



THE
WINE CLUB
KINROSS

NZ WINTER
2022







DEAR WINE CLUB MEMBERS,
WELCOME TO

Winter

After another magnificent golden show, the autumn leaves that are so famous in Central Otago are making their slow descent as each day cools. Once again we're surrounded by the zipping of puffer jackets, the glug-glug of a perfect bottle of red being poured into a decanter, the crackle of a wood fire as the evenings close in.

The passing of seasons yet again makes us so very aware of how much time has passed since our first COVID-19 lockdown. To be honest, its an absolute relief to now be having positive discussions with our team about how bright the next 12 months look, as team members plan well overdue trips home to loved ones, and we welcome not only new staff excited to be in Queenstown for winter, but also visitors from all over the world back to explore. I've been waiting for a long time to write that – and I know all of you wherever you are will be feeling the same relief, or at least feeling reassured that some kind of normality is coming soon. We've all earned it!



Harvest this year was blessed by a long stint of settled weather, which was hot and dry allowing precise fruit management. This has resulted in a good yield of extremely high quality fruit. I heard many winemakers saying some of the Gibbston blocks had produced the best fruit they'd seen in many years. COVID labour shortages meant very long days for all in the industry, but the quality of the wine underway is making it all worthwhile. Our hats are off to all the winemakers and viticulturists who have slept little and worried much in the last few months, time for a holiday and a nap or three!

We've been really busy at Kinross gearing up; our new cellar door building is well underway and we are looking forward to welcoming you all to see it later in the year. The pic here shows where we are at, at time of print. We are lucky to have RMT Builders

leading this work, extremely experienced locals who have a clear idea of our end vision. We can't wait to show it to you!

We'd like to take a moment to welcome back to our southern shores Brian Shaw, a key member of the Wild Irishman team who has been stuck in Ireland unable to join Alan due to COVID-19. Fair to say he was straight off the plane and into harvest, which has been great to see! We are looking forward to you all meeting him.

As I write this, our Harvest Celebration tickets have just gone live. But, by the time you read this most likely it will be underway or all wrapped. Expect a full review of events in the next booklet! Needless to say we are thrilled with the lineup this year and can't wait to share more good times with you all.





WHAT'S IN THIS SHIPMENT?

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

Three bottle members have a spotlight on Gibbston – with all their selection being grown within a 5km radius of each other – with wine from each of our wine partners. Truly no better way to explore a sub-region and highlight different winemakers expression! Pair with some local produce from our area too such as Royalburn lamb and Nevis Gardens vegetables for a true local feast.

12 bottle members have two glorious vertical selections within their range, with a Valli Gibbston Pinot Noir 19' and 20' vintage. Some incredible years to compare, including 'NZ's Best Red' Trophy winner the 2019. Also included is a Coal Pit 'Tiwha' Pinot Noir 2019 and 2020 – these two, although both strongly marked with that 'Tiwha' trademark flavour, are different, showing the hallmarks of their differing weather over their relative seasons.

Our 15 bottle members have plenty to play with here – with verticals from Coal Pit's 'Tiwha' Pinot Noir, and Valli Gibbston, Bannockburn and Bendigo Pinots. This would be hard to recreate yourself elsewhere, so a real treat.

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

Thank you again for your support. And we look forward to seeing you here very soon.

Kind regards,

Thomas Moschetta
Cellar Sales & Wine Club Manager



NEW RELEASE

COAL PIT
CENTRAL OTAGO

'THE LEO'

Pinot Noir 2019

\$140

The 2019 vintage marked the arrival of another grandson for Rosie and Mark Dunphy – Leo, brother to Harry, and the second wine to be bottled under Coal Pit's Reserve 'Next Generation' Series. A barrel selection from their top performing Pinot Noir clones, and the first vintage to be produced under organic conversion in the Coal Pit vineyard and winery.

This special Pinot Noir is a blend from the seven finest barrels of the vintage, and is an immensely powerful wine with exceptional vitality. Characterised by an intense crème de cassis and wild bramble berry character both on the nose and palate. While aromas of crushed blackcurrant and baking spices abound, complex layers of wild thyme and savoury undertones provide an intense density of flavour. Silky tannin structure coupled with a lively energy yields an iconic Pinot Noir worthy of investment. A true reflection of Gibbston elegance with complexity brooding for many years to come.

**Purchase now on our
website or at our cellar door.**

www.kinross.nz



A TALE OF TWO VINTAGES

Coal Pit

The luxury we have of living within a world of wine, means we are immersed within each season and have lived through the day by day seasonal variations, the frosts, the rain, the searing heat, lockdowns even!... all factors that shape and drive flavour characteristics within a wine. Coal Pit's talented winemaker Anika Willner (named by Cameron Douglas MS in 2021 as one of NZ's Young Winemakers to Watch), focuses on letting the provenance of the wine really speak, with minimal intervention winemaking to allow each season to tell its story through the wine. So, when comparing wines from the same site from different years, we truly can see how each season affects the wine itself.

Two of our selections this quarter (12 and 15 bottle members) feature a vertical tasting opportunity of Coal Pit's flagship Pinot 'Tiwha', so we thought we'd take this chance to use 'Tiwha' as a live example of how seasons shape unique characteristics each vintage. 2019 was Anika's first vintage at the helm (she was assistant for 2018) and also saw

the first Coal Pit wines made under BioGro organic conversion. 2020 was a much colder year for Gibbston, so these two years offer for us a fascinating insight into the trials and tribulations of winemaking over this time. We've dug into Anika's vintage notes below for comparison:



2019 – A ROLLERCOASTER!

847 growing degree days*.

Although overall warm and slightly above average in terms of growing degree days, it started with frosts in early spring and even a bit of snow in Gibbston in November. It also ended with frosts in April at the tail end of the harvest period.

Luckily, due to Gibbston being one of the coldest sub-regions of Central Otago, it also enjoys a later budburst, which means the vines were still hard and well protected from damage during the October frost events that impacted many other subregions.



Flowering and fruit-set were good although the spring was the wettest on average in 15 years. This resulted in strong vine shoot growth, but also a bit of non-uniformity in fruit set (also known as hen and chicken). Flowering took place around late December/early January.

March was just as warm as February and made for steady ripening and more enjoyable long days of processing.

The 2019 'Tiwha' benefited from the overall warm season, with March and April's settled weather allowing a long steady ripening to develop deep dark cherry aromatics with savoury cocoa undertones. Gibbston's characteristic herbs are present, underpinning the fruit flavours. 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 that our Coal Pit site is known for.

2020 – VINTAGE OF SEPARATION

634 growing degree days*

This will probably go down as the strangest vintage of my life as our most important and joyous period of the year coincided almost exactly with the New Zealand Government's decision to lockdown the country due to the COVID 19 pandemic.

Following careful instructions and compliance, we were permitted to continue with what I'll remember as the vintage of separation.

The season in 2020 was unusually cold at nearly every stage of the growing and ripening period. Snow topped mountains hovered above us every day of picking and by early May, winter had well and truly arrived. Despite all this, the fruit maintained in good condition, crawling to the finish line. We were able to pick at our desired dates around early May. Cold years have been historically more challenging in Gibbston compared to other subregions, and this one was much the same. Brisk acid and concentrated flavours show this will be a wine to age. Despite all the challenges we prevailed, and if anything, the 2020 vintage showed our commitment to our passion. The wine at time of ferment is looking very approachable, this is due to the lighter maceration style necessary for the year (almost exclusively pump overs) as well as the delicate tannins of the fruit.

The 'Tiwha' 2020 has a bright acidity and schist driven minerality that shows a true expression of an atypical year in Gibbston with poise and refined elegance. It has exotic and earthy bouquet of dried herbs, dusty leather, and Chinese five-spice, and an ethereal and complex palate of cherries, strawberries and tomato leaf.

**Growing degree days (GDD) are used to estimate the growth and development of plants during the growing season. The basic concept is that development will only occur if the temperature exceeds some minimum development threshold, or base temperature (TBASE).*



FROM THE KINROSS *Kitchen*

ENJOY THIS RECIPE FROM OUR CHEF PETE FRANKLIN

SLOW BRAISED ROYALBURN STATION LAMB SHOULDER WITH SMOKED CARROT HUMMUS AND CHERMOULA

Get that winter slow cook fix with this fall-off-the-bone lamb shoulder recipe, perfect for those cold evenings by the fire. Serve the lamb on a swirl of the smoked carrot hummus, with a side of kumara mash and topped with a generous drizzle of the chermoula to finish.

ROYALBURN LAMB SHOULDER

Ingredients:	1/2 bottle of red wine
1 lamb shoulder	Olive oil
6 garlic cloves	Flaky salt
3 chopped carrots	Cracked black pepper
2 sticks celery	

Method: Rub lamb shoulder with olive oil, salt and pepper.

Place in the oven for 30-45 minutes at 200 degrees in a deep dish with high sides

Whilst in the oven, brown in a pan with olive oil 6 garlic cloves, 3 chopped carrots, 2 sticks celery until caramelised. Deglaze the pan with 1/2 bottle of red wine and pour over the lamb. Cover with baking paper.

Place in the oven and cook low and slow at 140°C for 4 hours.

SMOKED CARROT HUMMUS

Ingredients:	sauce
10 carrots – peeled and grated	2 tbsp lemon juice
1 x tin chickpeas – washed and drained	3 tbsp sesame oil
1/2 tsp chilli powder	4 tbsp maple syrup
1/2 tsp turmeric	1/4 cup sherry vinegar
4 tbsp smoked paprika	1 cup pomace oil
2 tbsp gluten free soy	1 cup olive oil
	Salt and pepper to taste

Method: Roast the carrot at 180°C for 1 hour.

Allow to cool completely.

Combine all the ingredients and blend until smooth.

CHERMOULA

Ingredients:	50g preserved lemon – (if you don't have any, add more lemon zest)
2 bunches of coriander	Juice and zest 1 lemon
1 cup olive oil	1/2 tsp smoked paprika
2 tbsp cumin seeds – toasted	Flaky salt and pepper to taste
6 cloves garlic – roasted	

Method: Add the coriander and oils to a blender and blend for 30 seconds or until green and vibrant in colour.

Add the remaining ingredients and pulse until almost smooth.

Blend until smooth.



FROM GARDEN TO PLATE

Royalburn Station

Both customers and businesses now understand the importance of seeking suppliers who can offer local, seasonal and sustainable produce that supports regenerative practice. By doing so we can not only look after the beautiful environment we call home for the future, minimise damage to biodiversity, but also offer visitors a chance to really immerse themselves in the unique flavours of our region.

As you know, sense of place is hugely important in wine and we are so proud to be strengthening our ties with local businesses to be able to offer a menu that delivers just the same.

In early May a number of our team were treated to a tour of Royalburn Station, one of the key local suppliers for our kitchen. This productive station is located within minutes of our Gibbston site, owned by Nadia Lim and Carlos Bagrie. Both have been professionally involved with food in media, cooking shows, cookbook publishing and the recipe and ingredient delivery business My Food Bag, of which they were co-founders.





From a deep desire and sense of responsibility to grow and produce good food, the itch to return to the land became a reality in 2019, and since then they have been focused on producing as regeneratively as possible, from beekeeping and butchery to composting and market gardening.

Their passion for food provenance and giving back to the land is evident – its clear every decision made on the property has been thoroughly considered in terms of not only production performance but also impact – both immediate and future. All weeding of the market garden is done by hand (!) and no pesticides are used on crops for dessication. This means more time to prepare and more time to wait until the harvest timing is perfect. The result? Higher quality produce, less chemical exposure for customers and less impact on soil biodiversity. Their commitment is impressive and really admirable – but also sets an example they hope other primary producers will follow. A pathway to show how you can farm less intensively, with more direct to consumer networks that allow customers to have great quality meat and produce that’s local, sustainable as well as incredibly good for them.

Their passion for food provenance and giving back to the land is evident - its clear every decision made on the property has been thoroughly considered in terms of not only production performance but also impact – both immediate and future.

Highlights for our team included their re-use of all old material around the farm to build new structures such as their enormous greenhouse for the heirloom tomato propagation, the impressive market garden which looks set to grow again in 2023 and their extremely friendly (and happy) chickens who roamed free in a paddock enjoying a balanced life while they produced our regions most delicious eggs.



As we look to refine our identity as a vineyard and hospitality provider, we certainly are inspired and motivated by the Royalburn team’s pursuit of quality production that always has an eye on protecting the land. We don’t take for granted our slice of Central Otago gold and its heartening to know there are many others around the globe who are doing the same.

You can learn more about Royalburn Station by visiting their farm shop on the corner of Bedford and Merioneth St in Arrowtown or by heading to royalburn.co.nz

TASTING AND PAIRING

notes

NEW ZEALAND WINTER 2022 WINE SELECTION

This list details the full wine club shipment for three, six, 12, and 15 bottle shipments. It is noted on each wine which membership level these will be included in. If you see any extra bottles that you would like to add to your

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

SHIPMENT KEY:

● 15 Bottles
Guaranteed 15% off RRP

● 12 Bottles
Guaranteed 15% off RRP

● 6 Bottles
Guaranteed 10% off RRP

● 3 Bottles
Guaranteed 5% off RRP

✦ Kinross Favourites
Guaranteed 5% off RRP

🍷 Wine Club
Members Only





DISCOVERY SERIES DUO PINOT GRIS 2021

Two single vineyards, one great wine

RRP \$35

Tasting notes

A textural & powerful Pinot Gris, with delicious aromas and flavours of ripe stone fruit, ginger and spice. 10% aged in Acacia barrel (which offers structure and complexity on the palate, without the toasty oak influence). This is a lovely aromatic expression of Pinot Gris, perfect to enjoy today with food, that will continue to improve over the next year or two.

Technical information

Blend of two single vineyards in Alexandra and Pisa, hand-harvested. Aged in 20% old oak, including 10% acacia for 7 months. Residual sugar 7g/L. Vegan friendly. Alcohol 13.5%.

Winemaker

Karl Coombes

Service

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

Cellaring

Drink now until 2023.

Food pairing

Entrée: Greek salad with olives and feta

Main: Pork belly burger with asian slaw

Dessert: Apricot tart

Netflix pairing

14 Peaks: Nothing is impossible

Spotify playlist pairing

Dinner with friends

Why we chose this

Like many good ideas, this one started as a handshake between friends, over a glass of wine. Frenchman Thomas Moschetta and Kiwi Karl Coombes combined forces to produce an elegant Pinot Gris with provenance and panache. Two local gentlemen, two single vineyards, two of Central Otago's finest wine growing regions. A final stage of duality, the wine was fermented two ways in stainless steel and oak to unite and create an Alexandra and Pisa blend with rich texture and delicious aromas.



DISCOVERY SERIES HAWKSHEAD CENTRAL OTAGO PINOT NOIR 2020

In support of the NZ Nature Fund!

RRP \$55

Tasting notes

The blackberry and Doris plum notes in this elegant, refined Pinot Noir, that will develop and grow with cellaring. A beautiful Central Otago Pinot to enjoy for years to come.

Technical information

100% Pinot Noir fruit, sourced 40% from Gibbston, 60% Alexandra. 10 months in barrel, 30% whole bunch, 10% new oak. Alcohol 13%.

Winemaker

Dean Shaw

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 clean carafe or a decanter to accelerate the process.

Cellaring

This Pinot Noir, while drinking nicely now, also provides the perfect opportunity to keep a few bottles for a wonderful experience in the next 10 years to come.

Food pairing

Entrée: Cranberry and brie bombs

Main: Balsamic-glazed duck legs with figs

Dessert: Mini salted caramel cheesecakes

Netflix Pairing

Boy

Spotify Playlist Pairing

Kia Ora New Zealand

Why we chose this

Kinross is proud to be cellar door to the stunning Hawkshead wines, and also a founding sponsor to the NZ Nature Fund. This wine celebrates this relationship, and we are so proud to support an organisation who is driving significant change for our NZ critical species. This is a beautiful wine, worthy of the cause, wearing an equally beautiful sketch of the Piwakawaka (fantail), created by the talented co-owner of Hawkshead, Ulrike Kurenbach.



DOMAINE FUMEY CHATELAIN MYSTERY BOTTLE



This bottle has had a long journey to rest now in your hands – a handshake of longtime friends sealing its fate to the long maritime journey across the latitudes from the eastern Jura region of France to New Zealand. Thomas has been watching closely the success of winemaker Marin Fumey as he leads the team at the award-winning Fumey Chatelain, cementing his reputation as the rising star of Jura. Small yet mighty, this wine region rivals Burgundy in regards to quality, so this bottle offers kiwis a chance to taste some rare Jura gold. Members will receive a mystery bottle from the incredible Fumey Chatelain range.





VALLI GIBBSTON PINOT NOIR 2020

15 12 3

Last year's vintage was NZ's Best Red – it's time to taste 2020!

RRP \$75

Tasting notes

Bright garnet hue with fresh flavours of cherry, raspberry and sweet red apple mingled with intriguing scents of lilac, rosemary, pink peppercorn and graphite. The glowing acidity is in harmony with the supple texture creating a persistent and dynamic flow that gives the sensation of wine dancing in the glass.

Technical information

100% single vineyard Pinot Noir fruit. 22% whole bunch fermented in French oak (32% new oak) for 10 months. No fining or filtering. Vegan friendly. Alcohol 13%.

Winemakers

Jen Parr & Grant Taylor

Service

Open the bottle at least 1 hour before if possible at 16-18°C.

Cellaring

Drink now until 2032.

Food pairing

Entrée: Pear, avocado salad with mustard cranberry vinaigrette and candied pecan

Main: Duck breast with caramelised apple balls on a potato rosti

Dessert: Pinot noir dark chocolate french silk pie

Netflix Pairing

Fresh

Spotify Playlist Pairing

Calvin Harris / Motion

Why we chose this

Often the cooler growing seasons capture the true essence of Gibbston - this vintage articulates the poise, grace and uniqueness of Pinot Noir from this tiny sub-region, when words simply fall short. After the award-winning success of the 2019 vintage, we expect the 2020 vintage to sell-out really fast. Incredible investment. Less than 14,000 bottles produced from one of the most award-winning single vineyards in the country.



KINROSS 'THE PIONEER' GIBBSTON PINOT NOIR 2021

6 3

Some Gibbston magic of our own

RRP \$40

Tasting notes

Black plum, spice and herbal nuances on the nose. On the palate refreshing red fruit and subtle hints of toasted oak that push into the long finish. It has fine tannins, followed by a fresh acidity, creating a very harmonious wine.

Technical information

100% Pinot Noir single vineyard fruit, situated at around 400m altitude in Gibbston. Aged in French oak (14% new oak) for 10 months. No fining, no filtration. Vegan friendly. Alcohol 13%.

Winemakers

Jen Parr & Grant Taylor

Service

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

Cellaring

Enjoy now up to 2027.

Food pairing

Entrée: Rock melon and prosciutto

Main: Mushroom pasta

Dessert: Pinot noir chocolate cake

Netflix pairing

Don't Let Go

Spotify playlist pairing

BTS / My Universe

Why we chose this

A small release with plenty to offer. We encourage you to enjoy it while young, as it will improve in the months after release. Some borrowed winemaker talent from over the fence has added real magic here, don't miss out.



COAL PIT 'TIWHA' PINOT NOIR 2020

15

12

6

3

Tiwha' fans, the new release is here!

RRP \$57

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 and 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.



KINROSS 'LIQUID GOLD' PINOT GRIS 2021

12 6

Our flagship favourite, back better than ever

RRP \$27

Tasting notes

Fragrant with ripe pear, melon, peach, apricot, red apple and a hint of beeswax. Perfumed with pear, lemon blossom, ripe apple, marzipan and biscotti. Full entry of white peach, lemon curd and sweet pear. Nicely textured with good minerality and a long ripe citrus finish.

Technical information

100% single vineyard under bio-grow organic transition. 100% whole bunch fermented in stainless steel for 4 months. RS = 3.7 g/L (Dry). Alcohol 14%.

Winemaker

Pip Battley

Service

Open the bottle at 10-12°C. Can be enjoyed immediately.

Cellaring

Drink now until 2024.

Food pairing

Entrée: Seared scallops with jalapeño vinaigrette

Main: Grilled salmon with teriyaki shiitake

Dessert: Chocolate fudge cake with poached pears and salted caramel

Netflix pairing

Red Notice

Spotify playlist pairing

Drake / Certified Lover Boy

Why we chose this

Fast becoming a firm favourite for wine club members and locals alike, our 'Liquid Gold' is hard to beat. Growing on the top block on the vineyard, we are very proud of the fourth vintage!



WILD IRISHMAN 'KINROSS' PINOT NOIR 2021

Pre-release teaser, strictly for wine club members

RRP \$89

15 12 6

Tasting notes

This 2021 is an absolute baby, still so new to release. It has the hallmark Gibbston nose of flowers like violets and fruits that remind us of plums and cherry with an earthy character. The palate is elegantly textured, with raspberry flavours wrapped around fine tannins. It still has strong acidity as you would expect from a Pinot this new to bottle and will reward you with much more with time in the cellar.

Technical information

100% Pinot Noir single vineyard fruit, aged in French oak for 10 months of which 25% was new. Organic transition vineyard site. This is a flat site with light silty soils and sandy loams but at a climatic sweet spot for Pinot Noir in the valley. Alcohol 13.5%.

Winemaker

Alan Brady

Service

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

Cellaring

Enjoy it today or keep it until 2027.

Food pairing

Entrée: Pear salad with Pinot noir glaze and warm walnut vinaigrette

Main: Roast lamb with garlic and rosemary sauce

Dessert: Poached plums with pinot syrup

Netflix pairing

Hitman

Spotify playlist pairing

Olivia Rodrigo

Why we chose this

We enjoy watching this vineyard grow everyday out in front of our bistro building, and our team helps Alan each year with picking the fruit for this stunning wine. True Gibbston collaboration at its finest – we all learn and gain so much from Alan's generosity of wisdom. The 2021 is extremely small in production, so if you like it secure your pre-order asap.



DISCOVERY SERIES WILD IRISHMAN FUMÉ BLANC 2021

RRP \$45

Tasting notes

Lively, complex and weighty with a refreshing minerality, this wine has notes of green apple & lemon grass and subtle acidity, characteristic of the new style of barrel fermented Sauvignon Blanc that is becoming so popular.

Technical information

100% Sauvignon Blanc single vineyard Alexandra fruit, 100% whole bunch aged in French oak (33% new) for 9 months. Organic practices followed. Vegan friendly. Alcohol 14%.

Winemaker

Pip Battley

Service

Open the bottle at least 1 hour before if possible at 12-14°C.

Cellaring

Enjoy now up to 2025. While Fumé Blanc can be drunk on release, like all great bottles, it will benefit from aging 2-5 years in the cellar.

Food pairing

Entrée: Seafood salad

Main: Whole fish steamed with ginger, spring onion and soy

Dessert: Irish apple cake with vanilla custard sauce

Netflix pairing

The Irishman

Spotify playlist pairing

Taylor Swift / 1989

Why we chose this

This is our first Discovery Series collaboration with Wild Irishman Wines, made with 100% Sauvignon Blanc fruit grown at their stunning new vineyard in Alexandra. You may see a few more Alexandra wines sneaking into our range, its definitely the next region to watch (or visit, just under an hour from Kinross).

KINROSS WINE CLUB

Considering upgrading?

OR JUST KEEN ON HAVING A ONE-OFF
LARGER SHIPMENT THIS SEASON AS THE
SELECTION LOOKS SO GOOD?

Increase your benefits, discounts and most importantly,
receive more exceptional Central Otago wine each quarter!

6 BOTTLE SELECTION: \$250/QUARTER

Minimum guaranteed discount of 10%

12 BOTTLE SELECTION: \$525/QUARTER

Minimum guaranteed discount of 15%

15 BOTTLE PINOT NOIR SELECTION: \$975/QUARTER

Minimum guaranteed discount of 15%

Email wine@kinross.nz and our team can coordinate everything for you.





HAWKSHEAD 'RESERVE' PINOT NOIR 2021

15 12 6

A classic Central Otago red for fireside enjoyment.

RRP \$69.50

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.



12

WILD IRISHMAN 'TUTURI' PINOT GRIS 2021

Alan Brady's first Wild Irishman white release. Sublime!

RRP \$40

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. 'Tuturi' is off-dry with a velvety texture and fresh acidity that will leave you wanting more.

Technical information

100% whole bunch pressed, fermented using indigenous, "wild" yeasts partly in old barrels (30%), the balance in stainless steel. After fermentation the wines remained on gross lees until just prior to bottling. Residual Sugar 8.2 g/L. Alcohol 13%.

Winemaker

Alan Brady

Service

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

Cellaring

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

Food pairing

Entrée: Snapper ceviche coconut, lime and chilli

Main: Roast pork belly

Dessert: Apple and cinnamon pie

Netflix pairing

Ozark

Spotify playlist pairing

Island time

Why we chose this

Pinot Gris grows well in the dry, sunny climate and free draining soils of Central Otago. The cool nights and extended autumns allow the grapes to achieve rich flavours and full aromatic development producing wines that are concentrated and balanced.

This first vintage from their new 'Tuturi' vineyard in the Alexandra basin is beautifully complex and showcases Brady's signature x-factor style. A Pinot Gris with complexity and elegance, this is one you won't want to miss.



12



KINROSS 'THE PROSPECTOR' BENDIGO CHARDONNAY 2021

Chardonnay from the warmest of Central Otago's sub-regions

RRP \$60

Tasting notes

A focused, precise and crunchy Chardonnay. On the nose, lime straw, blossom, melon, vanilla and a hint of citrus. The length and complexity of the wine showcases aromas of wet limestone, peach, fresh lemon and herbs. It has a silky yet firm texture, and a very bright and long finish.

Technical information

100% Chardonnay single vineyard fruit, 100% whole bunch aged in French oak (22% new) for 9 months. Organic practices vineyard site. Alcohol 13.5%.

Winemaker

Pip Battley

Service

Open the bottle at least 1 to 2 hours before if possible at 12-14°C. Serve in large wine glasses.

Cellaring

Enjoy it today or keep it until 2027.

Food pairing

Entrée: Cold smoked salmon with mango chutney and crackers

Main: Pork sirloin steak with mustard sauce and green pea

Dessert: Sweet cream-filled donuts

Netflix pairing

Kate

Spotify playlist pairing

Silk Sonic / An Evening With

Why we chose this

This elegant, vibrant Chardonnay is an excellent expression of the Bendigo sub-region. Less than 1300 bottles were produced, so if you like it, make sure you order more! A warmer climate Chardonnay. Enjoy opening this chardonnay with the sister in our range overleaf and explore the sub-regional differences!



KINROSS 'THE PROSPECTOR' ALEXANDRA CHARDONNAY 2021

You asked for more Chardonnay in our range, so we delivered!

RRP \$60

Tasting notes

On the nose, aromas of gunflint and wet limestone, hawthorn blossom, chamomile, lemon peel. The palate has a combination of sweet stonefruit, biscotti, brioche, nougat, caramel and lime zest. Complex and medium bodied with bright acidity, good minerality and a long stonefruit finish.

Technical information

100% Chardonnay single vineyard fruit, 70% aged in French oak, 30% in stainless steel for 10 months. Organic practices vineyard site. Alcohol 13.5%.

Winemaker

Karl Coombes

Service

Open the bottle at least 1 to 2 hours before if possible at 12-14°C. Serve in large wine glasses.

Cellaring

Enjoy it today or keep it until 2027.

Food pairing

Entrée: Crayfish cooked in butter and garlic

Main: Sesame kale and broccoli with pan-fried salmon

Dessert: Citrus chardonnay sangria cake

Netflix pairing

Love and Monsters

Spotify playlist pairing

Tank / Now or Never

Why we chose this

While it has the richest aroma and texture of all our Chardonnays, it is still lively and bright, lifted by its energy. It is an excellent expression of the Alexandra vineyard and has already demonstrated the ability to age beautifully. The length and complexity of the wine and its brightness of flavor are compelling and hold the promise of greater things to come from its evolution in bottle. Delicious!



KINROSS 'THE PIONEER' CENTRAL OTAGO 2020

15 12

Perfect weekday treat

RRP \$39

Tasting notes

Dark cherry, earthy aromatic, dried herbs. Concentrated palate of black cherry, raspberry and chocolate combine with spice and fine tannin which add flavour and texture to this balanced and layered wine.

Technical information

100% Pinot Noir grapes from vineyards in Alexandra & Pisa. Aged for 11 months in 27% new oak. Alcohol 13.5%.

Winemaker

Karl Coombes

Service

Open the bottle an hour before service at 12-15°C.

Cellaring

Enjoy today and up to 2025.

Food pairing

Entrée: Italian cheese and charcuterie platter

Main: Keralan duck curry

Dessert: Tiramisu

Netflix pairing

Escape Room

Spotify playlist pairing

Calvin Harris - I'm Not Alone

Why we chose this

It's a delicious yet approachable wine, perfect for enjoying on a mid-week evening in front of the TV. It is young, vibrant and ready to drink. All this wine needs is great company to enjoy it with and you are away!



COAL PIT 'TIWHA' PINOT NOIR 2019

94. points, Robert Parker. Last bottles

RRP \$57

15 12

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

Cellaring

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 & herb flatbreads

Main: Lamb rack with caper & 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. We think the 2017 and 2019 are her two favourite vintages at Coal Pit: colder years, so showing true expressions of the Gibbston territory. And tertiary notes are already starting to show off! Anika is one to watch for sure. 12 and 15 bottle members get a chance to explore the 19' and 20' vertical, as discussed by Anika earlier in this booklet.



VALLI GIBBSTON PINOT NOIR 2019

15 12

2021 IWC NZ's Best Red Wine Trophy, Sustainability Trophy winner.

RRP \$69

Tasting notes

Bright garnet hue with captivating aromas of fresh herbs (wormwood, rosemary and wild thyme) that leap out of the glass and are complemented by fig, cherry and dried rose petals. The palate commences savoury with delicious dried herb, dukkah and mushroom flowing into bright red fruit, with a long and spicy finish. The wine has a silky texture with fine tannins and exquisite detail. This vintage has delivered a "classic" Gibbston Pinot Noir that is understated, graceful and complex with so much intrigue.

Technical information

100% hand-picked Gibbston fruit. 75% destemmed, 11 months in 30% new French oak. Unfiltered, unfined. Alcohol 13%.

Winemakers

Jen Parr & Grant Taylor

Service

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

Cellaring

A delight to the senses at release, this wine will continue to captivate for 15 or so years.

Food pairing

Entrée: White cheddar and cranberry dip

Main: Braised duck with roasted parsnips & celeriac remoulade

Dessert: Chocolate & banoffie pie

Netflix pairing

Almost Famous

Spotify playlist pairing

Pool Chic

Why we chose this

We were so thrilled that the Gibbston 19 took out the International Wine Challenge (IWC) Trophy for 'NZ's Best Red Wine' in 2021! For us to see a Gibbston vineyard (particularly one right over the fence) win this award gives us an immense sense of pride in our community's shared pursuit of excellence, and of course for our hard-working friends - Grant, Nicole, Jen, Hollis and the wider team. Whatever you do, get your hands on some of these, as they are almost sold out already.



CENTRAL OTAGO PINOT GRIS MYSTERY BOTTLE

12

We decided to add an element of mystery to our 12 bottle memberships, with a special Pinot Gris bottle pulled from our cellar. It will be a classic Central Otago Pinot Gris to share with friends. We hope you enjoy it and look forward to hearing your thoughts!





VALLI GIBBSTON PINOT NOIR 2018

Vertical tasting opportunity with the 2019!

RRP \$90

15

Tasting notes

Glimmering garnet hue with a fascinating array of aromas from mineral and floral to earthy and spicy/herbaceous. The palate is savoury with delicious, dried herb and mushroom flowing into bright red fruit, with a long and spicy finish. The noteworthy “Gibbston” silky, fine tannins coupled with intriguing layers and intricate detail deliver a refined and classy wine from a truly eccentric growing season (hottest and wettest on record!).

Technical information

100% hand-picked Gibbston fruit. 75% destemmed, 11 months in 31% new French oak. Unfiltered, unfined. Alcohol 13.5%.

Winemakers

Jen Parr & Grant Taylor

Service

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

Cellaring

Plenty of intrigue in its youth, this wine will continue to unravel and give tremendous enjoyment for many years.

Food pairing

Entrée: Tomatoes with bacon lardons and baby watercress

Main: Rolled stuffed pork shoulder with date and apple compote

Dessert: Dark chocolate, hazelnut and raspberry balls

Netflix pairing

Top Gun

Spotify playlist pairing

This is Mild Orange

Why we chose this

This wine personifies everything Valli love about Gibbston Pinot Noir (powerful, graceful, generous and above all – memorable). Multi-award-winning, and the favourite of so many. Now is your chance to do a wee vertical tasting alongside the 2019 blockbuster and see what you think.



VALLI BANNOCKBURN PINOT NOIR 2017

15

A beauty from the Bannockburn cellar

RRP \$90

Tasting notes

This wine has aromas both intriguing and complex: fresh berry, wild game, gun smoke, baking spice and wild thyme. The palate is long and bright with cherry, blackcurrant, cardamom, and delicious savoury undertones. 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

100% single vineyard Pinot Noir fruit, 25% whole bunch, aged in French oak (27% new) for 11 months. Sustainable practices vineyard site. No fining or filtration. Vegan friendly. Alcohol 13.5%.

Winemakers

Jen Parr & Grant Taylor

Service

Open the bottle at least 1 to 2 hours before if possible at 14-16°C.

Cellaring

Enjoy it today or keep it until 2029.

Food pairing

Entrée: Avocado soup with citrus shrimp relish

Main: Mediterranean braised lamb shoulder

Dessert: Swirled meringue with blueberry sauce

Netflix pairing

Blade Runner 2049

Spotify playlist pairing

Priest Nothing Feels Natural

Why we chose this

This incredibly fragrant and elegant wine is from a relatively cool site in Bannockburn in a cool growing season resulting in a wine with great tension and incredible layers of red fruit, spice and earth. It's been in our cellar for a few years now, adding complexity and character. You have an opportunity here to try a wee vertical of the 2017 and 2018 releases from Bannockburn, a perfect cool year vs warm year comparison. Enjoy!



VALLI BANNOCKBURN PINOT NOIR 2018

15

A hot, dry vintage for Central Otago

RRP \$90

Tasting notes

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

Technical information

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

Winemakers

Jen Parr & Grant Taylor

Service

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

Cellaring

Enjoy it today or keep until 2028.

Food pairing

Entrée: Red kuri squash soup

Main: Roasted duck with crispy skin

Dessert: Fig almond tea cake with coconut honey glaze

Netflix pairing

Daredevil

Spotify playlist pairing

Wild Night

Why we chose this

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



VALLI BENDIGO PINOT NOIR 2016

We've cellared this for years to wait for the perfect release

RRP \$90

15

Tasting notes

Intense garnet hue with aromas of boysenberry, blackberry, mulberry, almond, and vanilla. Richly concentrated on the palate with creamy, fine tannins that build in the mouth and are lifted by enticing acidity. Lifted fresh berry flavours with a savoury undertone and incredible vibrancy that marries beautifully with its prominent frame.

Technical information

100% single vineyard Pinot Noir fruit, 40% whole bunch, aged in French oak (31% new) for 11.5 months. Sustainable practices vineyard site. No fining or filtration. Vegan friendly. Alcohol 13.5%.

Winemakers

Jen Parr & Grant Taylor

Service

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

Cellaring

Enjoy it today or keep it until 2028.

Food pairing

Entrée: Baked brie in a sourdough bread bowl

Main: Coq au Vin

Dessert: Boysenberry pavlova

Netflix pairing

Silence

Spotify playlist pairing

Mya Smoove Jones

Why we chose this

This incredibly fragrant and elegant wine is from Valli's relatively cool site in Bannockburn in a cool growing season. The result? A wine with great tension and incredible layers of red fruit, spice and earth. It's been in our cellar for a few years now, adding complexity and character. You have an opportunity here to try a wee vertical of the 2017 and 2018 releases from Bannockburn, a perfect cool year vs warm year comparison. Enjoy!



VALLI BENDIGO PINOT NOIR 2017

Another Bendigo beauty, ready for a vertical with the 2016!

RRP \$90

15

Tasting notes

Deep garnet hue with bright fruit aromas of blackberry, cherry, and mulberry with toasted almond, coffee and cedar. Fresh summer berries on the palate with nutmeg, mushroom and earthy loam. A fresh and lively palate with fine tannins that build in the mouth with a long, vibrant finish.

Technical information

100% single vineyard Pinot Noir fruit, 35% whole bunch, aged in French oak (31% new) for 11.5 months. Sustainable practices vineyard site. No fining or filtration. Vegan friendly. Alcohol 13.5%.

Winemakers

Jen Parr & Grant Taylor

Service

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

Cellaring

Enjoy it today or keep until 2028.

Food pairing

Entrée: Eggplant and tomato flan

Main: Fettuccine with shiitake mushroom and asparagus

Dessert: Carrot cake

Netflix pairing

Ex Machina

Spotify playlist pairing

Glenn Campbell The Legacy

Why we chose this

This wine demonstrates the incredible energy of a cool season Pinot Noir, with the classic Bendigo powerful core. Bold and bright, this wine is intricately layered with elegance and complexity. Lively and inviting in its youth, this wine will also go the distance and is well worth cellaring. Line it up with the 2016 Bendigo and see how these beautiful wines continue to develop over time.



TAIMANA WAITAKI PINOT NOIR 2013

Limited edition, final bottles available worldwide.

RRP \$150

15

Tasting notes

Dark red berry and plum fruit entwined with a layering of dried herbs, undergrowth and mushrooms. Flavours of savoury dark red berries and plums melded with complex and integrated notes of dried herbs, undergrowth, truffles.

Technical information

Vines planted in 2001, fermented with 25% whole bunches and aged 11 months in 33% new French oak. Alcohol 13.5%.

Winemaker

Grant Taylor

Service

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

Cellaring

Today to 2023.

Food pairing

Entrée: Brown rice salad with green beans, slow roasted tomatoes and crispy prosciutto

Main: Tikka chicken drumsticks with crunchy seeds & saffron yoghurt

Dessert: Nutella fudge slice

Netflix pairing

The Dawn Wall

Spotify playlist pairing

Unique Vibes

Why we chose this

Thomas from Kinross had the chance to purchase the very last bottles available in the world just for you. Waitaki is a very special place and we wanted to make sure you can try a 7 year old Pinot Noir from here, produced by Grant, before his time at Valli. The label was designed by the renowned New Zealand artist Shane Cotton. This bottle is an investment piece and a rare time capsule of what beautifully aged Pinot becomes. Enjoy.



DISCOVERY SERIES VALLI 'WINEMAKERS' PICK' PINOT NOIR 2019

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.



FUMEU CHATELAIN ARBOIS SHUFFLE

Jura lucky dip, you'll get one of these three wines

15

Thomas has worked closely with Marin Fumeu from Fumeu Chatelain to import into NZ some of these fabulous Jura wines, which we have absolutely loved trying. With only a few left, we've filled the quaffers of our 12 bottle members with a lucky dip of one of the popular Trousseau, Pinot Noir or Ploussard wines. Extremely highly regarded by our team and members who have tried them, we know you'll enjoy this winter treat.



KINROSS
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
\$250 per quarter

- Minimum guaranteed discount of 10%

3 BOTTLE SELECTION
\$149 per quarter

- Minimum guaranteed discount of 5%

3 BOTTLE KINROSS FAVOURITES
\$99 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
- 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 & 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



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 Sommeliers and 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 for more info.



wine@kinross.nz
www.kinross.nz

NZ: 0800 131 101
Int: +64 21 02813499

 kinross_NZ
 kinrossgibbston