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ISSUE 83 SPRING 2018

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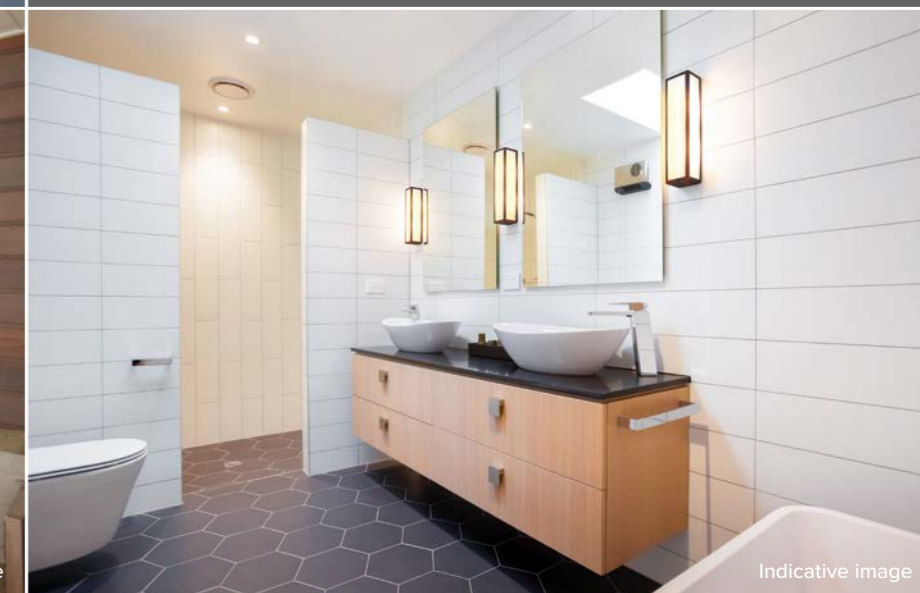
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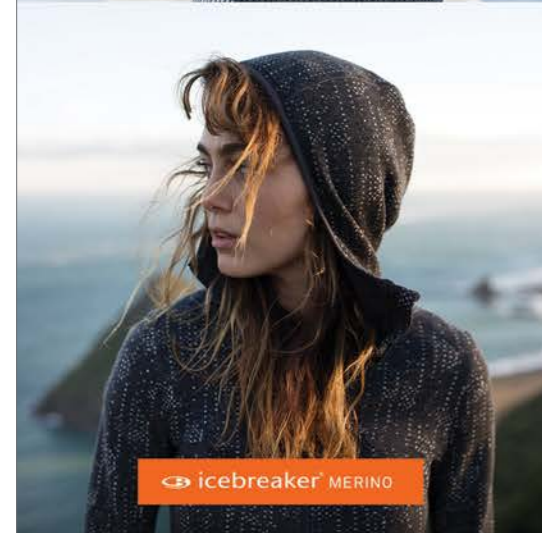
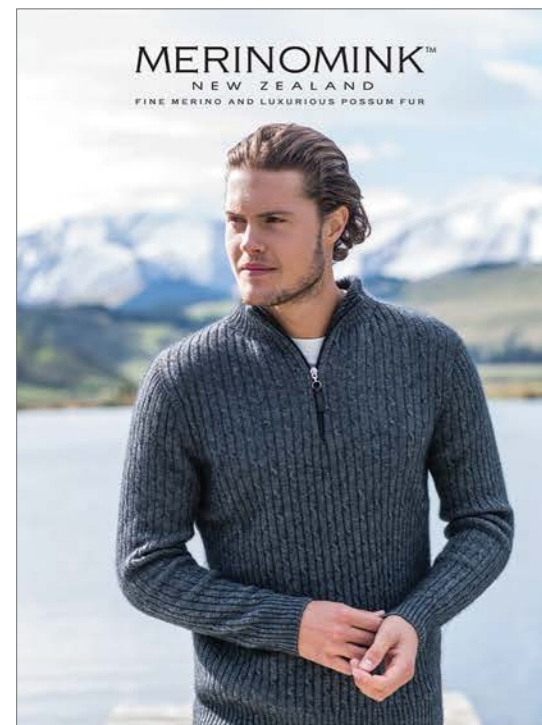
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News from Around the Region

with Jenny McLeod

Tunnel Flight Takes Off

The first New Zealand indoor skydiving and body flight experience venture has opened in Queenstown set in a \$15 million tunnel structure in a purpose built complex in the resort.

The tunnel, with its 4.5m high glass flight chamber and wall-to-wall cushion of air, has controllable speeds up to 270kph to give people the thrill of freefall. It is based in Brecon Street and operated by experienced body flight instructors and is suitable for all age groups, including children.

iFLY is a global attraction and the Queenstown site is a joint project between tunnel manufacturer Sky Ventures and Kiwis Emma and Gary Beyer.

The Beyers have a long association with skydiving – Emma represented Great Britain, winning the 2006 World Championships while Gary, representing USA, won the 1999 world title.

“Tunnel flight is one of the most blood-pumping and fast-growing sports in the world, with its own global leagues and events,” says Emma. “Launching iFLY in New Zealand gives Kiwis a massive opportunity to jump on board with skydiving or tunnel flight now there is a training facility here.”

Multimillion Dollar Expansion for Millbrook Resort

A proposed \$50 million golf course and residential development at Millbrook Resort will enable the resort to operate two fully operational 18-hole courses.

Consent has been granted for the development on farm land neighbouring Millbrook and will include nine new golf holes and 42 residential sections. Millbrook currently has 27-holes available to players and director of property and development Ben O'Malley says the new 36-hole format effectively adds 100% golf capacity with two 18-hole courses that can be operated simultaneously.

He says it is a milestone for the resort to be getting underway with the development after four years in the planning.



Cure Kids ambassadors former All Black Anton Oliver & Beccy Longham

Cure Kids Ambassador Remembered

The face of the Queenstown inspired Cure Kids charity, Beccy Longham (Dixon) of Wanaka, died recently in Australia aged 32.

The charity funds research into children's life-threatening illnesses and Beccy became its first ambassador in 2000. As a teenager she travelled the country telling her compelling story of living with cystic fibrosis and expressing her hope for a cure in the future.

“She won the hearts of everyone she met,” says former Cure Kids CEO Kaye Parker. “She never complained and was always so positive despite living with an incurable disease.”

Beccy is attributed with significantly raising the profile of the charity after it was launched and is remembered locally for her part in promoting the 50K of Coronet endurance race – a major Queenstown fundraiser for Cure Kids.

“She will never be forgotten for the important role she played in the charity's development and her legacy will continue,” says Kaye. “Her family can feel immensely proud of the huge contribution Beccy made to the early success of Cure Kids and its goal of finding cures for life-threatening illnesses.”

QT Founder Farewell



Pete Townsend

QT Magazine was launched in 1992 by an enterprising young Queenstoner who saw a gap in the market for a tourist information magazine, particularly targeted to overseas visitors to the resort.

Pete Townsend (64), best known as P.T., recently died unexpectedly at his home in Queenstown.

His untimely death brought together people, not only from Queenstown, but from all over the world, particularly from the skiing and tourist industries, whose lives he had impacted.

P.T. was legendary in Queenstown for his zany, creative weekly ski show, Ski Whizz, which was at its

peak in the mid to late 1980s, and developed a huge cult following.

He established Action Productions with partner Andrew Hillman and later the pair were responsible for setting up the Queenstown television information station, Channel Five, which screened in Queenstown hotels.

QT Magazine was created to provide a print version of the Channel Five programme and it is a tribute to P.T.'s foresight and vision that the magazine today continues to play a prominent role in the Southern Lakes, appealing to both residents and international visitors.



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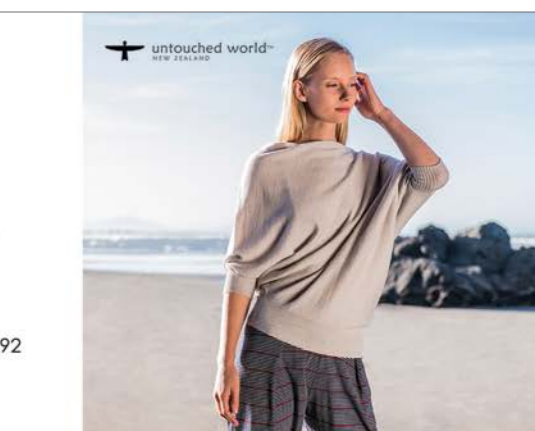
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QT Magazine is a modern lifestyle brand covering the Southern Lakes region of New Zealand.

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SPRING 2018 COVER

Amisfield in spring
Photographer: Shantanu Starick

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Amisfield Winery Focuses on New Season

By Jane Brooke

Set against the backdrop of the majestic Pisa Mountain range Amisfield Winery is one of the largest single-estate vineyards in Central Otago.

The start of spring is the first day of the new year for the acclaimed winery, cellar door and bistro and Amisfield Winery's viticulturists and winemakers have a simple mantra.

"We let nature take its course, allowing the unique terroir of Central Otago to work its magic, producing wine as pure as the place itself," says award-winning winemaker Dr Stephanie Lambert.

Vineyard manager André Lategan and his team have completed pruning and are keeping a wary eye on early frosts and spring winds that can play havoc with buds bursting into life on the vines.

The 2018 white wines, from Chenin Blanc to Riesling, have been bottled ahead of a spring release.

Stephanie says wine lovers and those in the know are anticipating the release of this year's Pinot Noir Rosé while Pinot Noirs are maturing in their barrels, waiting to take their place alongside Amisfield's world-renowned vintages.

After a decade spent creating Amisfield's wines, Stephanie is as excited as ever about the season to come.

"In spring there's always a real sense of potential for the season and new harvest ahead. This is the start of our new year, when we're excited about seeing growth in the new Chenin vines we planted a couple of years ago – and how André's organic project is working to deliver grapes we can craft into wines of exceptional purity and intensity."



Adam Harrison

Sharing the Amisfield Story

Wine has become a profession and a way of life for Amisfield cellar door manager Kenny Tahuri.

"For my team and I, what is captured at the vineyard is the essence of Amisfield Farm and Central Otago. The winemaking and vineyard teams spend their whole year tending to the vines and grapes, and it's our job to share their wine stories with the many visitors and locals who come to the cellar door."

"We go to the vineyard once a week to connect our brand and the product, and we love nothing better than demonstrating how that comes out in what we pour in a visitor's glass," he says. "For me, that engagement is why what started as a part-time job while I was studying in Wellington has turned into a profession. It's quite addictive to have the satisfaction of creating or re-creating memories for all our wine lovers."

In the bistro, bar manager Kevin Renard, originally from France, agrees – "there's never a bad day here," he says. "Spring is the time to taste new dishes, assimilate those flavours and create new-release wine and non-alcoholic matches. Last year's big cocktail hit was La Vie En Rose, a raspberry and strawberry purée with Rosé, basil syrup, decorated with dehydrated strawberries."

Fresh Foraged Food

The Amisfield Bistro, in its dramatic stone building overlooking Lake Hayes, is renowned for its innovative food and spring is the time when the lighter menus feature fresh new ingredients foraged from the local region matched with the company's distinctive wines.

"Spring at Amisfield means long, lazy lunches, relaxing in warm sunshine and soaking up the atmosphere, just what Amisfield is renowned for. The days get longer, people enjoy sitting outside and we launch our Rosé," says Food & Beverage general manager Larni Wedd. "It is such a great food wine and our kitchen and service team are always excited about food and wine pairing possibilities."

"We're well-known for our Trust the Chef menus. If time is a consideration, guests can enjoy three courses, or our five-course menu is a popular long lunch option. Dinner is an eight-course tasting menu, taking diners on a culinary journey around the South Island."

New this spring is an à la carte bar menu, perfect for those who want to enjoy plates of delicious shared food such as Hapuka ribs, game pies, zucchini trifolati or the legendary pork belly with wine available from 5.00pm until 8.00pm daily.

Head chef Adam Harrison is in his "happy place" in spring.

"Spring is our fresh start to the year, when everything starts to flower and grow. We get vibrant flowers and fresh herbs back in the kitchen, and work on giving every ingredient a new lease of life."

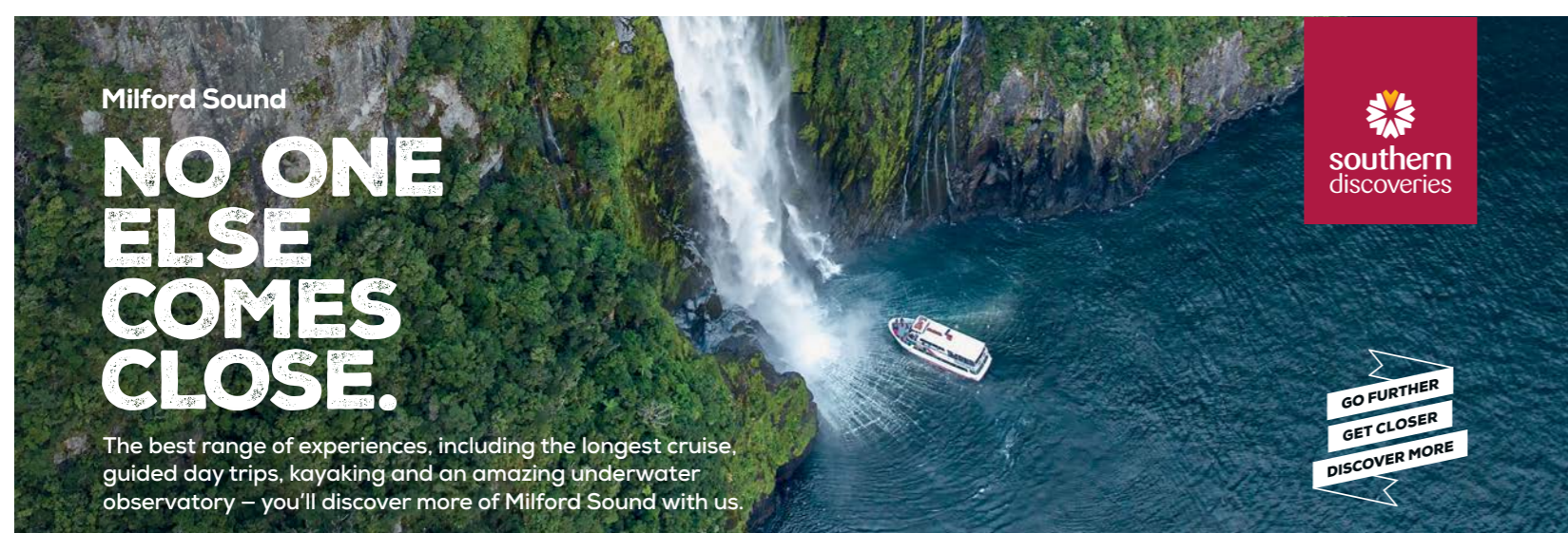
Birch trees are tapped to extract birch syrup at this time of the year, which according to Adam is "just like maple syrup."


"We use this new life and energy from the tree in a variety of dishes, for glazing meat and in dressings, as well as in desserts with our native Kawakawa herb," he says. "Spring is a feast for the eyes, working with ingredients such as oyster leaf, which really does taste of oyster. We trialled it last year and it was excellent, so this year you'll see more of it on the menu."

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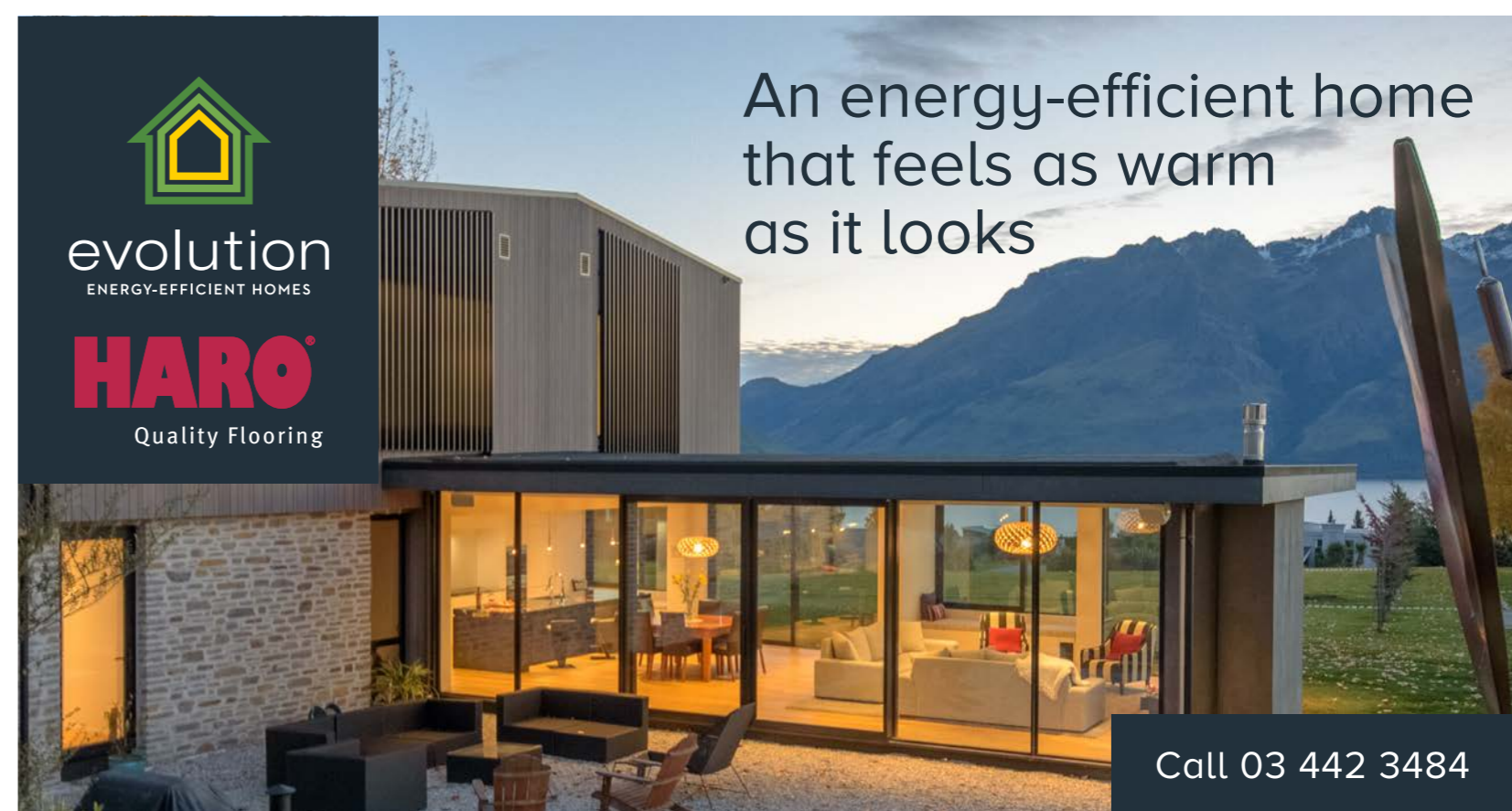
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Biking the Wineries

By Jenny McLeod

The internationally renowned Gibbston wineries are billed as the southernmost vineyards in the world and in recent years have become an integral part of the Queenstown tourist trail.



Above: Steve Norton
Lisa Cooper & Hamish Fleming

Around The Basin Bike Tours has recognised the significance and appeal of the Gibbston vineyards and its self-guided full day and half day winery tours have been developed to provide visitors to the region with a special Kiwiana experience.

Operations manager Lisa Cooper says the full day winery tour is one of their most popular.

"People are picked up in Queenstown and transferred to Arrowtown, fitted with a manual or an electric bike and sent on their way to Gibbston on the scenic ride via the Kawarau bungy bridge. We provide a comprehensive map outlining the attractions on the way and directing clients to the many individual wineries for tasting and lunch if they choose."

Wine can be purchased at the different cellar doors which the company will collect before picking up riders for the return shuttle back to Queenstown.

"While the tour is self-guided the bikers do have phone support," says Lisa. "The pick-up point at the end of the day is Gibbston Tavern but we can collect riders at any winery along the way. Our mantra is taste as many wines as you like, we're driving."

Lisa says the winery tour on both the Queenstown Trail and the Gibbston River Trail suits all ages and biking levels and there are more than six wineries, a cheesery and a brewery to visit en route.



The half day tour starts from the Kawarau bungy bridge early afternoon and appeals to people who want a more leisurely biking experience.

"Biking the Wineries is a very popular excursion and it's a beautiful ride in spring. The vineyards are coming into their own after winter and the days are warmer. There's nothing quite like enjoying a glass of wine with a food platter or picnic in one of Gibbston's renowned boutique wineries," says Lisa.

Around The Basin Bike Tours was established seven years ago when the Queenstown Trail opened and offers a range of other fully guided and supported full and half day tours on the trail along with self-guided options.

"We believe the special Kiwiana experience we provide and our in depth knowledge of the trails and their distances and intricacies, combined with our exceptional professional guides, sets us apart."

Professionalism and Expertise

The hallmark of the Around The Basin Bike Tours team is their professionalism and expertise which has created a dynamic cycling environment for visitors to Queenstown.

Managing director Steve Norton and partner Lisa Cooper, who is operations manager, were looking for a lifestyle change which led to the establishment of the bike tour company.

Lisa spent her early childhood in Queenstown and with strong family ties to the area she returned 18 years later to make it her home again. Steve's love for adventure and the outdoors saw him move to Queenstown almost 30 years ago, initially attracted by white water kayaking and skiing. Later he established New Zealand's largest paragliding school flying tandem paragliders for more than 12 years.

Hamish Fleming who is a prominent multi-sport athlete, competing both nationally and internationally at an elite level, joined the company as head guide several years ago and now has a shareholding in the business.

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Ringing the Changes

By Jenny McLeod

An entrepreneurial Central Otago wine company is eyeing international markets for its distinctive mulled wine syrup, The Changer, which it believes has global potential.

Owners of Gibbston's Mt Rosa, Ann and Guy Boanas, have been providing pre-mix mulled wine to bars and cafés in the area for ten years, inspired to produce their own distinctive brand after a series of winters skiing holidays in Europe.

"We felt that the mulled wine in New Zealand was not as good as it could be, certainly not by European standards," says Ann, "so we decided to make our own. We came up with the idea for a natural, preservative free syrup which is the key ingredient and ready to be mixed with our Rosé wine."

A year ago, they re-branded the syrup as The Changer, the name reflecting its role in creating mulled wine, and began to focus on promoting the distinctive product locally through the Mt Rosa tasting room, nationally and now internationally.

More recently Ann and Guy have produced a Sangria syrup under The Changer umbrella, offering a summer option in the series, which they say is now starting to gain traction.

"These are exciting products and we are committed to going down the international track," says Guy. "We are currently working with a marketing

company to help us achieve this goal and see a lot more opportunity for selling our syrups offshore than selling wine overseas which is a tough business."

The syrups are made on site at Mt Rosa but there are plans to set up a more extensive commercial kitchen away from the winery.

However, the Mt Rosa tasting room provides the ideal background for people to taste and buy the innovatively branded syrups, which they can sample mixed with the company's Rosé wine.

"There's certainly a lot of interest, particularly if people like a sweet drink, because there is very little sweet wine available in Central Otago," says Guy. "Visitors from places like Canada the US and Australia are keen to purchase The Changer products to take home to use in their winter or summer seasons."

Mt Rosa proposes to expand its tasting room in response to the growing demand, particularly due to the increase in wine tours in the region.

"We are very upbeat about the possibilities for both the mulled wine and sangria syrups on the wider market," says Ann. "As to the future we're always thinking about growing the 'family' and there's definitely other ideas simmering."



Guy & Ann Boanas

CELEBRATING THE BEST OF THE BEST

Creative culinary influences, extraordinary wine adventures and uber cool events are the highlights at some of Queenstown's most sought-after dining establishments. From luxury cruising to a celebration of Central Otago food and wine Margo Berryman discovers some of the finest.

The Heart Of Central Otago Wine

In celebration of the exceptional wine flavours and unique expressions of the Central Otago terroir, No5 Church Lane has taken the unprecedented step of dedicating their entire wine list exclusively to the region.

"We are quite possibly the first restaurant in New Zealand to have a wine list that is solely dedicated to its local appellation, in this case Central Otago," says general manager James Cavanagh. "This region is world renowned for producing excellent aromatics, Chardonnay, Sauvignon Blanc and iconic Pinot Noir and No5 is the ideal setting to experience them."

The modern and sophisticated restaurant serves northern Italian and Mediterranean style cuisine with an emphasis on fresh, locally sourced ingredients – the perfect pairing for the distinctive Central Otago wines.



The Pacific Jemm

Eichardt's private hotel has ushered in a new way to experience their world class hospitality after parent company, the Imperium Collection, acquired luxury cruise liner the Pacific Jemm.

The 24-metre Flacon 80 S is beautifully finished with old world charm, modern amenities and four luxury suites.

"We are thrilled to be able to extend our opulent experiences in Queenstown out on to the water," says Imperium Collection owner Andrew Cox. "As a luxury brand we are constantly looking for new ways to deliver incredible experiences and memories for our guests."

Pacific Jemm cruise options include scenic daytrips to Glenorchy that link with a helicopter flight to the West Coast for crayfish before anchoring up to cook the catch, to private gourmet dining complete with evening fireworks which light up The Remarkables and surrounding mountain ranges.



Modern Classics

Discovering your favourite dish is off the menu is unlikely to occur at The Grille at Eichardt's and putting a contemporary spin on classic dishes is something the Queenstown waterfront restaurant is exceptionally good at.

General manager of food and beverage James Worthington says maintaining consistency is the key.

"Our food philosophy is about superb classic fare with fresh produce and seasonal adjustments. We want to ensure guests get to experience the dishes they enjoy every time they dine at The Grille. The legendary seafood chowder, the 200g Wagyu Burger, our grass-fed 1000g Tomahawk Steak or the beautiful Te Mana Lamb Rump are hugely popular and always on the menu."



Cocktail Kings

Queenstown's renowned Eichardt's Hotel Bar continues to impress awards panels and has recently been crowned Asia & Pacific's Best Hotel Bar – the only New Zealand winner in the category at the 2018 Tales of a Cocktail Spirited Regional Awards. Freshly foraged seasonal produce blended into elegant cocktails and an extensive local wine list are just a few of the many bespoke elements that set the award-winning Eichardt's Bar apart.

Sampling The World's Best Wines

Exploring some of the world's most exclusive wines, housed in the cellar at The Grille at Eichardt's, by the glass has become easier thanks to the introduction of state-of-the-art wine preservation technology.

"The Coravin system inserts a thin, hollow needle through the cork and the bottle is pressurised with argon, an inert gas that has no effect on the profile of the wine," says general manager of food and beverage James Worthington. "The wine then flows through the needle into the glass and once removed the bottle automatically reseals allowing us to pour glass after glass."



Celebrate 2018

Eichardt's and The Grille have reinvigorated the traditional office Christmas lunch within their sophisticated surroundings.

"Our approach is to strike a balance between getting together with your colleagues or clients and celebrating another year in this magnificent setting," says general manager of food and beverage James Worthington.

"Groups can enjoy canapes and champagne al fresco overlooking the waterfront and then move inside for a signature festive lunch expertly crafted by our executive chef Will Eaglesfield and his team. We cater for intimate gatherings to larger corporate groups and ensure there is plenty of merriment along the way."

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Innovative Solutions

By Jenny McLeod



“Our success has grown from our ability to combine skillsets and ensures our work is practical, sustainable and cost-effective.”

Well known New Zealand owned and operated engineering practice, Babbage, has recently opened an office in Queenstown and attributes its success to its distinctive way of looking at and resolving issues spearheaded by the innovation and professionalism of its diverse team.

“You can’t go for over 80 years without ups and downs in the market,” says general manager Phil Gormack, “but when you look at what has sustained the practice, it’s the adherence to our core values that have made Babbage what it is today.”

The company provides structural, civil, geotechnical, environmental and building services and has built a solid reputation for its delivery.

“Clients can expect to have significant input from our senior people and they know that when they spend money with us, the quality of advice and work makes a massive difference to the outcome of their job,” he says.

The personal touch has meant Babbage has not only retained key clients throughout the years, but also key staff, many who have been involved in the company for five to ten years, ensuring continuity of relationship management and strong sector knowledge.

“Babbage’s well-established and stable core

team results in a strong corporate memory which is invaluable for clients. We provide tailored consultancy services across engineering, planning and land development and our staff use the latest technology to provide integrated solutions.”

The company has clients throughout Australasia and offices in Queenstown, Christchurch, Auckland, Hamilton and Melbourne.

“Our success has grown from our ability to combine skillsets and ensures our work is practical, sustainable and cost-effective,” says Phil. “We are committed to client service and our innovative solutions make a difference to the communities we serve, our clients and the environment.”



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Awards & Accolades

Babbage has claimed many awards for its projects since its inception and already in 2018 has been widely recognised for its multi-disciplinary expertise.

RICS Annual Awards 2018 – Building Surveying Team of the Year Award

NZIA Waikato Bay of Plenty Architecture Award in Education 2018 – ACG Tauranga School Gymnasium

Engineering New Zealand Canterbury Region Awards 2018 – Finalist 'Services to the Community'

New Zealand Commercial Project Awards 2018 – Silver Award – ACG Tauranga School Gymnasium

New Zealand Commercial Project Awards 2018 – Silver Award – New World Supermarket Papakura

New Zealand Commercial Project Awards 2018 – Silver Award – New World Supermarket Whangaparaoa

Permanent Presence

The increasing number of projects in Queenstown and Wanaka being undertaken by Babbage have led to the establishment of the Queenstown office creating a permanent Otago presence.

According to South Island business manager Matt Harris “it’s been a very busy 2018 so far with our multi-disciplinary teams covering much of the South Island from final inspections on Marlborough house sites to commercial new-build structures in Tekapo, peer review services in Christchurch and the commissioning of one of our hospital projects in Dunedin.”

“We look forward to developing our solutions based services further throughout the South Island this year and beyond especially as we are now seeing our projects increasing across Wanaka and Queenstown.”

Matt says Babbage planners regularly assist developers, councils and infra-structure providers across the South Island on a wide range of planning applications.

“We understand the pressures surrounding land development and subdivisions, infrastructure and policy planning, recently assisting Queenstown Lakes District Council with consultancy advice for plan change appeal reviews.”

In Wanaka the company is providing structural, mechanical and electrical engineering design services to the Aspiring Enliven Care Centre, Stages 2 and 3.

While Babbage has only recently established its office in the region its connection to Otago is not new.

“We previously delivered the structural, building services and architectural design services for the multi-award winning Remarkables Primary School. With an adapted environment for a roll of 460 the design set the school within a stunning setting overlooking Lake Wakatipu and backdropped by the Remarkables Mountain range.”

Babbage won the NZIA Southern Architecture Award in Public Architecture in 2012 for its contribution to the development of the school and was named a New Zealand Architecture medal finalist for the same project.

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Discovering Milford Sound's Magic

By Bethany Rogers

A new coach, cruise and kayak trip operated by Southern Discoveries from Queenstown to Milford Sound will take advantage of the longer twilight in the region.



At Merrell, we exist to give you all you need to discover the simple yet profound power of the trail. We work hard to make getting outdoors, wherever you go and whatever you do, as simple as possible. Because we believe your time should be spent enjoying your surroundings, not worrying about how your gear will perform.



Southern Discoveries has operated in Milford Sound – dubbed the “eighth wonder of the world” by poet Rudyard Kipling – for more than 60 years, offering several cruises and coach connections from Queenstown and Te Anau.

The cruise and kayak adventure was introduced in 2012 providing a closer interaction with Milford Sound's unique flora, fauna and geography.

Due to its growing popularity Southern Discoveries is promoting a new late return coach connection from November until April to enable people to kayak on their day trip to Milford Sound.

Kayak guide Tadhg McDermott says he feels “very lucky to paddle in one of the country's wildest areas”.

“I've done kayak trips around New Zealand for a few years and Milford Sound has some of the most impressive scenery. It's rugged and wild with unpredictable weather so every day is different. I love showing people where I work, it's such a unique area. Visitors come here for a reason and all the guides want to make it special.”

Kayakers travel to Milford in a premium, glass roof coach and take a cruise through the fiord before arriving at the Milford Sound Underwater Observatory for the kayak trip.

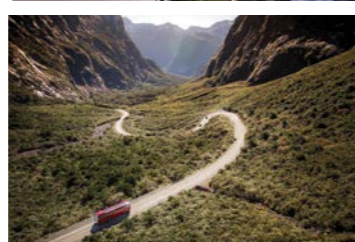
Tadhg says a specially-built platform lowers the kayaks into the water making them easy to access.

“There's only about eight guests per guide, so we can cater the trip to each group and kids can go in the double kayaks. We paddle out to Harrison's

Cove where there's a fresh water river to dunk your head in and big cliffs which create a great echo – that usually gets everyone amped up. We inform guests about the nature and wildlife in Milford Sound as well as Maori legends about the area and guide them through the observatory, where sealife such as black coral can be seen.”

Whatever the weather the Milford kayaking adventure is always spectacular, according to Tadhg.

“On a typical day, we see epic waterfalls, rainforest-covered peaks and maybe dolphins, seals and penguins. You never know who's going to pop up, it's always a surprise. We once had a large pod of bottlenose dolphins swim beside us for the whole trip which was a fantastic experience for the kayakers.”



“I've done kayak trips around New Zealand for a few years and Milford Sound has some of the most impressive scenery.”

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Nature and Nurture

Wilson & Dorset – How a good idea became great

They say it takes more than one person to make a good idea happen. Concepts take flight when like-minds meet and combine forces with a common vision. Hunches and dreams collide to form something bigger than themselves – an innovation. This is reflected in Amanda Dorset's and Ben Wilson's collaboration to create game-changing sheepskin products for the home and workplace. Their pairing in life and business has seen them shake up traditional living spaces and interiors with their new lounging concept. From their destination store in Wanaka's main street, Amanda and Ben now ship their signature Wilson & Dorset pieces all over the globe reinforced by their dream to redefine the shared spaces in which we live, work and play.

The Wilson & Dorset story started when two school mates reunited by chance on a West Coast beach in 2006. Having recently taken over the export division of his father's company RWL, Ben had spearheaded the shift from Dunedin to Wanaka to take advantage of the area's mountains, rivers and lakes. Getting back to nature has always been a priority for Ben, and this was his plan when he hosted a New Year's party near Jackson's Bay. On a road trip with a friend, Amanda stopped in at the event. She and Ben soon struck up a conversation about their reciprocal pathways since school and Otago University. Amanda had been working in the law and management sectors before landing her latest role marketing merino apparel with Icebreaker. Ben was developing a

series of prototype furniture pieces with a vision to "re-imagine sheepskin."

Ben and Amanda both saw the potential for wool to enhance our living in new ways. With the launch of curly sheepskin rugs, wool 'stone sets' and the 'shaggy bean bag', they introduced their new lounging concept. Designed to do away with tired, traditional lounge room layouts, Wilson & Dorset's furniture fleet encourages the notion of "free your space, free your mind."

"We're a far cry from those box-mall stores where you could be anywhere in the world. People enter our store and visibly exhale and relax. Lounging back, people take time to share their stories. Our products are for a lifetime not for landfill," say Amanda and Ben.



For this powerhouse pair, the next step will see them expanding their ideas into new spaces, which in turn will nurture slowing down, re-connecting and creativity. "Connecting has come to mean technology and screens. But we see the benefits in taking time to de-clutter, de-stress and truly connect. With our pieces, we take away hard edges and bring nature in. That's our vision. To create spaces where magic can happen." While still under wraps the next project is also a bold new idea, borne of kindred minds. Wilson & Dorset – an unfolding story and a space to watch.



Rae Ellis



Michelle Freeman & Rae Ellis



Michelle Freeman



Café Ready

A collaboration of experience and talent are the foundations of award winning Queenstown cafés Vudu Larder and Bespoke Kitchen owned by Michelle Freeman and Rae Ellis. Michelle established her original Vudu Café in Beach Street 21 years ago creating the template for their sought after food experiences.

What started your love affair with food?

Michelle: Growing up on the West Coast I was always baking something. At university I worked at Nomads in Christchurch who were ahead of their time making everything from scratch with lots of vegetarian, falafels, baklava and amazing salads. I became a vegetarian at 17 so that forced me to get creative in the kitchen.

Rae: A sports background in the early years brought health food and a good diet to the fore, but travelling through Europe, Asia and Australia was when my hospitality career and obsession with food and coffee started. I loved the people, personalities, vibrancy and energy of the industry.

There has been a spike in organic, vegan & gluten free foods at your cafés in recent times – is the world catching up with you?

Michelle: We've been doing this for a good five years having always offered vegetarian and vegan dishes. I recently looked at the original Vudu Café menus and our philosophy has hardly changed. After becoming ill a few years ago I completely changed my diet, cutting out sugar and dairy which led to research and experimentation with raw baking, which is now a big part of what we offer.

What are the key principles around the food you create?

Rae: Half of our menus are vegetarian with an amazing variety of vegan dishes. Families might have a 15-year-old daughter who is a vegan and Dad just wants eggs benedict, but everyone can

find a delicious dish. Today's dietary requirements are something we cater to – whether it's coeliac, gluten or dairy free – that's definitely who we are and what we represent.

What ingredients are you currently championing?

Michelle: By dehydrating, using raw ingredients and alternatives, people are often amazed at how good our vegan food tastes. Over winter I made vegan scones served with whipped coconut cream and quince jam and customers devoured them. We like to innovate like using charcoal in buns, blue spirulina in meringue and nut cheeses. I also make a vegan hollandaise with cashews, hazelnuts and turmeric.

Both cafés offer a stunning selection of bakery goods – what's the secret?

Michelle: We do eat with our eyes and little things make a big difference. I did fine arts at university spending six years studying how things look and that design ethos is still with me. A lot of time is spent checking aesthetics and food decoration.

Rae: Raw baking has been big since Bespoke opened, with colour and texture really important. Our chefs use interesting ingredients like puffed quinoa, dehydrated fruit and flowers for that final flourish.

In your heart – who are you cooking for?

Michelle: We cook for locals and we cook to make people happy. We want to see our chefs are proud of what they're putting out.

Rae: We are serving a broad range of people and it's lovely when you go to the table and people are wowed by what they are eating and taking photos and sharing.

Do you cater outside of the cafés?

Rae: Our bespoke catering and cakes are really popular with regular clients for corporate lunches, morning and afternoon teas. We do a lot with the local schools, the medical centre and community events. Packed lunches for the movie industry are big, plus canapes for private parties and gatherings.

What foods do you personally enjoy when celebrating life's big moments?

Michelle: I love making cakes and celebratory food – big tables laden with dishes that I don't necessarily eat myself.

Rae: Good high-quality food grabs my attention – it just depends on what mood I am in. I am loving middle eastern flavours at the moment – and I love a good pie!

Where would you choose to eat out – Queenstown or Melbourne?

Michelle: Melbourne. I don't really go to other local cafés because I am always in ours, but I do highly recommend Sherwood and Rata for dinner.

Rae: La Rumbra in Arrowtown, Tanoshi and Sherwood – I would go to any of those places and the Kettle Black in Melbourne.

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In a departure from the traditional cookie-cutter style, where prospective purchasers are presented with a choice from a small selection of similar plans, LUSO has embraced a bespoke design philosophy where prospective buyers are invited to work with the developer to create their own luxurious apartment, tailored to their unique lifestyle requirements, style and taste.



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Timber Flooring with Flair

By Tom Kalliber

German-engineered timber flooring is creating a natural touch for signature homes and commercial buildings across New Zealand, based out of a barn near Queenstown's historic Lower Shotover Bridge.

Queenstown couple, Graeme and Vicky Rodwell are the exclusive nationwide importers and distributors of HARO. Their local showroom located at Spence Road is also the headquarters for their national sales and marketing operation.

"HARO is a premium product and we offer a personal service to help guide people through the various options. Customers can drive off the main highway down to the bridge and view the range at our showroom in a very relaxed setting," says Graeme.

New Zealanders' love for the natural environment means timber flooring has always been popular but he says the local climate is not always favourable for untested products.

"We have been selling HARO here for many years and know what works best. Solid wood can crack and bend over time in the extreme high and low temperatures we experience, especially

in an alpine environment like Queenstown. Our engineered timber flooring is a lot more stable and can even handle underfloor heating up to 29 degrees which is unique to HARO."

"Its multi-layer construction is built around a solid spruce core which secures the top layer of selected wood. There's a locking system on all four sides for easy installation and zero movement. Every plank arrives pre-finished so once it's down the floor is ready to walk on."

The flooring is manufactured by the market leader in Germany, Hamberger Industries. The company is built on an environmental model and the timber comes from sustainably managed German forests, four of which the company owns.

Graeme says they also have a laminated flooring choice and have recently introduced a dedicated wall panelling range - a lighter, more fit-for-purpose option than applying flooring to walls. All the company's timber floors come with a 30-year warranty.

"We offer so many timber options that we actually select a handpicked range for New Zealand customers. Of course, we can also order anything from over 400 options from Germany," says Graeme."

Fantastic Flooring

HARO Floorings' environmental credentials fitted perfectly with Annabelle Numaguchi's vision for her new energy efficient home built by Evolution in Shotover Country three years ago.

"We chose the company's engineered timber flooring because it looks fantastic and is sustainable, backed by recognised eco labels," she says. "The flooring gives the living area a warm, honey glow and feels so good under our feet - we absolutely love it."



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From Paddock to Plate

By Penny Simpson

Ange and Nathan Imlach are celebrating their fifteenth anniversary spearheading Queenstown's well-known specialist supermarket, Raeward Fresh.

"Nathan and I were lucky enough to develop the Mediterranean Market in 2003 which was derived from the original family wholesale business. We renamed four years ago to Raeward Fresh and still own 100% of the business after joining Foodstuffs which allows us to take advantage of specialised IT support and product price point."

The couple relish selling the freshest produce, meat, vegetables, pantry staples, bread, cheese and wine and the store is run by a talented group of chefs, butchers, grocers and food creatives.

"Our team is wonderful and key to the whole operation, providing expertise and authenticity for customers. This is where locals shop and visitors come while staying in the resort and we work hard to develop trust and a great rapport with them," says Ange. "Paddock to plate is our food philosophy - we like to buy from the source and provide the freshest food for people to shop for."



Angela & Nathan Imlach



Anne Halson

Creative Direction

Raeward Fresh head chef and creative director Anne Halson runs the in-house café and deli and says it's her dream job.

"I get to shop instore every day for the freshest ingredients to make our daily salads, soups, sandwiches and pies for in the deli - it doesn't get any better than that. Our staff are all foodies who love to share their ideas."

Anne owned popular Queenstown café, Habebes, for 12 years and is inspired by middle eastern and Mediterranean flavours. Her food blog Fresh Kitchen is hosted on the Raeward Fresh website offering food tips and a range of healthy recipes.

"Our food is market driven. The deli counter serves four delicious salads daily, freshly baked ham cut off the bone, Akaroa salmon and free-range chickens," she says. "We cater for events like pre-wedding lunches, evening canapes, private barbecues and business functions."

Gourmet on the Go

Gourmet cuts of high quality meats and seafood are in high demand at the Raeward Fresh in-house butchery.

"People come to Raeward for the quality of the produce and we're regionally known for having the best of everything. There's a lot of pride in the products with a bespoke aspect as we make all our own meatballs, patties and sausages," says head of butchery David Harrison.

David recently developed a new range of ready to cook meals from the butchery with over seven different flavoursome dishes.

"We saw a gap in the market for short stay guests who don't have a pantry to cook from. The prepared gourmet meals are ready to pop in the oven at their apartment, add a salad and some fresh bread and they're good to go. The meals are proving very popular with locals wanting a night off from cooking too."

"The meals cook in 30-40 minutes and visitors love the NZ lamb rump - it's marinated with rosemary, garlic and thyme on polenta with cherry tomatoes, olives and courgettes."

He says the butchery team enjoys interacting with customers.

"We like to share our knowledge on the providence of the seafood and different cuts of meat such as lamb that is farmed nearby in Southland - people like knowing the farming pedigree of our products."

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with
**Marie Höglund
of Höglund
Art Glass**

When did you and Ola establish the Hoglund Art Glass studio in New Zealand and what prompted your move from Sweden?

We arrived in New Zealand with our first baby in 1982. Ola and I worked in Swaziland where we started Ngwenya Glass in 1978. As a Swedish government aids project, we built a glassblowing factory and introduced Swazi people to recycling glass bottles and trained a team in glassblowing and glass engraving techniques. After three years in Africa we decided to travel and explore New Zealand. We saw photos from Central Otago and fell in love with the South Island. Eventually we settled in the Nelson region.

Where did your passion for art glass originate from?

I love colours and I love glass. My background is textile design so creating art glass, working with light and vivid colours is the perfect media for me. Ola was born into a family of artists where



Ola Höglund

glass and design were an important part of life. His mother is a ceramic artist and his father Erik, was an artist who at the early age of 21 as a glass designer, revolutionised the art of glass in Sweden and the name Höglund became synonymous with modern Swedish glass.



Marie Höglund

Your skill in crafting exquisite pieces of glass art is world renowned – what have been some of the highlights over the years?

Our glass has been on show in more than 40 international exhibitions, including the New York Art Expo, the SOFA Exhibition in Chicago and art shows in New Zealand, Australia, Germany, Sweden, Denmark, USA, Hong Kong, Singapore, Dubai, Thailand, Indonesia, Taiwan, China, India and Japan. We were appointed to produce the official art glass for America's Cup and Team New Zealand in 2000 and again in 2003 which led to an invitation to create the art glass for the Sydney Olympic Games – The Games of the New Millennium.

What is your glass making technique for art glass?

I work with several cold glass techniques such as painting, cutting, sandblasting and engraving as well as the warm glass techniques, fusing and slumping. Ola is working with hot glass.

In our Graal work, we push the technique to its limit with several layers of coloured glass, which I carve to get the unique effect we are seeking. Painted Graal is another challenging and exciting technique. My images are first painted with powdered, coloured glass on the small initial clear glass bubble, then trapped between layers of hot glass before being blown into its final form by Ola. The painted image is stretched and expanded by the blowing; a technique demanding skill and control. It explores the fluid brilliance of the glass and reflects



the movement of light – bringing the individual character and beauty of the hand-blown glass to life.

Where do your specialist materials come from and how long does a piece take to complete?

Ola mixes silica sand from either Mt Somers in Canterbury or Tasmania, with lime and sodium carbonate to lower the melting point of the sand. He melts this mix in the furnace at +1360C for 12 – 24 hours until it has the consistency of runny honey. A whole spectrum of colours can be created by using small amounts of different elements to colour the glass.

What new experiences/artwork will you be sharing with visitors to the studio during summer?

Our family are all making glass, so the gallery will have an ever-changing display of our own blown glass, our son Oliver's glass lights and son Ossian's blown glass, my handmade glass jewellery and paintings as well as artwork by selected Central Otago artists.

Höglund Art Glass Gallery is open to visitors daily 10.00am – 5.00pm and by appointment and is clearly signposted on State Highway 6 between Cromwell and Wanaka, just under an hour's drive from Queenstown.

**Tel: 03 442 7210
www.hoglundartglass.com**

Fashion Insider at Issimo

By Penny Simpson

Transitioning from winter to spring at Queenstown boutique store Issimo is an opportunity to take stock of new footwear arrivals from Europe and around the world.



"This season we are especially enamoured with new brands and designs arriving from Europe. We had a very successful buying trip earlier this year in February and are reaping the rewards with the shoes now here for spring," says Issimo co-owner Kerrey Garvie.

"We managed to land some very exclusive brands which is super exciting for Queenstown and offers customers shoes they won't find anywhere else in New Zealand."

Issimo has an expansive range of luxury sneakers and Italian brand, MaiMai, is one of the newest to arrive.

"These sneakers are made from fine Italian leathers and are quite richly decorated creating a sporty yet glamorous finish. They are sought after because they look amazing while being optimised for comfort," says Kerrey.

From Spain comes an extensive range of designer shoes and boots by Gadea.

"Last summer was our first season stocking Gadea, a company making high fashion footwear for over 70 years," says Kerrey. "We couldn't get enough of them. The range covers beautiful heels, special

occasion shoes through to stylish brogues for everyday wear. Their quality craftsmanship, design and comfort is second to none."

United Nude is a new brand this season and Kerrey expects it to have a lot of appeal.

"The United Nude range has been described as designer footwear inspired by architectural surroundings and the products are really state-of-the-art. It's a modern, contemporary range created by a very talented group of professionals."

Italian brand Donna Carolina is one of Issimo's favourites and has developed a strong following amongst local buyers.

"We have come to really know and trust this brand after selling it for the past five years since we opened the store. The designs are fashion forward made from beautiful leathers with a high quality finish. If you are looking for a new season look this collection has something to suit, fresh off the boat," says Kerrey.

Neuville is a new brand of high quality, sophisticated handbags from Belgium which has been added to Issimo's range of designer bags.

"These bags are exclusive to Issimo in Queenstown and are really cool and fun with animal prints, interesting and unique shapes and wonderful finishing. They will complete any spring fashion outfit with a fresh, chic look."

NEW STORE ALERT

Issimo is opening a new store at Queenstown Central in Frankton.

Owners Kerrey and Paul Garvie are upbeat about the fresh location that will carry all their designer brands displayed in their Searle Lane store.

"We opened the Queenstown store five years ago and see this as an excellent opportunity to cater for locals in another shopping location," says Kerrey.

The Queenstown Central Issimo store will stock all their favourite brands of shoes and handbags including Dr Martens, Timberland, Diesel, Saben and Mooi.

"We really want to look after our local market and see the second store as an important step in catering to everyone in the region."



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From Italy with Love

By Penny Simpson
Queenstown company Unico Italiano is marking its 15-year anniversary as a nationally recognised design business specialising in Italian tiles, timber flooring, bathroom ware and more recently designer Italian kitchens.

“Design is all about living and your chosen lifestyle and we have been dedicated to importing and supplying the very best of Italian products for local homes across Central Otago for many years,” says owner James Manser.

“As specialists in unique Italian spaces and surface design our Queenstown showroom at Terrace Junction in Frankton is the largest of its kind in the South Island. This year we had the exciting opportunity to add high quality Italian kitchens into the mix and the response has been exceptional.”

The collection of kitchens by Italian brands Miton and Binova are sophisticated, elegant and highly functional, developed with innovation by the parent company over the past 50 years.

“The passion and design that comes from Italy is second to none and the finishes on the kitchens is impressive. They are considered some of the best in the world, selling more kitchens into New York,

Hong Kong, Toronto, Singapore than any other Italian brand,” says James.

“We offer seven general styles from Binova as a starting point and we have two on display in the showroom showcasing different materials, integrated handles, worktops and dynamic finishes. Each kitchen can be individualised by the selection shapes, columns, materials and finishes which clients choose.”

Unico Italiano’s Interior architect, Julia Cruz, is the first point of call for obligation free consultations.

“Julia has an architectural degree and majored in interior design, so she is fully conversant in CAD and guides clients through each step of the process. She uses the Italian factory software to create 3D models for clients,” he says. “For very large projects we can do fully rendered designs placing the kitchen within the architectural drawings to show it in its entirety.”

“Kiwis love to enjoy their lives and want to have fun and life balance that is reflected in their homes.”

“The kitchens themselves are pre-assembled in Italy so are not flat packed and arrive ready to be dry fitted. People put a lot of trust in us to deliver the very best with plenty of fail safes, checks and balances in place.”

James says the kitchen is the heart of the home and the main issue most people are faced with is whether to start with the floor as a base colour or the kitchen.

“More often than not people actually want to choose their floor and then the kickboard acts as the delineator between the flooring and the rest of the look. Because we specialise in wooden floors we can assist with this kind of details and ensure the whole interior flow through the house works.”

“Kiwis love to enjoy their lives and want to have fun and life balance that is reflected in their homes. What you’re getting with these kitchens is something with love from Italy – which is a very exciting option for those who only want the very best.”



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Cam Reed & Bas Smith

Flying the Property Flag

By Jane Brooke

Cam Reed and Bas Smith have been flying the property market flag at the helm of Ray White Queenstown for the past ten years, developing complementary skillsets which reinforce the success of the business.

Both moved to Queenstown in the early 1990s after graduating from university and say they fell hard for the town, the people and the mountains.

"Everyone knew everyone back then, it was a magic time," says Bas.

While Bas and Cam move in different circles, which ensures they have their finger on the pulse of business opportunities and contacts across the board, family and community are the basis of the strong ties they have to the resort town.

"This place gets in your blood. We both made the conscious decision to make Queenstown our home and make a life for ourselves and our families," says Cam. "Our children have been born and raised here and we have special pride in that."

"The Ray White story is one of a budding entrepreneur who set up a real estate company that's grown to become the largest real estate brand in the Southern Hemisphere, with the third and fourth generations working in the business today," says Bas.

"Here in Queenstown our 'business family' has grown from just the two of us to a 15-strong team that includes some of the best agents in the market. We've always prided ourselves on operating with respect and honesty at the heart of everything we do, whether it's selling a cabin in the campground, a commercial building, lifestyle blocks or project marketing a major development."

Cam says the Ray White brand is in growth mode, with over 1,000 offices in Australia and 160-plus in New Zealand.

"The company has offices in Queenstown, Arrowtown and Wanaka and nationally we sell one in five of all residential properties in the country."

"Recent changes to legislation mean Australian, New Zealand and Singaporean citizens are exempt with regards to changes to overseas investment rules," he says, "so it's our huge advantage that we have access to the largest group of potential investors in that market."



From left: Martin King Queenstown mayor, Karen Boulton, Cam Reed and Mike Hughes on Queenstown's new 'Rainbow Crossing'

Partnering Pride Pledge


Queenstown is a small town with a big heart which has inspired the Ray White office to become Foundation Partner for the new Queenstown Pride Pledge - an initiative aiming to raise awareness of, and visibility around Queenstown's "inclusive heart" for all LGBTTO+ (rainbow) people.

It was launched after the organisers of the resort's annual Winter Pride Festival recognised the difficulty for rainbow people to see any visible signs that they were welcome and included on a year-round basis, despite strong business and community support for the festival.

Ray White Queenstown sees its relationship with the Queenstown Pride Pledge and Winter Pride owners Martin King and Mike Hughes as a natural extension of its strong family values.

"We're proud to wholeheartedly embrace the pledge and fly the flag that represents safety, visibility and inclusion for all," says principal Cam Reed. "It's important not only in our community, but in recognising the diversity of the tens of thousands of visitors who come here each year."

Allied Press

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Blood, Sweat & Glory

By Margo Berryman

One of New Zealand's most challenging multisport endurance events returns to Wanaka in January 2019 with an exceptional line up of athletes vying for top honours.

Red Bull Defiance, designed by world champion Kiwi multisporter and Ironman Braden Currie, is a gutsy two-day adventure race that sees teams competing at the highest level of the sport.

"There isn't anything else quite like this on the multisport calendar which makes the event enormously popular. The combination of kayaking, mountain biking and trail running over two days through Wanaka's mountains and high-country stations is compelling," says Red Bull Defiance race director Bex Law.

With only 85 team spots available each year, the event sells out prior to its January 19 start and last year attracted competitors from all over the world including Australia, UK, USA and Europe.

"The teams of two get to race across this incredible course that Braden has designed which is based on some of the areas in Wanaka that he loves to train on himself," says Bex. "His success has inspired a lot of local athletes to get together and compete alongside internationals who just want to race in this part of the world."

With Red Bull as the media partner, the event creates significant profile for Wanaka and is a showcase of outstanding locations.

Edgewater Wanaka is the race hub with pre and post race activities being hosted in the grounds of the lakeside hotel.

"Edgewater is a really popular spot perfectly located right on the lakefront just off the Millennium Track," says Bex. "Athletes and spectators will be able to chill out, soak up the atmosphere and enjoy the weekend together."

Red Bull Defiance X4

New Zealand's toughest multisport weekend event, Red Bull Defiance in Wanaka, has stepped up a notch with the launch of a new team event called Red Bull Defiance X4.

"We have opened up the event to teams of four people as a relay style option so they can share the load of what is a mega multisport weekend," says Bex. Each Red Bull Defiance X4 team will have two members racing at any one time while the other two members support the team.

"The twist is that the X4 teams are free to choose which two people will complete each stage of the event depending on their individual skill set or sporting background," says Bex.

Key highlights will be X4 teams completing a mystery four person challenge somewhere on the course and paddling inflatable canoes down the Clutha River.

"We see this as the perfect introduction to Red Bull Defiance with the event open to mixed and all male or female teams."

Single Stage Events

The top dogs of cross country mountain biking and mountain running will join Red Bull Defiance for two single stage events as part of the weekend of multisport.

"The Minaret Burn MTB and the Skyline Traverse are a great way to experience individual stages of the course," says race director Bex Law. "The 62km mountain bike ride suits both recreational and competitive riders taking them from Minaret Station to Edgewater Resort on an exclusive trail."

"The 28km Skyline Traverse is an opportunity to run across Wanaka's spectacular skyline from the Cardrona Valley across the ridgeline of both Mt Alpha and Mt Roy. It's technical in places and quite breathtaking. Entries to both these events remain open until January."

www.redbulldefiance.nz



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Wine Talk

The Secret's Out in Alexandra

By Wine Writer and Producer Alan Brady

The wineries in the Alexandra basin an hour's drive south-east of Queenstown, tend to fly under the radar, overshadowed to some extent by the larger, more glamorous producers on the tourist trail between Queenstown, Cromwell and Wanaka.

Yet, this small, distinctive sub region can legitimately claim to be the cradle of the wine industry in Central Otago, its roots going back to the 1860s when a couple of Frenchmen planted vines and made wine near the little village of Clyde.

Gold miners Jean Desire Feraud and James Joseph Bladier stayed in the region for just over 20 years, but they made their mark. Feraud built a little stone winery, still there today, which he named Monte Christo and his vision and determination have won the admiration of today's winemakers who celebrate their own successes at the annual Feraud Dinner.

Without the French influence however, commercial grape growing disappeared from a district being settled by Anglo Saxon sheep farmers and fruit growers. Some of the latter experimented with vines in the 1960s and 1970s but the cultural climate in New Zealand was not supportive and access to suitable varieties was difficult. Advice from experts in the North Island at the time suggested Central Otago was too far south and the climate too cold

to successfully ripen grapes.

Nearly 100 years after Feraud and Bladier left town and with the wine industry now well established in Marlborough and Canterbury, a new bunch of romantics were quietly experimenting with grapes in Central Otago. Not surprisingly perhaps, given its history, the Alexandra Basin was again leading the way with the late Bill Grant and his wife Gill of William Hill vineyard and Sue Edwards and Verdon Burgess from Black Ridge among the modern pioneers to produce wine in 1988.

Today 25 producers have combined to form Alexandra Basin Winegrowers to promote their sub region. Each year they hold a New Release event in Clyde with tastings in the elegant gardens at Oliver's Lodge followed by a degustation dinner that evening at Oliver's Restaurant. To my mind it's one of the best small wine events in the country, planned this year for October 21, because of its lack of commercial gloss and the pride and enthusiasm of the participants as they share their own wines.

Most of the Alexandra wineries are small and owner operated and that is a big part of their charm, although in an industry where economies of scale are critical for financial success, "small" can be a disadvantage. Many are labels not widely known, however there are some such as Grasshopper Rock, Two Paddocks and Judge Rock which regularly receive top reviews nationally and internationally. Alexandra is one of the warmest regions in Central Otago with cool nights and light alluvial soils which produce wines that are distinctively different. Expect Pinot Noirs that are lighter in colour and body but gloriously elegant, often with a steely backbone. Whites include Pinot Gris, Riesling, Chardonnay and Gewurztraminer.

Of the 25 listed wineries (alexandrabasinwines.co.nz) 11 have cellar doors, eight have tastings by appointment and six do not offer tastings. The web site has an excellent map and the area is compact and accessible. Well worth visiting to discover Alexandra's special secret.



Monte Christo winery



The Boatshed



Provisions



Jane and Hal Shaw



Heritage Havens

By Margo Berryman

Before taking on the café ventures the couple operated a ski lodge in Australia and developed hospitality for tourist operator Real Journeys in Milford Sound.

"I am not a trained chef but have always been a real foodie and involved with food," says Jane. "It's about people – I love people and looking after them."

Jane worked on one of TVNZ's earliest cooking shows with renowned chef Julie Biuso and instinctively wanted to start her own business. In 2003, while working for Destination Queenstown, she bumped into a friend and the idea for Provisions was borne.

"There were all these amazing wineries in Central Otago but no one doing 'value added' with local fruit. We took a lease in Old Cromwell town and started our own little artisan business producing bespoke preserves under the Provisions label."

"We had the best time setting up and making innovative products that eventually led to starting the Cromwell Farmers Market as well. There was fun along the way like appearing on chef Al Brown's *Hunger for the Wild* television show and the brand became very popular."

During this time Jane set up Provisions of Arrowtown after discovering a charming historic cottage and garden available for rent.

"There were hardly any cafés in the town and I like old buildings so that was a done deal," she says. "Cafés are wonderful spaces to interact with people and it was a lovely change from the preserves production line."

"Later I found another historic building at the Frankton Marina which was an original boat shed and was able to create The Boat Shed café & bistro in the premises."

Arrowtown's Provisions café and The Boatshed café and bistro at the Frankton Marina reflect the enthusiasm owners Jane and Hal Shaw have for both heritage buildings and food.

Both cafés follow a philosophy of fresh, contemporary and healthy food with plenty of vegan, vegetarian and gluten free dishes, delicious baking and treats.

"We make everything from scratch using local and seasonal produce and don't buy things in," says Jane. "That includes our breads, bagels, all the sauces and cakes - our food has a lot of integrity."

Fresh baking is a real drawcard and Jane's "obscenely good" sticky buns have developed a cult following.

"Not a day goes by that we don't get people asking for the sticky buns or telling us they have heard about them and want to buy some. It was Australian MasterChef judge Matt Preston who coined the phrase "obscenely good" after he ate one here at Provisions and the name has stuck," says Jane.

Each of the Shaw's cafés has its own unique setting – Provisions in its idyllic Arrowtown cottage garden and The Boatshed on a superb waterfront site at Frankton Marina.

Both cafés specialise in only New Zealand made drinks, wine and beer and Allpress coffee.

"Allpress coffee is roasted in Dunedin, they are the best people to work with and the coffee is beautiful."

Jane and her team are passionate about the food they produce and enjoy seeing their customers happy.

"I am so lucky with my kitchen and café team who do a wonderful job. My head chef Rebecca O'Malley and café manager Barbara Griffin at Provisions are an integral part of the business having been here since day one. We have a younger demographic at The Boatshed with head chef Jess Ross and café manager, Natalie Fearon. Together both cafés cater to a wide cross section of people and families with a seasonal take on contemporary food."

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Lakefront Dining at its Best

By Tom Kalliber

A popular Queenstown lakefront restaurant is celebrating the arrival of spring with a new menu bursting with fresh New Zealand flavours.

Finz Seafood and Grill on Steamer Wharf has been serving classic bistro-style cuisine to locals and visitors for more than 13 years.

With uninterrupted views across Lake Wakatipu towards the Remarkables Mountain range the restaurant is a great place to enjoy the longer evenings and watch the *TSS Earnslaw* cruise by.

Restaurant manager Kirk Webster says Finz offers a classic Queenstown combination of casual dining and friendly service.

"We're all about presenting the best food and wine, sourced as much as possible from New Zealand, in a relaxed atmosphere. We encourage our staff to engage with customers, sharing stories of where they're from and what they like to eat so we can help make the best choices from our menu for them."



Signature dishes include sesame rolled tuna loin, seared rare with carrot and zucchini noodles, bok choy and soy chilli dressing, and lamb rack in a herb panko crumb with mint jelly and smashed peas.

"I always recommend our seafood platter to share. It's an opportunity to try the best seafood on our menu – it's a true taste of New Zealand including Marlborough mussels, tuna tartare, battered Southland blue cod and Bluff oysters, when they are in season," says Kirk.

"When it's available we offer West Coast crayfish, but naturally it's weather dependent and sometimes it's good not to know exactly what specials we'll have from day to day – then our chefs can make decisions based on what's fresh."

The extensive wine selection is almost exclusively sourced from New Zealand while tap lager comes from Queenstown craft brewer Altitude.



"Mondillo Pinot Noir from Bendigo matches perfectly with the Cardrona lamb rack while a glass of Amisfield Sauvignon Blanc with our tuna loin is a great combination and refreshingly good value," he says.

Finz also offers an expanded take away menu to suit those looking to find their own spot by the lake or dine back in their hotel rooms.

"Our classic take away blue cod and chips is nearly half its normal price from 5.00pm until 7.00pm making it a great option for families and day trippers."

Bookings are recommended year-round, especially over the summer months when the restaurant's lakefront location draws big crowds to enjoy the exceptional setting.

Celebrating Summer in Style

By Bethany Rogers

Three Queenstown venues renowned for their brilliant hospitality, excellent food, drink and great vibes are the pick for office parties, Christmas functions or summer celebrations.

THE BUNKER

The Bunker's intimate 30-seat restaurant has become synonymous with rustic fine dining with a distinct New Zealand twist under the guidance of co-owner and head chef Ben Norfolk.

The restaurant, private room, and the cocktail bar upstairs in the premises are available for private hire throughout the party season.

On Christmas Day and New Year's Eve, there'll be an early sitting from 5:30pm until 8.00 pm then a second sitting from 8.00pm until closing with a special degustation menu and champagne on arrival. On New Year's Eve the party will continue in the cocktail bar until 4.00am.

"We're always fully booked in advance for both evenings, so I recommend making a reservation early," says Ben.

The cocktail bar has capacity of up to 100 people and with a roaring fireplace, an intimate atmosphere and expert bar staff, it's a popular choice for end-of-year celebrations.

"It's ideal for office parties," says Ben, "and we're happy to cater for different tastes. We offer both canape-style functions and more formal dining options – we can tailor the evening to what people want."

ATTIQA BAR & MED KITCHEN

Attiqua is a recent addition to the Queenstown nightlife scene that complements the Sundeck rooftop bar above, with a cosy atmosphere, excellent live music and a great range of Mediterranean-inspired nibbles. From tapas to antipasto platters, the bar has earned a reputation as the place to meet with friends and hang out late into the evening.

Co-owner and manager Stefano De Santis is expecting a busy holiday season – "we're always busy so it's best to make a reservation now."

"We have live music Wednesday to Sunday from the best musicians in the region. We can rope off an area for private functions with a selection of our

tapas and platters – and we have really good deals for group reservations both here and upstairs."

The venue is open on New Year's Eve with live music from 10.00pm until 2.00am. Tickets available at Attiqua.

THE SUNDECK

The Sundeck located above Attiqua is a rooftop venue also managed by Stefano De Santis and his team. Located at the lake end of The Mall, both venues have views of the lake and are an excellent vantage point for the annual fireworks display on New Year's Eve.

"Both The Sundeck and Attiqua are beautiful venues with live music downstairs and great DJs upstairs from Wednesday to Sunday," says Stefano.

"We've got a special deal with Mumm champagne magnums and good food from the Attiqua kitchen. On New Year's Eve, The Sun Deck will feature popular Italian DJ, Rudy Burningman – it's definitely the place to be."

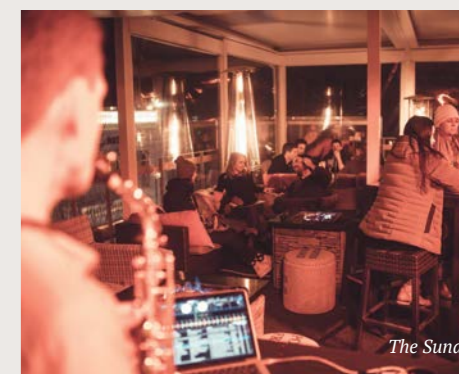
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Attiqua



The Bunker



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Living the Luxury Lifestyle

By Jenny McLeod



The need for a lifestyle retirement village in Queenstown was identified a decade ago by developer Fraser Sanderson whose company, the Sanderson Group, has built retirement facilities in New Zealand for almost 30 years.

However, it was not until recently that the company was able to pinpoint a site which met their criteria – namely flat, sunny and close to community facilities.

The Queenstown Country Club is currently being constructed on the Ladies Mile with several homes already occupied. Once the village is complete it is anticipated there will be 237 homes, between

70-100 apartments, some serviced, and a 60-80 bed hospital, rest home and dementia care facility.

Sales manager Warren White says there has been strong demand from people wanting the opportunity to live in a luxury five-star lifestyle village and there are around \$50 million worth of applications in the pipeline.

“There has been a gap in the Queenstown market for luxury retirement and care facilities and the village has a lot of appeal because people can move in here at a younger age. Queenstown people have been waiting for a development like this and we’re saying come in while you’re still young enough to enjoy the lifestyle. In saying that, the village is designed just as much for older

people where they can come and live safely and independently but still feel part of a community.”

The 48-hectare property, backdropped by the Remarkables Mountain range, has all day sun and 360-degree alpine views. It is close to biking trails and other recreational amenities and shopping centres in the Wakatipu.

“The architects for the project are the well-known firm of Warren and Mahoney of Dunedin and there’s around 20 different outstanding designs to choose from in a price range from \$700,000 to \$2 million,” he says. “The beautifully designed eco-friendly homes maximise sun and natural light and use superior specifications throughout, including a Rolls Royce heating system.”

Plans for a centrally located clubhouse are being finalised, which is exclusively for residents and includes a swimming pool, gym and spa as well as a library and a movie theatre.

“Work on the complex, near the village green, is expected to start later this year and The Clubhouse will be a focal point for residents to get together and play billiards, indoor bowls, majong or bridge or simply read a book in a quiet space.”

A proposed rest home, hospital and dementia facilities are on the drawing board to commence in July 2019 while construction of a planned commercial precinct begins in January next year.

“It will be a New Zealand first. No other lifestyle or retirement village has a commercial centre like this which will cater for a café and deli and boutique shops,” says Warren. “A medical centre and pharmacy are proposed as well as a childcare centre. People living outside the village will be encouraged to use the commercial area, again helping to create a dynamic integrated community for the Queenstown Country Club.”

“People living outside the village will be able to use the commercial area which will help create a dynamic integrated community.”



Exciting Opportunity

Karen Morris is one of Queenstown Country Club’s first and youngest residents and is excited about the opportunity to live in the five-star lifestyle village.

“Sometimes I have to pinch myself. Not only am I living in a beautifully designed quality home, but I have complete security and a sense of freedom with village staff taking care of all the maintenance in and around my home.”

She says the village itself is very high spec and proposed facilities such as the clubhouse will provide an important focal point for residents.

“I am looking forward to seeing the completion of the village and love the fact that the commercial centre will encourage families and children to visit and mix with the residents.”

Karen says the Sanderson Group has an excellent reputation for quality lifestyle retirement villages.

“The fact that they are the developer and the operator means they are committed to providing the best possible outcomes for residents.”

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A Remarkable Market

By Penny Simpson

Labour weekend (October 20) signals the opening of the Remarkables Market spring and summer season – a showcase of crafts, gifts, regional food and wine.

Located at the Red Barn in Remarkables Park this popular Saturday market is a key attraction for visitors and locals with over 60 stallholders present each weekend.



CANDLE COLLABORATION

Gabrielle Sproul's beautiful range of soy wax candles, created by her Remarkable Candle Co, reflect her desire to connect and enjoy the spirit of collaboration

"We make the candles in our garage studio and the whole process has been a community effort – every step from blending scents, sourcing recycled packaging materials to designing the brand. I am blessed with three awesome children and a wonderful partner and wanted to create something that was flexible around

my role in the family. This aligns with my values and gives something back rather than just paying the bills."

Nature is at the heart of the company with each candle representing an aspect of local landscapes.

"We currently have six unique candles including Lindis Lupin, Arrowtown Snow Berry, Goldrush, Thyme & Honey, Bloom and Central Otago Stone Fruit. The stone fruit candle acknowledges the produce, people and history behind it and we recently developed a custom-made candle for Queenstown's Matakauri Lodge which was a fun and inspiring process."

The entire Remarkable Candle Co range is sold at the Remarkables Market, often with special deals and gift packs available.

"I love them all and choosing a favourite depends on what mood I am in," says Gabrielle. "Right now, we're excited about releasing our Pinot Noir candle for summer and have been loving the Bloom candle for its beautiful romantic floral vibe."



Gatto Fuentes

FISH FOCUS

Harbour Fish made its debut at the Remarkables Market last year and will again have a strong presence as a seafood supplier during the 2018 market season.

The business is a family owned and operated fishing company based out of Dunedin. Their Frankton wholesale and retail branch opened in McBride Street four years ago and has a twice-daily delivery of fresh, local fish available.

"We're focused on delivering the highest quality fish to our customers on a daily basis and we are fortunate to control the supply chain of our product – from catch, to processing and on to wholesale and retail sale," says marketing manager Rachel Cooper.

This year Harbour Fish will again work with local chef Gatto Fuentes from Art & Cooking to provide market visitors with special seafood dishes.

"Our team are super excited to be back at the market for a full second season. We love what Remarkables Market offers our local community and visitors to Queenstown," says Rachel. "Gatto is back with his seafood paella, prepared on his newly arrived giant paella pans. There'll also be a selection of fresh product, live oysters and Gatto's famous ceviche."



Sue & Carl Thompson

TALKING TOSQ

Sue and Carl Thompson and their sons Quinn and Oscar produced their first Tosq Pinot Noir in 2009, after developing a bare block on the Wanaka-Cromwell road in the late 1990s. The Remarkables Market gives them the opportunity to introduce their wines to people from all over the world.

Estate grown TOSQ wines are organically certified which Sue says has been an important step.

"Our key principle is to respect and treat the soil as a living organism, to enable it to grow the vines and allow the natural interaction of soil, plant and environment. We support the system with large scale composting, seaweed, fish and compost teas and we aim for balance. After all healthy soil leads to healthy plants."

She says their wines are on the dry end of the wine spectrum and all made with specific food matches in mind.

"Our Pinot Noirs are distinctive and individual reflecting both season and site. They are structured wines with firm fine tannins, fine



acid lines, freshness and vitality. The Rosé represents summer red berry fruits, mint and watermelon - great with salamis and antipasto. Our Pinot Gris is aromatic and well suited to Asian cuisine and the Flora 'Entwined' is complex and natural with mandarin, pink grapefruit and subtle spice."

"Our Flora 'Entwined' is the most unique and developing a following by the adventurous but the Pinot Noir is the flagship with an ability to develop and age gracefully," says Sue. "I personally love Rosé for the new season – it captures the scents of summer."

Flat Out Beautiful

Air New Zealand Queenstown International Marathon Raises the Bar

By Jane Brooke

2018 Air New Zealand Queenstown International Marathon

November 17 2018
Fifth edition of the event, featuring:

Kids Race (2.2km from Queenstown Gardens to the finish line Rec Ground)

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A predicted 10,000 people will compete in the Air New Zealand Queenstown International Marathon in November marking the fifth consecutive year for the increasingly popular event.

Race director Nicole Fairweather says the event, scheduled for November 17, has grown significantly since its debut in 2014 both in numbers, with participation increasing by 67% to 2017, and in quality with an underlying focus on innovation.

"One of the greatest rewards in organising the event is knowing how many out of towners are enjoying the experience and the stunning location. Queenstown is such an attractive place for visitors to come to and take on an event like the Air New Zealand Marathon, reflected in an incredible 90% of our entrants coming from outside the local region. In fact, this year we expect that close to 2,000 will be international visitors."

Nicole says people do not come to the event just to compete and they rarely come alone.

"They bring family, friends and workmates with them and enjoy all the region has to offer around taking part in the race – that creates a wonderful buzz and of course delivers a considerable economic benefit to the region and, in particular, the hospitality industry."

Australia is the biggest international market for the event, with 1,000 or more signing up for 2018 while big numbers will travel from the United States (124), China (73), Singapore (66), Hong Kong (50) and United Kingdom (41), with those numbers set to increase in the weeks leading up to race day.

In response to the expected demand naming sponsor Air New Zealand has allocated an extra 3000 seats on flights to Queenstown to coincide with the marathon.

Nicole says since its inception the organisation team continues to look for ways to improve the event and experience for athletes.

"With this year being our five-year anniversary, it is a good time to reflect on the changes that have been made during that time, all with the experience of the athlete or their supporters in mind. We have introduced an event app, with course timing points allowing friends and family to keep tabs on those out on course, and we have ramped up the entertainment on course big time."

"But often it is the simplest of things that can leave a lasting impression, such as mailing out race bibs ahead of the race to ease congestion at registration and installing inspirational signage throughout the course," Nicole says. "And our finish line party of course, that has evolved to include the best of regional wine and food and allows athletes to celebrate their achievement and soak up the wonderful atmosphere of a marathon finishing line."



Australian Running Mums Eye Queenstown

Five years ago, Australian Nicole Bunyon founded Running Mums Australia (RMA) which now has an online community of well over 30,000 women and is still growing.

Last year Nicole led a team to Queenstown and is set to return in 2018 with even more followers keen to compete in the Air New Zealand Queenstown International Marathon and enjoy the resort lifestyle.

She says an event such as the Queenstown marathon fits the bill perfectly for RMA.

"We network in our towns, states and across all running events across Australia. You can basically go anywhere, and you will in fact meet another RMA at that race, or always have someone to run with if you are holidaying away from home."

"Throw travel into the mix and a destination race like Queenstown and you really get the best of both worlds. A lot of RMA members will bring family and make a holiday of it, and get to race at the same time, so it really is a win-win situation for all. Some will come alone and knowing that other friendly faces of fellow RMA will be there makes it that much easier to sign up to run."



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Sarah McBride and Sarena Glass are proud to bring to market one of Queenstown's stand out properties.

At the forefront of residential design, this property combines ultra-comfort and local alpine architecture with high-tech sustainability concepts. Team Green Architects set out to deliver a home where residents enjoyed total comfort and beauty, as well as reduced power bills and a smaller carbon footprint. The split level home comprises three timber-clad pavilions set around a central courtyard and its four bedrooms, three bathrooms and various living spaces, media room and office are spread over 368 sq m, set on just over three acres of land. The house was recognised as New Zealand's most air tight home due to triple glazing, increased insulation and complex moisture management systems.

This striking Domain Road home is as beautiful as it is energy efficient.

The beauty of the design is evident in the clean lines and contemporary aesthetic that creates the perfect canvas to display artworks and furnishings. References to the structure's alpine setting can be seen in the exposed trusses, stacked stone and landscaping, meaning it blends sympathetically into the environment. Stunning views of rural Queenstown, Coronet Peak and the Remarkables mountain range are taken in from around the home. To view, contact Sarah and Sarena from New Zealand Sotheby's International Realty .

66 Domain Road, Speargrass Flat
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Sarena Glass +64 27 589 6133
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IT'S COOL TO BE AN IKON

Embracing new trends is a significant focus for the team at Ikon each season centring round high fashion collections from New Zealand, Australia and Europe.

By Margo Berryman

The established boutique store in Arrowtown's Buckingham Street is a local fashion leader.

"We are lucky enough to have some of the best brands supplying the store and we love working with them all," says general manager Caroline Walak. "We like to choose clothes that are really current and across all price points. Our local customer base is very loyal, and we attract a lot of visitors particularly Australians, who really love discovering new fashion to take home."

"Our key ranges include Diesel, Scotch & Soda, Coop by Trelise Cooper, Amuse Society, C&M, One Teaspoon, Barney Cools, The Fifth Label and Federation. For spring and summer we also mix in some casual beach gear from brands like Tiger Lily and Seafolly."

There is a broad selection of denim for men and women.

"Our denim is pretty incredible with jeans by Ksubi, LTB, Diesel, Dr Denim and Scotch & Soda. Styles include the classic Ksubi black spray ons through to Diesel joggers which are super popular now, being a lighter weight denim," says Caroline.

The store has one of the largest ranges of Dr Martens boots and shoes and represents New Zealand's most successful shoe designer Kathryn Wilson, stocking her brand Miss Wilson.

"We have just added Italian Superga fashion trainers, flatforms and slides to the collection this season. It's footwear that suits smart casual dressing when you don't want to wear a heel."

Eyewear by Quay, bags by MOOI, Silk & Steel jewellery and Brixton Hats complete the Ikon look.



PARTY PARTY

Party pastel shirts and matching shorts by **Barney Cools** are big news for spring and summer. Think the old school 'Hawaiian' shirt revisited for an attention grabbing look.

Spring Denim

Get the IKON look with amazing denim styles in lighter colours including the new relaxed, raw cropped hemline jeans by **Ksubi**.



Superga

From subtly smart low tops to elevated platform sneakers, iconic **Superga** footwear has arrived at IKON in time for spring & summer.



C&M

C&M has unveiled a new logo that sits smaller and higher on the front of tees and long-sleeved tops. Subtle but very cool.



Miss Wilson

The striking spring collection of footwear by **Miss Wilson** at IKON features a sweet selection of summer slides in matte and metallic leathers with gold detailing.



IKON

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E: info@ikonnz.com

WWW.IKONNZ.COM

Mark Your Diary

Lake Hayes A&P Show

The popular Lake Hayes Show returns on **Saturday January 12 2019** for its 104th anniversary. Competition will be intense amongst locals participating in the home industries section that includes awards for baking, vegetables, home brewed beer and wine, floral art and preserves.

Arrowtown Post Office Market Day

A special market day at the Library Green on **Wednesday December 27 2018** to raise funds to help with the maintenance of the 102-year-old Arrowtown Post Office building.



Museum Happenings

November 11 2018

The Lakes District Museum is assisting the Arrowtown RSA in planning a community picnic to commemorate 100 years since Armistice Day which marked the end of World War One. The event will include local entertainment from the Arrowtown Primary School Kapa Haka, Peter Doyle's Queenstown Jazz Orchestra and the Crown Rangers.

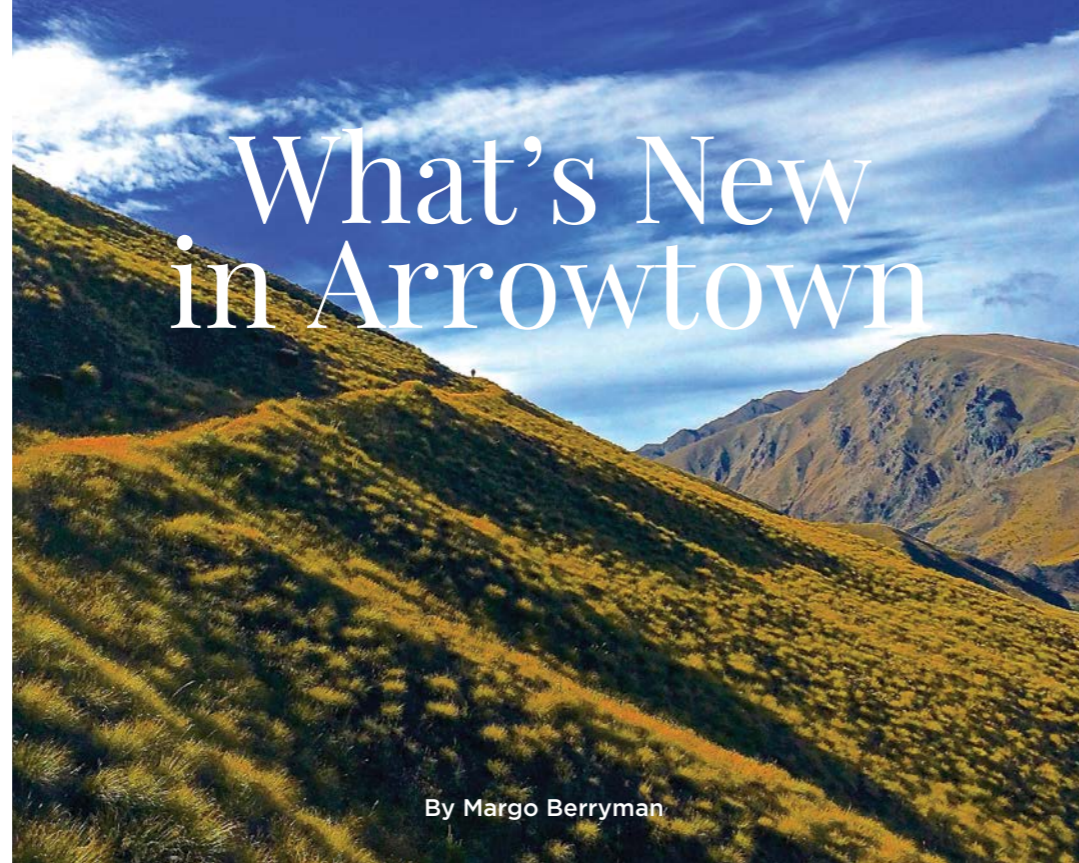
November 23 2018 - February 3 2019

Kate and Luigi Agnelli will be artists in residence at the Lakes District Museum during summer, exhibiting their works and creating new ones. The couple live in Arezzo in Tuscany and describe their work as "two hands, two minds, two souls, united on one piece of paper".

For more information on these events: www.museumqueenstown.com



WWW.ARROWTOWN.COM



What's New in Arrowtown

By Margo Berryman

The Longest Lunch

Arrowtown's Long Lunch will provide another exceptional day out on December 7 and it is likely to be the biggest celebration yet.

Arrowtown's Buckingham Street will host the event with tables, umbrellas, music and live entertainment creating a stylish festival setting.

Based on its renowned Noosa counterpart, the event is now under the guidance of the Arrowtown Promotion and Business Association (APBA) with the addition of a new charity element.

"The APBA is delighted to be steering the direction of the event," says secretary Sue Patterson. "We have some incredible works by local artists such as Graham Brinsley that will go under the hammer with proceeds going to the Arrowtown Predator Control programme."

An impressive line-up of over 14 local restaurants will offer exclusive lunch menus to be matched with distinctive local wines from Chard Farm and locally crafted beers created by Cargo Brewery.

"Last year we had over 600 diners and it's always a sell out," says Sue. "The lunch is an exciting showcase of the local culinary scene reflecting a variety of cultures and artisanal offerings. It's a gorgeous, flavourful experience that everyone thoroughly enjoys."

Bookings for the Arrowtown Long Lunch www.arrowtownlonglunch.co.nz



Market Fresh Produce

The Arrowtown Farmers Market returns for its second year launching at Labour Weekend (Sunday October 21) at the Arrowtown Library Green.

"The market established itself really quickly last year and was well received," says Farmers Market chairman Nigel Douglas.

Focusing largely on local organic and artisan produce, the market is held each Sunday and is a not-for-profit community led organisation.

"I think people appreciate the opportunity to wander the stalls, grab a coffee and purchase regionally made foods and products. There is plenty of car parking nearby and wide open spaces for people to gather together," says Nigel.

"It creates a unique connection between the producers and the local community with visitors and locals stocking up on fruit, vegetables, flowers, plants and delectable bakery, deli products and drinks."



SPRING TRANSITION AT GOALS

By Penny Simpson

Arrowtown luxury lifestyle store, Goals, has influenced the way many of its customers think about sports clothing and weekend wear with its modern approach to high end activewear.

"Spring is a time when we start thinking about shedding winters layers and getting summer ready so it's a busy time in the store with new styles arriving all the time," says Goals co-founder Caroline Walak.

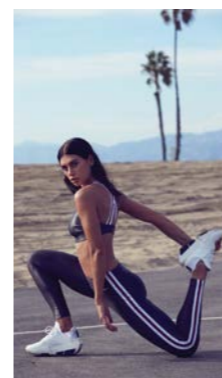
"Virtually everyone we know is getting back into some outdoor activities or charging up their gym and yoga routines for the new season so it's the perfect time to freshen up your wardrobe with some new gear as well."

Putting a fresh spin on athleisure and streetwear, Goals boasts one of the largest ranges of boutique brands in the Southern Lakes region.

"We are receiving new drops from all our major activewear and streetwear brands every one or two weeks and that will continue right throughout the season," she says. "It keeps it fresh and exciting and means our customers can always find that perfect little something to add to their look for spring."

OLD SKOOL

The Champion range of hoodies, sweat pants, t-shirts and tanks are legendary. Goals has selected a range of the brand's limited edition and classic men's and women's sweatshirts and tees with an athletic fit.



SHOE VERSATILITY

To complete the luxury lifestyle look Goals has an extensive collection of street and sports shoes from leading brands.

"Whether you plan to hit the gym, lake or street, you can always count on our #GOALSGIRLS to help you find the perfect shoe to suit your active lifestyle" says Caroline. "We have the coolest slides from Adidas, Lacoste, Superdry and Vans as well as the latest New Balance range which easily takes you from the street to the gym."



TOP SPRING TRENDS

Embracing this season's new activewear style is a pick and mix of colour, texture and print at Goals.

KORAL

Textures and natural colours are strong as the leading activewear range is inspired by nature. Subtle pastels, detailed trims and colour blocking features on leggings, crops, shorts and tanks.

LORNA JANE

High performance tights, sports bras and workout tees are redefined for the new season by Australia's number one activewear brand. Bohemian stripes, fun prints and four-way stretch fabrics make this gear perfect for the gym or your yoga retreat.

L'URV

Gym, yoga and Pilates gear in pretty tones including all white, beige, soft pink and navy plus some sunny floral prints. Think sports bralettes with pintuck features and flat seamed, high waisted leggings to keep your body lean and ready to go.

NIMBLE

Whether you're into running, walking or stretching, the new season Nimble range is feminine and fresh. The muscle tank will cool you down on a run while the Moto Leggings with power mesh panels are some of the most popular at Goals for their comfort and fit.



LATEST ARRIVALS

The ultimate sports lifestyle brand has just arrived at Goals.

Designed in Australia, First Base is a perfect mash up of sportswear meets streetwear.

Company founder Alison Cotton has taken a simplistic, no fuss approach to her clothing range that Caroline says is totally on trend.

"Compression leggings, crops, combat hoodies, sweater and printed tanks with all the tees and tanks made from 100% certified organic cotton. There are some cool base tones of grey, black, white and green."



GOALS



NIMBLE

 new balance

KORAL

 Superdry.

000 LORNA JANE

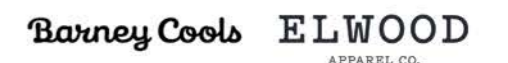
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Handcrafted Specialty Knives

Lee-Roy Mullings' high-quality workmanship is evident in the handcrafted jade handled knives he produces in collaboration with Svord, one of New Zealand's leading knife brands.

"The demand for these knives as gifts or for personal use is astonishing and has grown dramatically since we started working with the Svord company," says store manager Lisa Marshall. "It's a specialist range of New Zealand made knives that has developed a world-wide reputation for functional design, beauty and strength."

She says Svord knives are popular with hunters, professional chefs and investors and exclusively available at the Arrowtown Jade & Opal Factory.

"Svord send us the blank blades and Lee-Roy individually cuts, grinds and crafts each jade handle by hand. It's a slow process but machines can't produce the finish that the hand can, when the carver knows what he is doing," says Lisa.

"The knives come in different shapes and crafting the handles is quite slow, fiddly and delicate work to ensure the finish is immaculate. Once the handles are complete we then send the knives back to Auckland to be expertly sharpened before they are ready to be sold instore."



Brad Brossman

Jade Factory has Rich History

By Margo Berryman

Authentic pieces from the sparkling collection of New Zealand jade at Arrowtown's Jade & Opal Factory can be found in homes all around the world.

The business, locally owned by the Mullings family, has a rich history in hand carving nephrite jade, better known as pounamu or greenstone, into magnificent large-scale sculptural art works, a range of beautiful traditional jewellery and customised Svord knife handles.

"The selection we have on display is predominantly hand carved by our master carver, Lee-Roy Mullings," says manager Lisa Marshall. "What makes these pieces so distinctive and sought after is that they are made right here in Arrowtown in our carving studio. We pride ourselves on perfecting the stone's final polish and finish – something that requires high quality skills from the carver."

The Jade & Opal Factory was established by Gary Mullings in the 1990s and his son Lee-Roy trained under renowned Queenstown master carver Rob Lynes.

The family business has always been based around hand crafting raw stone into original and beautiful pieces.

"Quite often the stone itself dictates the final shape that is carved by its size, colour and any natural fractures," says Lisa. "Typically, a large stone is first cut by Lee-Roy into a large sculptural piece and then he recuts what is left into pendants, bracelets and jewellery items. Nothing is left to waste and if there are left-over stones, they can be tumbled and polished into little specimen pieces for people to buy."

Located in one of Arrowtown's oldest, heritage buildings in the heart of Buckingham Street the store offers the only jade carving workroom open to the public in the region.

"We are lucky to have one of the few female carvers, Emily Cannan from Dunedin, assisting Lee-Roy. She loves working with stone and produces some of our disc pendants," says Lisa. "It's a really good way to learn the intricacies of polishing and getting a feel for the stone."

There is an intriguing array of traditional jade jewellery sold instore such as Toki, Koru, Fishhook, Pi Circles and Twist pendants. Lisa says they make ideal gifts for visitors to take home or as a present for someone travelling overseas.

"Quite a few people don't wear a lot of jewellery these days, but we find they will wear a piece of New Zealand jade, particularly guys. We sell a lot of jade pendants for birthday presents, weddings and for couples starting a family – it's a unique and natural gift that is traditional yet modern."

Keeping the craft local is important to the Mullings family and the Queenstown Bead Shop provides most of the intricate binding required to finish Toki pendants and other pieces. Smaller braided bracelets and necklaces are woven and completed by Lee-Roy's wife Nicola.

"The pieces Nicola makes are cool and very popular, kids love them. Our point of difference is



Lee-Roy Mullings

"Quite often the stone itself dictates the final shape that is carved by its size, colour and any natural fractures."

the broad range of products here – anyone who comes into the store can find something they like, and you can spend as much as \$20,000 or as little as \$2 and take something home."

"We have earned a reputation for well-priced New Zealand jade and are often asked why our prices are so reasonable. It's really down to the fact that we work with the stone ourselves and are a locally owned Arrowtown business without the overheads a Queenstown store has," says Lisa. "Some of the jade pieces are bought in from select carvers around the country to keep up with supply and demand but its Lee-Roy's work, particularly the large sculptural pieces, that are our major attraction."

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FROM THE
CHAMBERS



Facilities Focus

By Tom Kalliber

A multimillion dollar investment programme over the next three years to expand and upgrade community facilities, including sport and recreation venues, libraries and parks and reserves, is being spearheaded by the Queenstown Lakes District Council (QLDC).

Thunes Cloete, QLDC General Manager – Community Services, says a \$12 million programme at Queenstown Events Centre will provide two more indoor courts, a multi-use artificial turf and an upgrade of its Alpine Health & Fitness gym and group fitness studios.

"We're also refreshing the masterplan for Wanaka Recreation Centre in a \$3.5 million project to complement the recently opened pool facilities."

"The council's Queenstown Gardens Development Plan sees a \$1.6 million investment in this iconic green space in addition to the Bathhouse playground upgrade that's already underway, while a new temporary Frankton Library at Remarkables Park will service this fast-growing community for up to three years until a permanent site is found."

Several smaller projects are also scheduled along with the keynote developments.

"We are upgrading Arrowtown Skate Park and extending Arrowtown Cemetery. There'll be new carpet and a fresh coat of paint at the Lake Wanaka Centre, security gates and emergency lighting at Queenstown Events Centre and new furniture at the district's libraries."

"This significant investment will keep our community facilities in great shape for many years to come," says Dr Cloete.

New Image for Bay Playground

By Tom Kalliber

A long-established children's playground in Queenstown Bay is having a major revamp to create an all new destination play area.

The much anticipated Queenstown Gardens Commemorative Playspace is significantly bigger than the original playground and includes a range of innovative and traditional equipment suitable for all ages and abilities.

Queenstown Lakes District Council (QLDC) General Manager – Community Services, Thunes Cloete says more than one million people pass by the playground every year and it is important to provide a world class facility in line with the Queenstown Town Centre Masterplan vision.

"This project is about creating a family-friendly environment in a high profile, town centre location and a destination play space that can be enjoyed by children and adults from all over the district and the world."

"The designers have come up with a space that has an outstanding selection of play equipment that can be enjoyed for generations to come. It also sits beautifully within our unique natural environment with features such as climbing rocks, the use of wooden materials, riparian planting along the creek, extensive landscaping and organic shapes throughout, while retaining shade and structure through the existing trees," he says.

"I am delighted with the overwhelming strong support for the project and acknowledge the community funding received to complete the work, including a grant of \$100,000 from the Central Lakes Trust."



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Major Mountain Milestones

By Rebecca Williamson

Wanaka company Adventure Consultants is celebrating another milestone climbing year in Nepal, with eight clients successfully summiting Mt Everest, along with 20 guides and Sherpas.

General manager Suze Kelly says the outstanding season can be attributed to both optimal weather conditions and the dedication of the Adventure Consultants guides who led the two-month-long expeditions.

"We had excellent weather and a great team who supported each other," she says. "For a summit day we need good weather at the right time in mid-May and this past season there were 11 ideal weather days in a row.

"Our guides Rob Smith and Lydia Bradey did a fantastic job guiding everyone to the summit and back safely and providing leadership, as did our all-star Sherpa team."

Suze says the climbing season, which is springtime in Nepal, ended with a tremendous personal achievement for Adventure Consultants owner and renowned mountaineer Guy Cotter, who summited Mt Everest for the fifth time this year while leading the Triple Crown, a challenging expedition climbing the three highest peaks in the Everest cirque – Nuptse (7864m), Mt Everest (8850m) and Lhotse (8516m).

"No-one has actually summited all three in one season. It was an ambitious project – Lhotse is the fourth highest mountain in the world and one of the 148,000m peaks," says Suze. "Guy had a private Singaporean client for the expedition and they just missed out on the summit of Nuptse due to adverse weather, before climbing Mt Everest and Lhotse back-to-back two weeks later."

She says the Lhotse summit is accessible from the same high camp that is used for climbing Mt Everest.

"It's now a modern challenge to tick off the two 8000m peaks one after the other since you are handily situated next to one and suitably acclimatised."

Suze says Adventure Consultants' African and European expeditions have also exceeded expectations this year, with multiple groups climbing Tanzania's Mt Kilimanjaro (5895m) as well as Mont Blanc (4810m) on the French-Italian border.

"Our European Alps climbing school and guided ascents programmes have been particularly busy as well."



Camping on High

The FirstTracks Wanaka Alpine Heli Camp opened this year by Adventure Consultants in the McKerrow Range near Lake Hawea gave ski tourers a taste of accommodation high in the mountains.

General manager Suze Kelly says while the company has been running one-day guided ski tours in the McKerrow Range for two years there has never been an overnight option.

The heated geodesic dome sleeping and dining tent has been installed at the camp accommodating up to six people and can only be accessed via helicopter.

"A morning helicopter ride drops skiers off with our ski guide at the ridge top for a day of ski touring, followed by an evening at the camp. Then people wake up to incredible views of the Southern Alps and do it all again," she says.

During the summer season from October until March the camp will be used by hiking groups keen to explore the remote wilderness or, says Suze, just relax in relative comfort and style in one of New Zealand's most serene spots.

"There are options to hike as little or as much as you like and staying at the camp is an amazing experience in itself."



"It's now a modern challenge to tick off the two 8000m peaks one after the other since you are handily situated next to one and suitably acclimatised."



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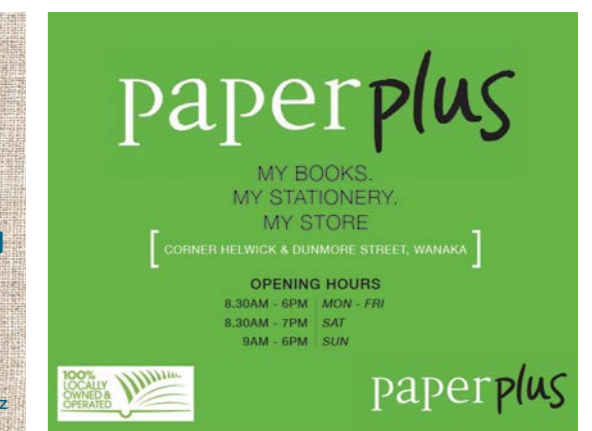


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From Seed to Plate

By Margo Berryman
Clyde restaurateur Paulina Corvalan prides herself on using organically grown garden produce for the flavoursome international dishes she creates in her kitchen.

Established two years ago, Paulina's Restaurant & Bar plays a prominent role in the Central Otago dining scene.

"It's been a whirlwind, so well received and more successful than I could have hoped for," says Paulina. "My team are brilliant and very happy working together to put a lot of energy and effort into cooking and attentive service to make the restaurant hum."

Paulina's cuisine style is anchored in global flavours that originate from her Chilean homeland – exceptional creative dishes are a real point of difference.

Mexican influenced tempura blue cod, slow roasted Havoc pork belly and Chinese style pork dumplings are star menu attractions for both the regular local clientele and visitors who often dine more than once during their stay in Clyde.

"The pork belly just flies out the door, the Chinese dumplings are super popular and our seafood paella is hot and nourishing served in the pan direct to the table," says Paulina. "The beef bourguignon is made from a very old and traditional recipe but with a fresh twist using watercress that adds vibrancy to what can be a heavy dish."



"You have to love what you cook and then your customers will hopefully love it too."



Paulina has established her own organic garden with tunnel houses to produce market fresh fruit and vegetables from specialist plantings and heritage seeds.

"This season we're growing lots of soft leafy greens, salad leaves, mesclun mixes and microgreens. Our cherry tomatoes grow in abundance as do yellow, purple and green beans that make superb additions to sauces and salads."

"The produce and sprouted seeds are full of nutrients grown from super healthy plants, packed with super foods and no chemicals," she says. "A lot of people appreciate a plate full of fresh produce that's organic, light and tasty."

Open for lunch and dinner six days a week (Tuesday – Sunday) the restaurant is popular, and bookings are recommended. Interesting local and international wines match the exceptional dishes

that are made from exacting recipes written by Paulina and her team.

"Meeting a diner's expectations by replicating the exact flavours and seasonings is important. I like each dish to be made to recipe, beautiful in presentation and with all the elements complimenting each other for a taste sensation," says Paulina. "You have to love what you cook and then your customers will hopefully love it too."

Paulina's
RESTAURANT & BAR

6 Naylor Street Clyde Historic Village
Tel: 03 449 3236
info@paulinasrestaurant.co.nz
www.paulinasrestaurant.co.nz

All Things Biking

By Margo Berryman

Clyde has long been recognised as the region's ultimate biking destination and official starting point for New Zealand's great ride, the Central Otago Rail Trail.

In a town of just 1,000 residents one business punches well above its weight for its dedication to all things biking.

Bike It Now! owners Duncan Randall, Kathryn Fletcher (Fletch) and Lisa Joyce have created a dynamic business catering for tours, trails, bike hire, bike retail and workshop repairs. Their commitment has been recognised with No 1 Haibike New Zealand Retailer 2016/2017, Trip Advisor Certificates of Excellence from 2014-2018 and Australasia's #1 Trek Bike Hire Operator.

"It's not bad for a business of this size in a tiny town like Clyde," says Fletch. "Our whole company works side by side to create this, we focus on the customers and it's awesome to get this recognition."

Electric bikes are big business with fleets for hire and sale.

"New this season are Scott, Merida and Haibike for e-bike hiring and Scott, Trek, Merida, Haibike, Avanti and Smart Motion e-bikes for sale. The beauty is they allow people to ride further, cope with headwinds and hills and have more exercise and fun. You can ride places you've never managed to get to before."



"We suggest have a budget but be flexible if you're buying and talk to us first," she says. "We'll take time, go through the options and find the perfect fit. We offer more quality styles and motor options than most other e-bike stores."

The Bike It Now! workshop provides a seven-day service for regulars and visiting customers. Spring bike servicing is the current focus.

"It's an important step in getting bikes ready for the season. We check tyres, cables and drivetrains, headsets and bottom brackets followed by forks, shocks and pivots - finish off with some nice new grips and a good clean and you're ready to hit the trails."

The company has a reputation for its tailored bike tours and day options.

"Riding the Poolburn Gorge is stunning for example," says Fletch. "For something more challenging we do the Roxburgh Gorge which is spectacular and the jet boat ride, which is included, adds another dimension to the gold mining history of this stunning area."



Open 7 days
25 Holloway Street, Clyde
0800 245 366
info@bikeitnow.co.nz
www.bikeitnow.co.nz

"From the moment I first contacted Fletch at Bike It Now until we were picked up at the end of the Roxburgh Gorge bike trail we were highly impressed."

"The whole experience was excellent; communication, customer service, bike, Dave's jetboat experience, and advice on time schedule, where to stop to have morning tea and lunch. I can't fault the experience - it was awesome." TripAdvisor



Showcasing Clyde Fashion

By Margo Berryman

As a champion of New Zealand fashion, Anna McRitchie likes to mix classic pieces with quirky designer styles for her Clyde fashion store Lily & Esther.

Opened a year ago, the charming boutique has gone from strength to strength with its appealing high fashion from leading New Zealand brands.

"The new spring season is pivotal in fashion and I'm thrilled to introduce twenty-seven-names to the store. It's a beautiful New Zealand made range using high quality fabrics and trims by two designers who both studied fashion and art."

Lily & Esther stocks Juliette Hogan, Staple + Cloth, Chaos & Harmony, Standard Issue, Company of Strangers and Kowtow.

Double Dip skirt by twenty-seven-names



"Kowtow is having a big fashion moment and their Building Block range is exceptional," says Anna. "The dresses are so versatile and wearable made from ethical and organic cottons using approved inks and dyes."

Wanaka made George & Edi candles, Linda Kingi bracelets and eyewear by Karen Walker and Age are available in store as is the latest range of Yu Mei bags.

"The Yu Mei bags are understated luxury with a very cool vibe – our customers love them."

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Marg Hamilton Lynne Wilson Nigel Wilson & Melanie Eade

Solo Exhibitions Highlight Central Otago Artists

By Jane Brooke

Clyde's Eade Gallery is hosting solo exhibitions dedicating an area of the gallery each month to one of the Central Otago artists they represent.

Each solo exhibition has a dedicated opening which provides a platform for the artist to discuss their work and allows people to interact with them in person, says gallery owner Melanie Eade.

"Marg Hamilton is the first solo artist in October which is fitting as she has been the art teacher at Dunstan High School in Alexandra. Cromwell ceramic artist Lynne Wilson is scheduled to exhibit in November and Nigel Wilson follows with his striking landscape works in December."

Melanie says solo exhibitions are a great opportunity for an artist to present a larger body of either existing works or to examine and push boundaries to produce new work.

The gallery recently unveiled a new outdoor sculpture garden named Garden of Eaden.

"We are delighted to be representing three sculptural artists who produce stunning stainless-steel and number eight wire outdoor pieces which are on display."



Eade Gallery
17A Holloway Street, Clyde
Ph: 021 265 3358
Facebook: facebook.com/Eadegallery
www.eadegallery.co.nz
Open 7 days from 10.00am



Nigel Wilson

The expressive raw beauty captured in works by Central Otago landscape painter, Nigel Wilson, are highly sought after.

"My present painting concerns can be summed up by 'figure in a landscape,'" says Nigel "These landscapes are known locations such as the Alexandra and Arrowtown river walks, my own property at Ferris Road and more recently the Butchers Dam vicinity. The views are more intimate and personal now, and by positioning a figure in the landscape they become self-referential."

Nigel has developed a variety of techniques that will be displayed at the Eade Gallery exhibition.

Marg Hamilton



Alexandra painter and art teacher Marg Hamilton explores local landscapes in a pared down, graphic way.

"I have taken essential Central Otago landscape elements and refined them into clean-edged shapes and textures. My work is acrylic on board and stylistically I like the rigidity of this surface as it allows me to be more vigorous with rubbing back and the surface treatments."

Marg works with Impasto gels, building compounds and foils to add textural interest and her colours reflect the stunning hues of the Central Otago palette.

"I am lucky because my studio looks across the Earnsclough Flats and the Clutha River out to Leaning Rock which is inspirational. There are big skies to be seen and enjoyed from every window and it is these striations which provide me with fodder for my work."

Her contemporary paintings attract a good following.

"They are a departure from more realistic representations and people often have their own take on particular locations so that works for both of us."

• Sunday October 7 until Monday November 5

Lynne Wilson

The colourful and creative works by Cromwell ceramic artist Lynne Wilson are a true expression of her natural surroundings.

"My raku fired ceramic wall sculptures and caskets reflect my interest in recording the artistry of the forge, particularly the ornamental ironwork found in our oldest local cemeteries in Central Otago."

Over the past three years Lynne has gathered, in clay, an extensive collection of decorative elements that she uses in her Cross Culture series of work. Each individual work records the location and age of the impression, adding to the provenance of the piece.

"I use strong simple forms that accommodate my love of pattern and detail. They also reflect the cultural symbolism associated with our past and lend a sense of timelessness and place."

A recent addition to her body of work is the Memorial Casket.

"This piece as it suggests, is intended to contain memories of a passed loved one. It began when a friend needed a special container for the ashes of her beloved Bichons."

• Sunday November 11 until Sunday December 9



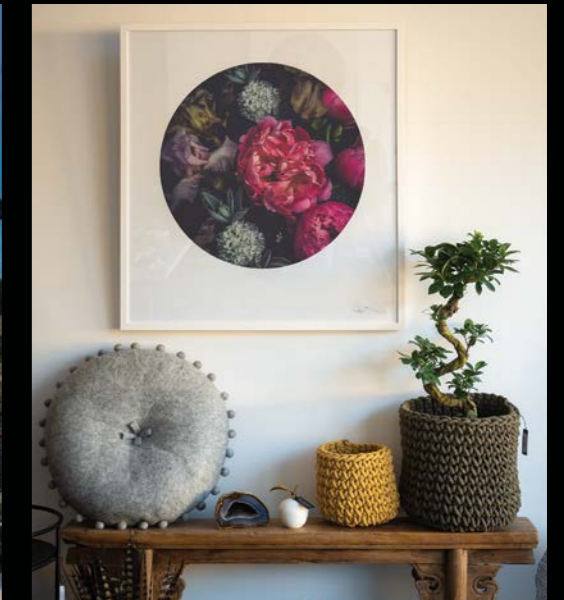
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History in the Making

By Emma Maddox

Almost 30 years ago the main street of Cromwell disappeared when Lake Dunstan was created following the building of the Clyde Dam in 1990.



Cromwell people had the foresight to save several historic buildings which date back to the 1860s Otago gold rush. They were saved or rebuilt on higher ground resulting in today's Cromwell Heritage Precinct.

The old buildings have been put to modern day use and include arts and crafts shops, specialist stores, and cafés and restaurants including the local's favourite, the Grain and Seed Café overlooking Lake Dunstan.

Walking into the quaint stone building known as The Tent House, it is not hard to guess what owner Karen Rhind's passion is.

The landscape designer has been growing lavender for more than 20 years and has turned her love for



the plant into a successful business making oils, soaps, sprays, polishes, perfumes and bath salts from lavender and other herbs she grows herself.

Most of her products are made on site in her sheltered courtyard, which along with lavender is home to a wide variety of herbs, perennials and succulents.

"The Cromwell Heritage Precinct is a lovely place to work and create and I have the most stunning view to inspire me. People are embracing lavender because it smells nice and they don't want to be using chemicals anymore," says Karen.

Next door to The Tent House, Sequoia has an eclectic mix of homeware, jewellery, kitchenware, soft furnishings and distinctive baby gifts and keepsakes.

New owner Gail Sandford is already adding her own touch and has more plans to further develop the store.

"I've been a Cromwell local for 23 years and I'm amazed by the growth in recent years," she says. "The precinct has a lot to offer and has become a real destination for locals and visitors."

Cromwell people had the foresight to save several historic buildings dating back to the 1860s goldrush.

Shannon Thomson



Gail Sandford



Karen Rhind

Precinct Showcases Jewellery and Art

Cromwell master goldsmith Les Riddell was only five-years-old when he created his first piece of jewellery – a ring made from a fork for his brother.

While his brother was not happy with the gift – "he hated it. Everyone else was spending their allowance on gifts except me" – the tide has since turned and after more than 20 years as a professional jewellery designer, maker and restorer, everyone in the family wants to draw his name out of the hat for the Christmas gift exchange.

"Now they know they'll get something which is worth a lot," he says.

Based in an historic stone building in Cromwell's Heritage Precinct for the past 14 years, Les has clients from all over New Zealand and around the world who appreciate his craftsmanship.

He specialises in recycling old and unfashionable jewellery, melting it down and recreating something modern, beautiful and unique.

Les is not the only jeweller in the precinct – just a few hundred metres from his building Marie Velenski of Earth Elements works from an original butcher's shop.

She describes her jewellery as "glass that she puts her daydreams into". Her wire and glass creations are both intricate and beautiful and have strong appeal for visitors to the precinct.



Marie Velenski

Several artists also draw inspiration from working in an historic environment including printmaker Chris de Jong and his wife Gail who is an award-winning painter.

The couple run Old Cromwell Town Art (OCTA) gallery which showcases work from some of the most accomplished printmakers from New Zealand and overseas, including several of Chris' former art students.

Gail's paintings are displayed at the precinct's Hullahaloo Art Space, along with work from 14 other local artists including jewellers, painters, sculptors and photographers.

The Precinct also houses the Art-Cut Gallery, a contemporary boutique art and design gallery which presents original paintings and sculptures by Olaf Mengerhausen who takes inspiration from the human form and the New Zealand landscape.



Les Riddell

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What's Happening Cromwell

For the Love of Cherries

By Penny Simpson

Quirky events that make up the annual Cromwell Cherry Festival, held annually in December, attract a wide cross section of people, particularly those keen to compete for the New Zealand National Cherry Spitting title.

Sponsored by cherry producer Jackson Orchards, the Cromwell Cherry Festival is a celebration of the locally grown fruit.

Approximately one-third of New Zealand's cherry crop is produced in the region and while the fruit is sold throughout the country a large percentage are exported to Asia.

"The cherry industry is booming in Central Otago because we have near perfect weather conditions and soil type to grow the fruit," says Jill Mansell of Jackson Orchards. "At our orchard we start the cherry season earlier than most and from around mid-November we are supplying our many customers with beautiful cherries for Christmas from our fruit stall and via online mail order."

The cherry festival, organised by the Cromwell & Districts Promotion Group, will be held at the Cromwell Heritage Precinct on Sunday December 31. A highlight is the New Zealand National Cherry Spitting competition with participants chasing the coveted title and trophy.

"Jackson Orchards has been happy to donate cherries for the cherry spitting competition since the festival first began," says Jill. "It's very much a fun day out in Old Cromwell and definitely an experience not to miss."



Cromwell Cherry Festival 2017



Emma Collins (6) of Dunedin competing at 2017 Cherry Festival

ODT Print

A Marathon Day

All eyes will be on the competitors, both individual and teams, who line up for the Cromwell Half Marathon on Saturday 21st October.

The annual event is hotly contested by a large number of local and national runners keen to experience the scenic course that follows around the shores of Lake Dunstan and passes through Cromwell's Heritage Precinct before finishing at the Alpha St Reserve.

"It's a full day of sporting achievements whether you're competing in the half marathon, 10k run or walk or the team events," says Marion Low of the Cromwell & Districts Promotion Group. "There is a Schools Challenge team relay that attracts a lot of local students and a Corporate team category with plenty of businesses keen to support their staff to get out and give it a go."



Nevis Valley Gutbuster

A test of strength, fitness and ability the Nevis Valley Gutbuster mountain bike event is a showcase of cross country terrain high above Cromwell.

The 75km endurance mountain bike ride takes competitors through the Nevis Road from Garston to Bannockburn with plenty of off-road action to conquer.

The race, scheduled for November 24, takes its name from several gut busting climbs competitors must complete en route including the 1100m summit of the challenging Nevis Road and Duffers Saddle at 1300m. The day culminates with a finish line party at the Bannockburn Domain.



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