

**KINROSS**

SUMMER 2022/23

**THE  
WINE  
CLUB**



DEAR WINE CLUB MEMBERS

# WELCOME TO SUMMER

In the blink of an eye, here we are staring down the tail end of the year with Christmas looming! How wonderful for us all this year to be celebrating a brighter more connected world, with travel and freedom back on the cards again. Its certainly been a strange time to live through hasn't it?

The valley has come alive with colour as bud burst heralded the new season's growth. Spring's revival felt symbolic of a wider revival for us this year. We have opened our stunning new cellar door building, refreshed our Kinross brand and website, and welcomed a diverse range of international travellers hitting our shores again. Lots of hard work, but lots to celebrate and we are so grateful to have such a wonderful team to help us make it all happen and continue to showcase our incredible wine partners.

Coal Pit, Hawkshead, Valli and Wild Irishman each are continuing to grow and flourish which is fantastic to see, our relationships with each of these neighbours and friends are as strong as ever. We continue to be committed and proud to showcase their beautiful wines to the world, and now the world is back to see us, introduce them to a whole new group of wine lovers!

Finally, after a two year COVID delay, we were delighted to open the doors of our stunning new cellar door. We are incredibly proud of this space and equally thankful to the talent and graft of RMT Builders for bringing the vision to life. We have plenty of spaces now to host wine tastings for small and large groups, to really showcase the range and calibre of wine from our wine partners. With this space, we really feel like we will be able to elevate our experiences match the quality of these producers and honour their stories as much as possible. So - Please keep an eye on your email for your wine club exclusive opening party invite this summer, date to be announced!

## KINROSS – DESTINATION WINE

You will notice in your upcoming wine selections that we have introduced into our ranges our refreshed wine labels and general branding. It's been really fun collaborating with our team to carefully distil what Kinross is all about to us, and how to tell that story better through our wine labels and wider brand. For us, Kinross is all about celebrating the pioneering history of our area, the resilience of the Ngāi Tahu Māori explorers as they navigated our rugged terrain, of Thomas Kinross and his family, of the brave early winemakers planting in the valley amidst heavy criticism of the wine industry, now as it carves its own prestigious name on the global stage. We are proud to sit in this community of innovators and be driving our own change and disruption within it. Who said wine had to be traditional or boring. We hope you find our new labels fun and the journey we are all taking together now exploring wine together even more so!



## SUNDAY LIVE MUSIC IS BACK!

Our Sunday Live Music Sessions are back with a bang and just as popular as they were last year. Live and free every Sunday from 3pm-5pm, we feature a range of incredible local artists and we think there's no better way to spend a Sunday arvo than in the sunshine of the Wine Garden with great vibes! We hope you can join us for a weekend back at Kinross sometime soon! Our team is also planning a number of ticketed gigs – keep an eye out for some NZ favourites on their way to Gibbston soon.



## BISTRO CLOSURE IN EVENINGS FROM 28TH OCTOBER 2022

Recently we made an important business change at Kinross to change our services in the evening, closing the Bistro at 5:30pm and only offering takeaway services each night.

Like many other New Zealand businesses, it's been really tough for us to operate over the last two years. It is essential to our success that we offer the best guest experience we can, at all times. In the current climate with increased customer demand and a decreased recruitment market, we needed to tighten up our offerings to protect this standard of service as we move into the busy summer period.

We have some incredible new picnic hamper options for evening takeaway dining, perfect to take to one of our picnic tables amongst the vines. These will be available on our evening dine out menu – which we have enclosed in this booklet.

We would really love your support on this change as we look to move forward positively; working smarter and more proactively looking after our team.



## WHAT'S IN THIS SHIPMENT?

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

We have a great range of wines to share with you this summer season, perfect for Christmas celebrations or beachside treats just for you.

Rosé lovers will rejoice as Coal Pit's Rockstar Provence style 2022 Rosé hits the line-up for 15 bottle members. We didn't think this season could beat last year's, but it has. We are doing our best to persuade Anika and the team to let us have more than our usual share of stock... its outrageously good. AND this year we are launching our first Kinross Rosé, the perfect fun, exciting wine to match our new wine label design. Kinross Favourites and 3 bottle members will enjoy a bottle of this wine in their selection – don't forget its easy to order more via our website or Wine Advisors.

6, 12 and 15 bottle members will get a selection from our cool new Discovery Series range – The Discovery Series – Convergence was created to showcase the breadth of climate and style that Central Otago can offer. Gibbston and Bendigo are two regions only an hours drive from each other, yet polar opposites apart in Pinot style. This series has a Gibbston Single vineyard

Pinot Noir, a Bendigo Single vineyard Pinot Noir, and a convergent blend of the two – capturing the meeting point of our two most loved Central Otago wine regions – the weight and might of Bendigo combined with the elegance of Gibbston. Winemaker Jody Pagey and I had a lot of fun making this dream a reality – we hope you enjoy it as much as we do.

As usual, if you have any questions or comments please do get in touch +64 (0)21 544 731, or email: [thomas@kinross.nz](mailto:thomas@kinross.nz).

Thank you again, genuinely, for your support of our business as we continue to navigate, grow and refine our Wine Club. All your feedback is taken on board and we absolutely love being able to send these incredible wines to you. Central Otago has its own magic and I feel we get to send a little slice of that gold to you with each delivery.

I hope you enjoy these special wines with the most special people in your life this Christmas holiday.

Warm regards and happy holidays to you all.

A handwritten signature in black ink that reads "Thomas Moschetta".

**Thomas Moschetta**  
General Manager - Wine

# KINROSS EVENING TAKEAWAY MENU

ORDERS TO BE RECEIVED DAILY BY 5PM, PICK UP 5:30PM

We have made a change to the Bistro offering by closing the restaurant for in house dining in the evenings. With this closure we have now launched an exciting new product which guests and locals alike are loving, Takeaways at Kinross. The menu has the classic Kinross favourites and delicious picnic baskets for guests to enjoy around the property.

V vegetarian

VG vegan

VG\* vegan on request

NGA no gluten added

NGA\* no gluten added on request

DF\* dairy free on request

NF\* nut free on request

N contains nuts



## FRESH HOUSE BAKED FOCACCIA | 14

V | DF\* | VG\*

Rosemary and rapeseed, Terra Sancta olive oil, cultured butter

Vitteaut-Alberti Crémant De Bourgogne, Blanc de Noirs NV

## TRIPLE-COOKED AGRIA POTATO BITES | 15

V | NGA\* | DF\*

Parmesan, truffle mayo

## ROYALBURN STATION LAMB BACON AND HARISSA PIZZA | 32

Balsamic onions, pecorino, harissa crème fraiche, Neapolitan sauce

Coal Pit 'Tiwha' Pinot Noir 2020

## FRESH MOZZARELLA PIZZA | 29

V

Fresh mozzarella, Neopolitan sauce, Terra Sancta E.V.O.O

+ House smoked bacon +5.5

Kinross The Pioneer Central Otago Pinot Noir 2020

## MARTINEZ CHORIZO AND CHILLI PIZZA | 33

Martinez Chorizo, stracchino, pickled chillies, Neapolitan Sauce

Hawkshead 'Reserve' Central Otago Pinot Noir 2021

## FUNGHI PIZZA | 31

V

Portobello mushrooms, parmesan, truffled mascarpone

+ House smoked bacon +5.5

Discovery Series Kinross x Valli Collaboration Waitaki Pinot Gris Orange 2021

## SNACKING PICNIC HAMPER | 40 N

Perfect for afternoon wanders around the vineyard, pre-dinner snacks or celebrations. Serves two.

Focaccia & cultured butter, salmon pâté, crackers, marinated olives, kumara crisps

## 'OUT OF THE GARDEN' PICNIC HAMPER | 65

N | V

Cheese lover's favourite! Serves two.

Focaccia & cultured butter, baguettes, Whitestone camembert, Kapiti Kikorangi blue cheese mousse, Whitestone Airedale, marinated olives, seasonal leaf salad with citrus dressing, potato & herb salad, pear & fig chutney, garlic & chive dip

## GOURMET PICNIC HAMPER | 100 N

Perfect for evening dining away from the crowds or on top of a mountain! Serves two.

Focaccia & cultured butter, baguettes, hot smoked salmon pâté, local artisan salami & prosciutto, pork & seeded mustard terrine, free range ham off the bone, Whitestone camembert, marinated olives, seasonal leaf salad with citrus dressing, potato & herb salad, pear & fig chutney, garlic & chive dip

## PLEASE NOTIFY OUR TEAM OF ANY DIETARIES OR TIME RESTRICTIONS

### PIZZAS

No gluten added base +\$4

Half and half topping + \$3



# FROM THE KINROSS KITCHEN

ENJOY THIS RECIPE FROM  
OUR CHEF PETE FRANKLIN

## COCONUT AND VANILLA PANNA COTTA WITH SUMMER FRUIT COMPOTE AND HOKEY POKEY

We all know summer is about entertaining and those long warm evenings outside. This dessert is vegan friendly and is delicious for the whole family. You can prepare these in advance so you can spend more time enjoying your evening over a delicious glass or two of wine!

### PANNA COTTA

400 ml coconut cream  
400 ml coconut milk  
1/2 cup caster sugar  
1 tsp vanilla bean paste  
1 tsp agar

Method: Add the coconut milk and cream, sugar and vanilla paste to a small pot and whisk to combine.

Slowly bring to the boil then add the agar and cook for 3 minutes stirring occasionally. Pass through a sieve.

Divide evenly across six clean glasses. Allow to set in the fridge for at least 4 hours or overnight is best.

#### TIPS

If you don't have glucose you can substitute for maple syrup or honey.

This compote can be made all year round using whichever fruits are in season, I love to make it with Cromwell cherries when they are in season.

Don't be limited to just a coconut Panna Cotta, try adding different spices to give it your own touch.

## SUMMER BERRY COMPOTE

100 g brown sugar  
200 g mixed berries  
1 tsp vanilla bean paste  
2 cinnamon quills

Method: In a pot add all the above ingredients and bring to a simmer. Cook for 10 minutes and then allow to cool.

## HOKEY POKEY

12 g baking soda  
50 ml water  
100 g liquid glucose  
40 g maple syrup  
205 g caster sugar

Method: Line a large cake tin or casserole dish with baking paper and set aside.

Sift the baking soda into a small bowl and set aside.

In a heavy bottom pot combine the water, glucose, maple and caster sugar.

Brush down the sides of the pot with water.

Slowly bring to 155°C checking the temperature regularly. When the mixture reaches 155°C immediately whisk in the sifted baking soda, be careful as it will foam up.

Carefully pour it into the lined cake tin, do not spread the mixture or knock out the air as it will continue to grow.

Allow to cool for at least an hour before breaking up into desired size pieces.

## COAL PIT ROSE

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With this beautiful wine comes an intriguing story on the significance of the wine label. It highlights the values of Coal Pit and the environmental stance that the winery and team have now and into the future.

New Zealand's first Bishop of Aotearoa, Frederick Bennett (Ngāti Whakaue) and Rosie's grandfather, was a patron of The Forest & Bird Society, becoming their first Māori representative upon his appointment in 1935. Forest & Bird believed indigenous knowledge, through kaitiakitanga (guardianship) could lead to better management and balance for the future of the country's wildlife. In 1968, Manuhua Bennett, Frederick's son, took over as Bishop of Aotearoa and also served as Forest & Bird's third Māori representative.

The label is produced by artist Chris Heaphy (Ngai Tahu and European descent) a close friend of the family and the creator of all the iconic Coal Pit labels. The use of a Huia feather and Ngirungiru (South Island Tomtit) on the front and back label, not only embodies the spirit, mana and guardianship so valued by Maori, when worn as body adornment and gifted to express friendship and respect, but also represents what we as New Zealanders have lost and what we must do to



protect and enhance what we still have. This is echoed by Coal Pit's commitment in helping to preserve the unique and outstanding indigenous wildlife and environment of Aotearoa. Preservation and enhancement of Te Whenua, our natural environment, through sustainable and organic farming practices is at the heart of everything their team does. Coal Pit will be fully certified organic under the BioGro scheme by 2023. They are currently reforesting a portion of the main vineyard site to natives and is working with local preservation and restoration trusts to protect the indigenous wildlife of Aotearoa. Rosie's vision is for Coal Pit to be a sustainable heritage vineyard producing exceptional quality wine for many generations to come.

## KINROSS

With Christmas nearly upon us it is time to tick the last to do off your list. Kinross has all your corporate gifting ideas sorted for all of those hard to buy clients or maybe you are out to impress!

With an extensive variety of wines to suit any palate, our Wine Advisors can take the pressure off and create unique gifts, just for you! And a Wine Club membership is a wonderful gift that gives all year long.

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TO FIND OUT MORE, CONTACT  
THE WINE TEAM TODAY  
[WINE@KINROSS.NZ](mailto:WINE@KINROSS.NZ)

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# GIVE THE GIFT OF WINE

# TASTING AND PAIRING NOTES

## NEW ZEALAND SUMMER 2022/23 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>



## 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 PLAYLIST PAIRING

The Kid Laroi / Savage.

### WHY WE CHOSE THIS

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

The winemaking philosophy for Bendigo was heavily influenced by Anika's time spent at Domaine Sylvain Pataille in Marsannay-la-Côte, AOC Côte de Nuits – arguably Marsannay's best producer and an incredibly innovative and dynamic figure leading the way in new wave Burgundy producers.

RRP \$95

15



## COAL PIT 'TIWHA' PINOT NOIR 2018

### TASTING NOTES

An extremely approachable wine from the outset showing a perfumed nose with crushed rose petal and lavender. Damson plums and bramble berry underpinned by delicate dried herbs and thyme, reflective of the Central Otago terroir. Dark red fruits and cranberry abound on the palate with elegant and delicately integrated tannins finely balanced by a minerality typical of the Coal Pit vineyard. Showing good palate tension and linear length. From an even, early vintage.

### TECHNICAL INFORMATION

12 months in barrel, 40% new oak. Alcohol 14%.

### 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

Enjoy today or keep it will 2026.

### FOOD PAIRING

Entrée: Charcuterie platter.

Main: Pork sausage with onion sauce and chargrilled vegetables.

Dessert: Vanilla cake with cherries.

### NETFLIX PAIRING

Aquaman.

### SPOTIFY PLAYLIST

Jojo.

### WHY WE CHOSE THIS

The awards speak for themselves:

- Interpak Trophy, Pinot Noir of the Year, Winestate Magazine Wine of the Year Awards 2021
- Trophy (Sustainable, NZ Red, NZ PN, Gibbston PN) International Wine Challenge 2020.
- 5 stars (95 points) Sam Kim WineOrbit 2019.
- 92 points 'Outstanding,' Cameron Douglas Master Sommelier 2019.

There isn't much more to say really – just outstanding.

RRP \$99

15



## COAL PIT 'TIWHA' PINOT NOIR 2019

### TASTING NOTES

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

### TECHNICAL INFORMATION

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

### WINEMAKER

Anika Willner.

### SERVICE

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

Peaceful Guitar by Spotify.

### WHY WE CHOSE THIS

This 2019 'Tiwha' has already gained 5 stars 'outstanding' from Cameron Douglas Master Sommelier, and is sure to follow the awards haul the 2018 received.

RRP \$77

15







## HAWKSHEAD LIBRARY 'FIRST VINES SHUFFLE' PINOT NOIR

The First Vines label is a stunning expression of a Gibbston single vineyard. Located only few metres from Kinross, this site is consistently delivering world class Pinot Noir. It is a privilege to have Ulrike and Denis' cellar open for our Wine Club Members.

We recently tasted this stunning selection and have a lovely range from 2010–2015 for you to enjoy. We will shuffle these wines and will guarantee two bottles of wine per Wine Club Member, 15 bottles per quarter. The wines have been ageing in perfect conditions for you.

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. Serve at a temperature of 16–18°C and in a large Pinot Noir glass if possible. No need to age the wine any further, these are ready now.

These are special bottles to enjoy with special people, we hope you enjoy them, and we look forward to hearing your thoughts!

RRP \$120 - \$149

x2  
15



## WILD IRISHMAN MACUSHLA PINOT NOIR 2021

### TASTING NOTES

The 2021 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%.

### WINEMAKERS

Alan Brady and Brian Shaw.

### 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 underpin 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.

RRP \$89

15





## COAL PIT ROSÉ 2022

### TASTING NOTES

This elegant Provence style Rosé is dry and a brilliant light rose in colour. Fragrant aromas of crushed wild strawberries, watermelon, white peach and rose petals abound, with a cucumber water note contributing a fresh and savory edge to the wine.

Flavours of crushed red berries envelope a delicate oyster shell minerality, balanced with complex textural layers and a baked brioche palate weight. The subtle velvety notes of crème brûlée bring a decadent depth to the finish of this beautifully balanced wine.

### TECHNICAL INFORMATION

Dry (RS = 2.8g/L).  
Alcohol 13.5%.

### WINEMAKER

Anika Willner.

### SERVICE

Open the bottle just before service at 8-10 celsius.

### CELLARING

Drink now until 2025.

### FOOD PAIRING

Entrée: Green salad with blue cheese and nuts.

Main: Sole meuniere with grilled zucchini.

Desert: Frozen nougat.

### NETFLIX PAIRING

Spencer Confidential.

### SPOTIFY PLAYLIST

Chris Brown / Under The Influence.

### WHY WE CHOSE THIS

The iconic Coal Pit Rosé is back, and we are excited to share it with you! This year's Rosé is absolutely stunning, please get your hands on more before it's too late – Kate at Coal Pit is already telling us to slow down selling our stock so we don't run out!

RRP \$38

15



## WILD IRISHMAN ALEXANDRA PINOT NOIR 2021

### TASTING NOTES

On the nose this wine is dark and brooding with forest floor, spice and vanilla aromas. The palate is filled with delicious dark cherry, red apple, raspberry flavours with a hint of thyme. It has structured tannin with a long finish.

### TECHNICAL INFORMATION

This single vineyard Alexandra wine is hand harvested and fermented in 30% new oak for 10 months. Alcohol 13.5%.

### WINEMAKERS

Alan Brady and Brian Shaw.

### SERVICE

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

### CELLARING

Enjoy now until 2025.

### FOOD PAIRING

Entrée: Grilled yellow peach with seared goat cheese, arugula and prosciutto.

Main: Beef bourguignon.

Dessert: Strawberry cheesecake.

### NETFLIX PAIRING

Deep Water.

### SPOTIFY PLAYLIST PAIRING

The Kid Laroi.

### WHY WE CHOSE THIS

Young, juicy, with a vibrant acidity. This Pinot Noir showcases a leaner expression of Central Otago which includes generous red fruit, floral notes, which are entwined with a hint of baking spices. Alexandra 2021 is certainly a great example of an elegant Pinot Noir that is ready to enjoy in its youth, although the coming years will certainly increase in magic.

RRP \$79

15



## VALLI 'THIEFY' WAITAKI PINOT NOIR 2020

### TASTING NOTES

The wine has a bright garnet hue with lovely aromas of wild strawberry and plum with sweet basil and a touch of cedar on the nose. The palate is intricately woven with layers of red fruit, dried herb, baking spice and savoury oak with a delicious long and tangy finish. The wine is incredibly cohesive with a creamy texture that is mouth-filling, silky and persistent.

### TECHNICAL INFORMATION

Single vineyard, hand harvested grapes from Waitaki. 18% whole bunch, fermented in 50% new oak for 11 months. Vegan friendly. Alcohol 13%.

### WINEMAKERS

Jen Parr and Grant Taylor.

### SERVICE

Open the bottle 1-2 hours before service at 12-15°C.

### CELLARING

Cellar if you can, this one will shine until 2045.

### FOOD PAIRING

Entrée: Grilled Salmon.

Main: Beef Wellington.

Dessert: Carrot Cake.

### NETFLIX PAIRING

Dogs.

### SPOTIFY PLAYLIST PAIRING

Dog party playlist.

### WHY WE CHOSE THIS

This is a special one-off cuvee of Waitaki Pinot Noir crafted to celebrate a special vineyard dog, Thiefy. It also gives everyone who purchases a bottle the opportunity to help give more dogs a second chance. 10% of the proceeds of sales of this wine will be donated to the Pounds Paws Animals Rescue in Otago.

RRP \$85

15



## WILD IRISHMAN DOCTORS FLAT PINOT NOIR 2021

### 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%.

### WINEMAKERS

Alan Brady and Brian Shaw.

### SERVICE

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

### CELLARING

Enjoy 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.

RRP \$79

12

15





## VALLI 'ZEFFER' BENDIGO PINOT NOIR 2021

### TASTING NOTES

"Zeffer" Pinot Noir is an intensely fragrant and highly structured wine that opens up beautifully in the glass. An exceptional wine to enjoy with a special meal and great company over the next 20+ years. Hiding some in the cellar is highly recommended!" Jen Parr.

### TECHNICAL INFORMATION

This wine has spent 11.5 months in barrel and is 100% whole bunch grapes and 25% new oak. Alcohol 14%.

### WINEMAKERS

Jen Parr and Grant Taylor.

### SERVICE

Open this bottle 2-3 hours before and serve at room temperature. This is a young wine, so it needs to breathe.

### CELLARING

This is a wine destined to invoke happy memories - enjoy in good company today, tomorrow and for 10+ year.

### FOOD PAIRING

Entree: Asparagus wrapped in bacon.

Main: Filet Mignon.

Dessert: Semi-hard cheeses like Cheddar or Gouda.

### NETFLIX PAIRING

Red Dog.

### SPOTIFY PLAYLIST

Dogs Classic Classical Mix.

### WHY WE CHOSE THIS

This special cuvee of 100% whole bunch fermentation Bendigo Pinot Noir was crafted to celebrate the life of the Valli team's Spanador, Zeffer, a highly trained NZ LandSAR Avalanche Search Dog. Your purchase gives other dogs a chance to help humans, with proceeds going to K9MD: an Otago charity that trains dogs for the early detection of cancer.

RRP \$75

12

15



## DISCOVERY SERIES 'KAWARAU' PINOT NOIR 2020

### TASTING NOTES

A wine of elegance, beautiful colour and exceedingly subtle aromas. Delicacy and complexity which is reminiscent of violets, raspberries, and strawberries.

### TECHNICAL INFORMATION

Single vineyard and sustainable farmed, clones - 667, 777 Abel with 30% whole bunch. It has spent 12 months in barrel. Alcohol 13.5%.

### WINEMAKER

Jody Pagey.

### 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

Drink now until 2025.

### FOOD PAIRING

Entree: Butternut squash.

Main: Stir-fry noodle with broccoli and cashews.

Dessert: Macarons.

### NETFLIX PAIRING

Chef's Table Pizza series.

### SPOTIFY PLAYLIST

PODCAST 'I'll drink to that! Wine Talk' EPISODE 489 with Sylvain Pataille. Anika Willner from Coal Pit had the chance to harvest with Sylvain during the Burgundy Exchange.

### WHY WE CHOSE THIS

This series was created to showcase the breadth of climate and style that Central Otago can offer. Gibbston and Bendigo are two regions only an hours drive from each other, yet polar opposites apart in Pinot style.

The first of our Convergence series, this sustainably grown Gibbston single vineyard wine speaks absolute truth of terroir transparency of this cool year in a cool climate region. 30% whole bunch speaks loudly in the glass, while the 88% old French oak ferment delivers soft pliable tannins. Violets, raspberries, strawberries leap from the glass, this elegant wine will satisfy Gibbston lovers.

The 6 bottle members will have a random bottle selected from the Convergence Series.

RRP \$60

6

12

15



## DISCOVERY SERIES 'CONVERGENCE' PINOT NOIR 2020

### TASTING NOTES

A lot of intensity on the nose with black cherries, creme de cassis and violet. The palate is medium bodied with fine tannins, crisp acidity.

### TECHNICAL INFORMATION

This is a blended region wine which has been sustainable farmed. Clones 5, 6, 7 and Abel and has spent 12 months in barrel. Alcohol 14%.

### WINEMAKER

Jody Pagey.

### 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

Drink now until 2025.

### FOOD PAIRING

Entree: Grilled courgette with yoghurt and saffron butter.

Main: Pea and potato curry.

Dessert: Chocolate-covered strawberries.

### NETFLIX PAIRING

Wine Country.

### SPOTIFY PLAYLIST

PODCAST 'I'll drink to that! Wine Talk' EPISODE 415 with Frederic Lafarge. Margot Best, Thomas partner worked for a season in Burgundy with the legendary Lafarge family.

### WHY WE CHOSE THIS

This series was created to showcase the breadth of climate and style that Central Otago can offer. Gibbston and Bendigo are two regions only an hours drive from each other, yet polar opposites apart in Pinot style.

The final element of our Convergence series, this wine represents the meeting of our two most loved Central Otago wine regions – the weight and might of Bendigo and their elegance of Gibbston. This blend of two single vineyards offers a lot of intensity on the nose with black cherries, creme de cassis and violet. The palate is medium-bodied with fine tannins, crisp acidity. Dark, brooding, beautiful.

The 6 bottle members will have a random bottle selected from the Convergence Series.

RRP \$60

6

12

15



## DISCOVERY SERIES 'CLUTHA' PINOT NOIR 2020

### TASTING NOTES

Beautiful fruit expression, clear and well defined, lovely texture, concentrated but smooth and round. This is full of sweet, juicy ripe fruits, blackcurrants, black cherries, plums and raspberries. Tannins are fine and well-integrated.

### TECHNICAL INFORMATION

Single vineyard and sustainable farmed, clones - 667, 777 Abel with 30% whole bunch. It has spent 12 months in barrel. Alcohol 13.5%.

### WINEMAKER

Jody Pagey.

### 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

Drink now until 2025.

### FOOD PAIRING

Entree: Roasted potatoes with aioli.

Main: Nachos.

Dessert: Chocolate mousse.

RRP \$60

6

12

15

### NETFLIX PAIRING

Uncorked.

### SPOTIFY PLAYLIST

PODCAST 'NZ Wine Podcast 64 – David Nash – A seat at the table'.

### WHY WE CHOSE THIS

This series was created to showcase the breadth of climate and style that Central Otago can offer. Gibbston and Bendigo are two regions only an hours drive from each other, yet polar opposites apart in Pinot style.

The second of our Convergence series, this sustainably grown Bendigo single vineyard wine with beautiful fruit expression, clear and well defined with lovely texture. It has the hallmark Bendigo signature concentrated but a few years under its belt its already smooth and round. Expect juicy ripe blackcurrant, black cherry and plum flavours, with well-integrated tannins.

The 6 bottle members will have a random bottle selected from the Convergence Series.

**KINROSS**

THE WINE CLUB

# CONSIDERING UPGRADING?

Or just keen on having a one-off larger shipment this season as the selection looks so good?

## 6 BOTTLE SELECTION

\$275 per quarter

- Minimum guaranteed discount of 10%

## 12 BOTTLE SELECTION

\$525 per quarter

- Minimum guaranteed discount of 15%

## 15 BOTTLE PINOT NOIR SELECTION

\$975 per quarter

- Minimum guaranteed discount of 15%

Email [wine@kinross.nz](mailto:wine@kinross.nz) and our team can coordinate everything for you.



## DISCOVERY SERIES 'OVER THE FENCE' PINOT GRIS 2021

### TASTING NOTES

Intense nose of pear, yellow fruit, and tropical notes with a fresh succulent palate.

### TECHNICAL INFORMATION

This wine has been sustainably farmed and is from a single vineyard. It has clones – Berrysmith. 100% stainless steel, 5.5 (dry). Alcohol 14%.

### WINEMAKER

Antony Worch.

### SERVICE

Open the bottle just before service at 8–10°C.

### CELLARING

Drink now until 2025.

### FOOD PAIRING

Entrée: Courgette and asparagus salad with lemon pistachio dressing.

Main: Baked cod fish with tomato, basil, garlic and lemon.

Desert: White chocolate and peach trifle.

### NETFLIX PAIRING

Sweet Girl.

### SPOTIFY PLAYLIST

L.A.B / In The Air.

### WHY WE CHOSE THIS

Simon and Leah Cox are our neighbours in Gibbston, who run the exceptional award-winning Cox's Vineyard. We've been lucky enough to get hold for you two vintages of their iconic Pinot Gris – 2021 and 2022. To be able to sample side by side now, you'll really see the impact of the seasons on wine characteristics. Open these with our Kinross 'Liquid Gold' Pinot Gris to get a true Gibbston exploration – one side of the fence to the other!

RRP \$40

12



## DISCOVERY SERIES 'OVER THE FENCE' PINOT GRIS 2022

### TASTING NOTES

This wine has aromas of pear and sweet yellow peach with a rich and lively palate.

### TECHNICAL INFORMATION

Single vineyard and sustainable farmed. Clones – Berrysmith, 100% Stainless steel, 10 (off-dry). Alcohol 14%.

### WINEMAKER

Antony Worch.

### SERVICE

Open the bottle just before service at 8–10°C.

### CELLARING

Drink now until 2025.

### FOOD PAIRING

Entrée: Orange and avocado salad with orange mustard dressing.

Main: Baked salmon with thyme, lentils and carrot.

Desert: Mango and turmeric coconut yogurt.

### NETFLIX PAIRING

Choose or Die.

### SPOTIFY PLAYLIST

Harry Styles / Late Night Talking.

### WHY WE CHOSE THIS

Simon and Leah Cox are our neighbours in Gibbston, who run the exceptional award-winning Cox's Vineyard. We've been lucky enough to get hold for you two vintages of their iconic Pinot Gris – 2021 and 2022. To be able to sample side by side now, you'll really see the impact of the seasons on wine characteristics. Open these with our Kinross 'Liquid Gold' Pinot Gris to get a true Gibbston exploration – one side of the fence to the other!

RRP \$40

12



## 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.

### TECHNICAL INFORMATION

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

### WINEMAKER

Anika Willner.

### SERVICE

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

### CELLARING

Enjoy now up to 2027.

### FOOD PAIRING

Entrée: Feta salad with fig and mustard dressing.

Main: Roast chicken with rosemary and homemade mashed potato.

Dessert: Double chocolate-dipped strawberries.

### NETFLIX PAIRING

Don't Look Up.

### SPOTIFY PLAYLIST PAIRING

Giveon / Justice.

### WHY WE CHOSE THIS

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

RRP \$57

3

6

12

15



## HAWKSHEAD RIESLING 2022

### TASTING NOTES

Hawkshead 2022 Riesling delights with citrus blossom florals, ripe peach and passion fruit aromas on the nose, all easily discovered by the palate. Add the crisp, vibrant flavours of lemon sherbet and tropical papaya to those attributes, and for more poetic palates, discover a hint of honeysuckle.

This is a salivating juicy wine with linear fresh fruit acidity and distinctive minerality; elegant and lean yet generous. Hawkshead's take on a Kabinett-style Riesling with unmistakably Central Otago is its place of origin.

### TECHNICAL INFORMATION

Fruits growing in Lowburn, Central Otago. Aged in 30% older French oak barrique and 70 % in stainless steel. Residual Sugar: 9 g/L (off-dry). Alcohol 12.5%.

### WINEMAKER

Dean Shaw.

### SERVICE

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

### CELLARING

Enjoy it today or keep until 2024.

### FOOD PAIRING

Entrée: Thai beef salad with lime sesame dressing.

Main: Spicy pork ramen with noodles.

Desert: Vanilla Crème Brûlée.

### NETFLIX PAIRING

Hustle.

### SPOTIFY PLAYLIST

Steve Lacy / Bad Habit.

### WHY WE CHOSE THIS

Ulrike is German, so often we see in the Hawkshead range love letters to the European classic wines - and this is certainly one of them. Delicate yet full of flavour, it's a finely balanced and classy wine. A credit to you Ulrike!

RRP \$34

12



## 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 and 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 PLAYLIST 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.

RRP \$100

12







## VALLI WAITAKI RIESLING 2018

### TASTING NOTES

Freshly squeezed lime juice with hints of pineapple and jasmine flowers on the nose awaken the palate to zesty lime, spicy white pepper and incredible earthiness that sings of limestone soils. The prominent acidity is beautifully balanced with the highly concentrated, ripe citrus palate giving the wine great length and extreme freshness. Medium bodied and energetic, this wine is delicious on its own but will also pair wonderfully.

### TECHNICAL INFORMATION

The vines were planted in 2005 and have been farmed sustainably. 14.4 g/L (off-dry). Alcohol 12%.

### WINEMAKERS

Jen Parr and Grant Taylor.

### SERVICE

Serve this wine at 8-10°C.

### CELLARING

Enjoy it today or keep until 2030.

### FOOD PAIRING

Entrée: Summer salads.

Main: Light-medium spiced Indian.

Desert: Apple pie.

### NETFLIX PAIRING

Catfish.

### SPOTIFY PLAYLIST

Calvin Harris - Slide.

### WHY WE CHOSE THIS

Another Riesling gem for our Wine Club Members. In Spring we had the pleasure to showcase the beautiful 2019 and 2020 vintages. Grant offered us a 2018 for this Summer shipment, again it has been stored in impeccable conditions for you.

RRP \$50

12



## KINROSS 'BLACK SAND' PORT 2021

### TASTING NOTES

Beautiful, bright deep purple hue colour, with wonderful depth/texture. On the nose, rich sweet blackcurrant and plum aromas. On the palate, luscious fruit driven flavours full of deep plum, cherry, and blackcurrant.

### TECHNICAL INFORMATION

Single vineyard Alexandra fortified Pinot Noir, aged in 100% old oak for 12 months. Sweet 109g/L. Natural cork and hand waxed. Alcohol 18%.

### WINEMAKER

Debra Cruickshank.

### SERVICE

Serve slightly chilled and consume within a couple of weeks once opened. Re-use the original cork after pouring wine.

### CELLARING

Enjoy now! Can be aged for more than 10 years. This bottle doesn't need to be stored in a horizontal position.

### FOOD PAIRING

Entrée: Fresh melon.

Main: Pan-Seared wild duck breast with port wine reduction.

Dessert: Almond and pear wraps with port wine jus.

### NETFLIX PAIRING

Nightmare Alley.

### SPOTIFY PLAYLIST PAIRING

Doja Cat / Need to know.

### WHY WE CHOSE THIS

Another request from our member survey last year – and we listened! From a single vineyard in Alexandra, this beautiful Pinot Noir Port is yet another way to enjoy your favourite grape. Five selected barrels were matured for nearly a year, set aside for us and made exclusively for this Port. Please note our Port is unfortunately not available outside New Zealand.

Wine Club members outside New Zealand will receive a Coal Pit Tiwha Pinot Noir 2018.

RRP \$75

12



## WILD IRISHMAN TUTURI PINOT NOIR 2021

### TASTING NOTES

Nose: Bright red fruit, stony/gravel, herbs, charred oak, crunchy red apple skin, florals.

Palate: Juicy, vibrant, fine-grained tannin, strawberry, crunch red apple skin. Fine boned structure, tension, integrated acid- suits the palate. Refreshing and thirst quenching. Not austere. Earthy characters. Finishes fine and structured.

### TECHNICAL INFORMATION

This is the first vintage produced and has been 10 months in barrel. Sustainable farming and from a single vineyard in Alexandra. 75% old oak, 25% whole bunch. Alcohol 13.5%.

### WINEMAKERS

Brian Shaw and Alan Brady.

### SERVICE

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

### CELLARING

Enjoy today or keep till 2032.

### FOOD PAIRING

Entrée: Caprese salad.

Main: Lamb rack with pumpkin mash.

Desert: Chocolate mousse.

### NETFLIX PAIRING

Moonfall.

### SPOTIFY PLAYLIST

BTS.

### WHY WE CHOSE THIS

If you didn't order Tuturi during the pre-order, here is the chance to get access to a very special wine. First vintage produced by Alan and Brian. Vibrant, juicy and with an opulent core structure. Tuturi Pinot Noir 2021 is a debutant this year and showcases the potential of Alexandra to produce world class Pinot Noir. Alan feels Alexandra is the next big thing in Central Otago, and we certainly are here to follow the Wild Irishman journey as it develops.

RRP \$99

6



## KINROSS 'LIQUID GOLD' PINOT GRIS 2022

### TASTING NOTES

The Kinross favourite has pale lemon straw with clear hues. Perfumed with pear, lemon blossom, ripe red apple and hints of citrus. Full entry of white peach, lemon curd and sweet pear and stone fruit. Nicely textured with good minerality and a long ripe citrus finish.

### TECHNICAL INFORMATION

It has been produced in a single vineyard and an organic conversion with Biogro. 4.2 g/L (dry), 100% stainless steel. Alcohol 14%.

### WINEMAKER

Pip Battley.

### SERVICE

Serve this wine at 8-10°C.

### CELLARING

Enjoy now until 2024.

### FOOD PAIRING

Entrée: Ota Ika (Raw fish salad).

Main: Pan fried Tarakihi fish with corn salsa.

Desert: Banana Caramel pudding.

### NETFLIX PAIRING

Texas Chainsaw Massacre.

### SPOTIFY PLAYLIST

Lizzo / About Damn Time.

### WHY WE CHOSE THIS

Come and celebrate as our iconic Liquid Gold is back! Time after time, Liquid Gold has come through with excellence and we are proud of how quickly its notoriety has spread. Deceptively easy drinking, this is one for your best girlfriends and plenty of laughs.

RRP \$31

6





## VALLI WAITAKI PINOT GRIS 2022

### TASTING NOTES

Expressing notes of peach, pear, and white flowers. The barrel fermentation process is adding spicy and buttery notes. It is all about texture on the palate.

### TECHNICAL INFORMATION

This wine has been sustainably farmed, barrel fermented in neutral (old) French oak. It is a dry wine, RS < 1 g/L. Alcohol 13.5%.

### WINEMAKERS

Jen Parr and Grant Taylor.

RRP \$34.50

### SERVICE

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

### CELLARING

Drink now until 2025.

6

### FOOD PAIRING

Entree: Greek salad.

Main: Seared Flounder over lemony zucchini noodles.

Dessert: Kiwi Pavlova.

### NETFLIX PAIRING

Night Teeth.

### SPOTIFY PLAYLIST

Kate Bush / Running Up That Hill.

### WHY WE CHOSE THIS

Pinot Gris fermented in barrel! A great way to explore Central Otago's favourite grape variety. This is the third vintage, freshly bottled in October 2022, you will be one of the first to get access to this gem. North Otago Pinot Gris is a must try.



## HAWKSHEAD PINOT BLANC 2022

### TASTING NOTES

The Central Otago's extreme geographic and climatic beauty leaves its mark on this highly aromatic Hawkshead 2022 Pinot Blanc. The promise of fresh, crisp apple and pear aromas flows seamlessly onto the palate. An enticing hint of spice and citrus adds a zesty note. The wine is deliciously textural with sincere depth and has a round, mouth-filling finish. This Pinot Blanc will get your attention without you even noticing.

### TECHNICAL INFORMATION

Fruits growing in Lowburn, Central Otago. Aged in 30% older French oak barrique and 70% in stainless steel. Residual Sugar: 5 g/L (dry). Alcohol 13.5%.

### WINEMAKER

Dean Shaw.

### SERVICE

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

### CELLARING

Enjoy it today or keep until 2025.

RRP \$34

6

### FOOD PAIRING

Entrée: Snapper ceviche.

Main: Creamy parmesan risotto.

Desert: Fruit salad, peach, mango, pineapple.

### NETFLIX PAIRING

Extraction.

### SPOTIFY PLAYLIST

David Guetta / I'm Good.

### WHY WE CHOSE THIS

Small batch Pinot Blanc produced with love by our neighbours, Ulrike and Denis. For those who aren't familiar with Pinot Blanc – it is a genetic mutation of Pinot Noir! This is a beautiful example of Pinot Blanc, with abundant apple and pear flavours with a hint of spice. Delicate but flavourful, it's a classy white that meets the exceptional standard of white we are used to seeing from the Hawkshead team.



## HAWKSHEAD RESERVE PINOT NOIR 2021

### TASTING NOTES

Delicious impressions of dark fruits emerge on the nose and into the palate; plums, Black Boy peaches and ripe cherries. Those flavours are in harmony with lingering dried herbs a sprinkle of black pepper. Dark chocolate and mocha linger faintly in the back.

### TECHNICAL INFORMATION

This wine is made from slower ripening Gibbston grapes, with their restrained savoury flavours. Combining it with the warmer and earlier ripening grapes of Lowburn elevates this wine into a quintessential Central Otago Pinot Noir experience. Aged in oak (23% new) for 10 months with 54% whole bunch. Alcohol 13%. Vegan friendly.

### WINEMAKER

Dean Shaw.

### SERVICE

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

### CELLARING

Enjoy it today up to 2032.

### FOOD PAIRING

Entrée: Tomato and mozzarella with glaze balsamic vinegar.

Main: Croque-monsieur.

Dessert: Poached plum with pinot syrup.

### NETFLIX PAIRING

Beckett.

### SPOTIFY PLAYLIST PAIRING

Rainy day jazz.

### WHY WE CHOSE THIS

This wine shows excellent concentration, subtle, refined acidity and integrated velvety tannins. These attributes lead to a long, harmonious finish. This is a compelling blend with elegant finesse, that will cellar exceptionally well. Delicious and perfect for rainy evenings at home.

Hawkshead is having an incredible run of success right now, with six wines in their current vintage selection receiving 5 Star reviews from some of the country's most respected wine critics. A stellar achievement! Make sure you check them all out online or come visit us to sample them.



## KINROSS 'LUMINAIRE' ROSÉ 2022

### TASTING NOTES

Pale pink with clear hues. Aromas of red berry, strawberry flower and hints of rock melon. Ripe stone fruit, citrus, ripe red berries and cranberry on the palate. Well-rounded mouthfeel with a touch of sweetness to balance with the crisp acidity.

A lingering raspberry and cream finish.

### TECHNICAL INFORMATION

This single vineyard Gibbston wine has been sustainably farmed. Residual sugar 3.6 g/L (dry) and in 100% stainless steel. Alcohol 14.5%.

### WINEMAKER

Pip Battley.

### SERVICE

Serve this wine at 8-10°C.

### CELLARING

Enjoy now until 2024.

### FOOD PAIRING

Entrée: Prawns, mango and avocado salad.

Mains: Seafood Bouillabaisse.

Desert: Crepe suzette.

### NETFLIX PAIRING

Black Crab.

### SPOTIFY PLAYLIST

Central Cee / Doja.

### WHY WE CHOSE THIS

We've been planning a Rosé of our own for a few years now, so are very thrilled to be able to launch this as the first wine wearing our new label. Bright, fun and utterly delicious, grab a few for the fridge this Summer to enjoy with your freshly caught snapper!

RRP \$69.50

3

RRP \$36

3

K



**KINROSS**

THE WINE CLUB

# JOIN TODAY OR GIFT A MEMBERSHIP

## 15 BOTTLE PINOT NOIR SELECTION \$975 per quarter

- Minimum guaranteed discount of 15%
- Only 200 memberships available

## 12 BOTTLE SELECTION \$525 per quarter

- Minimum guaranteed discount of 15%

## 6 BOTTLE SELECTION \$275 per quarter

- Minimum guaranteed discount of 10%

## 3 BOTTLE PINOT NOIR SELECTION \$149 + shipping (\$9.50) per quarter

- Minimum guaranteed discount of 5%

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

- Minimum guaranteed discount of 5%
- Limited selection
- Domestic only

### BY JOINING, OUR MEMBERS RECEIVE:

- Up to 15% discount on all wine purchases – onsite and online
- Up to 15% off dining in our Bistro and Wine Garden
- 15% off Kinross accommodation
- Exclusive online access to the Kinross Cellar of rare and hard to find wines
- Priority access to new releases and events at Kinross and special release wines
- A complimentary wine tasting at the Cellar Door each time you visit
- A free bottle of wine each time you stay with us
- Your wine selection will be shipped directly to your door every 3 months, 4 times per year

### Membership Terms and Conditions

- Minimum subscription term is 1 year (= 4 shipments). You are able to cancel any time after your 4th dispatch.
- You authorise Kinross to charge your credit card in the amounts appropriate for your Wine Club membership, including shipping when applicable. Shipping and subscription are subject to annual review in May and take effect 1st of July.
- By becoming a Wine Club member, you are declaring that you are the legal age of alcohol consumption in your country of residence.
- No refund will be made once Kinross has dispatched the wine to you. You are able to pause your membership for any reason for one quarterly shipment.
- For full T&C's please refer to our website.
- If you have any queries please contact us by email: [wine@kinross.nz](mailto:wine@kinross.nz)

# WINE CONCIERGE SERVICES

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

It's fun learning about all the different varieties, sub-regions, appellations, good seasons, off-seasons... but it can get overwhelming. Our team of Wine Advisors have broad experience with global wine to help advise you on where to start a new collection, how to build on an existing one, or how to correctly cellar a valuable one.

### WHAT WE CAN OFFER YOU:

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

### HOW DOES IT WORK?

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

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

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

Email: [thomas@kinross.nz](mailto:thomas@kinross.nz)

# KINROSS

DESTINATION WINE

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