



THE  
**WINE CLUB**  
KINROSS

NZ WINTER  
2021





DEAR WINE CLUB,  
WELCOME TO

# Winter

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As I write this, we are deep in Harvest. There are many tired faces in our valley, closely watching the weather reports - keeping one eye on the sky and the other on the status of the fruit. When the stars align and those sugar levels look right, its all hands on deck and anyone who visits the valley with two arms and a good attitude gets a pair of gloves and secateurs thrust into their hands to help.

The winemakers are totally MIA at the moment, only surfacing every now and then in search of caffeine. It's a time that's tense and yet exciting - everyone hoping for a good weather window to ensure optimal conditions aren't scuppered right at the final hurdle. This important time gives the team the first proper chance to assess the vintage as a whole, the overall tonnage of each grape, ripeness, fruit size and condition... all key factors in what will drive the flavour, tannin and structure of the unique 2021 character profile of each wine.

So far, across our region the quantities are smaller than other years, but the quality of fruit looks exceptional, with small tight bunches that will offer superb concentrated flavour.

The grapes seem to be coming off the vines about a week earlier than last year, which has surprised many viticulturists, as the season hasn't felt as warm as 2020. It certainly has been nice to harvest out of lockdown this time, a strange timely reminder of a year passing since our worlds were turned upside down. Being involved in an industry that continues to roll on with the seasons no matter the human drama certainly has been grounding for us all here. But light through yonder window breaks... and it appears globally the tides are turning as vaccines roll out steadily and Aussie bubbles become more than just a dream. Our team were in the vineyard rows picking when the first Qantas plane flew overhead delivering the very first Australian visitors back to our region after 387 days... there were plenty of hoots and cheers!

Amidst the ups and downs, our corner of Gibbston is continuing to delight visitors. We are absolutely thrilled to move up two places to be the 3rd most popular hotel in the Queenstown region, across all standards of service. To be tucked in behind a couple of ultra-luxury hotels is a huge source of pride for our hard working team and a great incentive to give 100% each day. If you haven't stayed in our vineyard cottages recently and enjoyed a wine tasting, dinner, hot tub and delicious breakfast... then it might be time to book in a vineyard holiday!

To celebrate our Tripadvisor success, we would love to offer all Wine Club members 1 night stay for free\* (with any 2 nights booked) to thank you for your support during the last year. Also... because we want you to enjoy how wonderful it is to stay here now at Kinross!

## STAY WITH US FOR FREE THIS WINTER!\*

WINTER WINE CLUB SPECIAL

Stay 2 nights and receive a 3rd night for free!

Please email [info@kinross.nz](mailto:info@kinross.nz) to book. If you aren't able to visit us yourself, it would make the perfect gift for a friend! Simply tell them to use your name as a reference in the booking to redeem.

Valid from 1st June – 31st August 2021



### WHAT'S IN THIS SHIPMENT?

You'll notice this booklet is a little thicker this season, as we have broadened our selection across the tiers. Of course everything in this booklet (as well as anything on our website), whether you receive it or not in your shipment, is available to you at your membership discount. Simply let our team know and we can make sure any other wines that catch your eye get to you in a flash.

Highlights this season include the new vintage release of the Wild Irishman 'Kinross' Gibbston Pinot Noir 2020, which is literally straight into your hands from the labelling machine. 2020 has delighted many already and demand is set to follow last year's quick sellout.

In the Discovery Series this season, there are a few new delights in here to try, and we have gone further afield this time! Yes – you joined the Kinross Wine Club to get your Kinross wine partner fix – but we want you also to get some genuine surprises in your shipments to keep it exciting and fun! So, this time, we have a North Canterbury Pinot Noir and a nod to our neighbour with a Mount Edward Gamay. You won't get both of these in your shipment, but of course you are welcome to order them!

Our Kinross Fumé Blanc 2020 we think is particularly stunning, and there is a 98 point Hawkshead 'First Vines' Gibbston Pinot Noir 2019 for the 12 bottle members to savour. And don't worry, each shipment is loaded with reds to keep you toasty by the fire this winter!

Take care, enjoy your wine selection and keep warm this winter!

As usual, please do get in touch if you have any questions. I love helping members build their collections, source rare wine or give tips and tricks about cellaring. It's all part of the service!

We are striving to reduce our carbon footprint, so have opted to not to add a paper order form to this shipment. If you would like to order more wine, please simply email: [wine@kinross.nz](mailto:wine@kinross.nz) or call +64 21 546 171.

Thank you again for your support.

Kind regards

**Thomas Moschetta**  
Cellar Sales & Wine Club Manager



# ARE YOU PLANNING A PARTY?

## WE CAN HELP!

Whether you're looking for an afternoon in the Wine Garden, or a private venue amongst the vines for your next birthday party, let the family run team at Kinross help you relax and celebrate!

With over 450 Five star TripAdvisor reviews, our facilities and team are hard to beat.

Wine Club Member specials available.

Contact our Events Manager Charlotte Laurentin for more info on our venue and catering options.

charlotte@kinross.nz  
+64 21 546 717



## FROM THE KINROSS *Kitchen*

ENJOY THIS RECIPE FROM OUR CHEF PETE FRANKLIN

### BANOFFEE POT

This dessert is a staple on our menu and has many die hard local fans. It's also spotted rather regularly in the staffroom at lunchtime... seems a few people are addicted! It's a great easy dish that you can prepare beforehand and wow guests with a few cool garnishing touches at the end.

Makes 14 pots

### WINE PAIRING

Pair this with the Kinross 'Liquid Gold' Pinot Gris 2020 for a delicious dessert treat.

### INGREDIENTS

<b>Praline mascarpone</b>	<b>Banana mousse</b>
500g mascarpone	500ml fresh cream
2 tbsp hazelnut praline	2 x bananas
1 can caramel	¼ cup honey
	Juice of 1 x lime

### METHOD

#### Make the praline mascarpone

Combine ingredients and chill, ready for placing as the bottom layer of your Banoffee Pot.

#### Make the banana mousse

In a blender, blend the banana, lime juice and honey until smooth.

Then in a stand mixer add the cream and whip on high speed until it reaches stiff peak stage. Fold the banana mixture through and place in a piping bag.

#### Assemble the pots

Pipe the praline mascarpone into clean glasses, filling 1/5 of the glass.

Then pipe the banana mousse on top and flatten the top with a pallet knife. Wipe the edges with a clean damp cloth.

Dust the pots with cocoa powder using a fine sieve. Allow to set for 4 hours before serving.

Garnish with caramelised popcorn, crispy choco balls and a sprinkle of cocoa!





SECURE YOUR 2020

# WILD IRISHMAN

PRE-ORDER CLOSING SOON

Due to strong demand annually, we offer our Wine Club members exclusive pre-release access to ordering Wild Irishman wines, before they hit our shelves. Although bottles will be included in upcoming shipments, your membership level may not receive them all. If you'd like to order any of the below, we recommend placing a pre-order at [wine@kinross.nz](mailto:wine@kinross.nz) or using the form included in this booklet.

AVAILABLE BY PRE-ORDER:

- Wild Irishman 'Macushla' Pinot Noir 2020
- Wild Irishman 'Three Colleens' Pinot Noir 2020
- Wild Irishman 'Doctors Flat' Pinot Noir 2020
- Wild Irishman 'Kinross' Pinot Noir 2020
- Wild Irishman 'Alexandra' Pinot Noir 2020

Pre-order closes this month, with delivery June/July.

For further information please email [wine@kinross.nz](mailto:wine@kinross.nz)

## VINTAGE *report*

2020 -THE VINTAGE COVID COULDN'T STOP!  
NOTES FROM ALAN BRADY, WILD IRISHMAN WINES

Forty years ago this year (1981) I planted the first vines at Gibbston and with a small band of fellow pioneers in Alexandra and Wanaka, helped to found the Central Otago wine industry. I can confidently say that in that time the year just ended has been one of the most difficult and unusual.

In the world of wine, vintages are generally defined by climate, remembered because

the sun shone, or didn't, or because of damaging spring frosts or wind and rain which inhibited flowering and affected how the grapes developed. But like it or not 2020 will be remembered by many as "the COVID vintage."

This is a shame because as my friend Francois Millet from Chambolle-Musigny in Burgundy likes to say, nature is oblivious to human turmoil and just gets on with the job of doing what it has to do. And in 2020 she did,





delivering a growing season which was wetter and cooler than average in spring and early summer with more warmth and sun at veraison in February through till harvest. Yields were down a little and we harvested clean fruit on average a week later than in 2019.

But “human turmoil” there was aplenty when the pandemic struck. About four days before harvest New Zealand went into lockdown and we weren’t sure if there would be a harvest. Thankfully we were deemed to be an “essential” industry, tight protocols were quickly drawn up, a new language of harvest invented, the grapes came in and wine was made. We worked in socially distanced bubbles, we learned about PPE and hand sanitizer became a compulsory tool in the already hygiene conscious winery.

However, now, its great to introduce to you the 2020 range of Pinots from Wild Irishman Wines. These wines just bottled are a reflection of our soils and nature and not the human turmoil which has raged around them. There is a calmness and poise about these Pinots which could be nature’s subtle message to us all! Please don’t rush them. Give them time and they will reward you by helping you to reflect on a year when the world changed, and nature ignored the chaos around it.

Alan Brady

**Wild Irishman** Wines

# KINROSS DISCOVERY SERIES



The Discovery Series is all about keeping your shipments exciting. Alongside those classic favourites, you’ll find the occasional Discovery Series bottle – carefully found for you from winemakers looking to share wine that is low in cropping size, not available anywhere else in shops or cellar doors, or cellared to perfection.

We are so pleased with feedback from members on this selection, we have some exciting new bottles in the wings too for the future!



# THE CURVE OF LIFE— THE TRUTH ABOUT *ageing wine*

LULI BONIFETTO, KINROSS SOMMELIER

It is a popular myth that all wine improves with age. One of wine's magical properties is indeed that some of it is capable of evolving and improving for decades, and very occasionally centuries. But the great majority of wine made today is ready to drink within a year or less of being bottled, and some wines are best drunk straight off the bottling line.



Almost any inexpensive wine, especially whites and rosés, are at their best young, before the fruit starts to fade. This is also true of many light-bodied, low-tannin reds. Surprisingly good champagne and other sparkling wines keep well. They are generally ready to drink straight off the shelf, but a year or two more in bottle can deepen their flavour.

Most of the great white wines and practically all the best reds are sold long before they are ready to drink. Their quality only increases with time. When young, they contain unresolved and complex layers of acids and sugars, minerals and pigments, tannins, and flavor compounds. But it takes time for their primary grape derived aromas, and secondary fermentation and oak aromas to interact, to resolve themselves into a harmonious whole... and for the distinct scent of maturity, known as the "bouquet", to form.

Time itself and the action of a small amount of oxygen, gradually make wine mature. There is enough oxygen in the headspace between the liquid and the cork and dissolved in the bottle to enable an ageing process lasting for years.

## How does a red wine age?

A young red wine will go into a bottle as a complex mix of tannins, pigments, flavour compounds (these three known collectively

as phenolic). In the bottle, tannins continue to interact with pigments and acids to form new compounds and larger molecules, which are eventually precipitated as sediment. As it ages, a fine red wine loses color and astringency but gains complexity and sediment. In fact the colour of a bottle of wine held up to the light gives a good clue as to how mature it is: the paler, the more mature.

## How does a white wine age?

The equivalent process in white wines, which have a much lower charge of phenolics, is less well understood, but gradual oxidation turns the phenolics gold and eventually brown. Primary and secondary fruit and winery aromas and crisp acids mellow into honey, nutty, or savoury nuances. If the principal preservative of red wine is tannin, of most whites it seems to be acidity. White wines with sufficient acidity will mature as long as reds - or in the case of some botrytized wines, top quality Sauternes, German Rieslings, Tokais and Loire Chenin Blanc (all high in acidity), even longer.

## When will it be at its best?

This is a question often asked, but hard to answer. The inconvenient truth is that even its maker can only offer an estimate, and the answer can become clear only after the wine has started to decline. At that point it loses fruit and flavours: the acidity, or sometimes even the tannin is gone.

Those who buy wine by the dozen and monitor its progress year by year, bottle by bottle, often find that it seems wonderfully opulent in youth, then goes through a sullen, dumb stage (when complex compounds are busy forming) before emerging as an even finer wine afterwards. It is often said there are no great wines only great bottles! Bottle

variation, even of different bottles from the same case, is a common phenomenon. The case may have been filled with bottles from different lots (many bottles nowadays have lot numbers marked on the glass), which were stored in different conditions, or even from different barrels.

There are wide differences in ageability, for instance, between vintages of the same wine. Red grapes with thick skins, typically the product of a dry year, are likely to age longer than those from wet years, whose skin is thinner. Another factor - (apart from storage conditions) is the size of the bottle. The amount of headspace between the wine and the cork is usually constant no matter what size the bottle is, which means that there is twice as much oxygen per volume of wine in a half - bottle as in a full 750ml bottle and only half as much in a magnum. The ageing effect of that oxygen is therefore much faster in a half - bottle and much slower in larger bottles.

One of the great pleasures of learning about and enjoying wine is creating a wine collection that is personalised to your tastes. But choosing and buying wines are only part of the process: they also have to be stored. When preserved correctly, wine can last for decades, even centuries, growing in value and quality. But poor storage can spoil even the greatest wines in the world. I'll write more on this for you in the next wine club booklet!

## Luli

*Luli Bonifetto is our Cellar Door Manager and qualified Sommelier. Luli is available for private tastings, investment discussions or personal cellar assessments. Please contact her directly if you're interested by emailing [luli@kinross.nz](mailto:luli@kinross.nz)*



# TASTING AND PAIRING

*notes*

## NEW ZEALAND WINTER 2021 WINE SELECTION

This list details the full wine club shipment for 3, 6 and 12 bottle shipments. It is noted on each wine which membership level these will be included in. If you see any bottles that you would like to order extra to your shipment,

please simply get in touch via email to order or upgrade to the higher level of wine club to receive it. Prices and order forms are enclosed. We are so excited to share these stunning wines with you! – Thomas

SHIPMENT KEY:

- 12 Bottles  
*Guaranteed 15% off RRP*
- 6 Bottles  
*Guaranteed 10% off RRP*
- 3 Bottles  
*Guaranteed 5% off RRP*



### DISCOVERY SERIES VALLI 'WINEMAKERS' PICK' PINOT NOIR 2019

12 6 3

*Wine Club exclusive, one to enjoy now!*

RRP \$79

#### Tasting notes

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

#### Technical information

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

#### Winemakers

Jen Parr & Grant Taylor

#### Service

Open this bottle 2-3 hours prior, or pour into a clean carafe or a decanter to speed up the process. If you manage to cellar this beauty for up to 9 years, firstly well done and secondly, it will not require decanting! Enjoy discovering the bouquet of this incredible wine.

#### Cellaring

Enjoy it today or keep until 2030.

#### Food pairing

Entrée: Crispy bocconcini with tomato and basil sauce

Main: Slow-roasted pork with thyme and kumara purée

Dessert: Apple cinnamon custard cake

#### Netflix Pairing

Peaky Blinders

#### Spotify Playlist Pairing

Dreamland album by Glass Animals

#### Why we chose this

Valli is renowned for being single vineyard, sub-regional superstars, who let the characters of the region speak for themselves. This wine is winemaker led, where Jen and Grant have chosen their favourite elements of each region to craft something completely new, that is like nothing, yet everything you've tasted from Valli. Our team is blown away by this one. We can't wait to hear what you think of it. Not produced in 2020, this is a rare bottle already!





## KINROSS 'THE PIONEER' GIBBSTON PINOT NOIR 2020

12 6 3

*New release, one to enjoy now!*

RRP \$40

### Tasting notes

Intense and complex nose. The tannins are very subtle and it has fruity notes such as raspberry and strawberry with a herbal finish. We find this a very harmonious wine, a classic Gibbston with the same notes in both the palate and on the nose. It has good aging potential.

### Technical information

We are so lucky to have this highly regarded and top producing Pinot vineyard in Gibbston. This is 100% Single Vineyard Pinot Noir fruit, aged in French oak for 10.5 months. 25% new oak. Alcohol: 13%.

### Winemaker

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 to 3 hours before, if possible at 14-16 °C. If is too warm put it in the fridge for 20 min.

### Cellaring

Today to 2026.

### Food pairing

Entrée: Curried red lentil dip with pita bread

Main: Ratatouille with beans

Dessert: Peach tarts with goat cheese and honey

### Netflix Pairing

The Wolf's Call

### Spotify Playlist Pairing

French Classics by Rene Muscatt

### Why we chose this

A bang for buck Gibbston Pinot that will impress and deliver in every way you hope it would. We are very proud of the quality of wine we are getting from this property and are so lucky to have Jen Parr at the helm to craft. Setting the bar high for years to follow.



## WILD IRISHMAN 'KINROSS' GIBBSTON PINOT NOIR 2020

12 6 3

*Wine Club exclusive, new release*

RRP \$89

### Tasting notes

The 2020 wine has the hallmark Gibbston nose of flowers like violets and fruits that remind us of plums and cherry with an earthy character. The palate shows an elegantly textured fruit, with raspberry flavours wrapped around fine tannins. Nicely poised wine, described by Alan as "a gymnast on a balance beam."

### Technical information

100% Pinot Noir fruit, aged in French oak for 10 months, of which 25% was new. A beautiful single vineyard in the Gibbston Valley that gets drenched in sunshine. Alcohol: 13.5%.

### Winemaker

Alan Brady

### Service

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

### Cellaring

Enjoy it today or cellar until 2031.

### Food pairing

Entrée: Scallion & caramelised onion dip

Main: Pork chops with fig and argrodolce

Dessert: Apple, blackberry & hazelnut crumble

### Netflix Pairing

Ocean's Eleven

### Spotify Playlist Pairing

Lo-fi Beats by Spotify

### Why we chose this

The Kinross vineyard in the heart of Gibbston has gone from strength to strength in the past four years under viticulturist Gary Crabbe, with a conversion to organic management now underway. Our Kinross team picked the fruit for this wine, which has all the elegance and depth that you'd expect from a Brady wine. A classic.



## COAL PIT 'TIWHA' PINOT NOIR 2019

12 6

*Rising star winemaker*

RRP \$57

### 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 (from the Coal Pit Vineyard). 75% destemmed, 12 months in 28% new French oak. Alcohol: 13.5%.

### Winemaker

Anika Willner

### Service

Open this bottle 2 to 3 hours before at room temperature. This is a young wine, so it needs to breathe. If you can't wait 2-3 hours, pour the wine 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: A snack plate with crackers, goat cheese, pear, and salami

Main: Grilled salmon with sweet onions and red bell peppers

Dessert: Chocolate-dipped strawberries

### Netflix Pairing

How I Met Your Mother

### Spotify Playlist Pairing

Midnight Love album from Marvin Gaye

### Why we chose this

The 2018 'Tiwha' gained the IWC Best Red Wine in New Zealand in 2020. This 2019 'Tiwha' has already gained 5 stars from Cameron Douglas Master Sommelier. And our team thinks it's better than the 2018. Decide for yourselves, but we think you might want more than one of these.



## DISCOVERY SERIES SATO NORTH CANTERBURY PINOT NOIR 2019

12 6

*Wine Club exclusive, new release*

RRP \$55

### Tasting notes

By consciously picking earlier than normal and with longer maturation, this single vineyard Pinot Noir is softer on the palate and more expressive of time and place than others from North Canterbury. Its elegance is a true testament to the Sato's sincere and gentle craft. Expect a fine subtle texture with cherry and blueberry flavours, followed by tight tannins and balanced acidity which gives it stunning focus.

### Technical information

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

### Winemakers

Yoshiaki and Kyoko Sato

### Service

Open this bottle 2-3 hours prior, or pour into a clean carafe or a decanter to speed up the process.

### Cellaring

Enjoy it today or keep it for 2-5 years.

### Food pairing

Entrée: Baked brie with sundried tomatoes

Main: Chicken, potato and cannellini bake

Dessert: Roasted fruit and cheese plate

### Netflix Pairing

In the Heart of the Sea

### Spotify Playlist Pairing

Imagination album by Gladys Knight & The Pips

### Why we chose this

There are some winemakers you meet, and it is instantly clear that they are different to the rest. Legends of our industry, Yoshiaki and Kyoko Sato are passionately committed to organic processes with minimal intervention. The Sato's focus on making "living wines" – biodynamic & organic, utilising natural wine making techniques, to bring the natural harmony of the living organism in the vineyard to the wines.



## HAWKSHEAD PINOT GRIS 2020

12 6

*One to enjoy now!*

RRP \$29

### Tasting notes

The wine displays lifted notes of pear, citrus fruit and hints of rose-hip and sweet spice in front of a mineral backbone. The dry style Pinot Gris still displays an impressive fruit sweetness; it will fool your palate.

### Technical information

100% hand-picked Pinot Gris from Gibbston and Lowburn. 90% fermented in stainless and 10% on old oak barrels. Residual Sugar: 2g/L (dry). Alcohol: 13.5%.

### Winemaker

Dean Shaw

### Service

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

### Cellaring

This wine is very drinkable now or through to 2024.

### Food pairing

Entrée: Salmon and dill gravlax

Main: Creamy mushrooms on toast

Dessert: Custard tart

### Netflix Pairing

Grease

### Spotify Playlist Pairing

Creamy Pollen Butter by Gala Darling

### Why we chose this

The 2020 Pinot Gris is fresh, delicious and at a price point where you can keep one in your fridge all season. Perfect for those drop-in visitors, or simply to celebrate getting the kids to bed and a moment's silence on your couch. Everything you want a Pinot Gris to be.



## KINROSS 'HOLY SCHIST' FUMÉ BLANC GIBBSTON 2020

12

*First ever release for Kinross!*

RRP \$42

### Tasting notes

Aromatics of this wine are led with lemongrass and lime aromas followed by some passionfruit and white flowers like white jasmine. On the palate it is dry and fluid, with a present yet balanced acidity. Complex layers of floral and mineral notes in harmony with a citric ending full of pink grapefruit flavours.

### Technical information

Fermentation and maturation was in French oak barriques for 9 months when the wine also completed a full malolactic fermentation. The barrels were lees stirred weekly to increase texture and complexity. Alcohol: 13%.

### Winemaker

Pip Battley

### Service

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

### Cellaring

Enjoy today and up to 2023.

### Food pairing

Entrée: Zucchini flower gratin

Main: Crayfish tails with garlic butter

Dessert: Passionfruit pavlova

### Netflix Pairing

The Curious Case of Benjamin Button

### Spotify Playlist Pairing

Cabin in the Woods  
by izzymacarthur

### Why we chose this

The stunning Pouilly Fumé region in the Loire Valley, France is known for its unique barrel fermented Sauvignon Blanc. Following their lead, we decided to put our Gibbston Sauvignon Blanc grapes through the same process, producing a complex yet balanced wine we know you'll love. If you think you aren't a Sauvignon Blanc fan, this might change your mind!





## KINROSS 'THE PROSPECTOR' ALEXANDRA CHARDONNAY 2020

12

*New release, one to enjoy now!*

RRP \$60

### Tasting notes

Aged in new oak for 9 months, it is mouth filling and silky with baked peaches, pear, feijoa, almond meal and hazelnuts. A fine phenol vein with nicely balanced acidity leads to a lingering finish with lovely minerality.

### Technical information

The fruit was hand harvested on 17th of April 2020 and was whole bunch pressed to tank. The juice was then transferred to French oak barriques and aged in oak for approximately 9 months during which time it was regularly lees stirred and 100% of the wine underwent malo-lactic fermentation. Alcohol: 13.5%.

### Winemaker

Pip Battley

### Service

Chardonnay served straight from the fridge will be stripped of many of its enchanting aromas and flavours so open the bottle just before service at 11-12°C.

### Cellaring

Today to 2022.

### Food pairing

Entrée: Grilled pumpkin salad  
Main: Southern shrimp and grits  
Dessert: Orange soufflé

### Netflix Pairing

Wyatt Earp

### Spotify Playlist Pairing

This is Paolo Nutini

### Why we chose this

Chardonnay from Central Otago has its own lively quality, and Alexandra is tipped to be the next exciting wine region in New Zealand. We think you'll love this and some of our team are big fans.



## HAWKSHEAD 'FIRST VINES' GIBBSTON PINOT NOIR 2019

12

(NZ only)

*Wine Club exclusive, down to last bottles.*

RRP \$65

### Tasting notes

The aromatics invite an intriguing sensory journey of bright red fruits, violet, wild herbs and earthiness. The mineral-driven palate deliciously accentuates sweet, vibrant red currant with a hint of spice and elegant rose-hip notes.

### Technical information

100% Pinot Noir fruit from Gibbston. Whole bunch: 38% - Time in barrel: 10 months (50% new French oak). Alcohol: 13.5%.

### Winemaker

Dean Shaw

### Service

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

### Cellaring

Drink today or up to 2028.

### Food pairing

Entrée: Crumbed cheese sticks with buttermilk ranch dip  
Main: Lamb roast with cauliflower salad & pistachio-mint pesto  
Dessert: Macadamia and caramel tart

### Netflix Pairing

Zodiac

### Spotify Playlist Pairing

Out of Time album by R.E.M.

### Why we chose this

This young wine shows excellent concentration. Refined acidity and ripe, silky tannins lead to a long finish. There is plenty of time left for this beauty to mature fully, we suggest cellaring it and pulling it out mid-decade to savour.



This wine has poise and structure, silky tannin and creamy palate; delicate spices adorn and enliven senses, along with lacy acidity providing a vibrant drive and vitality. This is an elegant ballet dancer with delicate details and poised structure, with multi-layers of finesse. 19.5/20 pts (98 pts) - Perfect to Outstanding.

Candice Chow, *Raymond Chan Wine Reviews*.



## HAWKSHEAD ROSÉ NV

*One to enjoy now!*

RRP \$29

12  
(International only)

### Tasting notes

Elegant dry in style, this Pinot Noir Rosé is uplifting with notes of flowering briar roses, red berries, cherries and wild strawberries and an intriguing hint of red currants. Those aromas carry on, leading into the fruit-driven flavours and refresh the palate brilliantly. There is a natural, notable fruit acidity which supports a long lingering clean dry finish.

### Technical information

100% Pinot Noir, the fruit was destemmed and left for two days on skins before being lightly pressed and settled. Indigenous yeast fermentation took place over 6 weeks until dryness was achieved. The Rosé rested on lees for 4 months for texture; 20% in older French oak barrique, 80% in stainless steel tanks, then racked and filtered for clarity and texture. Alcohol: 13%.

### Winemaker

Dean Shaw

### Service

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

### Cellaring

Drink it now or next Summer.

### Food pairing

Entrée: Chicken & avocado wraps

Main: Pea & saffron risotto

Dessert: Cherry cheesecake

### Netflix Pairing

Happy Gilmore

### Spotify Playlist Pairing

The Flavour by Spotify

### Why we chose this

'Rosé the day away' with this delicious and sassy Pinot Rosé. This youthful Pinot Rosé is essential for long summer days, but also those nights in by the fire watching a movie, afternoons in the sunshine and toasting with good friends



## VALLI BANNOCKBURN PINOT NOIR 2018

*Wine Club exclusive, 97 points Sam Kim, Wine Orbit.*

RRP \$90

12

### Tasting notes

The aromas are both intriguing and complex: fresh berry, lilac, baking spice and wild thyme. The palate is long and bright with cherry, raspberry, beautiful florals and cardamom. Silky fine tannins complement the vibrant acidity, giving the wine length and memory. This wine is drinking beautifully at release and will continue to do so for at least a decade.

### Technical information

No fining, no filtering. Single vineyard, 100% fruit from Bannockburn, from vines planted in 2000. Alcohol: 13.5%.

### Winemakers

Jen Parr & Grant Taylor

### Service

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

### Cellaring

This wine is drinking beautifully at release and will continue to develop for 10+ years.

### Food pairing

Entrée: Baked ham & cheese pinwheels

Main: Chermoula lamb with white bean puree & braised capsicum

Dessert: Roasted strawberry crumble

### Netflix Pairing

Project Power

### Spotify Playlist Pairing

Friday Funday by Spotify

### Why we chose this

This incredibly fragrant and elegant wine is from Valli's cooler site in Bannockburn. 2018 was a warmer growing season, which resulted in a highly energetic wine with great flow and incredible layers of red and black fruit, baking spice and earth. The Valli 2018 rockstar! It fell off the shelves into a lot of wine lovers' baskets (including ours).



## VALLI 'MISSY' BANNOCKBURN PINOT NOIR 2019 12

*Wine Club exclusive - one to enjoy now or cellar to perfection.*

RRP \$90

### Tasting notes

This wonderfully fragrant and textural wine comes from Valli's Bannockburn vineyard in a cool growing season that was unusually low yielding. The wine has an earthy garnet hue with a highly aromatic bouquet of dried herbs, lilac, Black Doris plum, blackberry, bay leaf and licorice. The palate has a depth of earthy flavours complemented by bright berry and cardamom. It is a unique and highly sensuous medley of fruit, earth and spice. The mouth-filling texture is a combination of silky tannins and candid acidity that suggest great ageability.

### Technical information

No fining, no filtering. Single vineyard, 100% fruit from Bannockburn, from vines planted in 2000. 11 months in barrel (30% new French oak). Alcohol: 13.5%.

### Winemakers

Jen Parr & Grant Taylor

### Service

Open this bottle 2 to 3 hours before 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+ years.

### Food pairing

Entrée: Pimiento filo cheese bites

Main: Eggplant & potato curry with mint & coriander raita

Dessert: Preserved fig and macadamia cheesecake

### Netflix Pairing

Hachi - A Dog's Tale

### Spotify Playlist Pairing

Gold FM by Spotify

### Why we chose this

Jen created this beautiful wine in memory of her loyal and wonderful dog, Missy. Words from Jen: *Each wine I am involved with making has a special place in my memory...the 2019 'Missy' Pinot Noir will forever hold a special place in my heart, just like the beautiful hound that inspired its creation. There is a personal aspect to every wine we make, but this one goes beyond anything I have experienced. If you were to ask me "is this wine good?" my only answer can be: "This wine is true; It is the greatest truth I have ever told." It has only been possible because Grant allowed me to use Valli as the paper for this memoir - which has become a very special gift: from Grant to me, from me to you and above all, for Missy. The gift will be paid forward to Pound Paws Rescue with 10% of the proceeds from Missy going directly to them so they can help other animals in need.*



## DISCOVERY SERIES MOUNT EDWARD BANNOCKBURN GAMAY 2020 12

*Wine Club exclusive*

RRP \$55

### Tasting notes

Fresh crunchy acidity, red fruits & blueberry, mirabelle-plum aromas and flavors, presented in a fresh and lightly spicy mode. The texture is fresh and soft. This wine is at home both as a serious winter red as well as a summer treat served lightly chilled.

### Technical information

This wine has minimal sulphites, unfinned, unfiltered. Single vineyard, Felton Road. Alcohol: 12.5%.

### Winemaker

Duncan Forsyth

### Service

Gamay is one of those wines where a large part of the fruit character in the wine is derived from the aromas (and not as much in the taste). It's a wine that is best served in a large globe-shaped Burgundy glass to collect all the stunning fruity and flowery aromas. Serve it between 12-14°C.

### Cellaring

Store it cool, drink it young or keep for 5 years.

### Food pairing

Entrée: Bacon & brussel sprout skewers

Main: Mushroom & ham quiche

Dessert: Berry cheesecake trifle

### Netflix Pairing

Grace & Frankie

### Spotify Playlist Pairing

Menagerie album by Bill Withers



### Why we chose this

We chose this wine as a nod to the wonderful community of winemakers and growers we have in Central Otago. Duncan Forsyth has a long career woven throughout Gibbston wineries, much in the same way Grant Taylor and Alan Brady have. It's our honour to showcase Duncan and his wonderful Gamay. Luli our sommelier thinks Gamay will be the next most popular variety in NZ, and this Bannockburn example is a great reason why. Very addictive.



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