

KINROSS

WINTER 2023

**THE
WINE
CLUB**



DEAR WINE CLUB MEMBERS

WELCOME TO WINTER

As the frosts sneak back in and the golden leaves bronze and fade, we welcome winter back to our region as another season passes. I've never lived anywhere with such defined seasons, it really does refresh the senses with each quarter and brings with it a new range of smells, seasonal flavours and of course beautiful wine.

We've had a strong harvest in Central Otago, a long hot summer followed by a calm, elongated autumn allowing for a perfect final ripening period. We had one week of particularly hard frosts, which tested our frost fans and viticulturists to the limit. Each year we are so grateful for the team who are up all hours, carefully managing us through such a critical time. We of course are so very aware of the heart-breaking cyclone that tore through the Hawke's Bay and the rain felt more widely in the north. It seemed surreal and terrifying that so many have lost so much, that it seemed hard to enjoy the season we've had here in the south. We encourage everyone to continue to support people in these regions where you can, as their recovery continues.

Earlier this year, after 3.5 years away, I travelled back to France for a well overdue family holiday. I felt spoiled to spend a week in Burgundy with the family, visiting favourites, Domaines, walking in the greatest forests where the 100 year old trees are carefully selected to be transformed into barrels, visiting exquisite cheese makers and also enjoying the busy life of Beaune.

I had to bring Central Otago wines with me and I had the privilege to share special treats with my nearest and dearest. I was mostly showcasing the wines blind and I had to ask for a corkscrew to pretend not to have Central Otago wines. God save the screwcap... no corked wines were poured, what a treat after travelling 10.000 kilometres.

As expected, all the wines had the 'wahou' effect! The most memorable moment was a bottle of Valli Waitaki Pinot Noir 2010, a gift from Grant Taylor, opened on my last night in Burgundy. I heard winemakers swearing by Grand Cru Burgundy quality, from the Cote de Nuits. Not far, only NZ\$500 difference in pricing between them! With my friend Anthony Hanson, Master of Wine from the UK, we drank a bottle of Wild Irishman Macushla Pinot Noir 2020 the night before I departed. It was another magical moment, sharing our passion for Pinot Noir and how Central Otago and Burgundy have so much in common.



Antoine, Thomas and Amandine at Maison Louis Jadot.



Marie, Thomas and Agnès, Vitteaut-Alberti CEO and Winemaker.

So – the winter selection is here, and we are again so proud to get so many beautiful wines from our cellar, into yours. There are plenty here that deserve the most patience that you can muster to allow them to age. If you can't – there is an easy solution. Buy double! Half to cellar and half for enjoyment now. Life is too short not too!

Keep an eye out for Valli's 20/20 reviewed Waitaki Pinot Noir 2021. Honestly, it's sublime.

Our own Kinross range has grown, and we are particularly proud of our first Special Reserve 'The Pioneer' Pinot Noir 2022. It's very Gibbston and it's utterly moreish.

A personal highlight for me for this release is our 'Holy Schist' Fumé Blanc 2022. Our whites are just getting better and better.



Conor, Franz and Thomas during the Wild Irishman harvest.

Kinross Cellar Door.

There are plenty of stunning reds to keep you warm fireside this winter, you'll see your Central Otago favourites all in here. Note info later on in this booklet about the Wild Irishman and Coal Pit Pinot Noir releases happening in the coming months. We've seen a strong pattern of pre-ordering over the last few years and Wild Irishman in particular does sell out within months. Contact your Wine Advisor or any of our team and they can help coordinate delivery for you.

The Northern Hemisphere had a bumper snow winter, and what happens there usually follows for us. We hope you have a visit south planned. **Wine Club members please note our fabulous Winter stay package – for June, July and August, where members who book two rooms, get a third free!** A great way to bring a group of friends to enjoy our beautiful property and sample some new vintage wines.

We hope to see you here soon.

Warmest regards,

Thomas Moschetta
General Manager – Wine

FROM THE KINROSS KITCHEN

ENJOY THIS RECIPE FROM OUR CHEF PETE FRANKLIN

CHICKEN, LEEK, AND CHARRED CORN PIE - 4 HOURS - SERVES 6



TIPS

To make this more luxurious try adding some smoked cheddar or blue cheese to the pie filling.

INGREDIENTS

700g puff pastry

Pie filling

1 whole free-range chicken

1.5L chicken stock

2 bay leaves

1 onion (roughly chopped)

4 garlic cloves (peeled)

1 leek (thinly sliced and washed)

400g tin sweetcorn (drained)

Roux

30g plain flour

30g butter

Egg wash

1 egg

1 tsp water

METHOD

Grease a 23cm spring form cake tin with butter.

Roll 1/3 of the puff pastry into a large circle and refrigerate until ready to use.

Roll out the rest of the pastry to a large circle and line the pie tin ensuring there is at least 3cm of overhanging pastry around the edge. Refrigerate until ready to construct the pie

Add the chicken to a large pot or casserole dish. Completely cover with the stock and add the bay leaves, onion, and garlic.

Bring to a boil and turn down to a simmer for 30 minutes or until the legs are cooked and then turn off the heat.

Allow to cool in the liquid for a couple of hours. It's important to not remove the chicken from the stock too early as it will dry out.

Once cool remove the chicken from the stock, discard skin then pull the meat from the bones leaving it quite chunky and set aside in a bowl.

Sift the remaining liquid into a pot and reduce by half (about 750ml) and set aside.

Heat a large frying pan without adding oil add the corn and cook until blackened, stirring occasionally then add to the chicken. Wipe out the pan.

In the pan sweat down the leek in a little butter and olive oil until soft and add to the chicken mixture. Wipe out the pan.

Make the roux for the velouté. On a medium heat melt the butter and add the flour, cook for a couple of minutes stirring constantly. Slowly add the reduced stock whilst whisking constantly. Cook on a low heat for 10 minutes to cook out the flour being careful it doesn't burn stirring occasionally. This is your chicken velouté.

Add the chicken mixture to the velouté, combine and season with salt and black pepper.

Remove the mixture from the pot to a rectangle deep baking tray and allow to cool completely before constructing the pie.

Remove the pastry from the fridge and assemble pie. Fill the pie tin with the chicken mixture.

Mix the egg and the water together and using a pastry brush, egg wash the overhanging edges and place the remaining pastry on top.

Squeeze together the edges and trim the sides with a sharp knife or scissors leaving 2cm of pastry hanging over the edge.

Crimp the pastry edge and egg wash the top. Chill for 20 minutes while the oven is preheating and egg wash again.

Bake at 180°C for 30 minutes or until the pastry is golden brown and the core temperature is 75°C or above.

Serve with buttery mashed potatoes and peas.

COAL PIT

'TIWHA' PINOT NOIR 2021



The Coal Pit Tiwha enjoys a devoted fan base, eagerly anticipating the annual release of its finest vintage. As expected, this year's release will continue to draw in loyal followers.

'2021 was characterised by very high quality and concentrated fruit at Coal Pit. Part way through our organic conversion, we were already seeing vines in better balance with the ability to carry fruit to ripeness more evenly. An exceptional Autumn gave us an extended hang time, directly correlating to the optimal fruit condition. Reduced winery manipulation and new oak use was a feature, allowing the Coal Pit terroir to shine through.

Coupled with an outstanding vintage, we have made the commitment to bottle age this wine for an extra six month period, prior to release. Fully resolved and silken tannins frame the generous red fruit profile – available from Sept 1st we can assure you this wine is worth the wait!

**ANIKA WILLNER,
COAL PIT WINEMAKER**



Register your interest in the ultra limited production of 2022 Wild Irishman Wines.

Contact your Wine Advisor or email wine@kinross.nz to secure your order.

Delivery from June 2023.

WILD IRISHMAN WINES

SECURE YOUR 2022 WINES

Due to strong demand annually, we offer our Wine Club members exclusive access to ordering Wild Irishman wines, before they hit our shelves.

In May we contacted you regarding our Wild Irishman 2022 Pinot Noir release, it is not too late to place an order, please do reach out ASAP if you're interested in securing an order. Many of the wines will feature in upcoming Wine Club shipments, but we recommend contacting us soon as these do sell out each year. Limited numbers of magnums will be available.

2022 VINTAGE RELEASE (\$NZD)	750ML	MAGNUM
WILD IRISHMAN KINROSS PINOT NOIR 2022	89	179
WILD IRISHMAN MACUSHLA PINOT NOIR 2022	99	209
WILD IRISHMAN ALEXANDRA PINOT NOIR 2022	79	159
WILD IRISHMAN TŪTURI PINOT NOIR 2022	99	209
WILD IRISHMAN DOCTORS FLAT PINOT NOIR 2022	89	179
WILD IRISHMAN THREE COLLENS PINOT NOIR 2022	109	249

Register your interest for the limited production of 'Tiwha'.

Contact your Wine Advisor or email wine@kinross.nz to secure your order.

Delivery in September 2023.



VALLI

2021 PINOT NOIR RELEASE



The wait is finally over – Valli's latest Pinot Noir release has arrived and we couldn't be more thrilled to share it with you! It has received a perfect score from Candice Chow of Raymond Chan Wine Reviews.

'Valli Waitaki Vineyard Pinot Noir 2021 took my breath away! I could smell this wine from afar, with its typical hauntingly beautiful notes of floral, red fruit, earthy and herb details. The concentration and length strike a perfect harmony and a moment of immense enjoyment and admiration that I had to give it **20 out of 20 points**.'

These will sell fast, so grab your share for the cellar or come and visit us in Gibbston to taste them in person.

Contact your Wine Advisor or email wine@kinross.nz



VINTAGE 2023: CENTRAL OTAGO & WAITAKI

WRITTEN BY RURAL NEWS GROUP

It's been a heartbreaking season for many wineries in the north who faced a summer of relentless rain, wind and flood damage, alongside personal devastation. For those of us not affected, we've tried to help where we can.

In contrast, the vintage season for Central Otago was relatively smooth sailing.

Valli Winemaker and Owner Grant Taylor says they've experience the driest growing season in many years, and one of the warmest in a while, with only 2018 bringing higher temperatures. "The usual suspects that reduce crop levels—frost and flowering—basically didn't show up," Grant says. "Apart from frost tickling a little early Chardonnay and slightly erratic weather during certain Pinot clones flowering in Bendigo, it has been a dream season." Uniformity of ripeness and cropping levels across individual vineyards is as good as he has seen.

The dry summer did cause some stress on young vines but the late February rain refreshed the outlook. Speaking on 10 March, with harvest of sparkling base well underway, Grant says reports are of "perfectly clean fruit" and yields about 10% higher than estimated. "I expect/hope this will continue through the still wine harvest."

Meanwhile, the region has an excess of labour, with many contractors helping out their North Island peers by taking on unneeded seasonal workers. They now have more than they need, "so I think once harvest is in full swing, we should be very well positioned", Grant says.

Looking to North Otago, Grant says Waitaki Valley started the season well and early, with flowering some time ahead of the Central blocks. "But since then there has been rain more weeks than not so it has gone back to being its usual self and a couple of weeks behind Central." Poor weather during flowering affected yields in the valley, and he is anticipating two to three tonnes per hectare. "The fruit though is looking very clean and, not picking until late April/May, there is all the time needed to achieve desired ripeness," he adds. "So it's fair to say the region is having a 'normal' vintage."



Grant's pick of the subregions for vintage 2023 is, "without question", Gibbston, with flowering coinciding with a period of settled weather, resulting in very uniform bunch and berry size. "And being the coolest Central Otago subregion it's retaining its acidity better."

TASTING AND PAIRING NOTES

NEW ZEALAND WINTER 2023 WINE SELECTION

This list details the full Wine Club shipment for three, six, 12, and 15 bottle shipments. It is noted on each wine which membership level these will be included in. If you see any extra bottles that you would like to add to your shipment, please get in touch via email to order or upgrade to the higher level of Wine Club to receive it. We are so excited to share these stunning wines with you! – **Thomas**

<p>15 15 BOTTLES Guaranteed 15% off RRP</p>	<p>12 12 BOTTLES Guaranteed 15% off RRP</p>	<p>6 6 BOTTLES Guaranteed 10% off RRP</p>
<p>3 3 BOTTLES Guaranteed 5% off RRP</p>	<p>K KINROSS FAVOURITES Guaranteed 5% off RRP</p>	<p>WINE CLUB MEMBERS ONLY</p>



COAL PIT 'TIWHA' PINOT NOIR 2020

TASTING NOTES

An exotic and earthy bouquet where dried herbs, dusty leather, and Chinese five-spice abound. An ethereal and complex palate of cherries and strawberries follows, while tomato leaf is gracefully intertwined with delicate fine tannin. The bright acid and schist derived minerality complement well with the umami nuances. The transparency of Pinot Noir shows a true expression of an atypical year in Gibbston with poise and refined elegance.

RRP \$57

TECHNICAL INFORMATION

100% hand-picked Gibbston fruit. 75% destemmed, 10 months in 28% new French oak. Alcohol 13.5%.

WINEMAKER

Anika Willner.

SERVICE

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

Main: Lamb rack with caper and herb crust and rhubarb compote.

Dessert: Banoffee pie.

NETFLIX PAIRING

How I Met Your Mother.

SPOTIFY PAIRING

Peaceful Guitar by Spotify.

WHY WE CHOSE THIS

The 2020 season was relatively cool for Gibbston, but will be forever remembered as a challenging vintage due to the significant restrictions at harvest due to the global pandemic. Careful attention to every aspect of the viticulture paid dividends and the vines carried fruit through to ripeness, balanced by good acidity and concentration.

3

12

15



COAL PIT 'TIWHA' PINOT NOIR 2019

TASTING NOTES

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

TECHNICAL INFORMATION

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

WINEMAKER

Anika Willner.

SERVICE

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

Main: Pork sausage with onion sauce and chargrilled vegetables.

Dessert: Vanilla cake with cherries.

NETFLIX PAIRING

Aquaman.

SPOTIFY PAIRING

Jojo.

WHY WE CHOSE THIS

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

RRP \$77

15



VITTEAUT-ALBERTI CRÉMANT DE BOURGOGNE ROSÉ, BRUT, N.V

TASTING NOTES

This French Sparkling has a beautiful, intense pink hue with fine bubbles. The nose is expressive with notes of red fruits, rose and a hint of brioche. The rich palate (with aromas of ripe apricots, red currants and raspberries) maintains all of its finesse and freshness you'd expect from a high quality Méthode Traditionnelle.

TECHNICAL INFORMATION

Crémant is made with the same fermentation process as Champagne. The term 'Crémant de Bourgogne' means the fruit all comes from a specific area, Burgundy (France). Alcohol 12%. Sustainable farmed.

WINEMAKER

Agnès Vitteaut.

SERVICE

Should ideally be served at 6-8°C. Keep it in an ice bucket while you enjoy it. Tip: If your bottle is not at the correct temperature and you want to enjoy your Vitteaut Alberti in the next 15 minutes, pop the bottle into a bucket with salt, ice and water. The salt will melt the ice faster, and the water is a more efficient thermal conductor when liquid rather than solid!

CELLARING

Crémant is sold ready to open. It doesn't really benefit from ageing post-purchase so sip away. Certainly, drink within a year of purchase.

FOOD PAIRING

Entrée: Grilled mussels with parmesan and parsley.

Main: Littleneck clams with fettuccine, leek, saffron and lemon.

Dessert: Panna cotta with berry sauce.

NETFLIX PAIRING

Lupin.

SPOTIFY PAIRING

French classics by Rene Muscatt.

WHY WE CHOSE THIS

Maison Vitteaut-Alberti sits in the heart of Burgundy and captures what is believed to be a true essence of Burgundian Crémant. With 100% Pinot Noir grapes, it is a blend from Côte de Beaune. Pinot Noir is already a firm favourite of Kiwis, so we know so many of you will be curious to try this sparkling for celebrations-its your favourite grape with it's party dress on-the Pinot that knows how to party!

RRP \$50

6

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This is available for domestic Wine Club Members only. All international Wine Club Members will receive a bottle of Hawkshead Pinot Blanc 2022.



HAWKSHEAD PINOT BLANC 2022

TASTING NOTES

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

TECHNICAL INFORMATION

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

WINEMAKER

Dean Shaw.

SERVICE

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

CELLARING

Enjoy it today or keep until 2025.

FOOD PAIRING

Entrée: Snapper ceviche.

Main: Creamy parmesan risotto.

Desert: Fruit salad, peach, mango, pineapple.

NETFLIX PAIRING

Extraction.

SPOTIFY PLAYLIST

David Guetta - I'm Good.

WHY WE CHOSE THIS

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

RRP \$34

6

12

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Only available for International Wine Club Members to replace the Crémant de Bourgogne Vitteaut-Alberti Rosé, Brut, N.V.



HAWKSHEAD RESERVE PINOT NOIR 2021

TASTING NOTES

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

TECHNICAL INFORMATION

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

WINEMAKER

Dean Shaw.

SERVICE

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

CELLARING

Enjoy it today up to 2032.

RRP \$69.50

12

FOOD PAIRING

Entrée: Tomato and mozzarella with glaze balsamic vinegar.

Main: Croque-monsieur.

Dessert: Poached plum with pinot syrup.

NETFLIX PAIRING

Beckett.

SPOTIFY 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.



HAWKSHEAD LIBRARY 'FIRST VINES SHUFFLE' PINOT NOIR

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

We recently tasted this stunning selection and have a lovely range from 2011 – 2013 for you to enjoy. We will shuffle these wines and will guarantee two bottles of wine per Wine Club Member, 15 bottles per quarter. The wines have been ageing in perfect conditions for you.

There may be some natural sediment due to aging, so use a decanter or leave upright before opening to allow sediment to settle at the bottom before serving. Serve at a temperature of 16–18°C and in a large Pinot Noir glass if possible. No need to age the wine any further, these are ready now.

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

RRP \$120-\$140

15



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 brûlée.

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. This is a 100% stainless still Chardonnay, we try for the first time to produce one without French oak.

RRP \$60

6

12

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DISCOVERY SERIES HELIO SYRAH 2021

TASTING NOTES

Incredibly dark and moody in the glass, crimson, and ruby. A fresh, herbal note lifts a platform of dark juicy fruit ripened to perfection. Sage, thyme, Cyprus tree, blackberry, quince, and pepper are the first act with a black and red cherry baked tart as the second wave of aromatics. On the palate, the broad wine is driven by an elegant acid line. Cherries, baked berry, tea, and tobacco lead the mouth feel. Tannins offer a mellow tobacco and game flavors, with leather and spice for a tasty finish.

TECHNICAL INFORMATION

Aged for 11 months. Vegan friendly. Natural cork and hand waxed. Blend of two vineyards from Haumoana & Roy's Hill (Hawke's Bay).

WINEMAKERS

David Nash, Sarah Little and Matt Kirby.

SERVICE

Open this bottle 2-3 hours before at 17-19°C. This is a young wine, so it needs to breathe to express its complexity and its different layers of aromas.

CELLARING

Enjoy now until 2027.

FOOD PAIRING

Entrée: Pickled beetroot spring salad.

Main: Slow cooked steak with mushroom sauce.

Dessert: Raspberry French macarons.

NETFLIX PAIRING

Viking: Valhalla.

SPOTIFY PAIRING

Lil Nas x - Montero.

WHY WE CHOSE THIS

Our member's survey last year saw several long-term customers mentioning they would love to see a Syrah in the mix. As we aren't Syrah growers down south, we looked to David Nash at Helio in Hawke's Bay and ordered one barrel of his finest to be made for a selection of our own. In David's words "Close your eyes and you're in the Northern Rhône." It's broad and beautiful and everything you'd hope from a Hawke's Bay Syrah.

RRP \$80

12

15

12 bottle members will receive either a bottle of the Helio Syrah or the Helio Chardonnay as part of their membership. Enjoy.



DISCOVERY SERIES HELIO CHARDONNAY 2021

TASTING NOTES

Light and refreshing on the nose with a bright chalkiness. Lime citrus leads in some fresh light and crunchy stone fruit aromatics. Very precise on the palate with a linear acid line of limey citrus and white peach. The refreshing high acid is perfectly paired with the fine grained pithy white tannin profile that gives this wine a very long finish, grip, and texture.

TECHNICAL INFORMATION

13.5% alcohol. Residual sugar <2 g/L (dry). Single vineyard in Haumoana (Hawke's Bay). Sustainable farmed.

WINEMAKERS

David Nash, Sarah Little and Matt Kirby.

SERVICE

Serve lightly chilled at 14-16 degrees. Please decant if possible.

CELLARING

Cellaring to a consistent, cool temperature will see a lovely development in this wine for years to come.

FOOD PAIRING

Entrée: Thai salad with citrus vinaigrette.

Main: Grilled salmon with lemon juice and pan seared leek and carrots.

Dessert: Passion fruit cheesecake.

NETFLIX PAIRING

Cheaper by the dozen.

SPOTIFY PAIRING

Jack Harlow - Industry Baby.

WHY WE CHOSE THIS

Hawke's Bay Chardonnay are one of Thomas's favourite white wine. When David Nash offered Thomas to pick a barrel, the answer was yes! The result is incredible and only 300 bottles had been produced for the Kinross family.

RRP \$80

12

12 bottle members will receive either a bottle of the Helio Syrah 2021 or the Helio Chardonnay 2021 as part of their membership. Enjoy.

CONSIDERING UPGRADING?

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

6 BOTTLE SELECTION

\$275 per quarter

- Minimum guaranteed discount of 10%

12 BOTTLE SELECTION

\$525 per quarter

- Minimum guaranteed discount of 15%

15 BOTTLE PINOT NOIR SELECTION

\$975 per quarter

- Minimum guaranteed discount of 15%

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



DISCOVERY SERIES 'DUO' PINOT GRIS 2022

TASTING NOTES

A textural and powerful Pinot Gris, with delicious aromas and flavours of ripe stone fruit, ginger and spice. Partially aged in Acacia barrel offering structure and complexity, this is a lovely aromatic expression of Pinot Gris, perfect to enjoy today with food or anytime over the next few years.

TECHNICAL INFORMATION

Sustainable farmed form a single vineyard in Bannockburn. Aged for 5 months. Vegan friendly. Residual sugar 1.8 g/L (dry). Alcohol 13.5%.

WINEMAKER

Karl Coombes.

SERVICE

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

CELLARING

Enjoy it today or keep until 2025.

FOOD PAIRING

Entrée: Smoked salmon dip.
Main: Zucchini lasagne rolls.
Dessert: Vanilla crème brûlée.

NETFLIX PAIRING

Curve.

SPOTIFY PAIRING

Camila Cabello - Bam Bam.

WHY WE CHOSE THIS

Like many good ideas, this one started as a handshake between good 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, from two stellar wine regions, with one shared vision of a delicious wine.

Partial ageing in Acacia barrel adds a wonderful layering of flavours and structure that we know Pinot Gris lovers will enjoy.

RRP \$45

12



KINROSS SPECIAL RESERVE 'THE PIONEER' GIBBSTON PINOT NOIR 2022

TASTING NOTES

On the Nose: The bouquet opens with red fruits of fresh cherries and raspberries, savory dried herbs and violets.

On the Palate: Classic and restrained on the palate, the medium-bodied wine offers the addition of dark fruits and graphite flavors that conclude with fine-grain tannins and a bright finish.

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 min.

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: Lemon meringue pie.

NETFLIX PAIRING

Emily The Criminal.

SPOTIFY PAIRING

Escapism - Raye feat 070 Shake.

WHY WE CHOSE THIS

The team at Valli offered us the opportunity to craft a small amount of barrels for us, just eight. Jen Parr carefully selected what was going to be the first 'Special Reserve' Gold label. The result is incredible and ready to drink now.

RRP \$65

3

12

x2

15



KINROSS 'THE PIONEER' WAITAKI PINOT NOIR 2022

TASTING NOTES

Hand-picked from New Zealand's most exciting wine growing region, this 2022 Waitaki Pinot Noir was crafted for us by Valli's talented winemakers Jen Parr & Grand Taylor. The limestone soils and maritime influence lend an incredibly ethereal nature to the wine with vibrant red fruit flavours, fine tannins, and an exquisite silkiness that you will love. Waitaki gold for now or cellaring.

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 min.

CELLARING

Enjoy it today and up to 2026.

FOOD PAIRING

Entrée: Baby lettuce salad with goat cheese and strawberries.

Main: Mac and cheese with bacon and crispy brussels sprouts.

Dessert: Pecan chocolate bread and butter pudding.

NETFLIX PAIRING

The Snowman.

SPOTIFY PAIRING

Flowers - Miley Cyrus.

WHY WE CHOSE THIS

The team at Valli offered us the opportunity to craft a small amount of barrels for us, just eight. Waitaki is one of the smallest wine regions in the country and Kinross had a chance to secure some stunning 2022 Pinot Noir. Be quick!

RRP \$65

3

12

x2

15



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. 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 min.

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

Kinross' flagship is back, after several months out of stock, we bottled the 2022 vintage in February 2023. We promise, we will make it never sell out until the next vintage (we are harvesting the 2023 Pinot Noir as I write this).

Don't tell everyone but we bottled a few Magnums for special occasions... just saying.

RRP \$45

6

x2
15

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VALLI BENDIGO PINOT NOIR 2021

TASTING NOTES

Bright garnet hue with an array of savory, dark fruit, and floral aromas including forest floor, plum, mushroom, ripe cherry, cedar, raspberry, and azalea. The palate is equally complex with layers of dark fruit, spice, and umami that are woven together by a fresh vein of acidity. The texture is rich and mouth-filling with silky, fine tannins that build in the mouth giving a long, memorable finish.

TECHNICAL INFORMATION

13.6% alcohol. Organic Practice. 11.5 months aged. Vegan friendly.

WINEMAKERS

Jen Parr and Grant Taylor.

SERVICE

Open this bottle 1-2 hours before at 14-16°C. This is a young wine, so it needs to breath to express its complexity and its different layers of aromas.

CELLARING

Enjoy it today or keep until 2035.

FOOD PAIRING

Entrée: Salmon patties with aioli.

Main: Portobello penne pasta casserole.

Dessert: Almond cake blueberry.

NETFLIX PAIRING

The Pale Blue Eye.

SPOTIFY PAIRING

One Republic - I Ain't Worried.

WHY WE CHOSE THIS

Powerful yet inviting, this is another vintage of quintessential Bendigo Pinot with a tangy freshness that comes from grapes grown at elevation. This wine is captivating yet approachable in its youth, and should develop beautifully for 12+ years.

RRP \$75

6

12



VALLI WAITAKI PINOT NOIR 2017

TASTING NOTES

Light garnet hue with fruit aromas of wild strawberry, sweet cherry, and plum married with sage, wild thyme, and a touch of cedar. The vibrant fruit, savory notes and intriguing spice, layer with the silky fine tannins and creamy texture, highlighted by a fresh acidity that gives the wine tremendous energy. The cooler growing season saw a late April /early May harvest resulting in a beautifully fragrant wine with delicate fine tannins and exciting aromatics that are a true reflection of the Waitaki. A wine that is a touch exotic, lithe and exceptionally enjoyable.

TECHNICAL INFORMATION

13.6% alcohol. Organic Practice. 11 months aged. Vegan friendly.

WINEMAKERS

Jen Parr and Grant Taylor.

SERVICE

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

CELLARING

Enjoy it today or keep until 2025.

FOOD PAIRING

Entrée: Grilled snap peas and whipped ricotta on toast.

Main: Pierogi (Polish potato and cheese dumplings with bacon and sour cream).

Dessert: Chocolate whoopie pie.

NETFLIX PAIRING

Mind Hunter.

SPOTIFY PAIRING

Train a girl, a bottle, a boat.

WHY WE CHOSE THIS

Grant Taylor offered us the chance to release the 2017 vintage for you. We tasted it and approved it! Only 60 bottles available, if you love it, please contact us before it sells out.

RRP \$145

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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

Island Time.

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!

RRP \$40

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WILD IRISHMAN 'MACUSHLA' PINOT NOIR 2022

TASTING NOTES

Nose: Bright red cherry comes immediately on the nose with floral hints.

Palate: A big, broad entry in the mouth, red fruits generously wrapped with tannins. Long, long flavours.

TECHNICAL INFORMATION

13.5% alcohol. 11 months aged. Gibbston, single vineyard. Sustainable and Organic certified (Biogro).

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. The Macushla label needs a little bit more air than the other 2022 Wild Irishman's wines.

CELLARING

Enjoy it today or keep until 2027.

FOOD PAIRING

Entree: Salmon carpaccio with spicy greens salad.

Main: Roasted pork loin with spicy plum chutney & roasted vegetables.

Dessert: Honeycomb and raspberry viennetta.

NETFLIX PAIRING

The Last Kingdom: Seven Kings must Die.

SPOTIFY PAIRING

Die For you by The Weekend and Adriana Grande.

WHY WE CHOSE THIS

This is it. The 2022 vintage is now released. Three months earlier than last year due to high demand and small production. The Macushla label comes from a new vineyard situation in front of Kinross. It is under the Biogro organic certification. Macushla is one of the most famous labels crafted by Alan Brady.

RRP \$99

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WILD IRISHMAN 'KINROSS' PINOT NOIR 2022

TASTING NOTES

Nose: Hint of reduction, vegetal, strawberry, cured meat.

Palate: Raspberry, red fruit, low tannin, fresh acid, mineral, short finish, drink young. Thirst quenching, bright, vibrant, 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

The Kinross Wild Irishman blocks (2 of them), located a few metres away from our cellar door, are the source of fruit for one of Alan's latest single vineyard labels (2018 was the first vintage). We are proud to grow a single clone Pinot Noir called 777 dedicated to reveal the true terroir and flavour of Gibbston.

RRP \$89

12

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'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 \$85

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'ANDY' PINOT NOIR

A LEGACY TO REMEMBER

A group of friends came up with the idea to pay tribute to their departed friend, but little did they know that it would lead to the creation of a world-class Central Otago Pinot Noir. The 'Andy' Pinot Noir 2020 is not only a testament to the skill and legacy of the late Central Otago winemaker, Andy Anderson, but also a fitting tribute to his life.

'A bouquet of place and time with a complex, fine savoury core surrounded by red berry fruit and plum scents, layers of barrel spices with nutmeg, cinnamon, dusty clove then fallen leaves with a touch of smoke.

Complex and developing. Taut, youthful and delicious on the palate with flavours of soil and spice, red berry fruits, plum and minerality'.

To honor Andy Anderson's memory and his passion for viticulture and oenology, his loved ones have established the 'Andy Anderson Memorial Scholarship in Viticulture and Oenology.' When you purchase a bottle of 'Andy' wine, you are not only enjoying a world-class Pinot Noir but also contributing to a worthy cause. The proceeds from the sales will go towards funding an annual scholarship of \$10,000 at Lincoln University for a third-year student enrolled in the Bachelor of Viticulture and Oenology degree program.

To find out more about the wine and order more visit wineforandy.nz





STILL POINT BENDIGO PINOT NOIR 2019

TASTING NOTES

Perfume with a little nutmeg, pomegranate and berries, seductive 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 - Navvy.

WHY WE CHOSE THIS

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

If you love Valli wines, you definitely should try Still Point.

RRP \$69

6

12

6 & 12 bottle members will receive either a bottle of the Still Point Bendigo Pinot Noir 2019 or Still Point x Vineyard Pinot Noir 2019 as part of their membership.



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.

WINEMAKERS

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

6

12

15

6 & 12 bottle members will receive either a bottle of the Still Point Bendigo Pinot Noir 2019 or Still Point x Vineyard Pinot Noir 2019 as part of their membership.

NOTES

KINROSS

THE WINE CLUB

JOIN TODAY OR GIFT A MEMBERSHIP

15 BOTTLE PINOT NOIR SELECTION
\$975 per quarter

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

12 BOTTLE SELECTION
\$525 per quarter

- Minimum guaranteed discount of 15%

6 BOTTLE SELECTION
\$275 per quarter

- Minimum guaranteed discount of 10%

3 BOTTLE PINOT NOIR SELECTION
\$149 per quarter

- Minimum guaranteed discount of 5%

3 BOTTLE KINROSS FAVOURITES
\$99 per quarter

- Minimum guaranteed discount of 5%
 - Limited selection
 - New Zealand 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 access to the Kinross Cellar of rare and special release wines
- Priority access to new releases and events at Kinross and special release wines
- A complimentary wine tasting at the Cellar Door each time you visit
- A free bottle of wine each time you stay 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.
- For full T&C's please refer to our website.
- If you have any queries please contact us by email: wine@kinross.nz



MAGNUM

WHEN IT COMES TO WINE,
BIGGER IS DEFINITELY BETTER

Not only do magnums act as amazing centre pieces to any worthy celebration, they also hold a list of benefits to ensure your prized wine is in optimal condition when it is opened.

Did you know that storing wine in a magnum bottle can slow down its aging process? That's because the bigger size and smaller surface area help preserve its flavour and allow it to develop more complexity over time.

Keep in mind: not every wine comes in magnum size, which makes those that do extra rare and exclusive. If you happen to stumble upon a wine you love in a magnum bottle, make sure to snag it for your cellar!

Contact your Wine Advisor or email wine@kinross.nz to order your magnums, salute!



Q&A WITH MARTIAL

Meet Martial, one of our passionate and knowledgeable Wine Advisors. Having the opportunity to meet people from all over the world, sharing the stories behind the wines, and his love of wine and food continue to keep him in the industry and travelling all over the world.

NAME Martial Passignat.

WHERE ARE YOU FROM? Paris, France.

POSITION AT KINROSS Senior Wine Advisor.

WHY DID YOU CHOOSE A CAREER IN WINE?

I moved to Burgundy when I was a teenager. From here I started to work in hospitality and from a very young age I had the chance to do my internship in the only Michelin Star restaurant in the region. This is where my passion of wine and food started!

WHAT HAVE BEEN YOUR CAREER HIGHLIGHTS?

I worked in Provence in a beautiful boutique lodge and winery. I fell in love over there with the area and the wines but most importantly, this is where I found the love of my life!

WHAT ARE YOUR GO TO WINES?

My favourite wines are definitely Pinot Noirs and I love Sauvignon Blanc and Fumé Blanc.

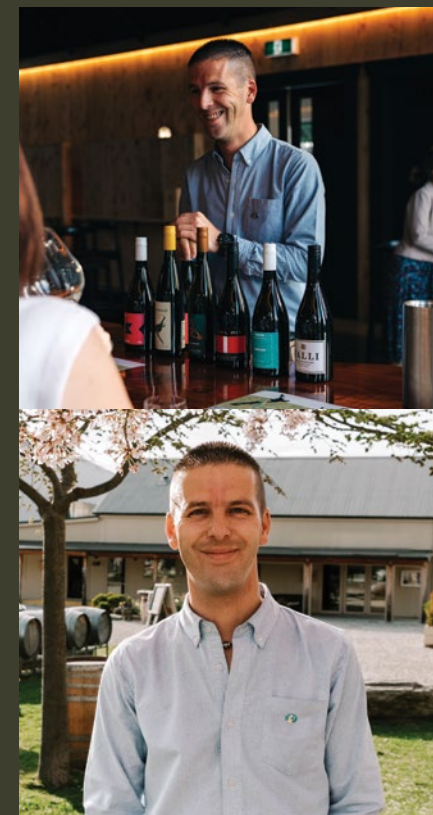
WHY DO YOU LOVE CENTRAL OTAGO?

The Pinot Noir wines are just outstanding, we are surrounded by a bunch of beautiful vineyards and oh my gosh, it's just so pretty here! All these gorgeous lakes and mountains, I can't get bored with the majestic views!

BUCKET LIST WINE DESTINATION?

Napa Valley and Oregon.

'I can't wait to meet you and spend some time sharing my passion of wine and showcasing the best wines selection of Central Otago.'



KINROSS

DESTINATION WINE

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