

Premium Economy Wines



November 2023 – February 2024



Honorary “Elevate” Sauvignon Blanc 2023 (Lighter style White Wine)

Blended by the team at Air NZ, exclusive to Premium Economy and select Lounges. Two iconic kiwi companies have come together to bring you the best flying wine in the world. An elevated style of Sauvignon Blanc showcasing three Marlborough sub-regions by blending the lemon zest from the Awatere Valley, ripe tropical fruits of the Wairau and richness of the Southern Valleys.

Menu Match: Perfect by itself or enjoy with seafood, white meats, or a light salad.



Esk Valley Chardonnay 2022 (Medium style White Wine)

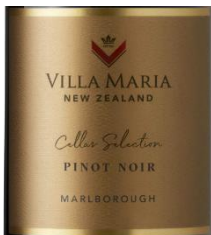
An elegant Chardonnay from the famous Hawkes Bay region, showcasing flavours of ripe peach, hints of butter and grilled nuts. It's both complex and delicious.

Menu match: White meat, seafood, and creamy based dishes.



Villa Maria “Blush” Sauvignon Blanc 2022 (Lighter style Pink Wine)

Similar in style to a Rosé, this unique pink wine reveals vibrant aromas of pink grapefruit, lime and fresh herbs, with a splash of Merlot adding floral blossom and delicate red berry notes. **Menu match:** Antipasto platter, salads, and soft cheese.



Villa Maria Cellar Selection Pinot Noir 2022 (Lighter style Red Wine)

From the famous Marlborough region, this Pinot Noir displays aromas reminiscent of freshly roasted coffee beans and red summer fruits such as cherries. On the palate, juicy red fruits and soft velvety tannins. **Menu Match:** A food friendly wine, enjoy with duck and lamb dishes. Also superb with blue cheese.



Vidal Reserve Merlot Cabernet 2019 (Medium-Full style Red Wine)

A rich red blend from the Hawkes Bay. Densely coloured, it displays aromas of dark red fruits, fragrant oak, and savoury herbs. A delicious, older wine becoming more complex with age. **Menu Match:** Enjoy with hard cheeses and red meat dishes, for a vegetarian option roasted eggplant.



Honorary Sparkling Brut NV (Sparkling White Wine)

An exclusive wine to Air New Zealand. A fresh, fruit driven style of Sparkling made from Chardonnay and Pinot Noir from the Hawke's Bay region. This wine shows notes of zesty citrus and ripe stone fruit. **Menu Match:** A celebratory wine that is perfect on its own or with summery salads, soft cheeses and savory desserts.

All wines are made in New Zealand from grapes grown in New Zealand.

Food and Wine Matching Guidelines

	WHITE WINE			RED WINE		
	Light	Medium	Full	Light	Medium	Full
Seafood, crab, scallops, calamari	Dark Green	Light Green	Very Light Green			
Fish in white sauces	Dark Green	Dark Green	Very Light Green			
Fish heavier e.g salmon	Light Green	Dark Green	Dark Green	Light Green		
Chicken, turkey	Light Green	Light Green	Dark Green	Dark Green		
Pork	Very Light Green	Light Green	Dark Green	Very Light Green		
Lamb		Very Light Green	Light Green	Dark Green	Dark Green	Very Light Green
Venison, duck & game		Very Light Green	Light Green	Light Green	Dark Green	Very Light Green
Beef, BBQ				Light Green	Dark Green	Dark Green
Slow roasted red meats				Very Light Green	Dark Green	Dark Green

	Reduced chance of success
Very Light Green	Good matches, but may need to consider sauces, accompaniments etc.
Light Green	Very good matches possible
Dark Green	Obvious first choice

Wine Aroma Wheel

A Wine Aroma Wheel is an effective tool to help label what smells and tastes you detect in a wine. You can develop a more precise vocabulary to describe the characteristics of wine.

