

KINROSS

WINE

**SUMMER
2023/24**

WINE

CLUB

DEAR WINE CLUB MEMBERS

WELCOME TO SUMMER

Another season rolls around and the ebbs and flows of vineyard life move with it. As we settle in the summer season, the vines are truly in full flight now as they move from developing fruit and into veraison. Forecasts are predicting a sweltering El Niño weather pattern for most areas of New Zealand... of course Central Otago's experience of such conditions tends to materialise as intensely hot and dry days, where the summer sun radiates not only from the sky but also reflects back off the parched ground in a way only 'Central' can. The golden days of summer are vital for providing the much needed sunshine hours to ripen our liquid gold.





Arrowtown Chopper's 'Beech Party' mountainside planting up Sawpit Gully.



Conor, Nicky and Thomas from Kinross, mucking in.



Wetland Restoration project at Lake Hayes.

Gardeners around the world know that Spring and Autumn offer the best growth windows for planting, so we've made the most of the last few months by taking part in plantings of more than 4,000 natives in our local area. This involved plantings at Kinross, up Sawpit Gully for the Arrowtown Chopper's 'Beech Party' and the Wakatipu Reforestation Trust / Mana Tāhuna Charitable Trust's Wetland Restoration Project at Lake Hayes.

It's incredible to see in our region how normalised these community volunteer days have become, it has been so well received and we love rolling up our sleeves alongside so many other members of our wider community.

The progress made in the last five years is incredible and it really shows how every little bit does help. I'd love to challenge you all to look for opportunities in your area to make a difference too.



Arrowtown Long Table 2022.

This year, we're extremely proud to be the main sponsor for Arrowtown's most iconic summer event, the Arrowtown Long Table 2023! We are long-time supporters of this incredible long lunch event, so it's our absolute pleasure this year to join the team. Arrowtown's famous main street is closed for the day and the longest stretch of table is erected for guests to enjoy the town's finest cuisine, to be matched this year with Kinross, Coal Pit, Hawkhead, Valli and Wild Irishman wines. There couldn't be a more iconic Central Otago day out, we do hope you can join us!

(If you'd like to know more head to www.arrowtownlongtable.co.nz).

Back here in our Wine Garden we've made some changes to make more space for you to come and enjoy this summer. If you haven't kicked off your shoes and sunk into one of the beanbags on our new lawn, we'd love to see you soon! We've increased our green space significantly around our wine garden to add more spots to come and chill with children, dogs and friends and enjoy live music and great food and wine. The new summer menu is looking pretty amazing too...

WHATS IN YOUR SELECTION THIS SEASON?


As you know, our five wine partner club means there are always new and exciting wines to try, alongside your tried and true favourites.

The warm weather of course heralds the arrival of all the incredible new release white and rosé wines from our region, ready to be chilled for this holiday season. We are biased yes, but our Luminaire Rosé really is summer in a glass – a beautiful combination of watermelon, cranberry and grapefruit with a tight and fresh finish. Literal perfection for a hot summer's day. All selections have this beauty apart from the 15, which enjoys Coal Pit's beautiful 2023 Rosé instead! Wild Irishman reds and whites feature strongly this month, which will delight the many Brady fans out there. Note there aren't any bubbles in your selections, so get in touch with our team fast to top up for those end of year toasts!

As we wrap another busy year, I'd really like to take a moment to thank you for your support. The ups and downs of life are always brightened and given complexity by the friendships we make with you our members, which like wine deepen with age. It's our pleasure to share the stories and creations of our wine world with you each season, it's a huge part of what makes our jobs so enjoyable. So thank you.

I hope your festive season is filled with special bottles shared with special people, in some of your very favourite places.

Un très joyeux Noël à vous tous



Thomas Moschetta
General Manager - Wine



Join us at our Cellar Door.

FROM THE KINROSS KITCHEN

ENJOY THIS RECIPE FROM OUR SOUS CHEF, CARLA ALARCON

PAN FRIED GURNARD WITH AROMATIC CREAMED CORN,
PEANUTS AND CORIANDER.
1 HOUR - SERVES 4



TIPS

Creamed corn is a delicious and creamy dairy free option, that matches well with chicken.

INGREDIENTS

Fish

600 g gurnard fillets (pinned and skin on one side)

100 g chopped toasted peanuts

1 bunch of coriander – roughly chopped

1 lemon – cut into quarters

50 g butter

Aromatic corn

2 tbs canola oil

1 tsp coriander seeds

1 tsp cumin seeds

½ tsp chili flakes

800 g corn kernels

400 ml coconut milk

1 cup vegetable stock

½ tsp turmeric powder

½ tsp ground cinnamon

10 g peeled grated ginger root

1 tsp crushed garlic

Salt and pepper to taste

METHOD

1. Start by making the creamed corn.
2. In a small saucepan heat canola oil, coriander seeds, cumin seeds, chili flakes and stir until oil is aromatised; about 5 minutes and set aside.
3. In a large pot heat a little canola oil with grated ginger, crushed garlic, a pinch of salt and a few cracks of black pepper; stir for 5 minutes.
4. Add corn kernels and turmeric powder.
5. Add the vegetable stock and bring to the boil; wait until the mixture has reduce by half.
6. Then add the coconut milk and bring back to the boil, turn off the heat.
7. Add the spiced oil (you made in step 2) and mix it through.
8. Remove ¼ of the mix then blend the other ¾ until smooth, add the ¼ of the mix you removed back into the blended mixture.
9. Season with salt and pepper and set aside with a lid to stay warm.
10. Pat the fish dry to remove any excess moisture and season with salt.
11. Heat a large nonstick frying pan and add a little canola oil.
12. When the pan is smoking hot carefully add the gurnard fillets, skin side down.
13. Cook for about 2 minutes. Add the butter and when it starts to brown, and the fish is nearly cooked turn over the fish.
14. Squeeze the lemon over the fish and baste it carefully with the pan juices.
15. Remove from the pan, set aside and cover loosely with foil to stay warm.
16. To serve divide the aromatic corn between the plates, top with the fish and sprinkle over toasted peanuts and fresh coriander leaves.

KINROSS

FIVE GREAT REASONS

To head to Gibbston this summer

1

Sunday Live Music Series - Every Sunday until April 2024

2

Joining us at the iconic Arrowtown Long Lunch - 5 December 2023

3

Hiring e-bikes and exploring the trail from Arrowtown to Gibbston

4

Gibbston Valley Concert - 2 February 2024

5

Sampling the latest incredible award-winning wines from our five wine partner range

ART OF BLENDING

WRITTEN BY THOMAS MOSCHETTA

In the wine world, blending plays an important role in crafting exceptional wines. Single vineyard wines offer a clear expression of place and time, it's true. But the intricate and delicate process of blending does allow winemakers to create complex, harmonious and captivating combinations of varieties and different vintage wines in a way that could never be created alone.

To quote Maria Laura Ortiz Chiavetta, a renowned IWC wine ambassador:

“Blending wines is not merely about mixing different grape varieties; it is an intricate process that requires a deep understanding of each grape's characteristics and the impact of terroir, climate, and winemaking techniques on the final product.

Blending aims to create a wine that is greater than the sum of its parts, achieving a perfect balance between aroma, flavour, texture, and structure. Blending can also help to compensate for any deficiencies or imbalances in a particular vintage, ensuring consistency and quality across different years.”





FAMOUS BLENDS AND BLENDING TECHNIQUES IN CENTRAL OTAGO

Some of the world's most famous wines are blends made from a combination of grape varieties carefully chosen to complement one another. Notable examples include:

1. ALSACE STYLE BLENDS

Alsace is one of the most prestigious wine regions in the world, is renowned for its white wine blends, which typically include Pinot Gris, Pinot Blanc, Riesling, Muscat, Gewürztraminer.

The Wild Irishman 'Trinity' is the perfect example, Brian Shaw and Alan Brady blend a sublime combination of Pinot Gris, Pinot Blanc and Muscat for this wine.

2. PINOT NOIR BLEND

A blend from the same grape but with a blend of different sub-regions (like the Discovery Series Frontier Pinot Noir 2019 produced by Jen Parr and Grant Taylor for Kinross) to add complexity.

FROM OTHER REGIONS IN THE WORLD HERE ARE SOME FAMOUS BLENDS

1. CHAMPAGNE

There are three predominant Champagne grape varieties - Chardonnay, Pinot Noir, and Pinot Meunier. They account for 99% of the plantings in the region. Champagne can also have four other rarer, white grape varieties in the blend - Pinot Blanc, Pinot Gris, Petit Meslier, and Arbane. Blending allows Champagne houses to create a house style that is consistent, which offers a chance to offset and blend less favourable seasons. They also blend older vintages with new ones to add complexity of ageing characters with the fresh acidity of younger wines.

2. BORDEAUX BLENDS

Bordeaux, one of the most prestigious wine regions in the world, is renowned for its red wine blends, which typically include Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec.

3. CHÂTEAUNEUF-DU-PAPE

A Southern Rhône wine region, famous for its red blends, including up to 13 different grape varieties, mainly Grenache, Syrah and Mourvèdre.

4. SOUTH AUSTRALIA

Australia's most famous winery Penfolds, prides itself on blends, stating "For over 170 years, multi-varietal blending has underpinned the Penfolds winemaking philosophy. Crafted to a house style, some of our most celebrated wines are multi-varietal blends, including Grange and Bin 389 Cabernet Shiraz."

THE WINEMAKER, THE ARTIST

The art of wine blending requires skills and also feelings. Here are some parameters a winemaker will look at:

1. CREATING BALANCE

The key to a successful blend is about balancing the different components of a wine as acidity, sweetness, tannins profile, and flavour spectrums and many other parameters. The winemaker will have to carefully select the grape varieties and components available in good proportions to create a wine with harmony.

The Art of Blending different grape varieties and different vessels can enhance individual characteristics, resulting in a wine with greater complexity.

2. DRINKABILITY AND AGEING POTENTIAL

Some grape varieties are known for their ability to age, by developing complex aromas and flavours over time. It is the case of Pinot Noir from Central Otago. By blending specific barrels the winemaker can offer immediate appeal, approachable in their youth but also wines capable of evolving for decades in the bottle.

3. EXPERIMENTATION

Blending offers opportunity for creativity. Some of my favourite New Zealand wines are made in this way. At Kinross we are currently looking to source Gamay, to experiment in the future a blend of Gamay and Pinot Noir. I enjoyed drinking these wines when I was living in Burgundy. This blend is called Passetougrain (the finished wine is a still red wine). The Pinot (must be a minimum of 30% of the blend) and Gamay (must be a minimum of 15% of the blend) are fermented together and the wine is made to be drinking quite young.

4. MOTHER NATURE

Each vintage are different and so many variables can change ideal/original plan prior harvest. Blending offers a back-up option to ensure a quality product can still be delivered, even if the current vintage wasn't ideal.



KINROSS

WINES YOU DON'T WANT TO MISS

LAST CHANCE SELECTION

Don't miss out on these bottles before they run out, we are down to final numbers of these popular wines.

Scan the QR code
to see the collection



COMING SOON

A sneak peek into what will be releasing in the coming months, register your interest to secure your share for your collection.

Scan the QR code
to see the collection



Q&A WITH GARY DITCHER

Meet Gary Ditcher, our amazing Cellar Sales Manager. Originally from London, he moved to Queenstown on a working holiday and well, the rest is history. His passion for hospitality grew into a love for wine.



WHERE ARE YOU FROM?

London, UK

WHY DID YOU CHOOSE A CAREER IN WINE?

It was not planned at all! I previously managed various Queenstown hospitality venues, and moved into wine tour guiding for a change of pace. I was lucky enough to visit nearly every cellar door in Central Otago, and learn about wine from very talented and knowledgeable cellar door hosts, winemakers and viticulturalists.

I decided I wanted to be more directly involved with wine and telling the stories of the region, which led me to my favourite cellar door – Kinross. I've since gained my WSET Level 2 award, am studying for WSET Level 3.

WHAT HAVE BEEN YOUR CAREER HIGHLIGHTS?

There are many! I've never worked in a job where I am routinely enamoured with the stories of the industry and the people in it. Whilst going through the daily motions of work life I am suddenly re-inspired by the passion of the people who work in this region. I think that the Kinross Harvest Festival is a special

occasion wherein I've been able to hear from the pioneers of Central Otago wine, and this year I was able to co-host the Gibbston-focussed event which is a wonderful gathering of people at every level of the industry to enjoy the fruits of their labour (literally).

WHAT ARE YOUR GO TO WINES?

Pinot Noir of course! I have a soft spot for Wild Irishman Macushla and Valli Bendigo – both very different, but they were the first wines that converted me to a Pinot Noir lover!

WHY DO YOU LOVE CENTRAL OTAGO?

It is an exceptionally beautiful place with such a varied landscape, with each season surpassing the next. The people in the Central Otago wine industry are some of the best I've met, and there is a collaboration and comradery across different business that I've not witnessed anywhere else. .







BUCKET LIST WINE DESTINATION?

I was able to visit Tuscany a few years back and I finally ticked off Burgundy this year, so my current bucket list destination would be Piedmont. For me, Italian wine and food pairings cannot be beat!

TASTING AND PAIRING NOTES

NEW ZEALAND SUMMER 2023/24 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**

 15 BOTTLES Guaranteed 15% off RRP	 12 BOTTLES Guaranteed 15% off RRP	 6 BOTTLES Guaranteed 10% off RRP
 3 BOTTLES Guaranteed 5% off RRP	 KINROSS FAVOURITES* Guaranteed 5% off RRP	 WINE CLUB MEMBERS ONLY

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



RRP \$37

K

3

6

12

KINROSS 'LUMINAIRE' PINOT NOIR ROSÉ 2023

TASTING NOTES

This stunning dry style Pinot Noir Rosé has aromas of cherry blossom and grapefruit, with a palate of red berries, cranberry and watermelon. A hint of sweet and balanced acidity, with a creamy finish, we think we've captured some of the electric energy of those Central Otago sunsets all in one bottle. Our very own Luminaire.

TECHNICAL INFORMATION

14% alcohol.
Central Otago, Pisa.
Single vineyard.
Residual sugar 2.5 g/L (dry).
Sustainably farmed.
Vegan friendly.
Aged 4 months in stainless still.

WINEMAKER

Pip Battley.

SERVICE

Serve this wine chilled, between 6-8°C.

CELLARING

Enjoy it today or keep until 2025.

FOOD PAIRING

Entrée: Date with feta and prosciutto.

Main: Steamed whole fish with ginger and spring onions.

Dessert: Passionfruit cheesecake.

NETFLIX PAIRING

Now You See Me.

SPOTIFY PAIRING

Baby don't hurt me /
David Guetta.

WHY WE CHOSE THIS

This is the second vintage of our rosé and we couldn't be happier! Our 2022 vintage sold out so you will need to be in quick for this one. We have bottled a few magnums, perfect for those special occasions. Bright, fun and utterly delicious, grab a few for the fridge this Summer to enjoy with your freshly caught snapper.



RRP \$45



KINROSS 'THE PIONEER' CENTRAL OTAGO PINOT NOIR 2022

TASTING NOTES

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

TECHNICAL INFORMATION

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

WINEMAKER

Antony Worch.

SERVICE

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

CELLARING

Enjoy it today and up to 2026.

FOOD PAIRING

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

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

Dessert: Chocolate mousse with salted caramel and mochi.

NETFLIX PAIRING

Hunger.

SPOTIFY PAIRING

Sure Thing / Miguel.

WHY WE CHOSE THIS

Our popular Kinross red is back, our most favourite Netflix wine.

This vintage is easy drinking and ready to enjoy now, either in 750mls or magnum size... Let us know if you're keen on those!



RRP \$36



KINROSS 'MINERS DELIGHT' GEWURZTRAMINER 2022

TASTING NOTES

Pale gold with clear hues. Fragrant with rose petal, honeysuckle, nectarine and candy apple notes. Silky entry with orange peel, lime, white stone fruit, Turkish delight and citrus blossom. Complex and mouth-watering with a hint of sweetness on the mid palate showing good texture and leading to a long mineral finish.

TECHNICAL INFORMATION

14% alcohol.
Central Otago, Gibbston.
Residual sugar 5.8 g/L (off-dry).
Organic conversion.
Vegan friendly.

WINEMAKER

Pip Battley.

SERVICE

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

CELLARING

Enjoy it today or keep until 2025.

FOOD PAIRING

Entrée: Asparagus with hollandaise sauce.

Main: Seared scallops with brown butter and lemon pan sauce.

Dessert: Kiwi pavlova.

NETFLIX PAIRING

Love Again.

SPOTIFY PAIRING

Single Soon / Selina Gomez.

WHY WE CHOSE THIS

Long-time members will know that our Miners Delight is owner Christine Erkila's favourite Kinross wine. Rich and textural, it's a phenomenal food matching wine as stands up to bold flavours. The vines are located out the front of our bistro, so make sure you give them a nod on your next visit.



RRP \$99

3

15



WILD IRISHMAN 'TUTURI' PINOT NOIR 2022

TASTING NOTES

This wine has an inviting aroma of bright red cherries.

On the palate, you'll find supple red fruit, and a silky mouthfeel which is elegant and refined. Super-fine tannins and a lovely line of acid.

TECHNICAL INFORMATION

13.5% alcohol.
Central Otago, Alexandra.
Single vineyard.
Sustainably farmed.
Vegan friendly.
Aged 7 months in barrel.

WINEMAKERS

Alan Brady and Brian Shaw.

SERVICE

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

CELLARING

Enjoy it today or keep until 2035.

FOOD PAIRING

Entrée: Duck carpaccio with roast pistachio and walnut.

Main: Dublin coddle.

Dessert: Irish bread pudding.

NETFLIX PAIRING

Florida Man.

SPOTIFY PAIRING

Love Again / The Kid Laroi.

WHY WE CHOSE THIS

Tuturi Pinot Noir 2022 is the second vintage for this new block and it showcases the potential of Alexandra to produce world class Pinot Noir. There is something special about Alexandra for Alan Brady, which explains his desire to further explore this subregion of Central Otago. One of his initial wines of the Wild Irishman label was crafted with fruit from Alexandra in 2006, which allowed him to discover the true potential of the southernmost wine growing region in the world.



RRP \$34

6

KINROSS 'LIQUID GOLD' PINOT GRIS 2023

TASTING NOTES

Our iconic single vineyard 'Liquid Gold' Pinot Gris has delivered a stunning textural wine for the 2023 vintage.

Aromas of elderflower, orange blossom and lemon zest prelude a palate of white peach and pear with a rounded minerality. It has a firm acidity and a long ripe citrus finish, making it an indulgent yet refreshing choice for those hot summer days. It has been produced from our Home vineyard in Gibbston.

TECHNICAL INFORMATION

14% alcohol.
Central Otago, Gibbston.
Single vineyard.
Residual sugar 4.2 g/L (dry).
Vegan friendly.

WINEMAKER

Pip Battley.

SERVICE

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

CELLARING

Enjoy it today or keep until 2025.

FOOD PAIRING

Entrée: Tsukune (Japanese chicken meatballs).

Main: Clam toast with pancetta.

Dessert: Banana pudding with caramel sauce and hokey pokey.

NETFLIX PAIRING

The Invisible Man.

SPOTIFY PAIRING

Miss You / Oliver Tree.

WHY WE CHOSE THIS

Come and celebrate as our iconic Liquid Gold is back! Time after time our 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 our best girlfriends and plenty of laughs.



RRP \$45

6

WILD IRISHMAN 'TRINITY' PINOT GRIS / PINOT BLANC/MUSCAT 2023

TASTING NOTES

Florals, stone fruit, pears and a delicate perfume on the nose, perhaps a hint of spice. On the palate, the wine has a mouth coating texture, perfectly balanced with the refreshing acidity. The Muscat is the shining light on the palate with flavours of grape, citrus, green apple and some tropical fruit notes. The wine finishes dry with a long, focused finished thanks to the higher acidity.

TECHNICAL INFORMATION

11% alcohol.
Central Otago, Alexandra.
Residual sugar 5 g/L (dry).
Single vineyard, Tuturi vineyard.
Sustainably farmed.
Vegan friendly.
Aged 7 months in 100% oak.
70% Pinot Gris, 15% Pinot Blanc,
15% Muscat.

WINEMAKERS

Alan Brady and Brian Shaw.

SERVICE

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

CELLARING

Enjoy it today or keep until 2027.

FOOD PAIRING

Entrée: Asparagus wrapped in prosciutto with beurre blanc.

Main: Crayfish with ginger and spring onion.

Dessert: Tropical fruit salad.

NETFLIX PAIRING

Beckham.

SPOTIFY PAIRING

Kia Ora Aotearoa.

WHY WE CHOSE THIS

As mentioned in our 'Art of Blending' article earlier, this special wine is an Alsace style blend of Pinot gris, Pinot Blanc and Muscat. Winemaker Brian Shaw will tell you that each year he wrestles with the vigour of the Muscat as its such a high producing vine for them, but its worth the fight - the Muscat adds a captivating complexity to this ever-so-slightly sweet treat.



RRP \$40

6

WILD IRISHMAN 'TUTURI' PINOT GRIS 2023

TASTING NOTES

Intense pear and honey aromas with a hint of nut. A very generous aroma indeed. On the palate, the wine is silky with a mouth filling texture. Flavours of pear, green apple and lychee work perfectly with the acid sugar balance. The acid providing a mineral backbone. The wine finishes off-dry and has a long, juicy finish.

TECHNICAL INFORMATION

11.5% alcohol.
Central Otago, Alexandra.
Residual sugar 9 g/L (off-dry).
Single vineyard, Tuturi.
Sustainably farmed.
Vegan friendly.
Aged 7 months in 100% oak.

WINEMAKERS

Alan Brady and Brian Shaw.

SERVICE

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

CELLARING

Delicious now, incredible later for those with willpower! Cellar up to 2025.

FOOD PAIRING

Entrée: Snapper ceviche with coconut, lime and chilli.

Main: Roast pork belly with tamarind jus.

Dessert: Apple and cinnamon pie.

NETFLIX PAIRING

Life on our Planet.

SPOTIFY PAIRING

Island Time.

WHY WE CHOSE THIS

Alexandra continues to wow as a wine region. Alan Brady founded the first commercial winery in Gibbston 40 years ago, and has now set roots in Alexandra. If there is a man to trust on quality, we know who we'd pick. Follow the Godfather on this one.



RRP \$52

6

12

15

HAWKSHEAD CENTRAL OTAGO PINOT NOIR 2022

TASTING NOTES

An attractive and sprightly bouquet of fresh plums, tangy blackcurrants and faint notes of 'wild herbs' echo onto the palate and send you off to discover those evolving perfumed aromatics in the glass. Add to those flavours fresh red berries and a hint of dark chocolate to round up and compliment the blackcurrant nuances.

This medium-bodied wine has a dense and round mouthfeel that is supported by harmonious fine tannins and a vein of crisp acidity. Take a moment to savour the wine 'an honest' expression of grape variety and the land will unravel; Pinot Noir & Central Otago.

TECHNICAL INFORMATION

13% alcohol.
Central Otago, 70% Lowburn,
18% Gibbston, 12% Bannockburn.
10 months aged in barrel.
Vegan friendly.

WINEMAKER

Dean Shaw.

SERVICE

Open this bottle 30 minutes – 1 hour before at 16–18°C. This is a young wine, so it needs to breathe to express its complexity and its different layers of aromas.

CELLARING

Enjoy it today or keep until 2028.

FOOD PAIRING

Entrée: Blue cheese gnocchi.

Main: Tandoori roast chicken with potatoes.

Dessert: Strawberry cheesecake.

NETFLIX PAIRING

How I became a gangster.

SPOTIFY PAIRING

Future / Wait For U.

WHY WE CHOSE THIS

Hawkshead Pinot Noir's always deliver as complex, fruit-driven Central Otago representations of the variety, and this blend offers a wonderful combination of sub-regional characteristics all in one. The perfect mid-week treat.



RRP \$85

6

12

15

VALLI GIBBSTON PINOT NOIR 2022

TASTING NOTES

Deep garnet hue with captivating aromas of dried herbs, tapenade, kanuka, and wet pebbles that 'leap' out of the glass and are complemented by fig, morello cherry, and strawberry brûlée. The palate commences savoury with delicious dried herb and Jerusalem artichoke flowing into wild strawberry with a long, spicy finish.

The wine has a silky texture with fine tannins and exquisite detail. This vintage has delivered a complexly layered Gibbston Pinot Noir that is bold yet graceful with so much intrigue creating an aura of suspense.

TECHNICAL INFORMATION

14% alcohol.
Central Otago, Gibbston.
Single vineyard.
Sustainably farmed.
Vegan friendly.
Aged 11 months in barrel in 30% new oak.

WINEMAKERS

Jen Parr and Grant Taylor.

SERVICE

Open this bottle 1-2 hours before, if possible at 16-18°C. If you can't wait 1-2 hours, put the wine in a clean carafe or a decanter.

CELLARING

Enjoy it today or keep until 2030.

FOOD PAIRING

Entrée: Heirloom tomato tart with goats cheese.

Main: Pork chops with celery and almond salad.

Dessert: Rhubarb tart.

NETFLIX PAIRING

12 Mighty Orphans.

SPOTIFY PAIRING

Unholy / Sam Smith.

WHY WE CHOSE THIS

Grown over the fence from us, Valli's Gibbston site will always hold a place in our heart. Taking out global awards time and time again, the terroir and winemaking prestige speaks for itself. The 2022 is just a baby but if you can, cellar it and treasure it, and it will deliver for you in years to come. A sure bet.



RRP \$60

12

DISCOVERY SERIES 'QUIVER' CHARDONNAY 2022

TASTING NOTES

'Quiver', produced by iconic founding Waitaki grower Q Wine is a pure expression of the great Waitaki Valley vineyard's terroir, vinified without any intervention of oak. Hand-picked at optimal ripeness after a long, cool growing season the Valley is renowned for, this Chardonnay is steely and svelte with a long, limey acid line.

TECHNICAL INFORMATION

14% alcohol.
Residual sugar <2 g/L (dry).
8 months aged in stainless steel.

WINEMAKER

Antony Worch.

SERVICE

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

CELLARING

Enjoyable now or as it evolves over the next 4-5 years.

FOOD PAIRING

Entrée: Seafood Chowder.

Main: Homemade Pho with meatballs.

Dessert: Vanilla creme brûlé.

NETFLIX PAIRING

The Night Agent.

SPOTIFY PAIRING

This Crowd / Jane.

WHY WE CHOSE THIS

Q Wine is set to express the next evolution of the Waitaki Valley as it comes of age.

If you need to be convinced for making room in your cellar, just ask their founding winemaker-Grant Taylor, you may have heard of him...



RRP \$89

12



WILD IRISHMAN 'KINROSS' PINOT NOIR 2022

TASTING NOTES

This wine has a hint of reduction on the nose, with aromas of strawberry, cured meat and vegetal notes.

On the palate there are delicious raspberry and red fruit flavours, with soft tannins and a fresh acidity. This is a quenching, bright and delicate Pinot.

TECHNICAL INFORMATION

13.5% alcohol.
Single vineyard in Gibbston.
10 months in barrel.
Sustainably farmed.
Organic conversion.

WINEMAKERS

Alan Brady and Brian Shaw.

SERVICE

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

CELLARING

Enjoy it today or keep until 2032.

FOOD PAIRING

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

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

Dessert: Poached plums with pinot syrup.

NETFLIX PAIRING

Uncharted.

SPOTIFY PAIRING

Dreams / Fleetwood Mac.

WHY WE CHOSE THIS

This wine is grown on the Kinross site, either side of our beautiful cellar door. The vines are a single clone 777, which allows a clear and truthful expression of the terroir of Gibbston. We are proud to have Alan and Brian take these special grapes and create such a beautiful wine.



RRP \$40

12



WILD IRISHMAN 'TRINITY' PINOT GRIS / PINOT BLANC / MUSCAT 2022

TASTING NOTES

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

TECHNICAL INFORMATION

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

Aged in 23% oak and 77% stainless still.
Alcohol 12%.

WINEMAKERS

Brian Shaw and Alan Brady.

SERVICE

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

CELLARING

Enjoy it today or keep until 2030.

FOOD PAIRING

Entrée: Ham and cheese pinwheels.

Main: Red duck curry with pineapple and lychee.

Dessert: Cinnamon apple pie.

NETFLIX PAIRING

Kaleidoscope.

SPOTIFY PAIRING

Elton John, Britney Spears / Hold Me Closer.

WHY WE CHOSE THIS

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



RRP \$40

12



WILD IRISHMAN 'TŪTURI' PINOT GRIS 2022

TASTING NOTES

This elegant Pinot Gris has a restrained nose, that with patient aeration opens revealing sweet pear aromas and honey. The palate is vibrant, showing a nice concentration which builds to an impressive finish. 'Tūturi' is off-dry with a velvety texture and fresh acidity that will leave you wanting more.

TECHNICAL INFORMATION

13% alcohol.
5 months aged.
Residual Sugar 8.2 g/L (off-dry).

WINEMAKERS

Alan Brady and Brian Shaw.

SERVICE

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

CELLARING

Delicious now, incredible later for those with willpower! Cellar up to 2025.

FOOD PAIRING

Entrée: Snapper ceviche with coconut, lime and chilli.

Main: Roast pork belly with tamarind jus.

Dessert: Apple and cinnamon pie.

NETFLIX PAIRING

Red Notice.

SPOTIFY PAIRING

Fugees Greatest Hits.

WHY WE CHOSE THIS

This is the second vintage for the beautiful Tūturi white Pinot Gris. A rare wine from the Wild Irishman, don't miss the chance to try this beauty!

KINROSS

ROSÉ SEASON IS HERE

It's time to think pink and stock your cellar for the festive season ahead! We have a range of beautiful wines to choose from, chat to our wine team to help choose what suits your palate best.



Scan the QR code to
discover the collection





RRP \$38

12

15

COAL PIT ROSE 2023

TASTING NOTES

This elegant Provence-style rosé is dry and pale shell-pink, rose quartz in colour. Fragrant aromas of fresh strawberries, rose water, and candied lemon peel are intertwined with crushed mint revealing an intriguing and savoury edge.

Flavours of crushed wild berries, summer citrus, roasted rhubarb, and grapefruit envelope a delicate oyster shell minerality that pays homage to the influence of terroir. The elegance of this light-bodied style rosé is well balanced with complex textural layers that add palate weight. Subtle end notes of lemon meringue bring a decadent depth to the finish of this beautiful wine.

TECHNICAL INFORMATION

13.5% alcohol.
Residual sugar 3.5 g/L (dry).
4 months aged in barrel.

WINEMAKER

Anika Willner.

SERVICE

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

CELLARING

Enjoy it today or keep until 2024.

FOOD PAIRING

Entrée: Kingfish crudo with parsley and preserved lemon dressing.

Main: Lamb chops with polenta and grilled onion sauce.

Dessert: Poached pear vacherin.

NETFLIX PAIRING

Marry Me.

SPOTIFY PAIRING

Dance The Night / Dua Lipa.

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, you will want to top up your cellar for summer, don't miss out on this summer favourite!



RRP \$65

12

15

KINROSS SPECIAL RESERVE 'THE PIONEER' GIBBSTON PINOT NOIR 2022

TASTING NOTES

Aromas open with red fruits of fresh cherries and raspberries, savory dried herbs and violets.

The palate is classic yet restrained, with ripe red fruit flavours and fine grain tannins. It has a hint of flint and a bright finish. Very Gibbston.

TECHNICAL INFORMATION

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

WINEMAKERS

Grant Taylor and Jen Parr.

SERVICE

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

CELLARING

Enjoy it today and up to 2026.

FOOD PAIRING

Entrée: Hearty beef tenderloin panzanella salad.

Main: Mustard and thyme pulled leg of lamb.

Dessert: Chocolate berry gateaux.

NETFLIX PAIRING

Emily The Criminal.

SPOTIFY PAIRING

Escapism / Raye feat 070 Shake.

WHY WE CHOSE THIS

Eight select barrels from a special Gibbston single vineyard site were chosen for this wine, and we're proud of have the chance to showcase this in our range. Terroir driven and truthful, we love this wine now and are intrigued to try it in five more years to see where it goes.



RRP \$89

12

15



WILD IRISHMAN 'DOCTORS FLAT' PINOT NOIR 2022

TASTING NOTES

This beautiful wine has aromas of dark cherries and a fruit compote of herbs and berries.

This wine has a complex palate, it fills the mouth with rich, many layered flavours and fine but forceful tannins. Very Bannockburn in structure this is a big wine which combines power and grace. A keeper that will reward cellaring.

TECHNICAL INFORMATION

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

WINEMAKERS

Alan Brady and Brian Shaw.

SERVICE

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

CELLARING

Enjoy it today or keep until 2035.

FOOD PAIRING

Entrée: Stuffed pepper with goat cheese & walnut sauce.

Main: Pork chops with cherry sauce.

Dessert: Shamrock shake.

NETFLIX PAIRING

The Recruit.

SPOTIFY PAIRING

World on Fire / Nate Smith.

WHY WE CHOSE THIS

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



RRP \$85

15

'ANDY' PINOT NOIR 2020

TASTING NOTES

This wine is silky, perfumed and deeply appealing. Bramble fruits and wild strawberries up close, with cassis and florals revealing themselves on closer inspection. Rich plum, blackcurrant and tobacco meld with earth, smoke, and truffles. Fine tannins and bright acidity keep the wine lively to the very end.

TECHNICAL INFORMATION

13.5% alcohol.
100% Gibbston, Central Otago.

WINEMAKER

Takapoto Estate.

SERVICE

Open this bottle 2–3 hours before, if it is possible at 14–16°C.

CELLARING

Enjoy it today if you like, the best drinking will be through to 2030.

FOOD PAIRING

Entrée: Scallion and caramelised onion dip.

Main: Pork chops with fig and agrodolce.

Dessert: Apple, blackberry and hazelnut crumble.

NETFLIX PAIRING

The Pale Blue Eye.

SPOTIFY PAIRING

Killing Time / City and Colour.

WHY WE CHOSE THIS

What began as an idea from a collective of blokes to honour their friend has turned into a world-class Central Otago Pinot Noir. 'Andy' Pinot Noir 2020 is a fitting tribute to the life, legacy and talent of beloved Central Otago winemaker Andy Anderson.



RRP \$67

15

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

COAL PIT 'TIWHA' PINOT NOIR 2021

TASTING NOTES

Elegant and refined, Coal Pit's 2021 'Tiwha' instantly captivates with its rich perfume of bramble, exotic five spice, wild thyme and porcini mushroom. It has delicate yet well structured tannin which is supported by a touch of toast. The fruit driven palate is rounded by sweet and savoury notes of hazelnut, almond and dark spices.

TECHNICAL INFORMATION

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

WINEMAKER

Anika Willner.

SERVICE

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

CELLARING

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

FOOD PAIRING

Entrée: Chicken, cheese & corn sausage rolls.

Main: Prosciutto-wrapped pork tenderloin with crispy sage

Dessert: Chocolate mousse with cherry ripe truffle.

NETFLIX PAIRING

Luther "The Fallen Sun".

SPOTIFY PAIRING

David Kushner / Daylight.

WHY WE CHOSE THIS

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



RRP \$69

15

DISCOVERY SERIES SATO 'BASKET PRESS' PINOT NOIR 2020

TASTING NOTES

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

TECHNICAL INFORMATION

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

WINEMAKERS

Yoshiaki and Kyoko Sato.

SERVICE

Open 1-2 hours before at 14-16°C.

CELLARING

Enjoy it today or keep until 2030.

FOOD PAIRING

Entrée: Roasted mushroom pot pie.

Main: Smoked beef short ribs.

Dessert: Chocolate and raspberry cake.

NETFLIX PAIRING

Sniper: Reloaded.

SPOTIFY PAIRING

Harry Styles / Late Night Talking.

WHY WE CHOSE THIS

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



RRP \$75

15

HAWKSHEAD 'RESERVE' PINOT NOIR 2022

TASTING NOTES

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

TECHNICAL INFORMATION

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

WINEMAKER

Dean Shaw.

SERVICE

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

CELLARING

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

FOOD PAIRING

Entrée: Goat cheese and asparagus tart.

Main: Dijon beef pot roast with Yorkshire pudding.

Dessert: Sticky ginger pudding.

NETFLIX PAIRING

Extraction 2.

SPOTIFY PAIRING

Last night / Morgan Wallen.

WHY WE CHOSE THIS

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



STILL POINT BENDIGO PINOT NOIR 2019

TASTING NOTES

Perfumed with a little nutmeg, this wine has delicious flavours of pomegranate and red berries, with a seductive, silky finish.

TECHNICAL INFORMATION

13.5% alcohol.
Bendigo, 'van der Mark' Single vineyard.
Aged for 10 months.
Sustainable Practice.

WINEMAKER

Karl Coombes.

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 it today or keep until 2027.

FOOD PAIRING

Entrée: Thai coconut vegetables and noodle soup.

Main: Grilled steak with chimichurri sauce.

Dessert: Chocolate mousse with cherry ripe truffles.

NETFLIX PAIRING

You People.

SPOTIFY PAIRING

Till you're Ready / Navyy.

WHY WE CHOSE THIS

The Still Point label is ultra-rare, crafted by the ex-assistant winemaker of Valli, Karl Coombes. If you love Valli wines, you might enjoy Still Point.

RRP \$69

15



STILL POINT X VINEYARD PINOT NOIR 2019

TASTING NOTES

Fragrant dark spices, power without weight, long linear finish.

TECHNICAL INFORMATION

13.5% alcohol.
Single vineyard.
Vegan Friendly - no fining & no filtration.
Aged for 10 months.
Sustainable Practice.

WINEMAKER

Karl Coombes.

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 it today or keep until 2030.

FOOD PAIRING

Entrée: Eggs benedict with bacon.

Main: Grilled Lamb meatballs with mint yogurt sauce.

Dessert: Gingerbread cake with tipsy pineapple.

NETFLIX PAIRING

The Stranger.

SPOTIFY PAIRING

Note to self / Abby Christo.

WHY WE CHOSE THIS

Still Point is the 'garagiste' project from the talented ex assistant winemaker at Valli, Karl Coombes. Apart from Otago, Karl has made wine throughout New Zealand, Burgundy and California. The Still Point wines are elegant and site-specific styles made with a gentle hand.

RRP \$69

15



RRP \$75

15

VALLI 'BURN COTTAGE' PINOT NOIR 2021

TASTING NOTES

'The nose is immediately earthy with red fruit enveloping the cedar, mushroom, and earthy loam; with a subtle floral finish. The palate is layered with flavours of tart cherry and raspberry with persistent acidity driving the finish. The earthiness is reminiscent of previous vintages, a characteristic that we now regard as a hallmark of this Burn Cottage site. The palate is generous and dynamic with fine tannin and great length. This Pinot Noir is refreshingly taut and fresh at release and will continue to evolve for 12+ years. For Valli, it is a fascinating journey learning about this vineyard through very different growing seasons. We continue to observe some significant characteristics of this place that are evident no matter what role nature plays in each vintage. Working with Burn Cottage has helped us achieve greater perspective about our own vineyards as well as helping us hone our winemaking intuition. Above all, we are lucky to share a wonderful collaborative experience with people we admire and enjoy spending time with.' - Jen Parr, July 2023

TECHNICAL INFORMATION

13% alcohol.
Central Otago, Lowburn.
Single vineyard.
Sustainably farmed.
Vegan friendly.
Biodynamic.

WINEMAKERS

Jen Parr and Grant Taylor.

SERVICE

Open this bottle 1-2 hours before at 16-18°C.

CELLARING

Enjoy it today or keep until 2028.

FOOD PAIRING

Entrée: Blue cheese tart with Waldorf salad.

Main: Venison steak with grilled asparagus and salsa sauce.

Dessert: Sticky ginger pudding.

NETFLIX PAIRING

Heart of Stone.

SPOTIFY PAIRING

I Remember Everything / Zach Brian.

WHY WE CHOSE THIS

A special collaboration of Central's finest vineyards. What's not to love?



COAL PIT 'TIWHA' SHUFFLE 2011 - 2017

These are Coal Pit single vineyard 'Tiwha' wines at their best. The grapes have been hand-picked and the wine delightfully crafted for you to enjoy now or store for a while longer. You will receive one bottle selected at random from 2011 - 2017.

Expect to find flavours perfumed with violets, the nose is lifted and aromatic. Vibrant mid palate of Black Doris plum, wild herb, coffee, and cassis. Silky tannins layered with well-integrated spicy oak. Wide range of flavours and layers provide complexity and length to this unique wine. We truly hope that you enjoy your wine.

RRP \$120-\$170

15





HAWKSHEAD CENTRAL OTAGO SHUFFLE PINOT NOIR 2006 – 2012

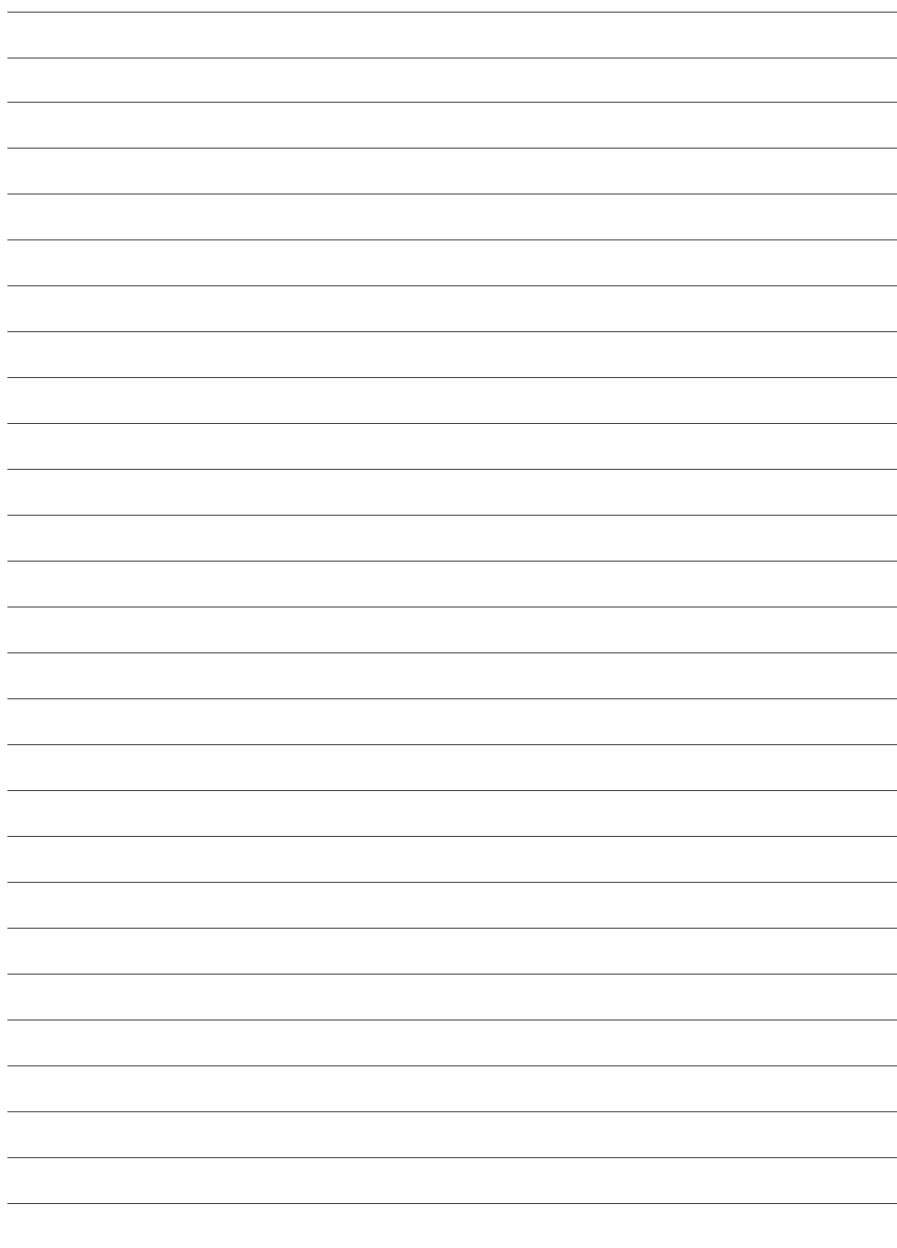
We have included a special vintage Hawkshead wine in a shuffle for you as well for this selection.

You will receive one bottle from 2006 – 2012 selected at random. These wines are in their prime now. They will offer bright redcurrant, dark cherry and wildflower aromatics, followed by a lush rich palate showing density texture and persistence. There may be some natural sediment due to aging, so use a decanter or leave upright before opening to allow sediment to settle at the bottom before serving.

RRP \$120 - 160

15





KINROSS

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- Only 200 memberships available

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- 15% off Kinross accommodation
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- 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 in one of our boutique Cottages
- 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.
- Wine Club prices excluding shipping. Flat rate of NZ \$12.50 per case (1 case = up to 12 bottles), domestic only. International shipping rates apply, please enquire wine@kinross.nz
- 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.
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