

Spotify Playlist Pairing: Dark folk & 70's

Why we chose this: Little Burgundy of Otago. Limestone soils, quintessential pinot expressions. So very, very good.





KINROSS X VALLI ORANGE PINOT GRIS 2019

12 6

A Kinross exclusive and very first Valli x Kinross collaboration. This is a limited edition, only 1,100 bottles were produced. Strictly reserved to the Kinross Wine Club. Serial Number on the bottle. We are so excited to present to you this very unique wine!

Notes: The wine has an attractive pale peach hue with a slightly misty tinge adding to the aura of the wine. There is a saltiness to the nose reminiscent of the sea with tangerine and citrus zest adding to the freshness

Palate: The wine has a delicious tartness much like freshly squeezed orange juice that is complimented by smokey/salty tamarillo notes adding an earthiness and complexity. The energetic palate is focused with soft tannin encapsulating the apt acidity giving a hint of creaminess to the impressive length

Technical information: The Pinot Gris grapes came from a small vineyard on Grant's Road near the Otiake River, a tributary of the Waitaki River in the Waitaki Valley, North Otago. The soils have the influence of glacial wash, and limestone and are a bit heavier than the gravelly soils found in the vineyards nearer to the village of Kurow. The harvest was small in volume with just under 1t/ha and tiny bunches weighing 50g on average. The grapes were hand-harvested on the 9th of May and were 100% destemmed into a 2000 litre open top fermenter. The ferment had minimal cap management with one daily punch-

down during fermentation and a gentle cap wet the rest of the time on skins which was a total of 19 days. The wine was pressed in a small basket press with no press cuts and aged in old pinot barrels for 10 months. The wine was bottled without fining or filtration; as such, some natural sediment may occur

Winemakers: Jen Parr & Grant Taylor

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

Cellaring: Today to 2023

Food pairing: Take away sushi night!

Netflix Pairing: Back to the Future

Spotify Playlist Pairing: skin contact (playlist by SALMAZERREI)

Why we chose this: Grant had a lengthy discussion earlier in the year with Thomas about how Pinot Gris Orange wine was the perfect way to show the beauty of sub-regions. He asked Thomas about whether our wine club would be interested in trying a Valli- Kinross Waitaki Orange collaboration. Thomas – who is a real fan of the Pinot Gris Orange from Gibbston – immediately said YES! Here is the result. This 100% Waitaki wine is very limited in quantity, with only 1,100 bottles for the 2019 vintage. Unfortunately we couldn't produce this wine in 2020, so if you open it and are a fan, be quick to reorder more!



KINROSS 'LIQUID GOLD' PINOT GRIS 2020

12 6

New release. Exclusive to members.

Notes: Fragrant with ripe pear, melon, peach, apricot, red apple and a hint of beeswax

Palate: Full entry with tropical fruit and baked pear. Mouthfilling with bright acidity and balance and a long mineral finish

Technical information: 100% Gibbston fruit (from our vineyard). The Pinot Gris was hand harvested on the 9th of May 2020. Aged in stainless steel tank. The fermentation was stopped retaining a touch of residual sugar

Winemaker: Pip Battley

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

Cellaring: Today to 2021

Food pairing: Thai green chicken curry / Meringue & berry layer cake

Netflix Pairing: Happy!

Spotify Playlist Pairing: floriations (Playlist by FLORALICIOUS)

Why we chose this: The 'Liquid Gold' is one of our signature wines. Growing on the top block on the Kinross vineyard, we are very proud of the third vintage harvested by our own Kinross team during lockdown. A special wine that we love sharing with our friends and family.



HAWKSHEAD 'FIRST VINES' PINOT NOIR 2019

12 6

A Kinross Wine Club only release, exclusive to members.

Notes: The aromatics invite an intriguing sensory journey of bright red fruits, violet, wild herbs and earthiness

Palate: The mineral-driven palate deliciously accentuates sweet, vibrant red currant, dried herbs with a hint of spice and elegant rose-hip notes. This young wine shows excellent concentration. Refined acidity and ripe, silky tannins lead to a long finish

Technical information: 100% Pinot Noir fruit from Gibbston. Whole bunch: 38% - Time in barrel: 10 months (50% new French oak)

Winemaker: Dean Shaw

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

Cellaring: Today to 2028

Food pairing: Lamb with carrot & fennel salad

Netflix Pairing: Home Alone

Spotify Playlist Pairing: White Christmas with Sinatra

Why we chose this: A brand new release that we were able to nab the complete production of for our wine club! 2019 is producing incredible wine from Gibbston and this is no exception. A treat for Christmas.



WILD IRISHMAN 'DOCTORS FLAT' PINOT NOIR 2019

12

Limited edition. Strictly reserved for the Kinross Wine Club. Officially sold out. Last bottles are included in this December 2020 shipment. The 2020 vintage pre-order will be available soon.

Notes: Dark cherries and maybe plums on the nose with a hint of thyme and spice

Palate: Soft, velvety fruit expanding to fill the mouth with very fine tannins woven into the fruit to give a tight lingering finish

Technical information: 100% Bannockburn fruit (from the 'Doctors Flat' Vineyard). The name Doctors Flat remains something of a mystery, as there was no resident doctor in Bannockburn. The name appears in other mining areas and one possible explanation is that miners suffering from toothache would visit 'the doctor'- the proprietor of the local sly grog

shop or hotel - to obtain a bottle of 'painkiller'

Winemaker: Alan Brady

Service: Open the bottle at least 2 hours before if possible at 14-16°C

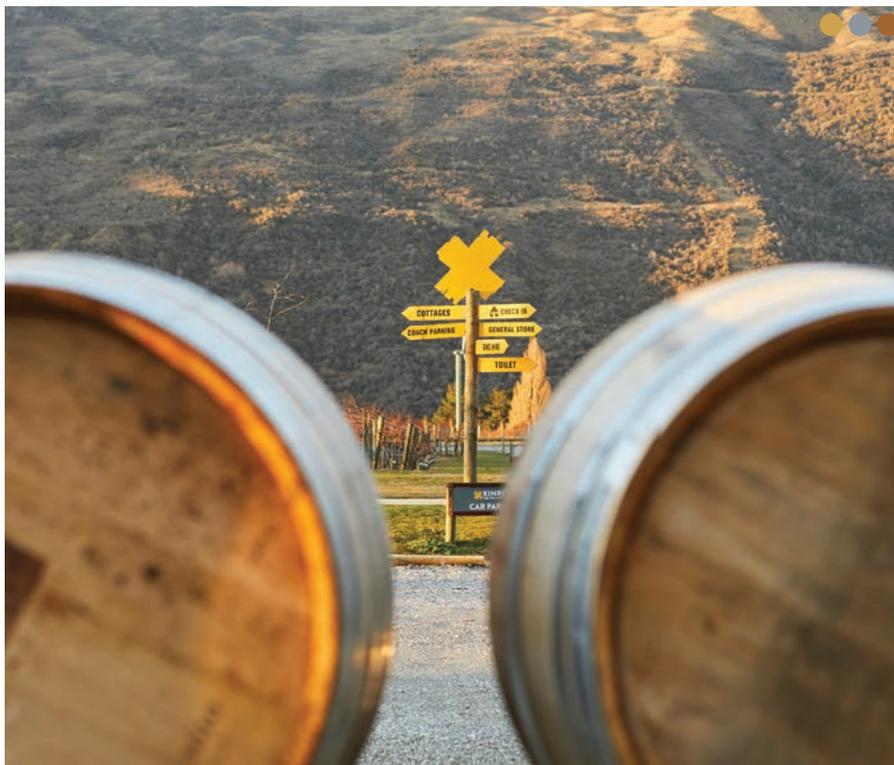
Cellaring: 2020 to 2030

Food pairing: Chocolate brownies with dried raspberries

Netflix Pairing: Burnt

Spotify Playlist Pairing: Food & company 2020 summer

Why we chose this: The very first vintage of the 'Doctor's Flat' label, with the midas touch from Brady yet again.





COAL PIT 'TIWHA' PINOT NOIR 2018

12

Notes: Dark red fruits and cranberry

Palate: Integrated tannins finely balanced by a minerality typical of the Coal Pit vineyard. Showing good palate tension and linear length

Technical information: 100% Gibbston fruit (from the Coal Pit Vineyard). 100% destemmed, 12 months in 40% new French oak

Winemaker: Anika Willner

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

Cellaring: Today to 2025

Food pairing: Aperitif, Charcuterie board, caramel & hokey pokey tarts

Netflix Pairing: Crazy. Stupid. Love

Spotify Playlist Pairing: Sweet Soul Sunday

Why we chose this: Amazing value for money, first vintage for Anika as head winemaker. The 2018 vintage stock is getting low, so Thomas wanted to make sure you can enjoy more of the 2018 before it runs out. Or perhaps try cellaring this bottle to see how it will age beautifully.



TAIMANA (VALLI) WAITAKI PINOT NOIR 2013

12

Limited edition, only 500 bottles available. Strictly reserved for the Kinross Wine Club. Library wine.

Bob Campbell: 95/100pts

Raymond Chan: 19/20pts

Notes: Dark-red berry and plum fruit entwined with a layering of dried herbs, undergrowth and mushrooms

Palate: Flavours of savoury dark red berries and plums melded with complex and integrated notes of dried herbs, undergrowth, truffles.

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

Winemaker: Grant Taylor

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

Cellaring: Today to 2023.

Food pairing: Marmalade and whiskey glazed ham

Netflix Pairing: The Revenant

Spotify Playlist Pairing: Unique Vibes

Why we chose this: Thomas from Kinross had the chance to purchase the very last bottles accessible in the world. Waitaki is a very special place for us and we wanted to make sure you can try a 7 year old Pinot Noir from here, produced by the Vallilima himself. What an opportunity! The front label was designed by the renowned New Zealand artist Shane Cotton.



KINROSS 'THE PIONEER' WAITAKI PINOT NOIR 2019

12

Exclusive to members. Limited edition. Serial number on the bottle.

Notes: Aromas of cherry and raspberry

Palate: Light red fruit aromas of red cherry and plum. Very fine tannins and nice touch of acidity offering a beautiful length

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

Winemakers: Jen Parr & Grant Taylor

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

Cellaring: Today to 2025

Food pairing: Smoked trout with pea shoots and spring onions

Netflix Pairing: Suits

Spotify Playlist Pairing: Fresh and Clean (by CARLAHAYDEN)

Why we chose this: The 'Kilted Pioneer' became 'The Pioneer' and we changed the design of our label. Please let me know if you like it! Jen and Grant had the pleasure to craft 620 bottles of that beautiful and rare Pinot Noir!



KINROSS 'THE PROSPECTOR' ALEXANDRA CHARDONNAY 2019

12

Exclusive to members. Limited edition. Serial number on the bottle.

Notes: White peach, apricot, nectarine and pear with nougat, creamy cashew and biscotti notes

Palate: 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: 100% Chardonnay fruit from Alexandra. The wine was aged in oak for 9 months and the overall new oak portion is 30%

Winemaker: Pip Battley

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

Cellaring: Today to 2022

Food pairing: Four Cheese Mac and cheese or just Buttery Popcorn

Netflix Pairing: Burnt

Spotify Playlist Pairing: nutmeg (playlist by Duygu Nahum)

Why we chose this: We are very excited, as this is our very first Chardonnay! Coming from a stunning vineyard in Alexandra (Central Otago). Our winemaker Pip Battley did a fantastic job. Only 720 bottles were produced in 2019.



HAWKSHEAD PINOT GRIS 2020

12

New release.

Notes: The wine displays pear, citrus fruit and sweet spice

Palate: The dry style Pinot Gris shows an impressive fruit sweetness, you will enjoy the long lingering, refreshing finish

Technical information: 100% Pinot Gris fruits from Gibbston and Lowburn. Residual Sugar = 2 g/L (dry). 90% fermented in stainless and 10% on old oak barrels.

Winemaker: Dean Shaw

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

Cellaring: Today to 2023

Food pairing: Asparagus, chicken, egg and new potato salad

Netflix Pairing: Bean Movie: The Ultimate Disaster

Spotify Playlist Pairing: Deep Dream: Downbeat (by Unique Playlist)

Why we chose this: This is the brand new vintage of Hawkshead Pinot Gris. Quite unique, Dean Shaw is using some oak, offering a beautiful texture to that wine. Not common, give it a try and let us know what you think about it!



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