

WHAT DOES ASIA WANT FOR DINNER? A DRINK

Part II: Emerging Market Opportunities for New Zealand food & beverages in East & South East Asia

Part of the New Zealand Government's Food & Beverage Information Project; July 2014 www.foodandbeverage.govt.nz









Summary & conclusions

Situation

Opportunity

Path forward

Focus on Sparkling Wine/Champagne

Focus on Brandy/Cognac

Appendix

Objectives of Coriolis' assignment

Expanding the existing New Zealand still wine platform more strongly into add-on/adjacencies, sparkling wine and brandy emerged as one of the best "emerging market opportunities" for the New Zealand food & beverage industry in *Part I What does Asia want for dinner?

- All 586 food-related HS trade codes were screened and ranked using qualitative and quantitative methods
- Both brandy (HS220820) and sparkling wine (HS220410) passed through the final stage of the screen as they were achieving strong
 import volume and value growth into Asia and had a strong fit with New Zealand capabilities
- New Zealand has strong and growing comparative advantage in wine
- See related document (link below)

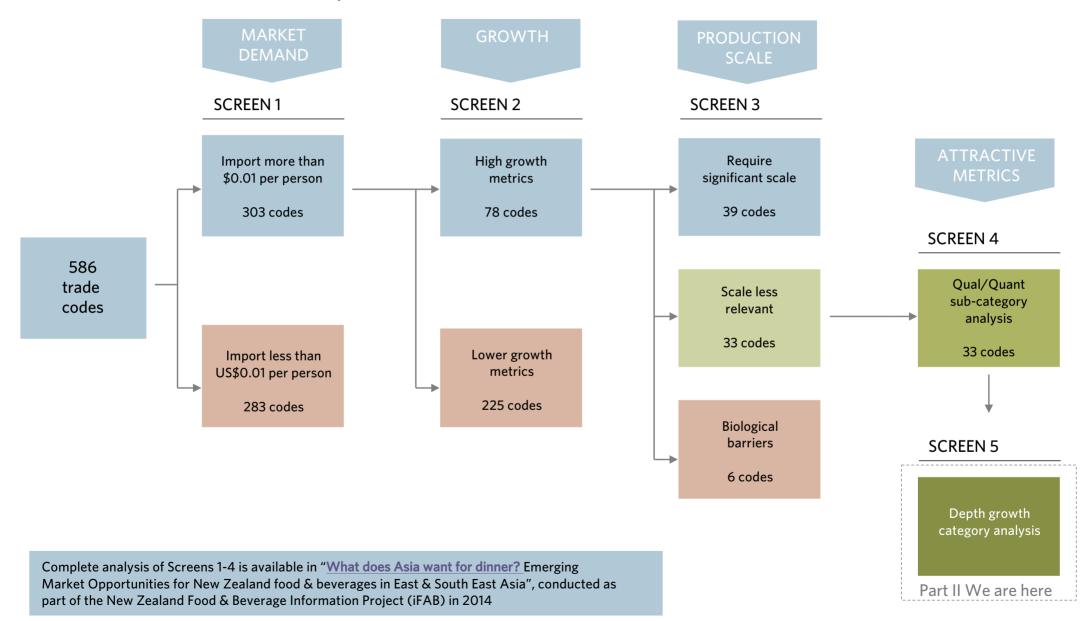
As part of the final stage of the market screen, Coriolis was asked to develop a "path forward" to assist NZ Inc. in embracing the opportunity

- Develop a "straw man" high level strategic direction for industry to discuss and debate
- Facilitate wider stakeholder community awareness and understanding of the potential opportunity
- Including the facts and analysis required to "come up to speed" on the industry and the opportunity

Project incorporates extensive, recent independent research

- Extensive quantitative analysis of key available data sources on the industry
- Surveys, benchmarks from other countries, commercial research and Coriolis expertise
- Significant past Coriolis research on the wine industry

Part I of the project completed an in-depth analysis structured as a five stage screening process: this report (Part II) acts as Screen 5 of this process



The New Zealand wine export portfolio needs to adapt to strong signals from Asian consumers; a strong push should be made into add-on/adjacencies sparkling wine and brandy

Key Takeaways

- The greater wine platform (still, sparkling, brandy, vermouth) is an attractive market with strong fundamentals
 - Growing global market, particularly in East & South East Asia
 - Strongly on trend with key Asian mega-trends: rising incomes, conspicuous consumption, branded luxury & gifting
 - Highly profitable industry, particularly in the growing super-premium sector
 - Market is currently dominated by France, a strong competitor with clear strengths, but one that New Zealand has demonstrated the capability to match
- New Zealand has a strong and vibrant still wine industry with clearly revealed comparative advantage
 - Fifty years of strong export growth, leading to solid market positions in the Anglo-sphere; weaker elsewhere
 - Still too much of a "one-trick-pony" with an over-reliance on Marlborough Sauvignon Blanc; need to diversify
 - Developing the capabilities required to deliver the wine products Asia wants is a stretch, but not impossible
- The New Zealand industry now needs to take the next step and "lift its game" in sparkling wine and brandy
 - Continued marketing, innovation and new product development
 - Continued market development to build position in both developed and developing Asia
- Ideally these new products would emerge in regions other than Marlborough
 - France produces Cognac, Armagnac and Champagne in different regions than Sancerre (Sauvignon Blanc)
 - New Zealand needs wider geographic diversity and many secondary regions have yet to develop "their" wine
 - New high value products would support regional economic development

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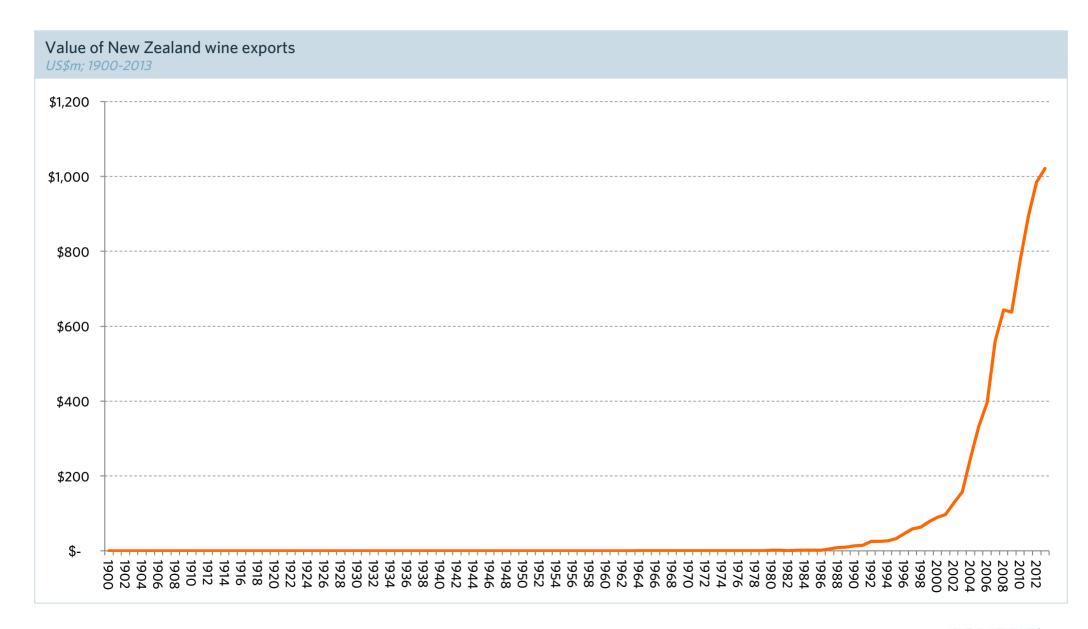
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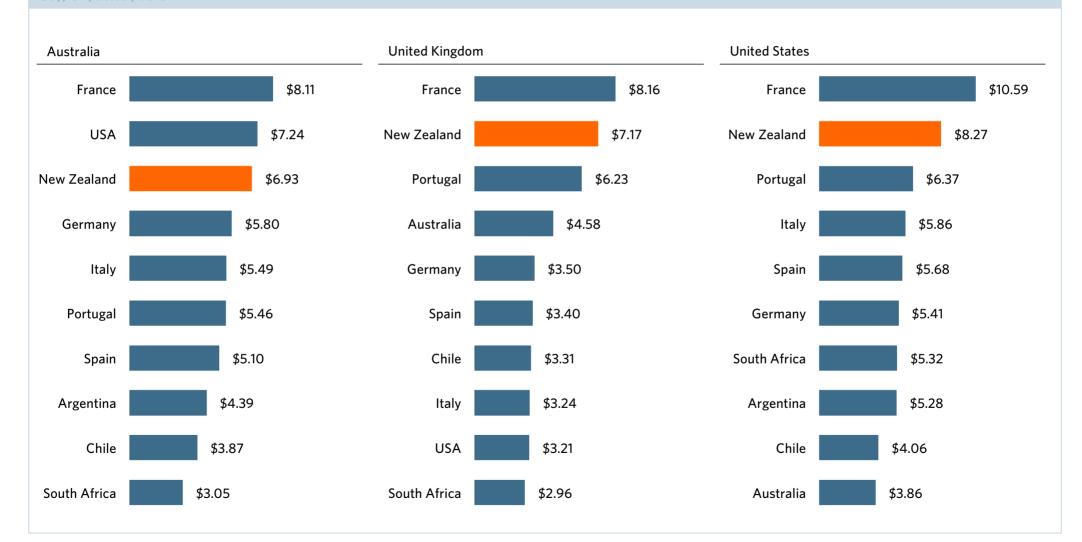
Appendix

The New Zealand wine industry emerged from nothing and has grown into a billion dollar export



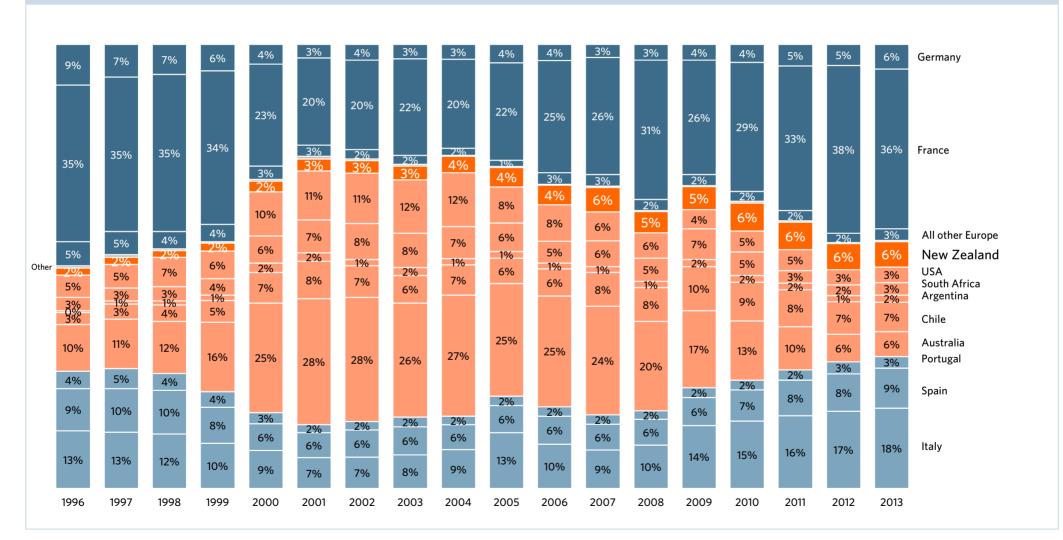
New Zealand has demonstrated an ability to demand premium prices for its wine

Average declared price per litre of imported retail-pack wine (HS220421): select countries and top 10 suppliers (by import total value) for each US\$; CIF; actual; 2013

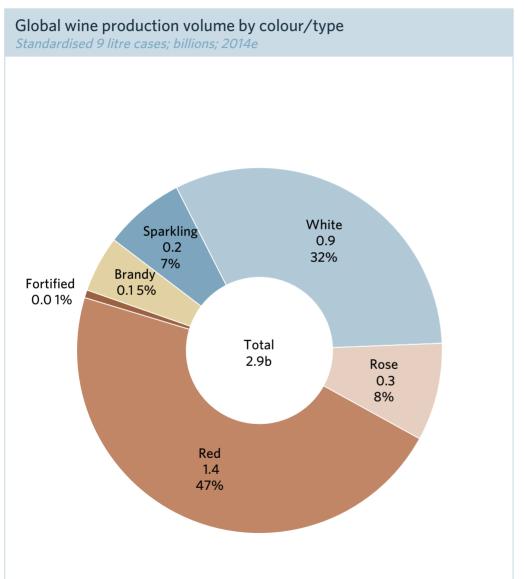


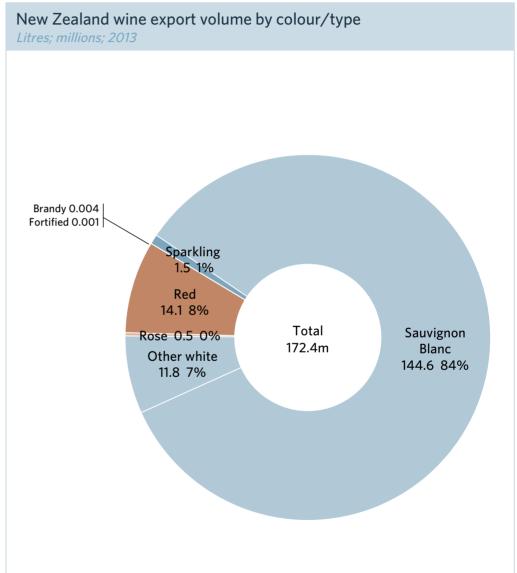
New Zealand has demonstrated an ability to take share in highly competitive markets

EXAMPLE: Value share into the United Kingdom of imported retail-pack wine (HS220421): top 11 countries and other % of total US\$; CIF; actual; 1996-2013

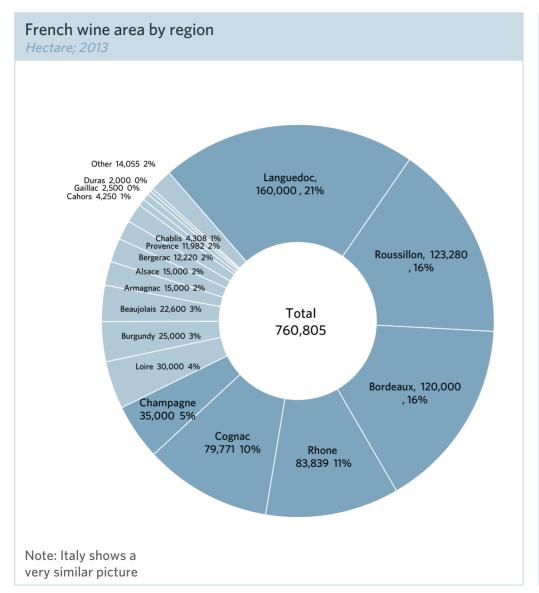


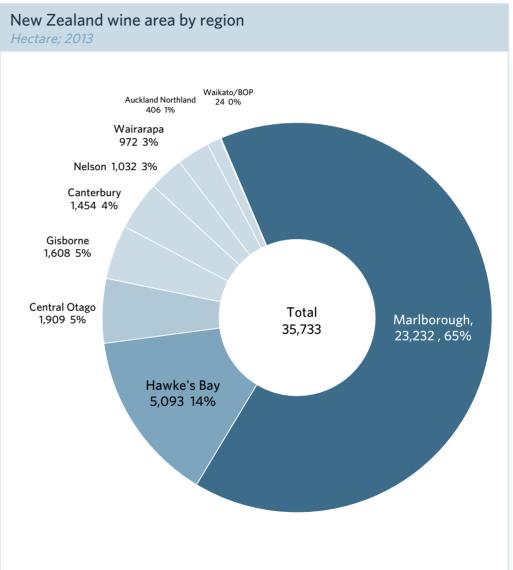
New Zealand currently only competes seriously in white wine; other segments present opportunities for growth



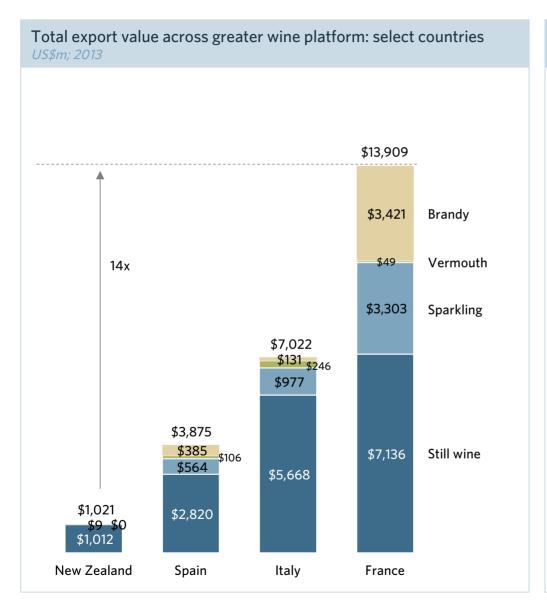


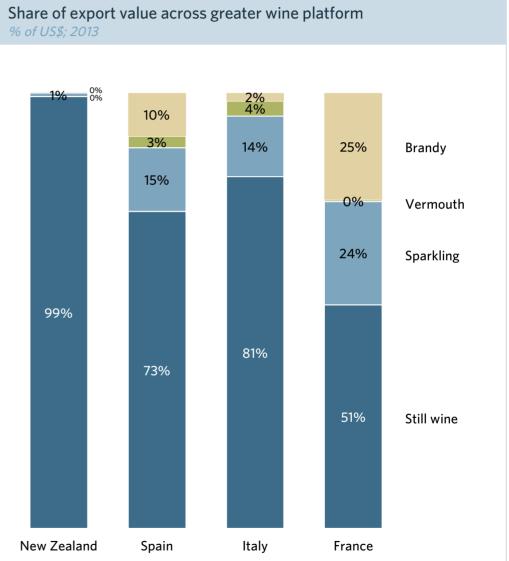
The New Zealand wine industry needs to diversify away from a single region; French experience suggests that New Zealand should have 5-6 regions of similar size each specialising more clearly





Key European competitors export more wine across a wider range of products; overall France exports fourteen times more wine products to the world market (by value) than New Zealand





Note: Numbers are rounded to nearest million Source: UN Comtrade database; Coriolis estimates and analysis Summary & conclusions

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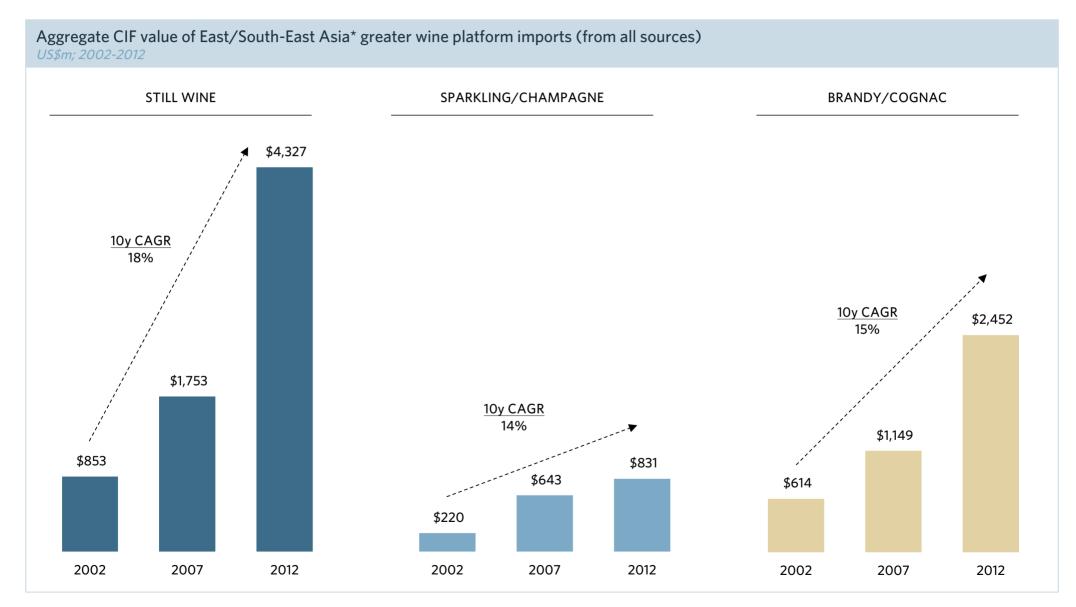
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Focus on Sparkling Wine/Champagne

Focus on Brandy/Cognac

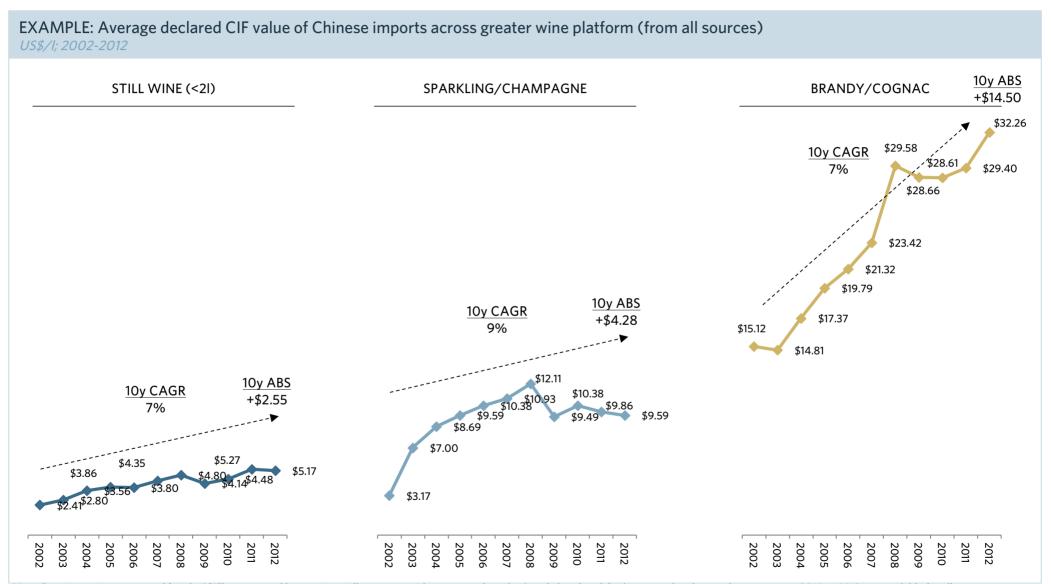
Appendix

Asia is demanding more wine, more sparkling/Champagne and more brandy/Cognac



^{*} East/South East Asia region defined in Appendix 1; Note: Data is cost insurance and freight (CIF) as reported by receiver; will not agree with as reported sender (used elsewhere) for known and understood reasons; uses 2012 as 2013 not available for all countries; CAGR = Compound Annual Growth Rate; Source: UN Comtrade database; Coriolis estimates and analysis

Prices are trending upwards



Note: Data is cost insurance and freight (CIF) as reported by receiver; will not agree with as reported sender (used elsewhere) for known and understood reasons; uses 2012 as 2013 not available for all countries

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Greater China and Japan are the key markets

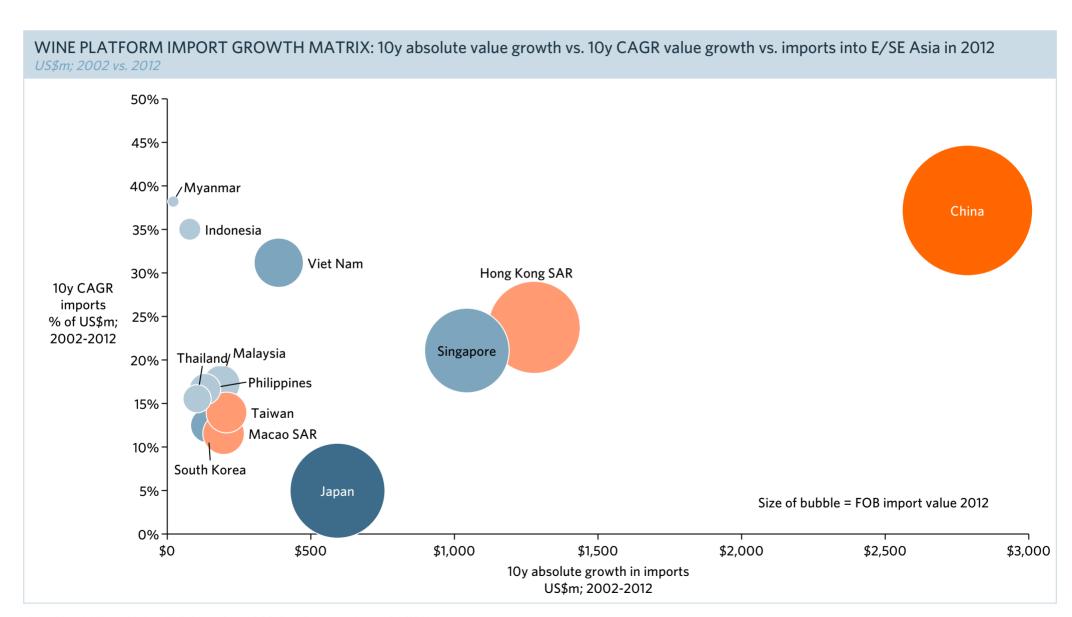
MEKKO CHART: E/SE Asia wine products imports from all sources by country



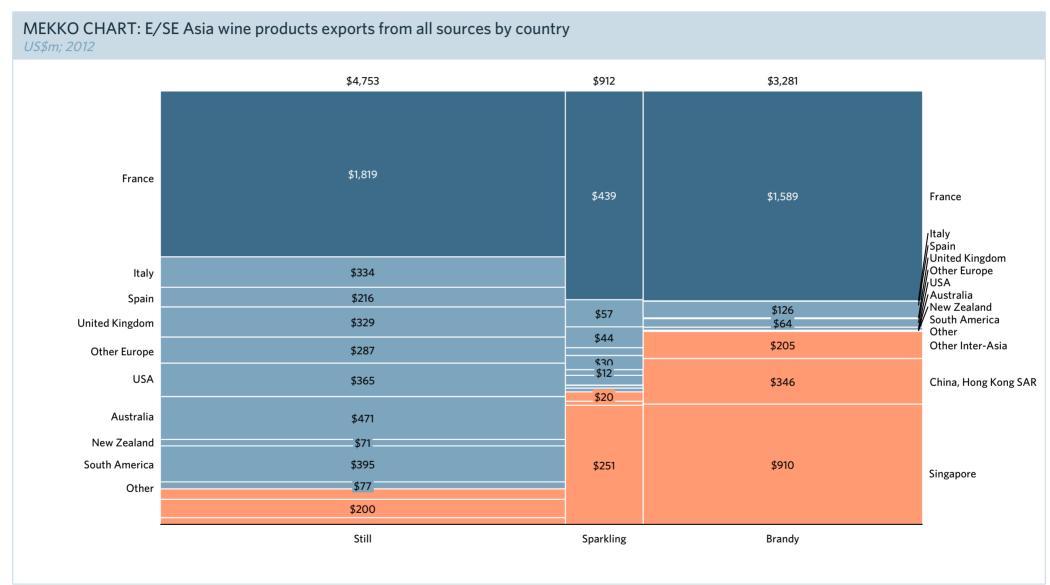
Note: Data is FOB as reported by sender; will not agree with as reported receiver (used elsewhere) for known and understood reasons; uses 2012 as 2013 not available for all countries; excludes vermouth for legibility

Note: A significant percent of Singapore's imports are then re-exported, effect is inseparable in data, therefore Singapore is over-reported; Singapore also has a large ethnic Chinese population Source: UN Comtrade database; Coriolis estimates and analysis

China stands out as the key growth market



France is the key competitor in all three products: still, sparkling and brandy

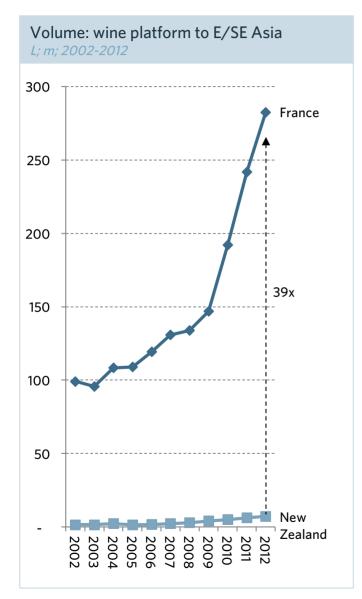


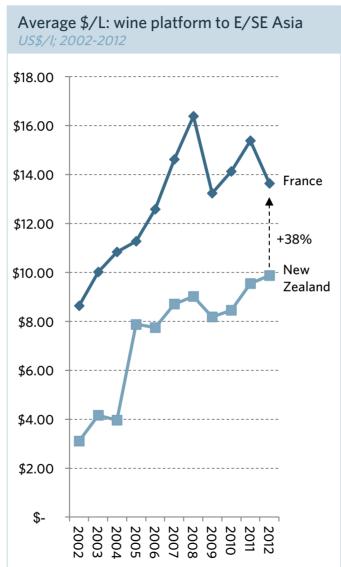
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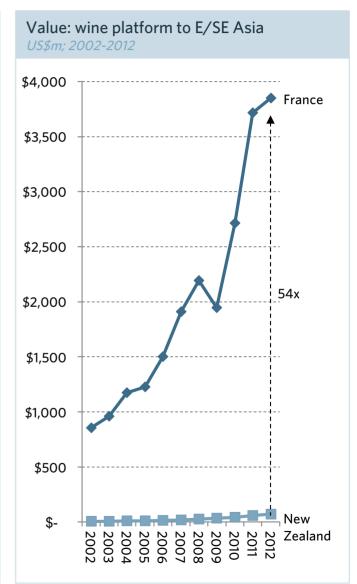
Note: A significant percent of Singapore and Hong Kong's exports were imported (and marked-up); effect is inseparable in data, therefore Singapore is over-reported; Singapore also has a large ethnic Chinese population

Source: UN Comtrade database; Coriolis estimates and analysis

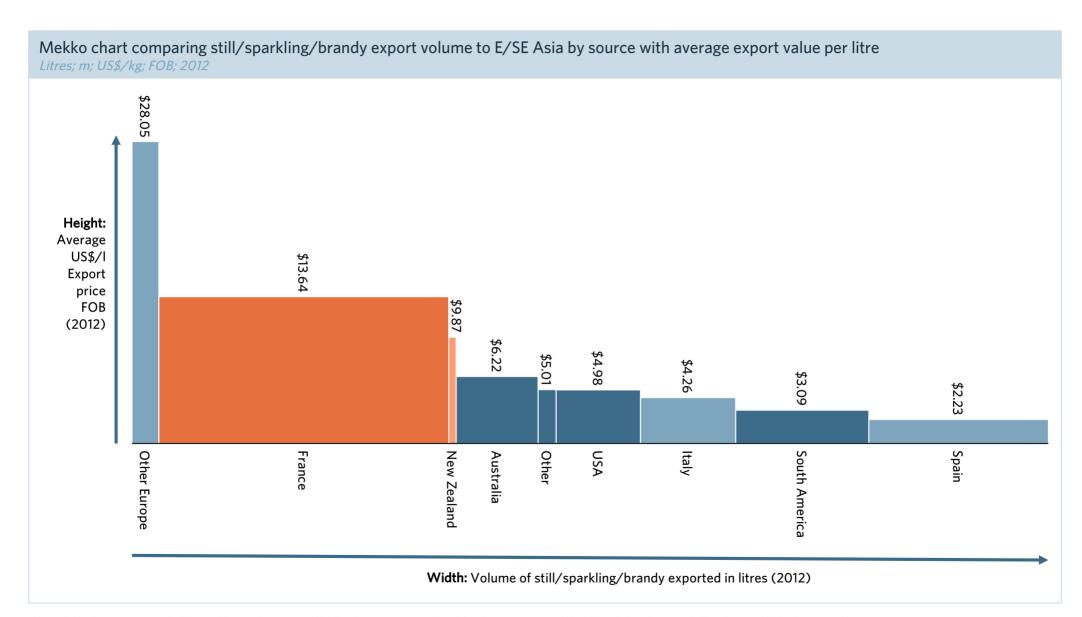
France is beating New Zealand across all three key metrics into E/SE Asia







France is achieving a large market share in E/SE Asia at premium prices



Summary & conclusions

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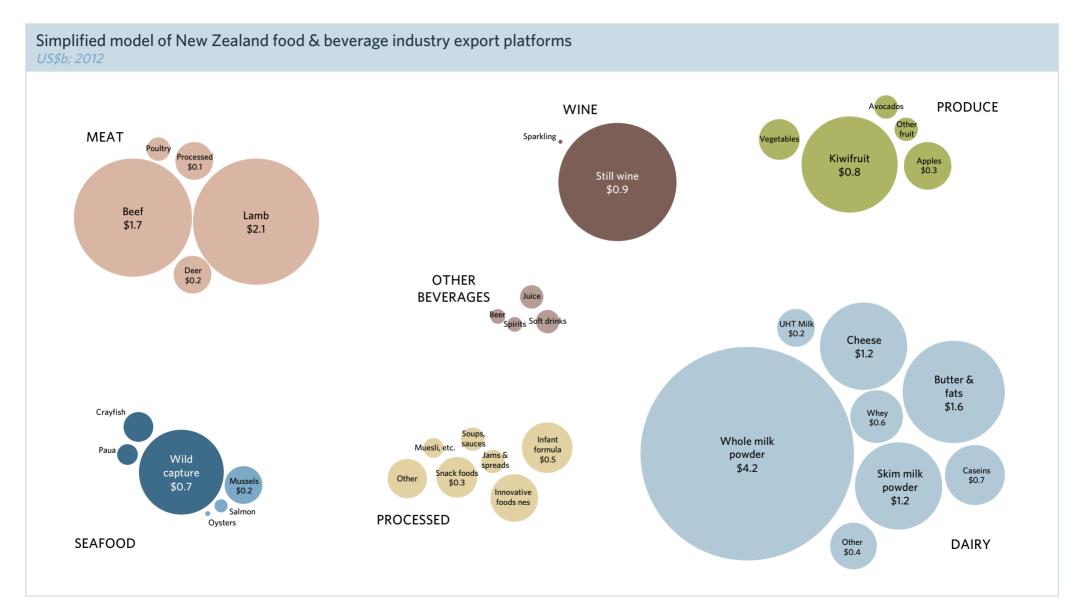
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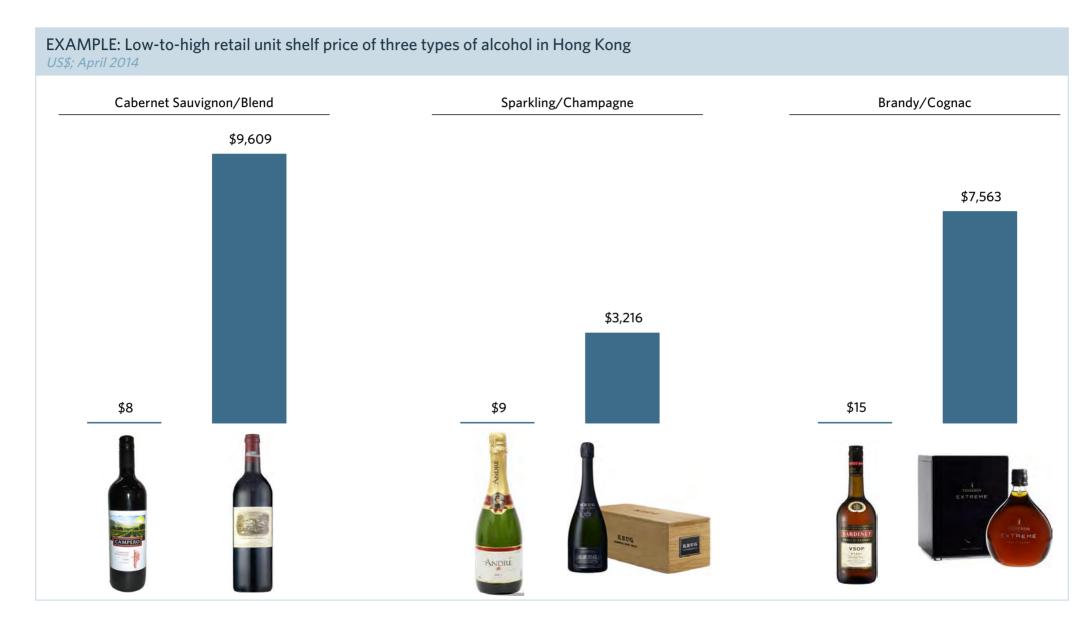
Wine, as New Zealand's newest platform, is underdeveloped



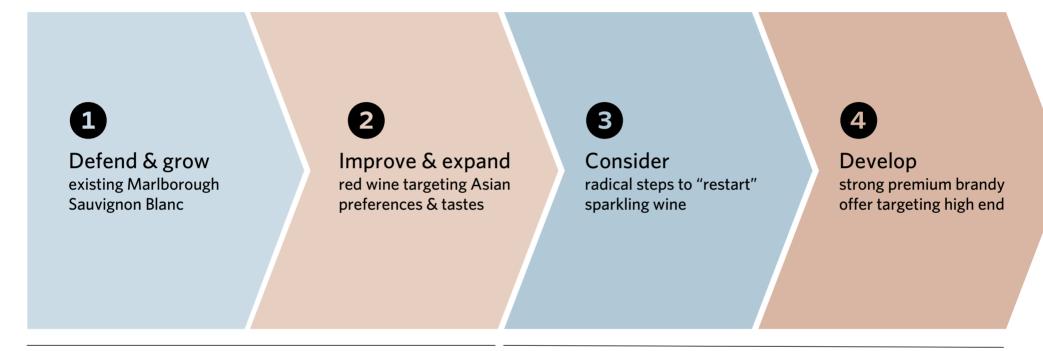
Based on the experience of other countries, we propose that the New Zealand wine platform should move towards a larger and more varied product range

PROPOSED: Future direction of New Zealand wine platform Bubble size = approximate export value Still red Wine Sparkling Still wine Still red Still white Brandy Sparkling **FUTURE DIRECTION** PAST **CURRENT** RLENHEIMER LOUDY BA

Proposed product line extensions/expansions have the capability to support significant price upside



We propose a four stage strategic pathway to growth



- Industry executing on these opportunities, therefore not developed further
- Limited argument for collective action on-and-beyond business as usual

- Limited evidence of New Zealand achieving progress against these objectives
- Arguably an opportunity for a industry/NZ Inc. approach
- Discussed next...

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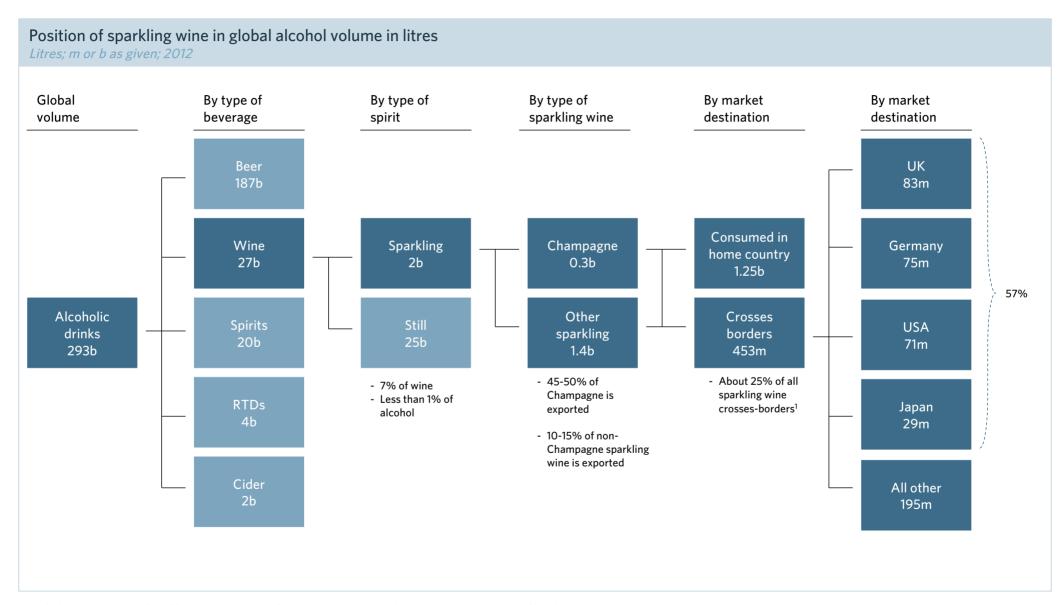
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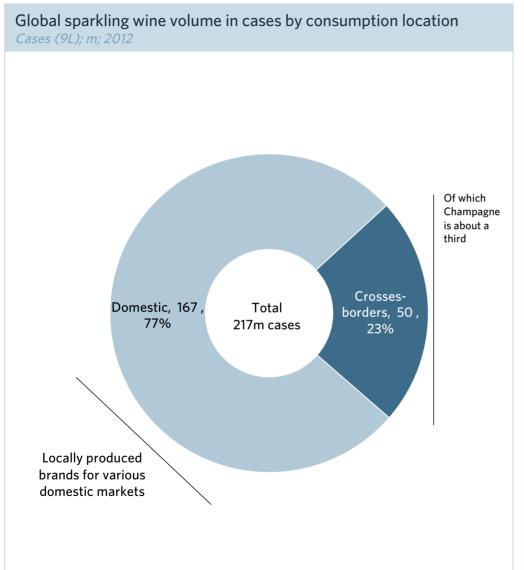
The "sparkling wine" trade code (HS2204-10) encompasses any sparkling wine made from grapes

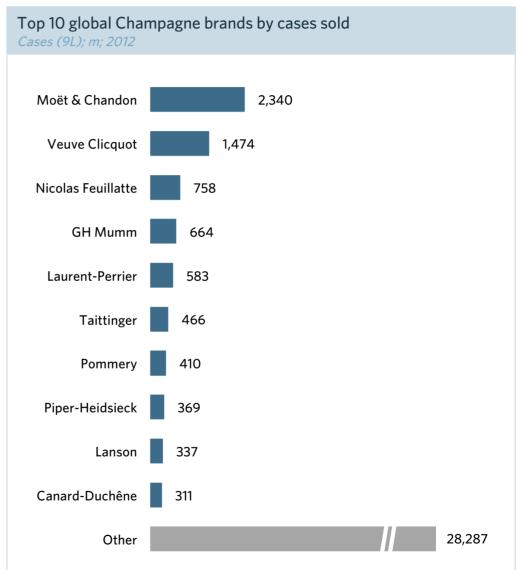
EXAMPLES: Sparkling wine products 2014 PROSECCO 1872 TAITTINGER PIPER-HEIDSIECK CODORNIU Cava (Spain) Champagne (France) Prosecco (Italy) Asti (Italy) JACOB'S CREEK KORBEL MICHELLE HENKELL California New Zealand Other Australia Washington/Oregon

Sparkling wine is a major alcoholic beverage accounting for 7% of global wine volume



Most (77%) sparkling wine is produced and consumed in its home country; 23% crosses borders, of this, 1/3 is Champagne; Champagne is produced by a wide range of large producers



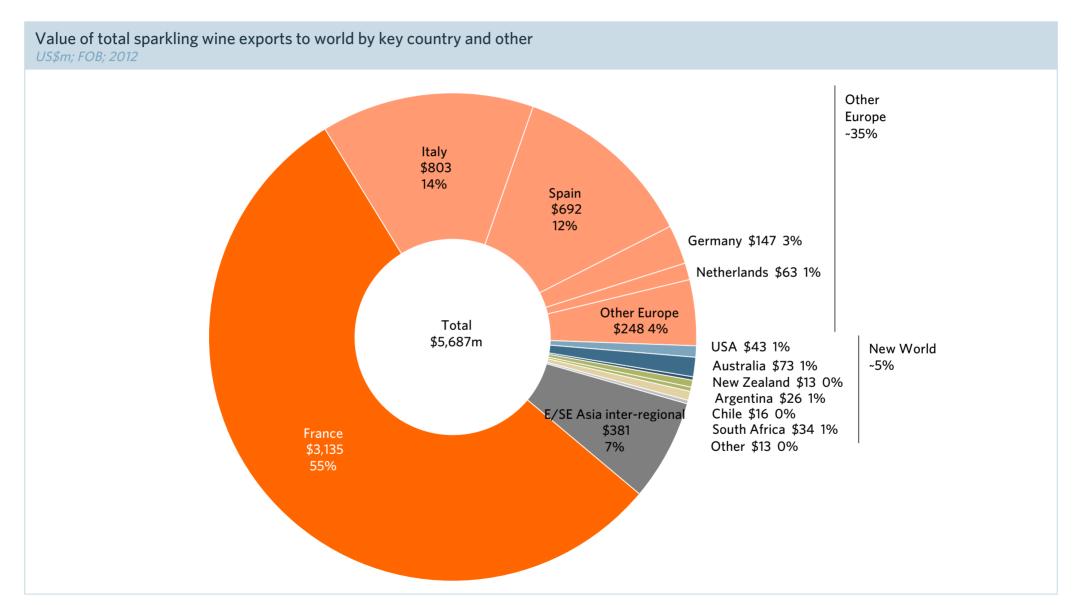


Beyond generic "sparkling wine," there are a number of recognised varieties; many of these names were developed or introduced in response to French taking control of the name "Champagne"

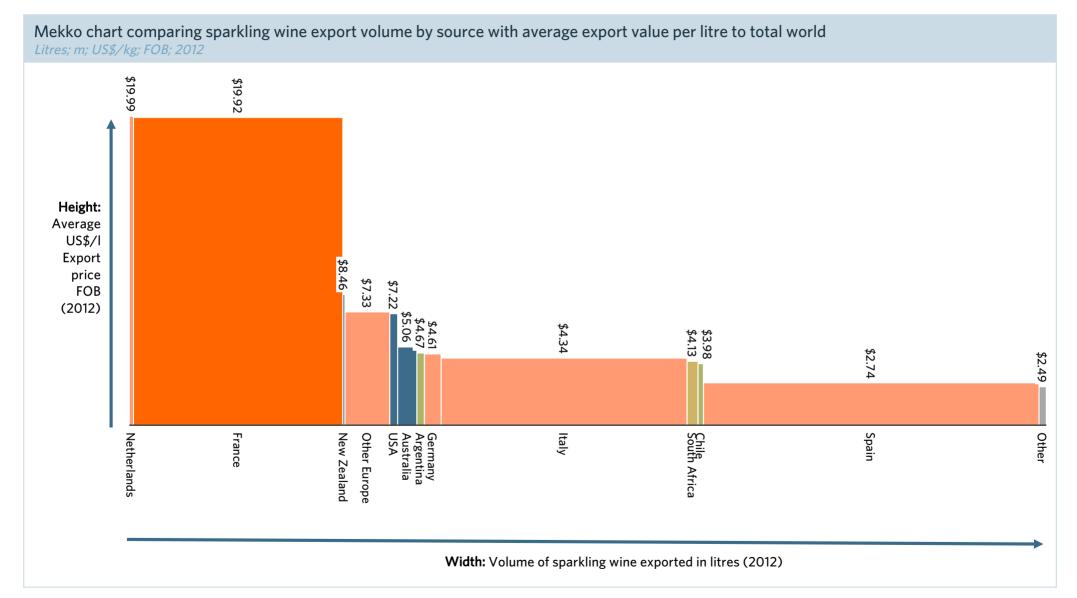
Major recognised varieties of sparkling wine 2014

Country	Product	Age of origin	Planted area	Production (Bottles)	Grapes used	Production method	Where is it produced?
France	Champagne	16 th Cent.	35,000	324m	Chardonnay, Pinot noir and Pinot meunier	Méthode champenoise (aka. Méthode traditionnelle)	Champagne region of France
	Cremant	16 th Cent.	N/A	~150-160m		AOC status Méthode traditionnelle	Seven appellations use the name Primarily in Loire Valley
Spain	Cava	1851	32,000 (?)	~250m	Macabeu Parellada Xarel·lo	DOC status Método Tradicional	Eight regions of Spain, but primarily in Catalonia
Italy	Spumante	1908	N/A	N/A	Various	Generic name for sparkling wine	Italy
	Prosecco	Late 19th	N/A	150m	Glerá (Prosecco)	DOCG protection Charmat method	Veneto region of Italy
	Asti	1870	N/A	N/A	Moscato Bianco (Muscat Blanc)	DOCG protection in 1993 Charmat method	Southeast Piedmont region in Italy
	Franciacorta	1950's	2,200	~8m	Chardonnay Pinot Nero & bianco	DOCG Méthode traditionnelle	Lombardy
Germany	Sekt	1826	N/A	~350m	Various	Generic name for sparkling wine Deutscher Sekt is controlled 95% Charmat method	Throughout Germany
South Africa	Methode Cap Classique	1968 Name 1990's	N/A	N/A	Sauvignon blanc Chenin blanc Others	Producers association Voluntary code Méthode traditionnelle	Cape region of South Africa

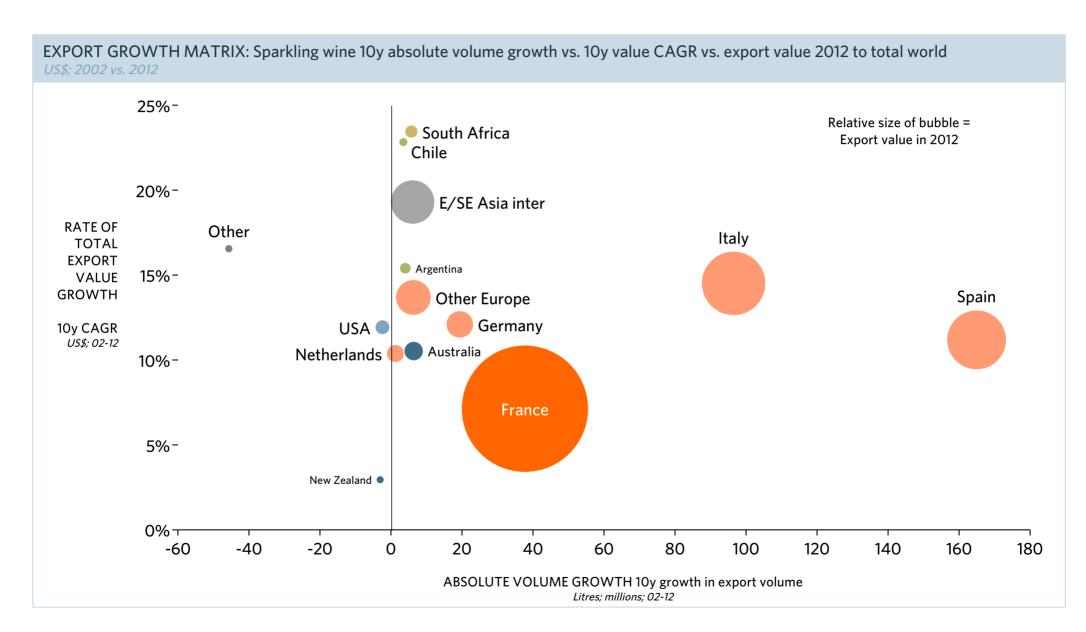
Global exports of sparkling wine are dominated by France (55%), Italy (14%) and Spain (12%); New World producers account for only ~5%



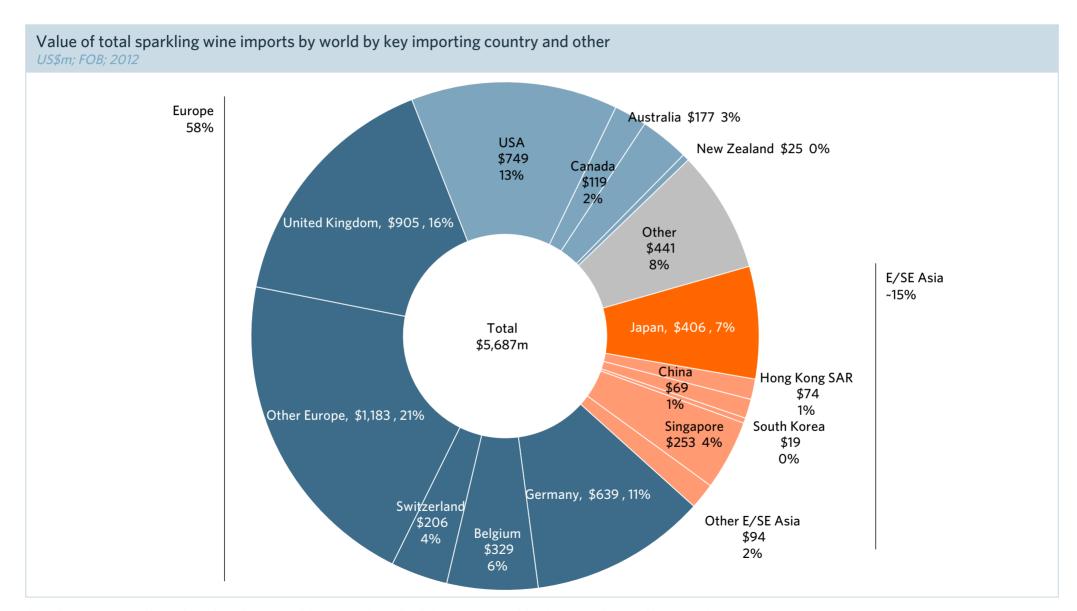
There are dramatic variations in price received for sparkling wine, with France dominating the world market in terms of both price and volume and Italy & Spain taking the "cheap and cheerful" position



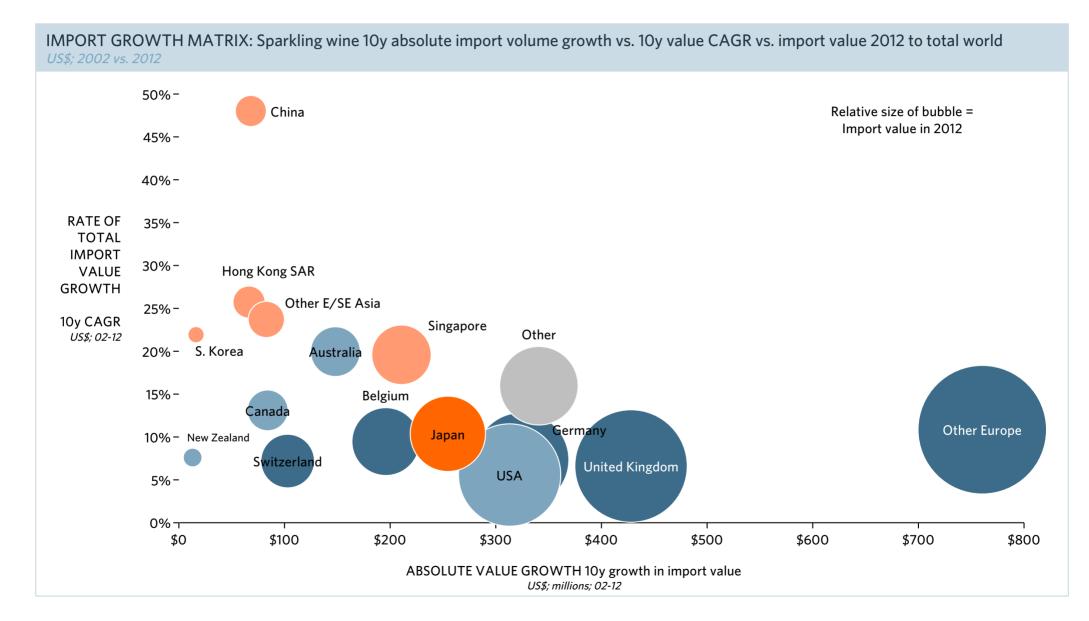
Turning to the drivers of export growth, we find Italy, Spain and France driving volume growth; New Zealand's global market performance has been poor



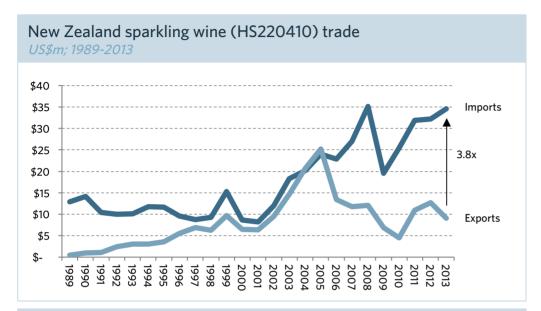
Western countries dominate the global trade: Europe accounts for 58% of sparkling wine imports and the Anglo-Sphere (including the UK) for 34%; however Asia now accounts for 15% of the global market



Turning to the drivers of import growth, we find growth coming from a wide range of countries, though with Asia, particularly China, standing out for rate of growth



Sparkling wine also offers a strong opportunity for import substitution; New Zealand has a widening trade deficit in sparkling wine/Champagne

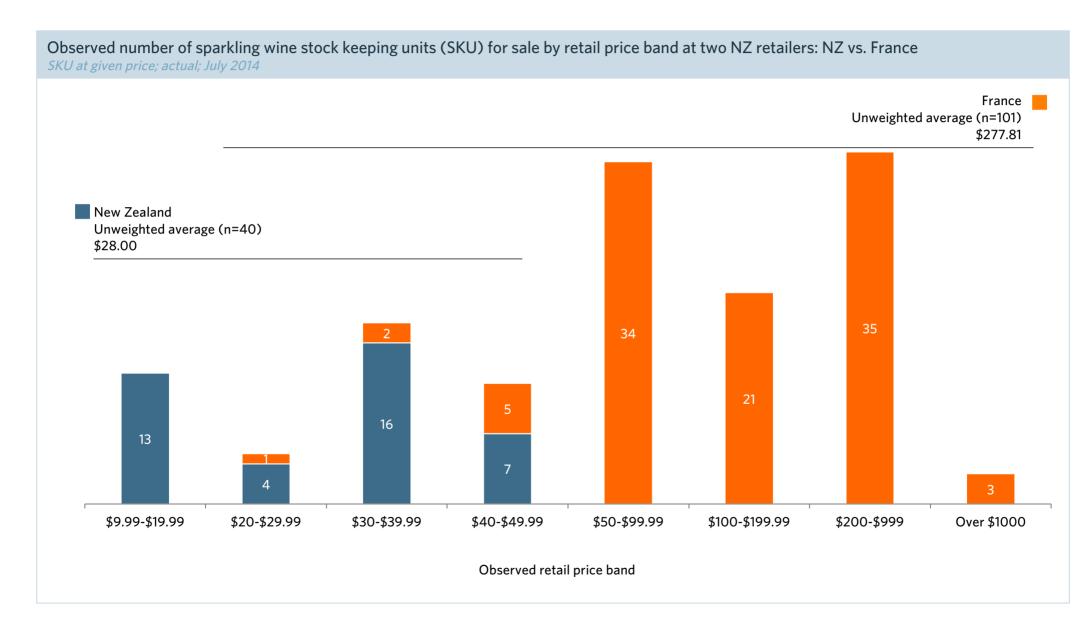








The New Zealand domestic market clearly shows how New Zealand sparkling wine struggles to compete with French Champagne at the premium end of the market



New Zealand sparkling wine needs to continue to move up-market

EXAMPLE: New Zealand sparkling wine direction

2014



A clear strategic direction emerged from the research: the New Zealand wine industry needs to consider radical steps to "restart" sparkling wine exports, particularly to the growing E/SE Asian market

New Zealand Situation

- New Zealand has demonstrated a capability to produce premium white wine and compete with the best of France in still wine
- New Zealand has a history of producing "cheap and cheerful" sparkling wines
- New Zealand has a handful of quality producers attempting to make a better product
- New Zealand sparkling wine is currently failing to grow exports
- High-end New Zealand domestic consumers are buying premium
 French Champagne rather than local sparkling wine

Emergent Strategic Direction

"Restart" sparkling wine exports

E/SE Asia market situation

- E/SE Asian consumers tastes areWesternising and they are adopting Western cultural habits
- There is a strong and growing demand in E/SE Asia for premium sparkling wine, primarily for premium, status products with provenance
- Regional imports of sparkling wine, particularly Champagne, are large and growing
- Product achieves a high price per litre
- Strong role of gifting and gift packs
- France currently dominates the E/SE Asian market

A range of potential ideas are proposed to "restart" thinking around what is required to capture the emerging Asian market for premium sparkling wine

Potential idea to "push things forward"	Key question(s)	Real-world example of this idea working elsewhere
Technical research project to identify where in New Zealand is best suited to making world-class Champagne-type product	 Does soil/climate/terroir/region matter? What region(s) of New Zealand are similar to the Champagne region of France? (climate, soils, rainfall, etc.) 	 Contracting of Romeo Bragato of Italy in 1895 & 1901+ by New Zealand Department of Agriculture to evaluate the potential of the New Zealand wine industry Research of New Zealand government soil scientist Derek Milne in highlighting the similarities between Martinborough and Burgundy
Technical research project to identify <u>how</u> New Zealand can produce a world-class Champagne-type product	 What grapes should be used? What sparkling wine production system is best suited to New Zealand conditions? How long should New Zealand produce be aged? 	 Department of Viticulture and Oenology at the University of California at Davis has developed a prototype "California-style" brandy following Phylloxera and Prohibition Emergence of Jazz™ apples and Zespri Gold™ kiwifruit from NZ government scientific research NZ government-funded research into producing better milk powder in the 1930's, leading to this being NZ's largest export Numerous other NZ scientific projects to improve exports
Define hard minimum standards for premium "New Zealand Champagne"	 Do hard rules or successful exports come first? Empirically global experience suggests rules come before successful premium exports Why does the most premium sparkling wine product(s) have the hardest rules and standards? 	 Role of AOC rules and protection in production/supply control, quality control and price support for Champagne Role of a Protected Designation of Origin (PDO) in Spanish Cava and Italian Asti/Prosecco
Develop a unique, protected brand to identify and differentiate New Zealand sparkling wine	- What should the name be?	 Development of Spanish regional brand Cava following protection of name Champagne Development of South African Methode Cap Classique for sparkling wine following protection of name Champagne Development of Franciacorta regional brand in Italy following protection of Champagne (following EU ascension)
Develop competition(s) to highlight and improve New Zealand sparkling wine	- How can competition and excitement best be harnessed to grow the industry?	 Development of South African "Veritas" wine awards Role of awards and competitions in growth and improvement of New Zealand wine industry

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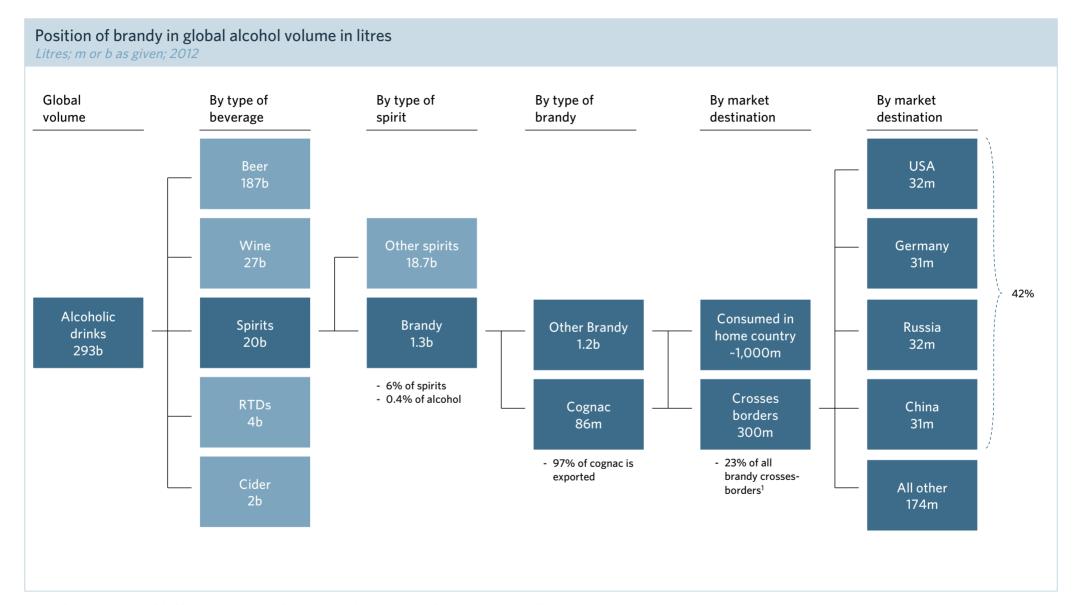
Focus on Brandy/Cognac

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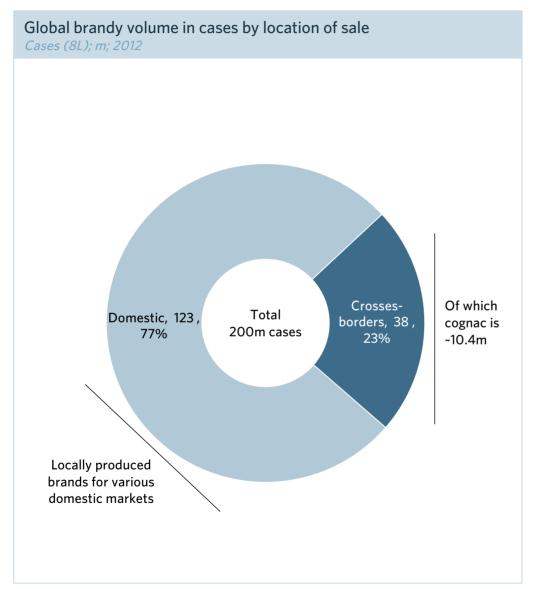
The "brandy" trade code encompasses any distilled grape wine based product

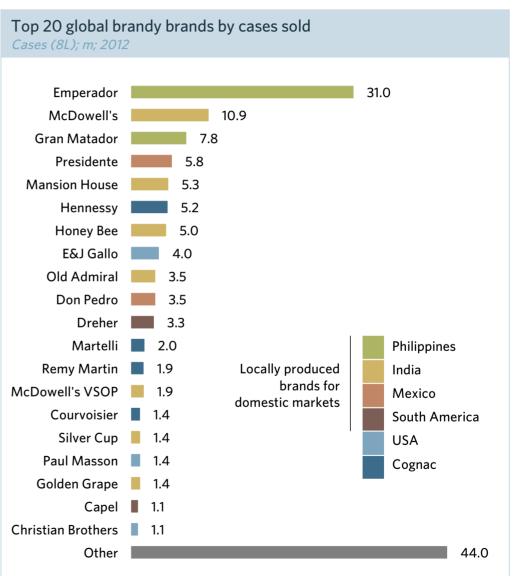


Brandy is a major alcoholic spirit accounting for 6% of global spirit volume; 23% of global production crosses borders; four markets (US, Germany, Russia & China) account for 42% of the world market



Most (77%) brandy is produced and consumed in its home country; therefore most of the largest global brands are single market, regional brands, particularly The Philippines, India, Mexico and Brazil





Brandy is made and marketed using a similar formula globally

Key stages in brandy production

Model; 2014

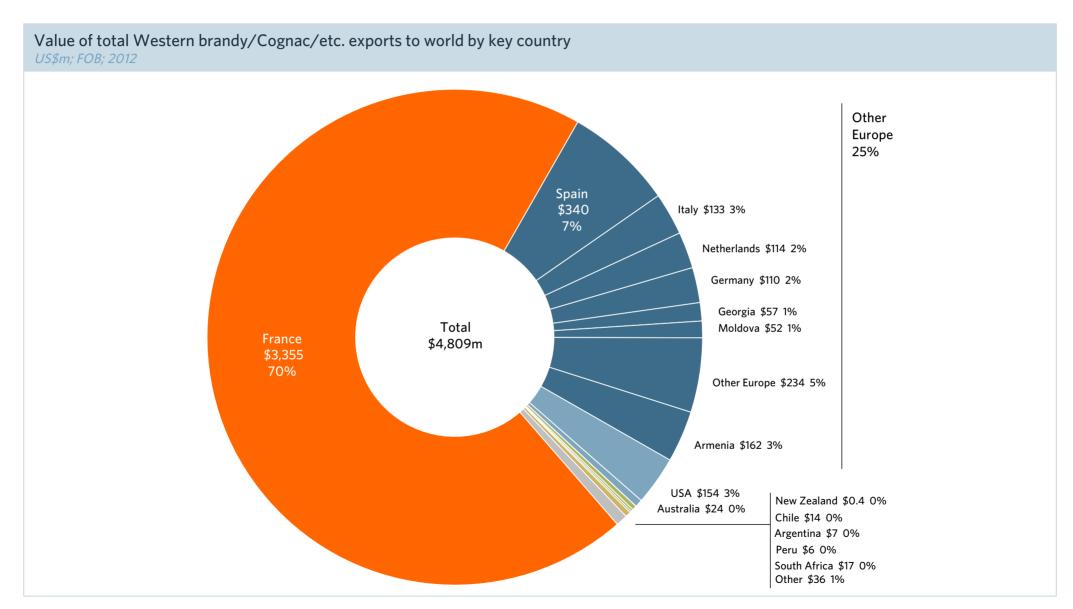
1. Wine production	2. Distillation	3. Aging
 Production of base white wine Wine should be high acidity but low in alcohol, residual sugar and sulphates ("dry, acidic & thin") Key varieties used globally are Ugni Blanc, Chenin Blanc, Colombar, Folle Blanche, Baco 22, Airen and Palomino Often from a defined region (e.g. Cognac AOC) with limited available land 	 Wine needs to be distilled quickly (vulnerable to oxygen spoilage) Two distillation systems: batch copper pot still or continuous column still Often AOC specific requirements around distilling Result is clear spirit 	 Aged in barrels, typically oak (except Grappa/Pisco-type) Aged for six months to 100+ years Quality standards are typically defined by age Typically stored underground in relatively stable temperature environments Significant amount lost to evaporation Major producers have significant holdings (e.g. Hennessey has ~300,000 barrels in storage and buys 15,000 new barrels annually)
4. Blending, bottling, labeling, packaging & shipping	5. Advertising, marketing & promotion	6. Retailing
 Multiple barrels of different ages are blended to deliver a consistent product to the consumer Typically must be labeled as youngest blend Product is bottled and labeled by market requirements 	 Major advertising campaigns targeting consumers in all key markets globally Constant new product development Constant promotional activity 	 Sold through both on-trade (restaurants, bars, etc.) and off-trade (liquor stores, wine shops, etc.) Online a growing channel in many markets Strong sales through duty free, particularly in Asia

Beyond generic "brandy," there are a range of recognised or defined sub-varieties

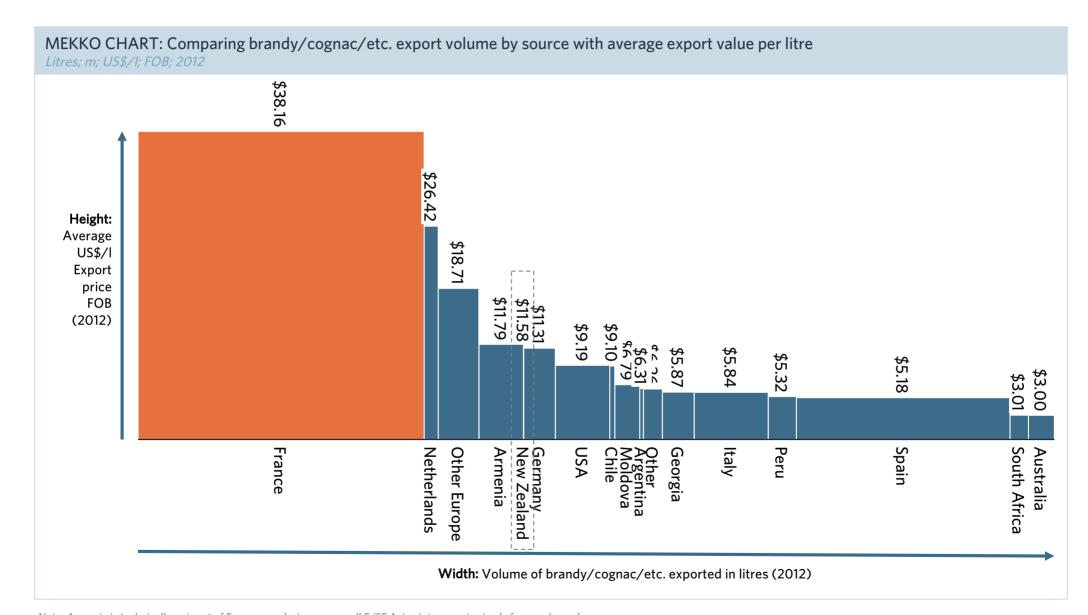
Major recognised sub-varieties of brandy 2014

Country	Product	Age of origin	Planted area	% volume exported	Grapes used	Production method	Where is it produced?
France	Cognac	14 th Cen.	~88,000	97%	Ugni blanc, Folle blanche Colombard	Charente pot still (2x) Aged in French oak	AOC in Charente and Charente- Maritime
	Armagnac	14 th Cen.	15,000	95%+	Baco 22A, Colombard, Folle blanche, Ugni blanc	Alambic pot still Aged in French oak	AOC in Gers region
Spain	Brandy de Jerez	Pre- 14 th Cen.	N/A	25%	Airen (95%), Palomino	Batch or continuous still Aged in American oak previously containing sherry	PDO in Jerez area, Andalusia, though wine can come from elsewhere
Italy Switz.	Grappa	13 th Cen.	N/A	15-20%	Undefined; any	Distilled from pomace ¹ Not typically aged	Protected name: must be produced in Italy or Switzerland
Peru Chile	Pisco	17 th Cen.	N/A	5-10%	Muscat	Batch or continuous still Matured in clay casks	Peru and Chile fight over the use of the name

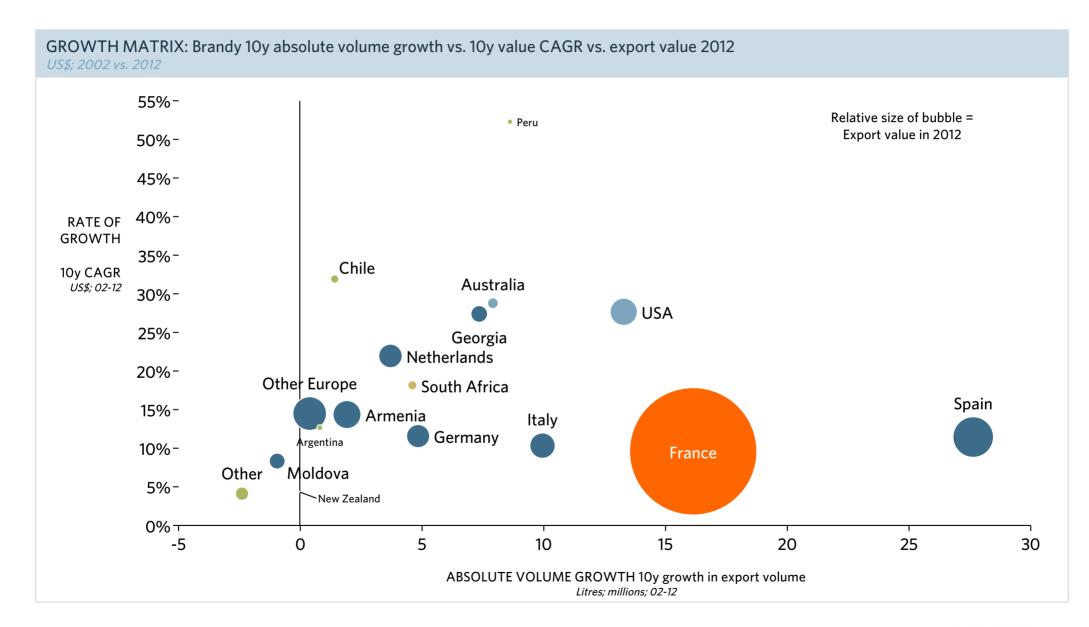
Global exports of brandy are dominated by France (70%) and a range of other European countries (25%); all other producers account for only 5% of world trade



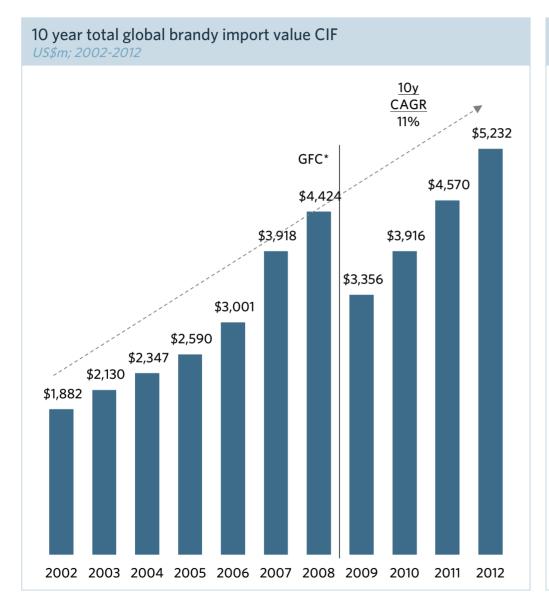
There are dramatic variations in price received for brandy, with France dominating the world market in terms of both price and volume

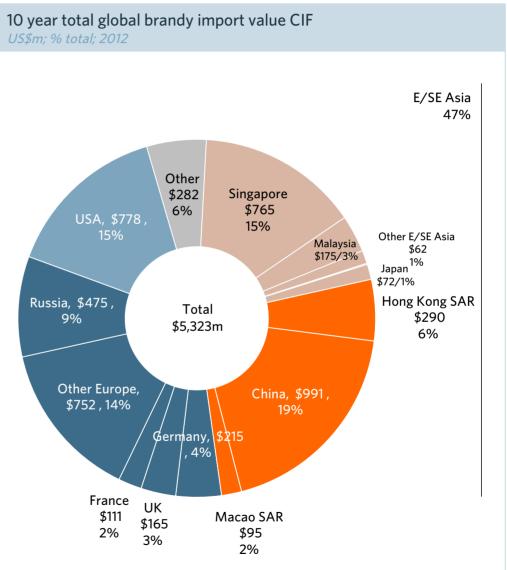


Turning to the drivers of export growth, we find that a wide range of countries are achieving growth in the category in terms of both volume and value



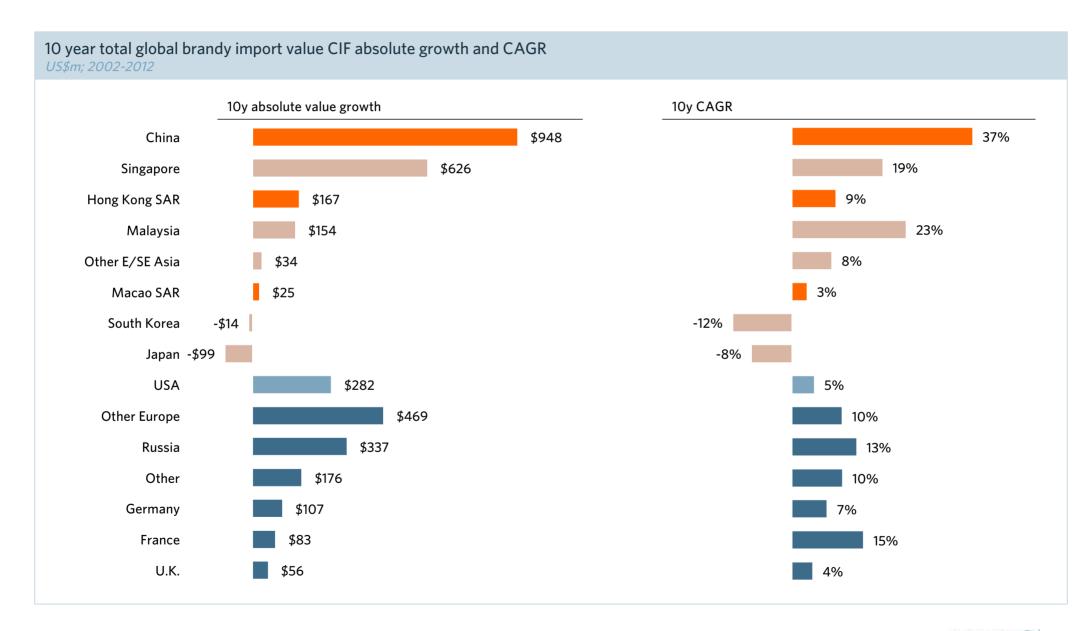
Total global brandy import value - CIF from all sources - is showing strong growth (11% CAGR over 10 years); E/SE Asia now accounts for almost half (47%) of global imports by value







China is driving global brandy import growth in Asia, while Japan and South Korea have declined; the US and Europe have seen reasonable growth



A clear strategic direction emerged from the research: the New Zealand wine industry needs to work to develop the "Marlborough Sav. Blanc" of brandy, targeted at the rapidly growing E/SE Asian market

New Zealand Situation

- New Zealand wine industry has experienced strong growth over the last 50 years
- However it is still a "one-trick pony" dominated by Marlborough Sauvignon Blanc
- New Zealand needs to grow and diversify into further products and regions
- New Zealand wine industry has the skills, capabilities and resources required to develop new products
- New Zealand wine industry has the capital and cash flow required to move into high "barrier to entry" products

Emergent Strategic Direction



E/SE Asia market situation

- E/SE Asian consumers, particularly East Asians, traditionally drink small cups of fiery spirits (Baijiu/Shaojiu, Shōchū, Soju, Sake, Awamori, Arrak, Rượu đế, etc.)
- Brandy/Cognac fits this product/taste/usage profile
- Import demand is for premium, status products with provenance
- Regional imports of brandy are large and growing
- Product achieves a high price per litre
- Strong role of gifting and gift packs
- France currently dominates the E/SE Asian market

A range of potential ideas are proposed to push forward the emerging strategic direction in brandy

Potential idea to "push things forward"	Key question(s)	Real-world example of this idea working elsewhere
Technical research project to identify where in New Zealand is best suited to making world-class Cognac-type product	- What region(s) of New Zealand are similar to the Cognac and/or Armagnac region of France? (climate, soils, rainfall, etc.)	 Romeo Bragato of Italy in 1895 & 1901+ contracted by New Zealand Department of Agriculture to evaluate the potential of the New Zealand wine industry Research of New Zealand government soil scientist Derek Milne in highlighting the similarities between Martinborough and Burgundy
Technical research project to identify how New Zealand can produce a world-class Cognac-type product	 What brandy production system is best suited to New Zealand conditions? What aging system should be used? Oak? How long? 	 Department of Viticulture and Oenology at the University of California at Davis developed a prototype "California-style" brandy following Phylloxera and Prohibition Emergence of Jazz™ apples and Zespri Gold™ kiwifruit from NZ government scientific research NZ government-funded research into producing better milk powder in the 1930's leading to this being NZ's largest export Numerous other NZ scientific projects to improve exports
Define hard minimum standards for brandy produced in New Zealand	 Do rules or successful exports come first? Empirically global experience suggests rules come first Why does every successful premium brandy exporter have hard rules and standards? 	 Role of AOC rules and protection in production/supply control, quality control and price support for Cognac and Armagnac Role of a Protected Designation of Origin (PDO) in Spanish Brandy de Jerez and Italian Grappa South African implementation of Cognac rules for brandy production (Charente pot still, Ugni blanc, etc.)
Develop competition(s) to highlight and improve New Zealand brandy	 How can competition and excitement best be harnessed to grow the industry? 	 Extension of South African "Veritas" wine awards to cover brandy in 2010 Role of awards and competitions in growth and improvement of New Zealand wine industry
Develop a unique, protected brand to identify and differentiate New Zealand brandy	How valuable is a unique/protected name?What should the name be?How do you balance innovation with tradition and rules?	 France: Cognac, Armagnac (Champagne, Burgundy, Bordeaux, etc.) Italy: Grappa (Chianti, Prosecco, Abruzzo, Asti, etc.) Spain: Brandy de Jerez (Jerez/Xeres/Sherry, Rioja, etc.)

Summary & conclusions

Situation

Opportunity

Path forward

Focus on Sparkling Wine/Champagne

Focus on Brandy/Cognac

Appendix

This report forms a part of the wider Food & Beverage Information Project













Other reports, including those from previous years, are available on the MBIE or Coriolis website...





MAP OF EAST/SOUTH EAST ASIA





Coriolis is a boutique management consulting firm that focuses on food, consumer packaged goods, retailing and foodservice.

Coriolis advises clients on strategy, operations, organization, and mergers and acquisitions. We develop practical, fact-based insights grounded in the real world that guide our clients decisions and actions. Founded in 1999, Coriolis is based in Auckland, New Zealand and works on projects across the Asia Pacific region.

WHAT WE DO

We help our clients assemble the facts needed to guide their big decisions. We make practical recommendations. Where appropriate, we work with them to make change happen.

HOW WE DO IT

Our style is practical and down-to-earth. We try to put ourselves in our clients' shoes and focus on actions. We listen hard, but we are suspicious of the consensus. We provide an external, objective perspective. We are happy to link our fees to results.

WHO WE WORK WITH

We only work with a select group of clients we trust. We build long term relationships with our clients and more than 80% of our work comes from existing clients. Our clients trust our experience, advice and integrity.

Typical assignments for clients include...

FIRM STRATEGY & OPERATIONS

We help clients develop their own strategy for growing sales and profits. We have a strong bias towards growth driven by new products, new channels and new markets.

MARKET ENTRY

We help clients identify which countries are the most attractive – from a consumer, a competition and a channel point-of-view. Following this we assist in developing a plan for market entry and growth.

VALUE CREATION

We help clients create value through revenue growth and cost reduction.

TARGET IDENTIFICATION

We help clients identify high potential acquisition targets by profiling industries, screening companies and devising a plan to approach targets.

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We help organisations make better decisions by performing consumer and market-focused due diligence and assessing performance improvement opportunities.

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