



THE
WINE CLUB
KINROSS

NZ SUMMER
2021 / 2022





DEAR WINE CLUB,
WELCOME TO
Summer

Each day now, the sun seems warmer, the evenings longer, the need for sunglasses higher.... summer is here early this year!

We have been busy with a number of fun events – Jan Preston Piano Blues maestro welcomed in the season of Sunday live music with a bang. The last of our comedy shows wrapped and our Wine O’Clock monthly tasting series has been really popular.

Covid fatigue is real, so I don’t really want to dwell too much on it all – as I write this, the goal posts are constantly changing as to what we can hope for and what seems realistic in regards to opening back up... all we can hope now is that the next time I’m in touch we are looking at a much better picture.

In this booklet, we introduce to you some of the Rising Stars of our Central Otago wine community. Some of these hail from our wine partners – and as you’ll see, they are worthy of a mention, accolades abound. But we know that the talent in this region spans wider than



our stable, growing fast with so much talent worthy of recognition and support. So, we decided to launch a Rising Star Program, exclusive to wine club members, to help give support to talented individuals who are making unbelievable wine.

Our first Rising Star we'd like to introduce to you is Donald van der Westhuizen of Moko Hills, Bendigo. Donald is an ecologist who turned his passion for the landscape, the soil and wildlife to wine – a symbiotic relationship that, when combined with multiple seasons winemaking here and abroad, has produced stunning Bendigo wine with both a conscience and an eye on the future. His

Moko Hill's label had its inaugural release this season, and initial tastings of his Chardonnay and Pinot Noir have blown away our team. Donald is a familiar face in Gibbston, he makes his wine at Coal Pit, has worked at Valli, and is a friend of mine whose talent I knew was destined for big things.

We wanted to shine a spotlight on local talent that we think is worthy of the cause and one to keep a keen eye on in the future. We hope you enjoy it!

You'll also see in the wine selection we've added a 15 bottle Pinot Noir only membership. Driven by customer requests, its been building in the background for a while but with now

close to 50 members its time to let you all in on the beauties being pulled out of the cellar for these fine folk. If it sounds like you please just let us know!

WHAT'S IN THIS SHIPMENT?

Summer is on the way, so your selections include a range of refreshing wines we think you'll love for a beach picnic or warm summer evening spent in a hammock.

Three, six, 12 and 15 bottle members will get a chance to sample some Moko Hills magic, with a mix of Chardonnay and Pinot Noir heading your way. Remember you have access to so much more than your selection on our online store, so if you like Donald's wine, please do support him and get your stocks filled for summer. It won't last!

Wild Irishman's 2020 Macushla Pinot Noir is a star of the six, 12 and 15 selections. As Cameron Douglas MS recommends, cellar it if you can...as it will be sublime in five years!

Three and 12 bottle members will be delighted to see a return of the Discovery Series Valli 'Winemakers' Pick' Central Otago Pinot Noir,

a bottle that so many fell in love with earlier this year (which seems forever ago now doesn't it!)?

Hawkshead kindly produced for us an exclusive 'Kinross Series' Pinot Gris 2020, a single vineyard Gibbston beauty grown on the terrace above us, just metres from our cellar door. 12 bottle members will get a chance to enjoy this.

As usual, remember all bottles in this booklet are available to you, even those not in your shipment. Just get in touch to order – I am available on phone +64 (0)21 544 731, or email: wine@kinross.nz I also love helping members build their collections, source rare wine or give tips and tricks about cellaring. It's all part of the service!

Thank you again for your support.

Kind regards

Thomas Moschetta
Cellar Sales & Wine Club Manager



HAWKSHEAD

Summer release

PERFECT FOR THE FRIDGE
THIS SUMMER



Come enjoy these at our Cellar Door or Bistro
this summer. Order online at www.kinross.nz



FROM THE KINROSS *Kitchen*

ENJOY THIS RECIPE FROM OUR CHEF PETE FRANKLIN

SALTED CHOCOLATE DELICE

This decadent chocolate number is silky, salty and will absolutely satisfy that chocolate craving. Serve with toffee tuile, freeze dried raspberries and whiskey whipped cream for the ultimate treat. How good!

INGREDIENTS

640g dark chocolate
400g egg white
120g butter
100g caster sugar
20g flour
12g sea salt
1 shot espresso

METHOD

Melt the chocolate.

In a food processor, add the egg, butter, sugar and coffee, and combine.

Add warm chocolate.

Add flour and salt.

Tip into a baking paper lined cake dish.

Cook for 20 minutes at 110°C.



THE RISING STARS OF *Central Otago Wine*

We are part of an incredible wine community in Central Otago, where those who planted the first grapes in the area rub shoulders with those learning their trade, each carving their own story into the history of our gold-bearing soils.

Each vineyard has its own magic – made up of many elements - spectacular and unique terroir, dedication to expression, commitment to biodiversity, an enigmatic yet inspiring team. These qualities are what draws so many young wine students to our area to join the crusade to make some of the world's finest wines. This means it's also extremely competitive and difficult to break into, with only the most dedicated and talented landing the most prized of roles. Many have multiple seasons in places like Oregon or Burgundy before having a shot at Central Otago, adding a wealth of knowledge and enthusiasm into our region.

So - we'd like to take a moment to introduce to you some new movers and shakers of our neighbourhood, worthy of note, and certainly people for you to keep on your radar. As we mentioned earlier, the breadth of talent spans far beyond our stable, so below you'll see some familiar faces, yet also some new ones. To check out the recent releases from these winemakers, head to our website.

ANIKA WILLNER, HEAD WINEMAKER,
COAL PIT WINES

Anika is a Lincoln and Ohio State University graduate, who joined Coal Pit for the 2018 vintage. For a young winemaker Anika has an incredibly rounded knowledge, as prior to arriving in Gibbston she worked multiple seasons in Oregon, Australia, Germany, South Africa, Burgundy and New Zealand. Inevitably, Anika's passion for Pinot Noir led her to Central Otago, where she is lucky enough to live onsite at Coal Pit vineyard with her partner Ben and her dog Molé. Living on site has enabled Anika to have constant interaction and oversight of the vines, deepening her understanding of the site and its intricacies.

"I live and die by Pinot Noir! I've always been drawn to cool-climate varieties as I'm a bit of an acid hound, but particularly Pinot Noir. I find the balance of delicacy and power unmatched in any other variety."

Anika has been a driving force in Coal Pit's transition to organic production to date, and this year she has led the introduction of an array of edible ground cover crops to allow for better regeneration and biodiversity in the vineyard, as well as for the team to enjoy!

Under Anika's watch Coal Pit has received multiple accolades, including most recently the 2020 International Wine Challenge's 'NZ's Best Red Wine' and Sustainability Trophies for their Coal Pit 'Tiwha' Pinot Noir 2018,



Cameron Douglas, Master Sommelier, also named Anika as one of New Zealand's Young Winemakers to Watch in 2021. Seems we aren't alone in our admiration for Anika's talent. The future is bright and we love working alongside the Coal Pit team to help share their story with you. Anika is a friend of many in our team and as she lives just up the road, is a frequent smiling face in our Bistro ready for a cup of tea.

JORDAN MOORES, ASSISTANT
WINEMAKER, VALLI WINES

Growing up in Wellington, Jordan's life was intertwined with wine behind the scenes: sniffing corks, family vacations to Hawke's Bay and Martinborough (which would always feature a winery and vineyard visit), and a deep fascination with fermentation, often to his mother's dismay with many tupperwares ruined.

It was only natural that Jordan ended up studying Microbiology at the University of Otago. Fascinated by our small friends, but not wanting to get stuck in a white coat under white lights, wine seemed like a good alternative. It offered more vibrant colours, an outdoor lifestyle, while still getting to work

with fascinating microbes. A postgraduate diploma in oenology at EIT followed by a vintage in South Africa and Jordan was certain that this was the life for him.

Having only worked in one half of the industry, Jordan moved to Central Otago to work in the vineyards at Felton Road. Three years later saw him working between the cellar and vineyard, with a great community and many mentors. Jordan has been loving the partnership of land and wine in a beautiful region of the world.

2021 has been a huge year for Jordan. Early in the year Jordan joined the team at Valli, where he has been inspired by working with the different sub-regions of Otago, particularly the mysterious Waitaki region and seeing how greatly the vineyard site affects the wine. He enjoys taking in Jen and Grant's immense knowledge and skills at staying dynamic whilst expressing place and time.

In September this year, Jordan took out the 2021 Tonnellerie de Mercurey Central Otago Young Winemaker of the Year. This prestigious



award is only the beginning for Jordan, who is a man on a mission. We asked Grant Taylor to sum up in one sentence why Jordan has the chops to become a great winemaker... the reply being "because he has the hair for it."

We've added a pic of Mr Taylor to the right at a similar age for context...



DONALD VAN DER WESTHUIZEN, HEAD WINEMAKER, MOKO HILLS

After obtaining a Masters in Ecosystem Ecology, Donald worked as a Research Ecologist throughout New Zealand and the South Pacific. He returned to the University of Auckland to redirect his focus and complete a Postgraduate Diploma in Wine Science on Waiheke Island, later cementing his passion through vintages in Central Otago, Oregon and Burgundy, France.

Donald discovered the Moko Hills site by chance. The unique landscape and the flora and fauna of Bendigo really struck a chord for him. This admiration remains, growing with time. Donald is finding as time passes this understanding is deepening, alongside increased respect and connection with the land.

Donald currently works as a Viticulturist for a leading New Zealand vineyard management company, consults for several estates, and is the vineyard manager, winemaker and kaitiaki / guardian of Moko Hills.

He aspires to make wines truly reflective of the site in Bendigo – wines which signify a tribute to the land; and the flora and fauna that call it home. His vision is to encourage and enhance the unique natural landscape of Bendigo, conserving and restoring its beauty for subsequent generations to explore and be inspired. Our team is excited to work alongside Donald and share with you his exquisite wines.



One to watch

MOKO HILLS



Moko Hills Pinot Noir 2020

Moko Hills Chardonnay 2020

Moko Hills wines are created as a tribute to the land, as well as the flora and fauna that call Bendigo home. Winemaker & Ecologist Donald van der Westhuizen produces stunning single vineyard wine made with gentle, minimalist techniques.

Moko Hills is conscious of delivering excellence, yet also protecting the land.

The 2020 release is part of the Rising Star Program, exclusive to Kinross Wine Club Members.

Head to our website to purchase www.kinross.nz



HOW TO STOCK *your cellar*

LULI BONIFETTO, KINROSS SOMMELIER

Wine, glorious wine. A ticket to explore the world, without leaving your home. Or (covid gods allowing) a reason to visit some of the most spectacular places in the world. A way to commemorate a special occasion, an interesting object to invest in, or simply guaranteed supply of your most favourite drop.

There's no one perfect method of creating and organizing a collection, but without a plan, the process can be overwhelming.

Every person has different goals for their cellar as well. How you plan on stocking your cellar will depend on a variety of factors, including:

- How long you want to hold wines
- Your budget
- Your available space

So – lets go through a few of the main approaches most commonly used, which can serve as a roadmap to your dream cellar. Most people will implement a mix of these within one cellar to get their desired result:



01. THE BALANCED CELLAR

This involves a mixture of vintages, prices and drink windows; a balanced cellar will contain wines to suit any occasion. This should include whites and reds, young and mature wines, every day fridge fillers and prestige special occasion wines. These wines can mostly be sourced from good retailers or obtained directly from wineries.

Whites - 4 cases

A mix of lighter (Sauvignon Blanc, Pinot Gris, Albariño) and bigger (Chardonnay, white Rhône) wines. Buy current vintages, understanding that some (white Burgundy, German Riesling) may improve with age, but most will be ready now.

Young everyday reds - 5 cases

Buy wines that are generally made to be consumed young (Spanish Garnacha, Côtes du Rhône, Beaujolais), while including some that may improve with age (Chianti Classico, Portuguese reds, Oregon and Central Otago Pinot Noir).

Mature reds - 3 cases

Many reds are best consumed six to ten years after the vintage date. Older vintages of Bordeaux, Barolo and Rioja are great for this.

Prestige wines - 4 cases

Select young but ageable wines that have meaning for you based on personal taste and experiences. These might include grand cru red Burgundy, Brunello di Montalcino Riserva, cult Cabernet Sauvignon, luxury Champagne or beautiful delicate NZ Pinot Noir like Wild Irishman.

A good rule of thumb is to begin your collection with around 16 cases (nearly 200 bottles). If the idea of purchasing that much wine right out of the starting gate is daunting, downsize instead to six mixed cases (72 bottles). Plan to consume your starter kit over a six-to 12-month period, depending on its size and your habits, and make your next buying decisions based on your findings. Once you're comfortable, the only limit then is your budget.

02. THE INSTANT-GRATIFICATION CELLAR

This cellaring approach focuses exclusively on fine wines that are ready to drink right away. This means you'll pay more upfront, but get beautiful aged wine at its peak ready to enjoy now. Try a few older vintages of wines you generally enjoy young. Wines that can gain with five to 10 years of bottle age include Shiraz and Sémillon from Australia, Pinot Noir from Otago, and Malbec from Argentina. Châteauneuf-du-Pape often does

well with 10 to 20 years' age. We have a big collection here at Kinross of these types of wines for you, and our wine advisors are happy to advise and source wines from here and further afield. Expect to spend \$70-100 or more per bottle.

Whites

- Burgundy
- German Riesling

Lighter reds

- Burgundy, especially Côte de Nuits
- Rioja

Richer reds

- Bordeaux, especially Left Bank
- California Cabernet Sauvignon
- Brunello di Montalcino
- Hermitage and Côte-Rôtie

Dessert wines

- Vintage Port
- Sauternes

Each vintage varies, so do some research into seasonal characteristics of the wines before buying.

Some collectors opt for the instant-gratification route because their storage space is limited. Others do so because they've made a conscious decision to skip the wines' aging process in favour of classic vintages that are already mature. If this is the case, make sure you enjoy the taste of mature wine before you dive in! Pinot Noir for example tastes much more earthy with tertiary influences. Make sure this is your style before you invest.

03 . THE TASTING CELLAR

The Tasting Cellar is constructed as a learning tool; comprised of wines that can be used for comparative tastings. We think this approach is an excellent way to navigate the world of wine and work out what you like. Select some wines that may deepen your knowledge of what you love, and others that you believe will expand your horizons. This approach compares and contrasts wines side by side to discover the different characteristics of a specific wine, vintage or region.

Here are some approaches to comparative tastings that are both instructive and enjoyable.

- Vertical tastings examine one estate or producer through multiple vintages. Acquire or accumulate four to 10 vintages of the same wine—such as a Bordeaux, California Cabernet or Barolo—and see how they compare.
- Horizontal tastings explore one wine type across multiple producers, generally in the same vintage. Try Shiraz from Australia's Barossa, McLaren Vale and Clare Valley, or Sauvignon Blanc from New Zealand, California and France's Loire Valley

If you follow this approach, you will work out exactly what age you like in a wine, what region you like and also have a lot of fun along the way in this journey of discovery! It is also a fun experiment to try with friends – host group tastings accommodating 10-12 people per bottle, which leads to some interesting discussions and allows you to try more options!



04 . INVESTMENT CELLAR

Finally, the Investment Cellar focuses on profit potential. When selecting wines for an Investment Cellar, you must focus as much on the market as on your own tastes. To be sold successfully, wines must be impeccably stored (see our previous articles), have traceable provenance and generally be offered in their original wooden cases.

These wines may be purchased as futures, bought directly from producers or procured from reputable retailers or auction houses. Be sure to check condition and provenance before you buy. Make sure the vintages are highly regarded. Count on spending a minimum of \$100 and as much as \$1,000 per bottle and be willing to commit to full case lots.

In theory, it's relatively simple. Buy a highly rated wine, preferably upon release; store it carefully for at least five years or until it approaches maturity; and then sell it at auction. You can also take advantage of periodic lulls in the salesroom to snap up lots that are trading below recently realised price levels.

There are a few reasons why the Investment Cellar is not the best choice for beginners.

Cost is the main hurdle. At auction, the average price of a single lot (anywhere from one to 24 bottles) is about \$2,950, and the average dollar spend per bidder at an auction is in the neighbourhood of \$20,000. There is risk too that cellaring conditions are not optimal and can damage future saleability.

What feels right for you as a cellaring approach is a personal choice. Yes it can seem confusing, remember our team of internationally WSET trained wine advisors and sommeliers are great sources of info in regards to options and what might suit your tastes. Many hail from some of the world's finest wine regions too, so have personal experience to sit alongside their professional advice. And remember to join us for some of our wine tasting events, We regularly host wine tastings at Kinross that explore international varieties, vintage horizontal explorations, specialty wines and more. We'd love to share the fun with you!



TASTING AND PAIRING

notes

NEW ZEALAND SUMMER 2021 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 'THE PIONEER' CENTRAL OTAGO 2020

New release.

RRP \$39

15^{x2} 12^{x2} 6 3

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's 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!



MOKO HILLS PINOT NOIR 2020

Wine Club Exclusive, Inaugural release, Kinross Rising Star.

RRP \$79

15^{x2} 6 3

Tasting notes

Earthy, lifted nose, essences of herbs and berries, vibrant red fruit, floral lift. Savoury sous bois, mineral core, fine textural tannins, purity of fruit. Deep ruby in colour.

Technical information

The fruit contained an even mix of three Pinot Noir clones – 777, 115 & UCD5. Fruit was fermented 70% whole bunch, the other 100% de-stemmed. Fermented with natural yeast. Gentle winemaking techniques were used to avoid excessive extraction. 23 days on skin, pressed to 100% French oak barrels – 15% New. 12 months in barrel, unfiltered and unfiltered. Alcohol 13.6%.

Winemaker

Donald van der Westhuizen

Service

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

Cellaring

This Pinot Noir although beautiful now, will come into its own in the next 5-10 years. Hold if you can.

Food pairing

Entrée: Mushroom and truffle bruschetta with poached egg

Main: Slow cooked lamb shoulder and sweet potato puree

Dessert: Spicy chocolate covered strawberries

Netflix pairing

The Big Short

Spotify playlist pairing

Cottage Core Alpine Vibes

Why we chose this

Pandemics aren't the ideal environment for starting a new wine label, and Thomas (who is good friends with Donald) was keen to help showcase his talents to our wider wine club community. If you can, age this a few years, so you can really see why we knew it was important for us to get some more Bendigo wine into your hands. The unique, enigmatic nature of the landscape here creates equally fascinating wine, its one we know you'll love.



DISCOVERY SERIES VALLI 'WINEMAKERS' PICK' CENTRAL OTAGO PINOT NOIR 2019

Back by popular demand.

RRP \$79

12 3

Tasting notes

A complex wine with a floral, mineral herbaceous nose. The palate is laden with gorgeous dark fruits – plum, raspberry and blackberry. It is dry but fluid, with soft tannins. Subtle acidity, spicy and peppery finish.

Technical information

100% Pinot Noir fruit, sourced from Valli vineyards - 30% Gibbston, 39% Pisa, 15% Bannockburn, 16% Bendigo. Alcohol 13.5%.

Winemakers

Jen Parr & Grant Taylor

Service

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

Cellaring

Today to 2030

Food pairing

Entrée: Star tart tomato and basil

Main: Moroccan lamb stew

Dessert: Red fruit Charlotte

Netflix pairing

Guardians of the Galaxy

Spotify playlist pairing

Jan Gunnar - Fly north

Why we chose this

Valli is renowned for being single vineyard, sub-regional superstars, who let the characters of the region speak for themselves. This wine is the inverse of that... it's winemaker led, where Jen and Grant have chosen their favourite elements of each region to craft something completely new, that is like nothing, yet everything you've tasted from Valli. It's back by popular demand, and we know there will be some smiles from members as they pull this from their courier delivery!



HAWKSHEAD PINOT GRIS 2021

12 6

One to enjoy now!

RRP \$31

Tasting notes

This Pinot Gris is singing of lime, tangy citrus with perfumed sweet honeysuckle, and a hint of apricot. Those aromatics fulfil their promise on the palate. Sumptuous fruit flavours, gentle acidity, slight mineral tones and a richly textured, elegant mouthfeel give the wine great length.

Technical information

The wine was whole bunch pressed and fermented in both older oak barrels (20%) and stainless steel tanks for five months. Alcohol 13.5%.

Winemaker

Dean Shaw

Service

Open the bottle a few minutes before service at 6-10°C.

Cellaring

Today to 2024.

Food pairing

Entrée: Vietnamese summer rolls

Main: Pad Thai

Dessert: Passionfruit and lychee cheesecake

Netflix pairing

Wyatt Earp

Spotify playlist pairing

This is Paolo Nutini

Why we chose this

This dry style, very aromatic Pinot Gris displays impressive fruit sweetness and will fool your palate. It has only 1 gram of residual sugar per litre. It will dance over your palate with the poise and tension of an accomplished ballet dancer and the long lingering, refreshing finish will make it memorable. A delicious summer drop that your Christmas holiday fridge should be filled with.



VITTEAUT ALBERTI CRÉMANT DE BOURGOGNE NV

12 6

It's the Pinot that knows how to party!

RRP\$45

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' shows the fruit is all from one specific area, Burgundy (France). 'Blanc de Noirs' means that it is made from 100% Pinot Noir grapes. It is a Brut, so low in sugar at 6g/l. Alcohol 12%.

Winemaker

Agnès Vitteaut

Service

Should ideally be served at 6 to 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. Drink within a year of purchase.

Food pairing

Entrée: Cucumber, avocado salad with Piri Piri sauce

Main: Grilled Tarakihi fish with capsicum and walnut salsa

Dessert: Lemon meringue tart

Netflix pairing

Bumblebee

Spotify playlist pairing

Tropical House

Why we chose this

Our favourite grape, Pinot Noir has its party dress on, ready for you to bid adieu to the chaos of 2021 and welcome in a new year. Like Champagne, Crémant de Bourgogne is a méthode traditionnelle produced in the rolling fields of Burgundy, France. Maison Vitteaut-Alberti sits in the heart of Burgundy and captures what is believed to be a true essence of Burgundian Crémant. It gained 93 points from Cameron Douglas MS, and we haven't met anyone who hasn't loved it. Stock up for Summer!





VALLI WAITAKI PINOT GRIS 2020

12 6

One to enjoy now!

RRP \$34.50

Tasting notes

A light golden hue with aromas of white peach, nashi pear, lemon zest and sea salt. The palate is complex and layered with flavours of citrus, stone fruit, white pepper and fennel that complement a richly textured palate with salivating acidity that lingers intensely on the finish.

Technical information

100% hand-harvested from two neighboring vineyards. Whole bunch pressed for gentle extraction, 65% was racked to barrels, the rest to a stainless steel tank. Fermentation was intentionally long and slow with partial malolactic fermentation. Six months on lees in both barrel and tank which contributes to the silky and generous texture. Alcohol 13.5%.

Winemakers

Grant Taylor & Jen Parr

Service

Serve this wine chilled, between 6-10°C.

Cellaring

This wine is very drinkable now or through to 2023.

Food pairing

Entrée: Fritto misto

Main: Greek Salad

Dessert: Candied orange mascarpone and pistachio crepes

Netflix pairing

Ex Machina

Spotify playlist pairing

Lofi Beats

Why we chose this

Lively, joyful and energetic. This just released, dry Pinot Gris shows that this varietal found its place in Waitaki. Enjoy it now or give it more years to experience the true potential of this wine. Also, are you a Sauvignon Blanc lover? Try this wine and experience how your opinion changes about Pinot Gris.



WILD IRISHMAN MACUSHLA PINOT NOIR 2020

15 12 6

Limited edition, final bottles available nationwide. Strictly reserved for the Kinross Wine Club.

RRP\$89

Tasting notes

The 2020 Macushla is a barrel selection from Gibbston. The nose is dark and brooding, with cherries and plums with a light topping of raspberry and chocolate. A wonderful mix of Pinot Noir Clones add complexity and intrigue to the palate. The wine reminds us of the 2017 Macushla which was a slightly withdrawn and uncommunicative child but which has grown up to be a serious, thoughtful and engaging adult!

Technical information

A mix of Pinot Noir Clones 115, 667, 777, 5 and Abel make up this complex wine. 100% Gibbston fruit, aged 10 months in 40% new French oak. Alcohol 13.5%.

Winemaker

Alan Brady

Service

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

Cellaring

Today to 2030.

Food pairing

Entrée: Asparagus, soft boiled egg and parmesan vinaigrette

Main: Beef tenderloin medallions with red wine and Parmigianino Reggiano fondue

Dessert: Salted butter caramel mascarpone mousse with apple

Netflix pairing

Cobra Kai

Spotify playlist pairing

Gloria Estefan: Brazil 305

Why we chose this

Since 2014, the ambition for Macushla has been to portray the best of Gibbston. To produce a wine which encapsulates the clarity of the mountain air in this sub region, the hints of herbs and flowers which grow wild here, the earthy notes which under-pin the Gibbston 'X factor.' Sometimes Macushla has come from a single vineyard, sometimes it is a blend of Alan's favourite lots from more than one site. But always it is a selection of the best Gibbston barrels from the vintage.



COAL PIT ROSÉ 2021

A Summer classic. Get in fast before it sells out!

RRP \$34

12

Tasting notes

Aromas of wild strawberries, rosewater, raspberry coulis, and watermelon abound. Complex palate layers with an elegant focused acidity are well balanced by a savoury texture and rich flavours of brioche and crème brûlée. A vibrant and lingering dry finish, set against the schist-driven minerality for which Coal Pit is renowned. A refined and versatile wine with or without food.

Technical information

The 2021 vintage had a shaky start with a significant frost in early Spring, resulting in a substantial yield reduction. The remainder of the growing season went through without a hitch and will be remembered for an exceptional Autumnal season. Very high quality and concentrated fruit. 100% Gibbston single vineyard fruit. Residual sugar: 2.8g/l. Alcohol 13.5%.

Winemaker

Anika Willner

Service

Open the bottle a few minutes before service at 6-10°C.

Cellaring

Enjoy today and up to 2023.

Food pairing

Entrée: Haloumi, watermelon and mint salad

Main: Salmon Ceviche

Dessert: Strawberry and Basil tart

Netflix pairing

My Million Pound Menu

Spotify playlist pairing

Funk Covers

Why we chose this

Classy, refined and vibrant. This superb Rosé shows that grapes from Gibbston can produce a world-class Rosé. We do not expect this wine to last long on our shelves given its increasing popularity so make sure to secure your bottles for Summer!



HAWKSHEAD 'KINROSS SERIES' PINOT GRIS 2020

Exclusive to Kinross. Extremely limited stock.

RRP\$40

12

Tasting notes

This single vineyard wine is beautifully structured with complex aromas of apple and nectarines. It has a gentle yet balanced acidity keeping the palate vibrant and fresh.

Technical information

100% Single vineyard sourced from the heart of Gibbston. Residual sugar 5.5g/L. Alcohol 13.6%.

Winemaker

Antony Worch

Service

Open the bottle a few minutes before service at 6-10°C.

Cellaring

Enjoy it today or keep until 2023.

Food pairing

Entrée: Tuna tartare with mango dressing

Main: Chicken satay

Dessert: Coconut mango tapioca pudding

Netflix pairing

Somebody Feed Phil

Spotify playlist pairing

Bossa Nova Covers

Why we chose this

If you are a fan of Hawkshead's fabulous staple Pinot Gris make sure you try this single vineyard stunner from the same terraced land that produces some of Gibbston's finest wine. Fruity yet balanced, this Pinot Gris is perfect for Summer BBQs with friends.





KINROSS 'LIQUID GOLD' PINOT GRIS 2020

12

A Kinross favourite. The finest fridge filler for the Summer ahead.

RRP \$27

Tasting notes

Fragrant with ripe pear, melon, peach, apricot, red apple and a hint of beeswax. Full entry on the palate, with tropical fruit and baked pear. Mouthfilling with bright acidity and balance and a long mineral finish.

Technical information

100% hand-picked Gibbston fruit (from our vineyard). Aged in stainless steel tank. The fermentation was stopped retaining a touch of residual sugar. Alcohol: 14.5%.

Winemaker

Pip Battley

Service

Open the bottle just before service at 10-12° celsius.

Cellaring

Today to 2023

Food pairing

Entrée: Shrimp ceviche

Main: Pan-fried salmon with nam phrik num dressing

Dessert: Mascarpone stuffed crepes

Netflix Pairing

Brooklyn Nine-Nine

Spotify Playlist Pairing

Funk & Soul Classics by Spotify

Why we chose this

Fast becoming a firm favourite for wine club members and locals alike, our 'Liquid Gold' is the perfect summer drop. Growing on the top block on the vineyard, we are very proud of the third vintage which was harvested by our own Kinross team during lockdown. A special wine that we love sharing with our friends and family.



WILD IRISHMAN ALEXANDRA PINOT NOIR 2020

12

Some of Alexandra's finest. Strictly reserved for the Kinross Wine Club.

RRP\$79

Tasting notes

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

Technical information

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

Winemaker

Alan Brady

Service

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

Cellaring

Enjoy today and up to 2023.

Food pairing

Entrée: Baked brie in a sourdough bread bowl

Main: Duck and shallots au vin

Dessert: Apple & cinnamon creme caramel cakes

Netflix pairing

Sherpa

Spotify playlist pairing

Yacht Rock

Why we chose this

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



MOKO HILLS CHARDONNAY 2020

Wine Club Exclusive, Inaugural release, Kinross Rising Star.

RRP \$79

12

Tasting notes

Mineral driven aromas with lemon and lifted floral notes. On the palate this wine is expressive, with elegant body and toasty brioche flavours and a long stonefruit finish. The oak adds a nice creamy texture, creating an extremely well-integrated wine for a young chardonnay.

Technical information

100% single vineyard Bendigo fruit. Whole bunch pressed 100% French oak. Fermented with natural yeast. Twelve months in barrel and allowed to undergo malolactic fermentation naturally. Alcohol 13.6%.

Winemaker

Donald van der Westhuizen

Service

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

Cellaring

A delight to the senses at release, this wine will be beautiful up to 2025.

Food pairing

Entrée: Baked camembert with honey and thyme

Main: Crayfish quiche

Dessert: Lemon tart

Netflix pairing

Rush

Spotify playlist pairing

Spanish guitar instrumentals

Why we chose this

Pandemics aren't the ideal environment for starting a new wine label, and Thomas (who is good friends with Donald) was keen to help showcase his talents to our wider wine club community. If you can, age this a few years, so you can really see why we knew it was important for us to get some more Bendigo wine into your hands. The unique, enigmatic nature of the landscape here creates equally fascinating wine, its one we know you'll love.



COAL PIT 'TIWHA' PINOT NOIR 2015

It's time to enjoy this stellar 'Tiwha', aged to perfection.

RRP \$130

15

Tasting notes

Aromas of violets and spice are followed with Doris plum, blueberry and flint, while new French oak imparts vanilla, chocolate and dried spice. The 2015 vintage demonstrates all the classic hallmarks of Gibbston Pinot Noir; game, forest floor and delicate herbs underpinned by integrated fine tannins.

Technical information

100% single vineyard fruit from Gibbston, hand-harvested over four days at optimal picking. Minimal intervention techniques used to preserve fine aromatics and flavours. Fermented in 40% new oak for 12 months. Alcohol 13%.

Winemaker

Lynn Horton

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 today and up to 2023.

Food pairing

Entrée: Quinoa salad with almond and fresh herbs

Main: Seared venison back strap with mushrooms fricassee, cherry relish and truffle oil

Dessert: Cinnamon ice cream, Tarte tatin

Netflix pairing

The Sopranos

Spotify playlist pairing

Iron Maiden - Seventh Son of Seventh Son

Why we chose this

This is a bottle that exudes elegance and complexity. Cherry, plums, violets, spices, wild herbs and earthy notes make this wine a true expression of Gibbston as a subregion. A classic Gibbston Pinot Noir that has the benefit of time on its side, that will wow.



COAL PIT 'THE HARRY' PINOT NOIR 2018

An elegant limited release wine from the ever-talented Anika Willner

RRP \$105

15

Tasting notes

This special Pinot Noir is a blend from seven of the finest barrels of 2018, and shows exceptional vitality, mouthfeel and weight. Layers of dark cherry and savoury herbs are delicately integrated with fine tannin, yielding a particularly graceful wine. A true reflection of Gibbston elegance with complexity brooding for many years to come.

Technical information

A culmination of over a decade's worth of dedication in both the vineyard and winery. Fermented in 40% new oak in barrel for 12 months. Alcohol 13.7%.

Winemaker

Anika Willner

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 today or keep until 2027.

Food pairing

Entrée: Tomato mozzarella, fresh basil and balsamic vinegar dressing

Main: Slow cooked duck breast stuffed with ancient rice

Dessert: Butterscotch pudding

Netflix pairing

Sense 8

Spotify playlist pairing

Eric Clapton - Layla

Why we chose this

'The Harry' is a blend of Coal Pit's finest barrels and is a wine that shows vitality, elegance and complexity. Named after owner Rosie Dunphy's first grandchild, it represents the new generation of her family and of their winery, as it continues to mature and shine. The 2018 vintage was an incredibly hot one for Central Otago, and their wine from 18' took out 'NZ's Best Red Wine' at the International Wine Challenge, so exploring the selection of the finest barrels is a must for Gibbston Pinot Noir lovers.



KINROSS 'THE PIONEER' WAITAKI PINOT NOIR 2020

A wolf in sheep's clothing - this stunner is made by Valli maestros - Grant Taylor & Jen Parr.

RRP \$50

15^{x2}

Tasting notes

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

Technical information

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

Winemakers

Jen Parr & Grant Taylor

Service

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

Today to 2026.

Food pairing

Entrée: Cheese and spinach stuffed mushrooms

Main: Lemon & buttermilk roast chicken with brussel sprouts

Dessert: Raspberry & walnut baked brie

Netflix pairing

Bridgerton

Spotify playlist pairing

The River Album by Bruce Springsteen

Why we chose this

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



VALLI WAITAKI PINOT NOIR 2016

15

Some age on this Waitaki beauty is really starting to sing.

RRP \$100

Tasting notes

Bright garnet hue with fresh red fruit aromas of wild strawberry, sweet cherry, and raspberry and a touch of cedar. On the palate, vibrant fruit and intriguing spice layers, silky fine tannins and creamy texture. It is highlighted by an electric acidity that Waitaki is renowned for, giving the wine tremendous energy. 2016 was a warmer growing season for the Waitaki, resulting in an early harvest. This created a beautifully concentrated wine with a touch more tannin than in cooler years, yet still showcasing all the classic Waitaki features. A wine that is engaging, graceful, and fragrant.

Technical information

Winemaking included 20% whole bunch, aged for 11 months in 29% new oak. No filtering, no fining. Alcohol 13.5%.

Winemakers

Jen Parr & Grant Taylor

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 it today or keep until 2024.

Food pairing

Entrée: Shrimp avocado on garlic bread

Main: Philly Cheese steak stuffed peppers

Dessert: Keto ding dong cake

Netflix pairing

Lady Dynamite

Spotify playlist pairing

Adele - 25

Why we chose this

Waitaki provides a unique expression of Pinot Noir. It's maritime influenced weather and its soils rich in limestone provide an exceptional Pinot Noir that is all about delicacy and intrigue. We consider this bottle is ready to drink now as it shows great balance between all its layers of aromas and flavours. Perfect bottle for Pinot Noir enthusiasts eager to keep exploring the chameleonic personality of this varietal.



VALLI BANNOCKBURN PINOT NOIR 2018

15

Bannockburn Pinot fans rejoice! 18' was a hot year delivering beautiful Pinot.

RRP \$90

Tasting notes

This incredibly fragrant and elegant wine is from a cooler site in Bannockburn in a warmer growing season, resulting in a highly energetic wine with great flow and incredible layers of red and black fruit, baking spice and earth. The aromas are both intriguing and complex: fresh berry, lilac, baking spice and wild thyme. The palate is long and bright with cherry, raspberry, beautiful florals and cardamom. Silky fine tannins complement the vibrant acidity, giving the wine length and memory.

Technical information

Single vineyard, 100% fruit from Bannockburn, from vines planted in 2000. Aged in 30% new oak for 11 months. Alcohol 13.5%.

Winemakers

Jen Parr & Grant Taylor

Service

Open this bottle 2 to 3 hours before, if possible at 14-16 °C.

Cellaring

Enjoy it today or keep until 2028.

Food pairing

Entrée: Red kuri squash soup

Main: Roasted duck with crispy skin

Dessert: Fig almond tea cake with coconut honey glaze

Netflix pairing

Daredevil

Spotify playlist pairing

Wild Night

Why we chose this

This Pinot Noir from Bannockburn is different to most of its peers from the so-called 'The heart of the Desert' area. This wine is crafted with fruit that comes from one of the highest vineyards. Consequence? This wine shows a more delicate expression of Bannockburn, which exudes finesse through its fruit, earthy notes and silky tannins. This wine shows great balance between all its layers of aromas and flavours. Aged already with more time to offer if you can wait.



WILD IRISHMAN DOCTORS FLAT PINOT NOIR 2019

15

Wine club exclusive wine, rare as hens teeth.

RRP \$99

Tasting notes

Dark cherries and maybe plums on the nose with a hint of thyme and spice. On the palate velvety fruit expanding to fill the mouth with very fine tannins, which give way to a 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'. Alcohol 13.5%.

Winemaker

Alan Brady

Service

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

Cellaring

Now through to 2030. Hold if you can!!

Food pairing

Entrée: Clafoutis with ham, peas and fresh cottage cheese with herbs

Main: Herb crusted rack of lamb

Dessert: Soft cake with yogurt and strawberries

Netflix pairing

Pain and Gain

Spotify playlist pairing

Charles Bradley - Victim of Love

Why we chose this

The very first vintage of the 'Doctor's Flat' label, with the midas touch from Brady yet again. From Cameron Douglas MS "Central Otago youthful and complex, this is a delicious wine with power and finesse, featuring a rocky, mineral, schist-like core and fruit flavours of wild forest."



DISCOVERY SERIES SATO PINOT NOIR 2019

15

Some North Canterbury magic.

RRP \$55

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 North Canterbury. It's elegance is a true testament to the Sato's sincere and gentle craft. Expect a fine subtle texture with cherry and blueberry flavours, followed by tight tannins and balanced acidity which gives it stunning focus.

Technical information

The Sato's only use a small traditional basket press (as shown on the front label design) for all the wines they make. The basket press is the most gentle pressing device, that uses natural gravity and the 'cake' in the basket to purify the wine. They do not work with any additives such as SO2 until bottling (added 15ppm at bottling) and minimal human intervention. They believe it is the most honest and the best way of making wines to create direct expression of each terroir. Alcohol 12.5%.

Winemakers

Yoshiaki and Kyoko Sato

Service

Open this bottle 2 to 3 hours before, if possible at 14-16 °C.

If you can't wait 2-3 hours put the wine in a clean carafe or a decanter.

Cellaring

Enjoy it today or keep it until 2026.

Food pairing

Entrée: Baked brie with sundried tomatoes

Main: Chicken, potato and cannellini bake

Dessert: Roasted fruit and cheese plate

Netflix pairing

In the Heart of the Sea

Spotify playlist pairing

Imagination album by Gladys Knight & The Pips

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. The Sato's focus on making "living wines" – biodynamic & organic, utilising natural wine making techniques, to bring the natural harmony of the vineyard to the wines.



WILD IRISHMAN DOCTORS FLAT PINOT NOIR 2020

15

Wine club exclusive wine.

RRP \$79

Tasting notes

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

Technical information

100% 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'. Alcohol 13.5%.

Winemaker

Alan Brady

Service

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

Cellaring

Enjoy it today or keep until 2030.

Food pairing

Entrée: Onion puff pastry tart

Main: Orange beef

Dessert: Chocolate brownies

Netflix pairing

The Last Kingdom

Spotify playlist pairing

BTS - The Most Beautiful Moment in Life

Why we chose this

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



HAWKSHEAD CENTRAL OTAGO PINOT NOIR 2020

15

Central Otago classic.

RRP \$49

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%.

Winemakers

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.





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