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Innovation and Style

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*Best of the Best*

Spotlight on Cargo  
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ISSUE 104 SUMMER 2019



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Indicative image



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momentaddictphotography.com



## News from Around the Region

with Jenny McLeod



### \$35 Million Investment for Queenstown Ski Areas

A proposed \$35 million investment in Coronet Peak and The Remarkables ski areas will see the installation of major infrastructure for the 2019 season, and subject to regulatory and Department of Conservation approvals, work will begin this summer.

NZSki plans to install a Telemix chondola, combining a chairlift and gondola at Coronet Peak, which has the capacity to carry 3000 people an hour, and replaces the Coronet Express quad chair.

CEO Paul Anderson says the Telemix will also allow summer operations to start in the 2019/20 summer which will include mountain biking and sightseeing.

At The Remarkables a new six-seater express will be opened in Sugar Basin providing access to a series of new trails.

Paul says both ski areas have come off a record winter in 2018 and the developments are integral to future growth.

### Bungy Legend Scoops the Pool

Queenstown bungy legend Henry van Asch marked 30 years in business with a business community lifetime achievement award in recognition of his contribution to tourism at the 2018 Queenstown Chamber of Commerce Westpac Business Excellence awards.

Together with his partner A.J. Hackett, van Asch launched the hugely successful bungy venture at the Kawarau Bridge in 1988, expanding to The Ledge in Queenstown and the Nevis Bungy in Gibbston.

The supreme business of the year award was won by Cardrona Alpine Resort and judges cited the ski area, owned by Real Journeys, for its strength across the board in business, its environmental sustainability, staff training and financial performance.

The small business of the year award went to Erik's Fish and Chips, Active Adventures for tourism excellence, Warren and Mahoney Architects for excellence in construction, trade or services, Occula for excellence in professional services and First Table for innovation.

The hospitality or accommodation excellence award was won by Sofitel Queenstown Hotel while the Heritage Hotel was named employers of the year.



Henry van Asch

### Dedicated Wanaka Workers' Village

Plans for Wanaka's first workers' village have been unveiled along with a proposal to dramatically improve safety at a notorious highway intersection near the entrance to the town.

Mt Iron Junction Ltd is applying for consent to the Queenstown Lakes District Council to build a mixed-use development on land at the base of Mt Iron in Wanaka which is bordered by state highways 6 and 84.

The proposal is for terraced housing incorporating 17 two-storey villas along with dedicated accommodation for up to 90 seasonal and long-term workers.

New cycleways and walkways linking Albert Town and Wanaka will be built and a commercial centre includes a motel, childcare centre, service station and retail zone.

The company says a significant feature is the inclusion of a five-way roundabout at the intersection of the two state highways and Riverbank Road which has been the scene of many accidents.

### Prominent Paintings Restored

An exclusive privately owned collection of paintings by prominent 19th century New Zealand artist and former Surveyor General of New Zealand John Turnbull Thomson, has been



Skippers John Turnbull Thomson

restored and will eventually be displayed in the proposed new cellar door at Central Otago's Domaine Thomson vineyard.

Vineyard owner, David Hall Jones, is Thomson's great-great-grandson and spearheaded the restoration of the historic collection of water colours and etchings.

Thomson was appointed Government Surveyor of Singapore in 1841 and emigrated to New Zealand in 1856 taking on the role of Chief Surveyor for the Otago province until 1873. From 1876 until 1879 he held the prestigious position of Surveyor-General of New Zealand.

Best known as Surveyor Thomson he became a keen landscape painter and while the Hall-Jones family owns many of his art works, others have been donated to museums both nationally and offshore, particularly in Singapore.

To celebrate the restoration an art and wine tour was held to allow people in the south to view the historic paintings at which Domaine Thomson's latest vintages, aptly named Surveyor Thomson and Explorer Pinot Noir were presented.

"It is a privilege for our family to have such an exceptional collection in our possession," says David, "and we believe it is important to share this important piece of social history."

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

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**SUMMER 2019 COVER**  
The Pacific Jemm Cruises on Lake Wakatipu

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# UNVEILING THE CLOUDY BAY SHED

By Penny Simpson

High profile New Zealand winery, Cloudy Bay, has brought  
a fresh dynamic to the Central Otago region with the recent  
opening of its new cellar door – The Cloudy Bay Shed.

Mike Rolfe Photography

The state-of-the-art cellar door and tasting room,  
located at the winery's Northburn vineyard presents  
the company's highly regarded and distinctive  
wine profiles.

"Cloudy Bay was established in 1985 by pioneer  
and visionary, David Hohnen, who was convinced  
of New Zealand's great wine potential," says estate  
director Yang Shen. "The winery was one of the first  
five to be established in Marlborough and today is  
world renowned for its fine quality and consistency  
of wine."

Cloudy Bay has been making wine from Central  
Otago since 2010 and the company purchased  
Northburn vineyard in 2014, also leasing part of the  
Calvert vineyard on Felton Road in Bannockburn.

"Our acclaimed Pinot Noir Te Wahi combines the  
qualities of these two distinctive Central Otago  
vineyard sites," says Yang.

The Cloudy Bay Shed is open every day offering  
a full range of Cloudy Bay wines by the glass and  
a flavoursome bespoke food menu that includes

light dishes and shared platters. People are  
welcome to visit the cellar door from 11.00am  
until 5.00pm and there are options for exclusive  
private tastings, vineyard tours by land or air and  
customised artisan food and wine experiences.

The stylish new Central Otago outlet draws on the  
collective skills of the talented Cloudy Bay team.



"This is the culmination of the hard work and vision  
of our team here at Northburn and we are delighted  
to have established a home for Cloudy Bay in  
Central Otago," says Yang. "Sauvignon Blanc is our  
flagship estate wine, but we also produce stunning  
Pinot Noir, Chardonnay and Pelorus sparkling  
wine and we look forward to sharing our wine and  
lifestyle with visitors to The Cloudy Bay Shed in  
Cromwell this summer."

*"Cloudy Bay was  
established in 1985 by  
pioneer and visionary,  
David Hohnen, who  
was convinced of  
New Zealand's great  
wine potential"*

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# The Best Beer Garden in New Zealand

By Jenny McLeod



**Malcolm and Meron Blakey are well on their way to achieving their ambition of creating the best beer garden in New Zealand with their Gibbston based Cargo Brewery & Kitchen fast becoming a significant destination.**

The original Waitiri Creek vineyard is the setting for their popular beer label which has its tasting facilities alongside Waitiri Creek wines, accompanied by tapas and tasting platters.

The focal point of the vineyard is the Wangaloa Presbyterian Church, built in 1894 and relocated to Gibbston almost 20 years ago for use as the Waitiri Creek wines cellar door. Today it serves as the cellar door and restaurant.

The Blakeys, who have a background in hospitality and event management, established Cargo Brewery & Kitchen in 2015.

"I discovered brewing the year before and finally managed to persuade Meron to join me in turning a 1971 Bedford TK into a mobile brewing and food truck. She is a professional chef and agreed to take on the challenge on the condition the food was innovative, fresh and healthy," says Malcolm, "and so Cargo Brewery & Kitchen was born."

Malcolm develops the recipes for Cargo beer in his garage which are then brewed at a Nelson facility. However, a small brewery has recently been launched in the special container sheds at Waitiri Creek offering visitors an insight into the craft beer making process.

He says Waitiri Creek is ideal for their purposes.

"We had been looking for a suitable home for Cargo Brewery and fortunately discovered Waitiri Creek which is made to measure for us. It is a perfect venue for concerts, weddings and other events and provides the backdrop we were looking for to promote our beer."

Last year the launch of Cargo's new beer coincided with a concert headlined by the Black Seeds and in 2019 Fat Boy Slim will perform at an already sold out event catering for 3,000 people on February 1. Kiwi legend Dave Dobbyn and Fly My Pretties are scheduled to perform on Easter Saturday (April 20).

At Waitiri Creek visitors can brew their own beer in the facility which has been purpose built and incorporates three breweries in one.



## FUN FAMILY DESTINATION

Cargo Brewery at Waitiri Creek is more than just about beer and wine tasting – it is a fun family destination offering beach volleyball, cricket and football pitches and even a trampolining area.

"Our new volleyball court is designed to international standards and we hope in the future to host competitions," says owner Malcolm Blakey. "An adventure playground for children is also planned which will be a significant attraction for family groups."

All the amenities are available for visitors to use free of charge while the garden setting is a spectacular environment for people who simply want to relax and enjoy food and refreshments in the sun.



Malcolm Blakey

"Our brewer, fresh from Canada, outlines the beer making process, before people brew their own beer complete with their own label. We find this is a particularly good concept to incorporate into team building exercises for corporates and other organisations," says Malcolm.

A unique feature is the use of Cargo's own hops as part of the on site brewing process.

"We have planted 100 hop plants and people can wander amongst them and help pick them during harvest time. Then they can take the freshly picked hops and brew their beer from them."



## ACCOLADES & AWARDS

Cargo Brewery has several distinctive beers including Cargo Lager which won a 2017 New Zealand Brewers' Guild Award, Waitiri Lager, Cargo Pilsner, Cargo Pale Ale and Cargo India Pale Ale (IPA).

The company's innovative and elegant packaging has also caught the eye of judges winning a 2017 New Zealand Design Award while the Waitiri Lager won a 2018 Brewers' Guild Award for packaging.

Owner, Malcolm Blakey, says beers brewed on site are also available for tasting at the cellar door along with Waitiri Creek Pinot Noir, Sauvignon Blanc, Rosé, Pinot Gris and Chardonnay.

He says the restaurant food, which focuses on tapas and sharing plates, pizzas, salads and tasting platters is designed to interact with the cellar door beer and wine.

"The head chef and brewer work closely together to develop recipes with matching beers. This sets the Cargo Brewery & Kitchen apart and creates an appealing mix of food and craft beer."





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QTMAGAZINE SUMMER 2019

# STYLISH SUMMER GUIDE

Queenstown has an enviable reputation for  
superior food and wine. Margo Berryman  
discovered some of the most celebrated venues.

## ***Pacific Jemm Splendour***

The Imperium Collection's recent acquisition of luxury Lake Wakatipu yacht, the *Pacific Jemm*, is a coup for visitors and locals, according to general manager James Cavanagh. "We are thrilled to be offering private charters on this opulent, modern day cruising vessel," says James. "It's perfect for special occasions be it a significant birthday, wedding party, business entertainment or life celebration. The trip on Lake Wakatipu, complete with gourmet dining, is an unrivalled experience and right up there with flying to Milford Sound or visiting the glaciers – it's a world-class must do activity."



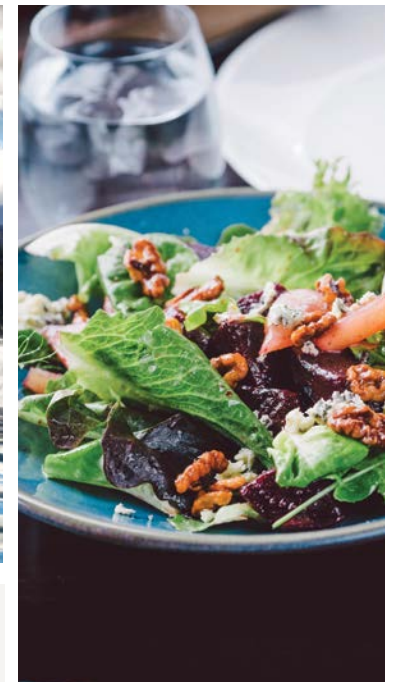
## **Cocktail of the Season**

Try taking the party to the next level or brightening up a weekend brunch with a Mimosa Champagne Cocktail or Lychee Bellini at The Grille. The expert bar team, renowned for their mixology skills, have recently been awarded the 2018 Asia & Pacific Best Hotel Bar award at the Tales of a Cocktail Spirited Regional Awards.



## **Championing Local Wine**

Queenstown's renowned No5 Church Lane is pioneering a local focus on exclusively South Island vintages. "We believe this is the first non winery based restaurant in New Zealand to offer a list exclusively drawn up from its local wine region, sitting alongside the selection of French Champagne, and we're proud to fly the local flag," says sommelier Anna Krykunivsky. The carefully curated wine list includes Felton Road, Prophet's Rock, Rippon and Domaine Thomson and well-known Kiwi actor Sam Neill's Two Paddocks Pinot Noir.



## **Lush Garden Delights**

Indulging in the freshest produce grown locally is easy at No5 Church Lane where an eclectic mix of plant-based dishes are on the menu. Head chef, Lukas Ryva, has crafted a spruced-up summer menu that focuses on local meats while giving equal weight to handpicked seasonal vegetables. The selection includes raw, chargrill, pasta and grain delivering a sumptuous range of lunch and dinner options.



## **Luxury Awards**

The Imperium Collection, owners and operators of Eichardt's Private Hotel and The Spire Hotel, has won best Australia & Oceania Luxury Ski Resort at the World Luxury Hotel Awards 2018, while sister property The Spire, has been dubbed New Zealand's top Luxury Small Hotel.

The awards were presented to general manager James Cavanagh at a gala dinner in Bali.

"In a period of growth for the group, where we have added a Penthouse, three further suites, The Grille 130-seat restaurant plus luxury private cruising yacht, *Pacific Jemm*, to our portfolio it's a proud moment to know that our eye for detail and superior guest experience has never wavered," he says.



## **Summer Brunch Series**

The new summer brunch series at The Grille is a polished performance of favourite all day breakfast options paired with tasty new dishes. General manager of food and beverage, James Worthington, says brunch should be a leisurely affair.

"The superb new dishes are available Sundays only and include French toast with maple syrup, fresh strawberries and passionfruit, a Brioche bun served with lemon curd, jam and vanilla mascarpone and hot smoked salmon with scrambled eggs, rocket and wholemeal toast. We've also included a Bloody Mary menu with five options to choose from."



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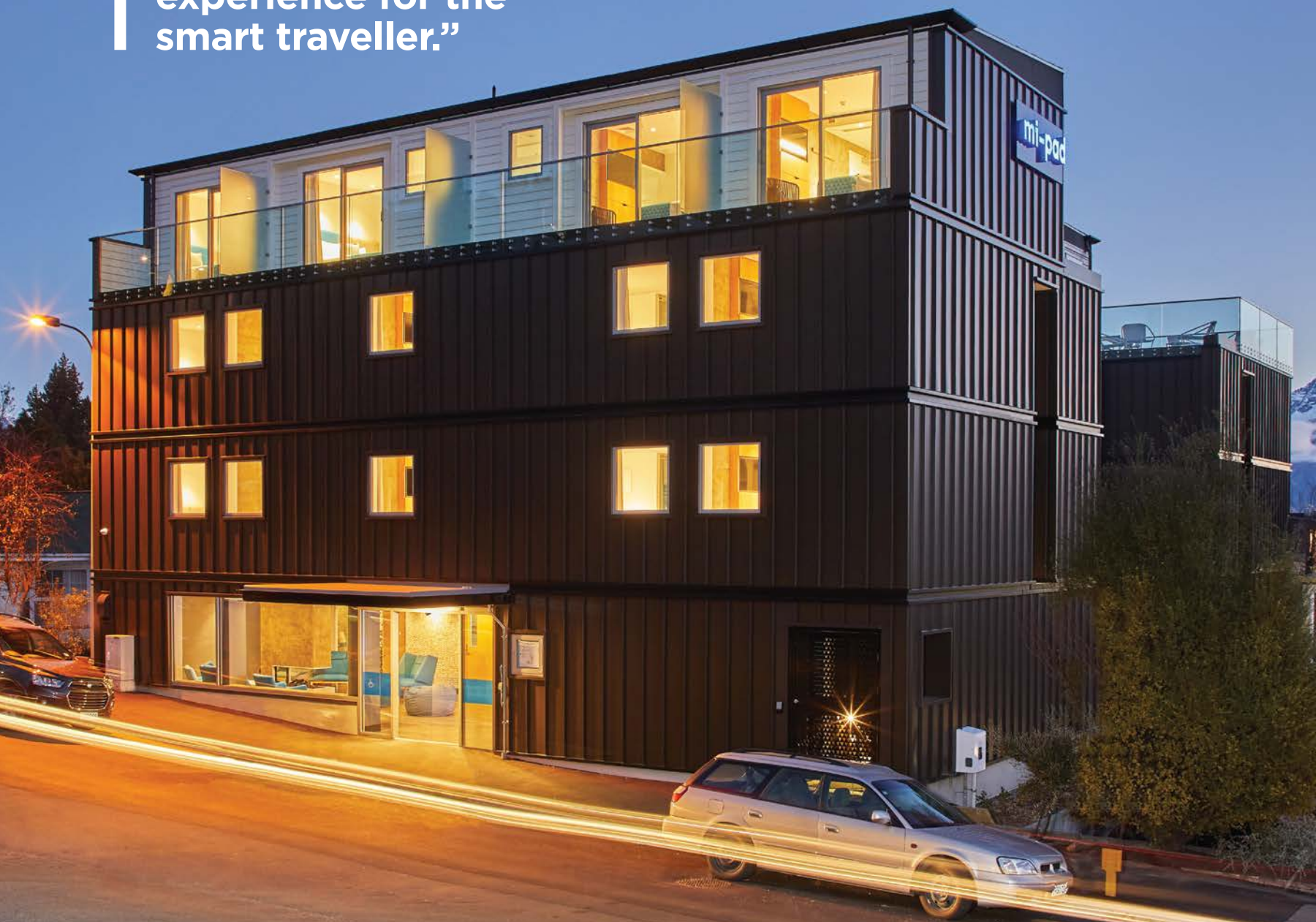
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QTMAGAZINE SUMMER 2019



“mi-pad is a next generation, energy-conscious hotel experience for the smart traveller.”



## Queenstown Opens First Smart Hotel

By Tom Kalliber

**New Zealand's first fully “smart” hotel has opened its doors in the heart of Queenstown.**

The six-storey, mid-price hotel in Henry Street features the latest in-room technology, multiple social spaces and an impressive rooftop terrace with superb views of the Remarkables Mountains and Lake Wakatipu.

“mi-pad Queenstown is a next generation, energy-conscious hotel experience for the smart traveller – the ultimate marriage of technology, sustainability, comfort and convenience aimed at the tech savvy, young and young at heart,” says hotel manager Elizabeth Torres-Green.

The hotel has 57 rooms including four wheelchair-accessible style bunk rooms and twin room options.

“We offer affordable luxury – an innovative hotel experience for travellers who prefer to spend money on experiences rather than pay over the odds for accommodation,” says Elizabeth. “Our rooms include everything you need and nothing you don’t.”



She says the hotel has made a commitment to sustainability which is evident in the eco-sort recycling bins, motion-controlled LED lighting and air conditioning that help minimise energy use.

“Rather than use space and energy on mini-bars, kettles and individually wrapped sachets in every room we provide free tea and coffee machines and vending machines in our ‘smart bars’ on each floor. We estimate this helps us reduce room waste by 75% in comparison to a standard hotel stay.”

The same philosophy is embedded in the hotel's design which includes a self-watering living wall, with over 500 individual plants, which Elizabeth says adds refreshing greenery to the ground-floor courtyard space.

The interior design is inspired by Queenstown's natural surroundings, including pebbled walls to symbolise local rivers and luxurious merino wool soft furnishings.

“I genuinely believe the way mi-pad Queenstown mixes technology and sustainability can challenge conventional thinking and drive change in New Zealand's hotel industry,” says Elizabeth.

### Personal Touch Tech

**mi-pad Queenstown offers a simple, no hassle formula for guests checking in.**

Hotel manager Elizabeth Torres-Green says, on or before arrival, guests can download the hotel's app “mia” on a smartphone to book their room and then use it as the room key.

She says this doesn't mean that hotel staff aren't on site.

“We're here around the clock and always keen to show our guests how to make the most of their stay,”

“mia gives guests the ability to adjust the temperature and mood lighting of their room even when out and about, request room service or let us know if they don't want to be disturbed.”

“mia is also a personal digital concierge with the latest information on local events and special offers, encouraging visitors to experience the best of this stunning destination.”

Elizabeth says there is no restaurant at the hotel, but they do have dedicated social areas where guests can bring their own food and drinks.

“Rather than compete with Queenstown's world class selection of eateries and bars we chose not to have our own restaurant. Not only does this keep the room cost lower it also enables us to engage with our guests and recommend places we think they'll love based on what they're into.”



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# Proactive and Preventive

By Margo Berryman

As a keen adventure racer, cyclist and recreational touch rugby player, Lisa Bates walks the talk and is passionate about sharing her knowledge through her visionary business, Form Imaging.

Recently opened in the Five Mile shopping centre the company offers comprehensive imaging for bone density and full body composition using Queenstown's first DEXA (dual energy x-ray absorptiometry) body scanner. "DEXA is the worldwide 'gold standard' diagnostic tool from the US that detects bone disorders such as osteoporosis and osteopenia. Until now this screening service has only been available in Dunedin and Invercargill," says Lisa.

"A big part of my motivation was making access easier for this type of non-urgent medical scanning in Queenstown, particularly for elderly, retired folk and those who can't take too much time off work or be away from family to travel."

Originally from the West Coast, Lisa's extensive career as a Medical Imaging Technologist has seen her work in public hospitals and private practice in New Zealand and England where she met her husband, Warren, while adventure racing in Scotland.

After moving back to New Zealand and Queenstown Lisa has taken on roles at the Lakes District Hospital and Pacific Radiology.

She has a Bachelor of Health Science in Medical Imaging and while living in London completed a post graduate Diploma in Sports Rehabilitation and Training at St Mary's College.



Lisa Bates

"I like this field of medicine because if you catch someone before they become osteoporotic you can prevent future life-threatening fractures. There are ways to increase bone density to maintain quality of life and pain free movement," she says.

"No one knows what their bone density is or the likelihood of developing osteoporosis until they have the preventative scan done. Normally the first indication of weak bones is breaking one when you shouldn't, so being proactive is the key."

International osteoporosis guidelines recommend all women over 65 and men over 70 should be scanned but Lisa says numerous other risk factors can trigger earlier testing.

"Factors such as menopause, alcohol consumption or low calcium absorption indicate the need for scanning. You can ask your GP or specialist for a referral and then choose the public system or come to see us at Form Imaging."

Form Imaging is a Southern Cross Health Society affiliated provider and registered with ACC.

Lisa says it's exciting to help people take control of their health.

"I really enjoy interacting with clients and explaining their bone density graph results. A comprehensive report is sent to their GP for further consultation. It's about people staying active and reducing the incidence of osteoporotic fractures so that they can enjoy a better quality of life."

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Lisa says the technology is beneficial for people wanting to make lifestyle changes and is popular with sports and high-level athletes who want to maximise body/weight ratios.

"It's a very powerful resource. I've recently scanned a 60-year-old overweight man and he had over three kilograms of visceral fat which is a huge risk. He is now tackling his diet, working out at the gym and taking ownership of his health which is such a positive move."

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Artist's Impression



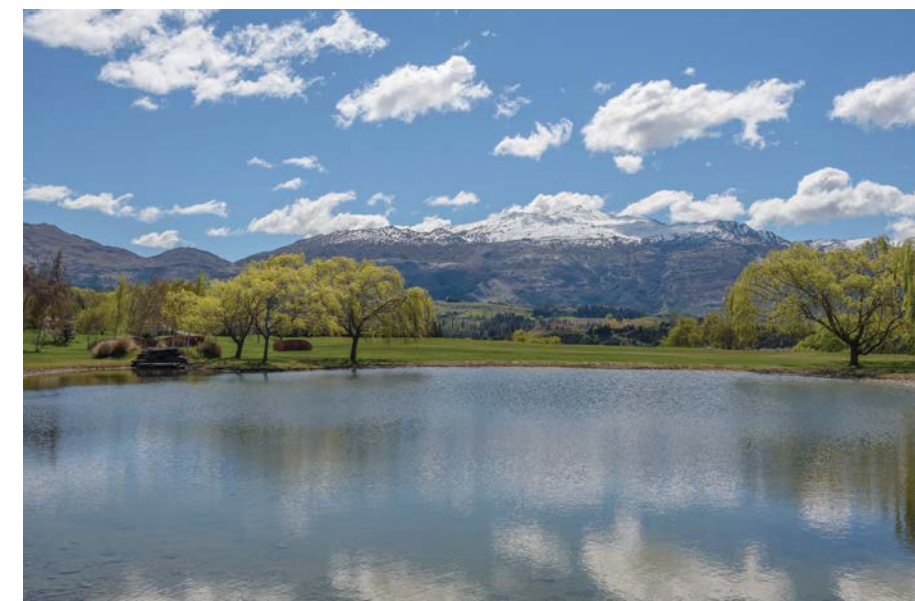
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Artist's Impression



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QTMAGAZINE SUMMER 2019



# Exquisite Spa Journey

By Claire Hathaway

Award-winning luxury Queenstown day spa, So Spa, recognised for its innovative and effective treatments, has released its summer skin damage remedy to combat the harsh environment synonymous with the Southern Lakes.



So Spa manager, Suiza Sevilla, says the new duo treatment includes a body massage followed by a facial, and is in line with the day spa's focus on combining ancient wisdom, mother nature and modern expertise to restore beauty and balance.

The spa was named Luxury Destination Spa for Australasia in the 2018 World Luxury Spa Awards for the third consecutive year.

"What makes So Spa so unique and internationally recognised is our expertise in crafting individual treatments and spa journeys that cater to each client's own personal needs," she says. "Clients can choose to come in for half-an-hour or for an entire day, it is a matter of deciding what treatments and rituals from our 'gastronomy inspired a la carte menu' would best serve them at the time."

The spa is located in Sofitel Queenstown and has been designed to reflect the tranquillity and beauty of New Zealand's native forests and mountains. It comprises a traditional hammam steam room and cedar wood clad jacuzzi, a discovery bar and relaxation rooms.

"The relaxation journey starts immediately with water features, ambient lighting, luxurious interiors and welcoming staff soothing the senses," says Suiza.

Massages, rituals and treatments use exclusive product ranges from France and New Zealand.

Suiza cites as an example the freshly released massage and facial that uses products from the new Lime and Watermelon range created by the Paris based beauty brand Sothys.

"During this 90-minutes of relaxation and rejuvenation

the body is treated to lime and watermelon oil that delivers vitamins and minerals to revitalise and combat sun damage. The face is exfoliated, massaged with shea butter and lime extract and treated to an oxy-vitamin radiance treatment to reactivate cell generation."

The most enduringly popular treatments on the So Spa menu appeal particularly to international visitors, due to the natural products used.

"The Greenstone massage uses warm pounamu, a greenstone native to New Zealand, blessed by a Maori elder to ignite the spiritual healing properties, and is consistently popular," says Suiza. "The Ataahua beautiful body treatment and the Healing Manuka Honey facial are also widely chosen as they use New Zealand manuka honey which is known for its healing and antibacterial properties."



## Stunning Setting for Twilight Opera in the Garden

By Jenny McLeod

The renowned Auckland Opera Studio will present a twilight concert in a superb Wakatipu garden setting this summer, under the umbrella of the Arrowtown Creative Arts Society, whose goal is to help advance arts and culture in the community.

The recently formed society staged the inaugural Arrowtown Spring Arts Festival in 2017 and committee member Margot Robinson says the opera, scheduled for February 17, will add another dimension to the local arts and culture scene.

"We feel that many Queenstown and Arrowtown residents, as well as people who live in the area on a seasonal basis, miss the cultural side of life. Locals often have house guests who are looking for entertainment during the summer as well and we consider the calibre of the Auckland Opera Studio's performance will be a major attraction."



Twilight Opera in the Garden, which will feature The Shades and guest artist Pascale Orchard, will be performed in Margot and Bruce Robinson's garden in Dalefield's Birchwood Road.

"The garden has been created by well-known Australian landscape designer Paul Bangay and with its rural setting and outlook to Coronet Peak is ideal for a performance of this nature," says Margot. "The Auckland Opera Studio holds a similar concert at Omaha which has inspired the Wakatipu event and people will be invited to bring along their picnic and relax and enjoy a fabulous evening of highly professional entertainment."

Auckland Opera Studio's Stephen Fitzgerald says the charitable trust was created by musician and teacher, Frances Wilson, to help the development of young operatic singers with strong career potential.

The Shades are four young Pacific Island and Samoan men who have either been Young Artists for the New Zealand Opera Apprentice programme or have been sponsored by the Kiri Te Kanawa Trust to further develop their talents.

"Their programme for Twilight Opera in the Garden will be a well-balanced blend of solos and ensembles from operatic classics to iconic popular music and Pacifica. Their perfect mix of strong operatic voices and irresistible Pacific Island charm promises an evening of quirky and humorous entertainment with everything from Puccini to Presley, mostly in four-part harmony."

Guest artist Pascale Orchard is a Wellington soprano who was one of the major prize winners at the prestigious 2018 IFAC Singing Competition in Australia.

"She has also recently won the Performing Arts Competition Association of NZ award, a New Zealand competition held annually for the collective Operatic Aria competition winners from throughout the country," says Stephen. "This is a very big feather in the cap of one of New Zealand's important, young emerging sopranos."

Twilight Opera in the Garden is sponsored by David Reid Homes and director Abi Mackenzie, who has strong links with opera in her home town in the US, says the company wants to support the growth of the Queenstown and Arrowtown community in a positive way.

"Supporting the performing arts is part of that and the twilight opera is a great opportunity for us. We are very excited to be the major sponsor for the concert which is being held in such a beautiful environment."



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*"I think you have to be conscious of what you create by making things locally, making things to last, using raw or natural materials which can be used again or recycled, or using materials that are biodegradable."*



Lyzadie Renault

# Inspirational Kiwi Collection

By Rebecca Williamson

**Designer Lyzadie Renault is making waves with a furniture collection inspired by the rivers of Queenstown and the South Island - aptly named the Flow Collection.**

The exquisite ensemble of South Island rimu tables with its distinctive brass designs was a finalist at The Designers Institute of New Zealand Best Design Awards 2018, a recognition Lyzadie and her team at the Auckland-based LyZadie Design Studio are justifiably proud of.

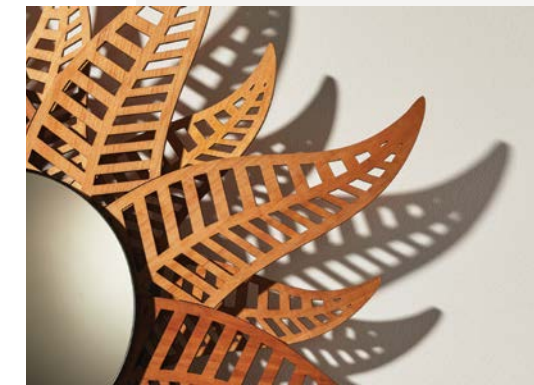
"The inspiration behind the Flow Collection was the beauty of the braided rivers of the South Island - whether you view them from the air or you are amongst them on the ground, there is something very special about them," she says. "For this collection we collaborated with South Island furniture maker Treology, whose sustainable ethos and love for New Zealand really resonates with us."

Although Lyzadie has been working as an architect for 14 years, 2018 marks her debut into product design.

She says her timeless products in the Flow Collection encapsulate a slice of raw New Zealand.

Tables are made from rescued rimu from South Island rivers and each features GPS coordinates identifying exactly where the wood came from. Her Fern Mirrors reveal "nature's secrets" while the influence for her White Cloud pendants comes from her imagination of Maori chief Kupe catching his first glimpse of New Zealand.

"Items we buy for our homes often don't mean anything these days, so we wanted to design New Zealand products that are connected with this land on all levels," Lyzadie says. "We create pieces that add



value to people's lives and are meaningful. You literally buy a piece of New Zealand when you buy one of our products. If you are a New Zealander living overseas, that kind of connection to home is huge and so special. It really does ignite the senses."

While dedication to sophisticated luxury design is a priority, sustainability and a mantra of keeping New Zealand beautiful is also a core focus for Lyzadie. She designs and personally oversees the manufacture of each piece.

"I think you have to be conscious of what you create by making things locally, making things to last, using raw or natural materials which can be used again or recycled, or using materials that are biodegradable. My French great-grandfathers and grandfather were furniture makers and there are designers and makers in my Melanesian heritage too, so I have a love of nature, a love of design and a love of making things with raw materials, in my blood - it's a passion."



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## GOING SLOW

By Margo Berryman

**Innovation and sustainable design are at the forefront of an experiential store recently opened in Central Queenstown.**



Martina Blanchard & Sunny Wehrle



Slow is a design, furniture, beauty and fashion concept developed by Martina Blanchard and Sunny Wehrle, based around living an authentic life. Unearthing design-led products exhibiting contemporary lines and enduring style, the pair have chosen to focus on stocking functional objects rather than following fleeting trends.

"Our backgrounds include fashion, hospitality, interior design and social science academia," says Martina. "The idea of Slow unfolded a year ago to create a coveted space that would foster meaning and purpose rather than just a retail transaction. This combines my passion for slow design and minimal interior styling with Sunny's vast experience in the apparel industry. It is driven by ethical and sustainable garment production."

The pair have handpicked design brands to highlight their core values of permanency, quality, attentive craft, sustainable practices and social awareness.

"Simple, minimal, functional items with great attention to detail and materials make up our selection. This includes internationally recognised fashion brands seen for the first time in New Zealand like Norwegian Rain, Tom Wood Project from Norway, Aiayu and Frama from Denmark and Sydney Brown from the US. We have beauty brands Monastery Made from San Francisco and Rudolph Skincare from Denmark plus household names Vince, Re/Done denim and Levi & Co."

Martina and Sunny have treated the store as their own personal space striving to create a balanced informal retail experience.

Everything in the store is for sale including shelving and display units.

"We've used soft lighting options, textures and purposeful flow to create a gallery like showcase of products, grouped by theme and function where you can spend time exploring and discovering."

Located at 83 Beach Street, Queenstown Slow also features a coffee studio and wholefood eatery in an exclusive collaboration with Frama Copenhagen.

## COFFEE STUDIO & WHOLEFOODS EATERY

**Within Slow design store is a café with a difference.**

Operating out of a fully functioning Frama studio kitchen, the café is a platform for the Scandinavian company's industrial design aesthetic and free standing elements.

"Based on a VIP loft experience I had in Copenhagen, we thought this would be a wonderful way to promote actual design products in function," says co-owner Martina Blanchard. "Frama agreed to an exclusive collaboration which is so exciting and we also feature their Adam seating, shelving and Otto stoneware."

The café serves Atomic organic Essenza coffee and follows a food philosophy of wholesome, plant-based ingredients reflecting the owners' passion for nutrition rich and environmentally conscious food choices.

"We are keen to join those promoting plant-based cuisine globally, raising awareness of dairy and meat overconsumption and our vegan chef has created some amazing dishes," she says. "Our faves include the vegan smoked salmon on a dark sourdough, the smoked carrot 'salmon' on baked rye bread with plant based macadamia cream cheese and pickled cucumber."

"The 'make no mistake' gluten free crepe stack served with passion-peach fruit jam and mascarpone is a distinctive sweet treat and the homemade 'kick start your day' granola with natural or coconut yogurt is hard to go past. We also serve rainbow lattes, such as rose velvet or golden turmeric, for the ultimate savoury and sweet nutritious hit."



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## High-End Fashion Journey

By Penny Simpson

A passion for high-end, luxury clothing and goods has been the backbone of the retail business ethos for Delvine Wallace and Bruce Gibbs.



The savvy couple launched their first store in Arrowtown 26 years ago and have since created a thriving business, developing six stores in the Southern Lakes.

"It's been an exciting journey since we first opened Wallace & Gibbs back in 1994," says Bruce. "We've focused on creating fashion stores that fit our customers' lifestyles and that's reflected in the high-quality labels we sell."

Their latest creation, Te Huia in Arrowtown, has recently expanded into Queenstown bringing its diverse collection of premium New Zealand and International brands to the resort.

"We have operated the Untouched World business in Queenstown for 17 years, for 12 years under a franchise model and the remainder as an independently operated store. Rebranding as Te Huia gives us scope to expand and increase the variety for our customers. We continue to stock the most extensive range of Untouched World garments locally, alongside other leading New Zealand made sustainable designers."

Located at No 1 The Mall and open from 9.00am until 10.00pm Te Huia attracts a discerning group of national and international visitors.

"The store benefits from its high-profile location in downtown Queenstown being part of the historic

Eichardt's building next to the lakefront. The shop is busy right through into evening and there's always people popping in on the way to the airport to buy an item they have seen the day before," says Bruce.

"Visitors recognise the level of craftsmanship that goes into our garments and appreciate the natural fibres in New Zealand made materials such as MerinoMink, Possumdown, Optimum Royal Merino and other unique blends."

"A stand-out feature of our Te Huia stores are the knowledgeable, enthusiastic staff who provide a personalised shopping experience whether it's for clothing or gifts."

Te Huia is also home to premium outdoor apparel brand Canada Goose, stocking the most extensive range in the Southern Hemisphere.

Bruce says it's been a significant game changer for the business, with the brand sought after by people all over the world.

"We're dedicated to bringing new product lines into this market and the uptake of Canada Goose has been exceptional. Visitors can purchase from current northern hemisphere ranges and the local market has been steadily growing as the range has increased."



### TE HUIA LIVES ON

New Zealand's extinct native songbird, Te Huia, was once prolific across the lower North Island and highly sought after for its long-curved beak and deep metallic blue and purple plumage. It was a quiet, graceful bird with pairs bonding for life and sacred to Maori, with only chiefs and their families wearing the distinctive white tipped tail feathers in their hair.

"We chose the name Te Huia for the stores because we were seeking a name that encompassed the mana and prestige of Aotearoa" says Bruce. "It also acknowledges Delvine's Ngāi Tahu family heritage in the lower South Island."

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## MOOCHI MILESTONE

By Rebecca Williamson

A contemporary store representing leading New Zealand fashion label, moochi, is attracting a strong following in Queenstown with its distinctive on trend, sophisticated style.



The launch of moochi royal – the label's 12th New Zealand boutique – is a milestone for its owners and directors Kellie and Chris Taylor, who founded the company out of a small design workroom in Mount Maunganui nearly 20 years ago.

"We're thrilled to have finally opened the doors as we have often been asked why we don't open a store in Queenstown. Chris had a right place at the right time moment which resulted in our incredible new space in Queenstown."

The opening of the Queenstown boutique caps off an extraordinary year in 2018 for Kellie, Chris and the moochi brand – they have also opened two new stores in Nelson and Havelock North and have upgraded two existing stores in Milford and Newmarket.

"There was no question about continuing to invest in bricks and mortar stores and find the sweet spots throughout New Zealand where dedicated customers can access the brand," says Kellie. "We have always had a commitment to the local industry and that has allowed us to react to customer demands and create the brand that moochi is today."

She says it is their commitment to understanding the modern Kiwi woman and what she likes to wear that has helped the brand become so successful.

Kellie personally designs or oversees the design of all moochi garments at their head office and design studio in Auckland and most of their collections are made in New Zealand.



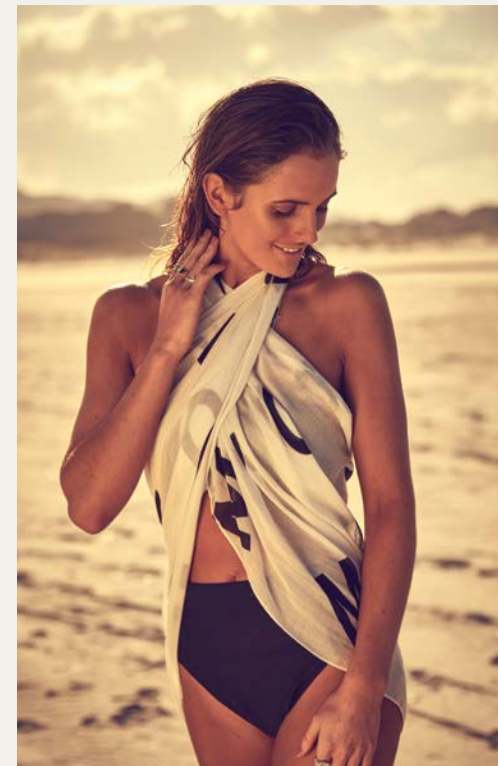
*"Soft draping, twisted knot detailing and raw edges are strong in the collection, while linen gauze, delicate cottons and natural fibres are easy and breezy for hot summer days."*



"From pattern maker to presser, more than 20 industry specialists have had a hand in creating each moochi garment," she says. "We love that it is designed and mostly made right here in New Zealand. It creates more opportunities within the local industry and it also means we can create small runs and react very swiftly to produce more of what our customers want, then get it to them quickly."

The small production runs ensure moochi's seasonal product mix is kept current and exclusive and the Queenstown store receives a fresh drop of new designer garments every week.

"Although moochi is proudly New Zealand, we hope that international visitors will enjoy our Queenstown store, wear our garments and become part of our story. We're excited about the connections it will bring"



## WHAT'S HOT FOR SUMMER

The moochi mantra is about arming women with a cohesive, adaptable wardrobe of pieces that work together effortlessly for any occasion – for work, running errands on the weekends or for a special night out.

"When creating a new palette, much thought goes into planning each chapter of the moochi story," says owner and creative director Kellie Taylor. "Each element must not only work on its own, but also as part of the bigger picture."

This summer's ensemble is no different.

Kellie says Palette 6 is a collection designed for sunny days and unhurried evenings.

"Soft draping, twisted knot detailing and raw edges are strong in the collection, while linen gauze, delicate cottons and natural fibres are easy and breezy for hot summer days. As for colours, mink grey, olive green and white are staples, with a little snake print and jacquard stripes thrown in for fun."

Moochi's understated swimwear collection reinforces simplicity and style.

"Our swimwear is designed to be flattering and suitable on all shapes and sizes, with detachable or adjustable straps for a flawless fit," she says.

The new giftware line featured in the Queenstown boutique, includes everything from jewellery and silk bandanas to reusable coffee cups and phone cases and is designed specifically for summer.





# Boutique Bespoke Clinic

By Penny Simpson



**New business owners Ebony Hornibrook and Kaylie Harrison are valuing the opportunity to develop their boutique appearance medicine and skin therapy business, Ivy Clinic, in a growing Queenstown market.**

Ivy Clinic recently opened in the Trenzeater Building on Frankton's Hawthorne Drive and Ebony says the early response has been overwhelming.

"We felt there was a gap in the Queenstown appearance medicine and skin therapy market for a contemporary boutique clinic providing a bespoke service to clients. Kaylie and I worked together in the industry and it was through our experiences that we developed the same philosophy to offer honest, realistic advice while providing the best customer care."

Kaylie is a registered nurse and has worked in both ICU and theatre recovery and spent the past three years in appearance medicine while Ebony is a qualified physiotherapist, with over ten years' experience owning and managing clinics and as an appearance medicine consultant.

"Our treatments include anti-wrinkle treatments Botox® and Dysport®, dermal fillers and lip enhancement with the Juvederm range and we have the Dermapen 4, one of the best worldwide derma needling technologies currently in the market," says Ebony.

The Ivy Clinic skin therapy treatments offer skin workouts, peels and facials using the innovative cosmeceutical range, Ultracuticals, that has been specifically developed for harsh Australian and New Zealand environments.

"Our team are passionate about being 100% honest and realistic with clients. Kaylie is known for producing signature natural looks and Vicky, our skin therapist, has a gentle and thorough approach," she says. "We work to enhance appearances and make clients look and feel amazing by listening to their concerns and aligning the best treatment for them."



Kaylie Harrison & Ebony Hornibrook

The new clinic's chic interior features designer furniture, palms and chandeliers by Trenzeater alongside signature modern art, plants and funky music.

"Clients are wowed by our reception area at the top of the stairs with its stunning Italian stone desk highlighted by LEDs and pendant lighting, an abundance of greenery and the most amazing green velvet couch," says Ebony.

"The vibe is fresh and contemporary, and Kaylie and I are proud of what we have achieved by opening this business."

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# Historic Cottage Reinvented

By Margo Berryman

**Putting a contemporary twist on Queenstown's oldest wooden house, Williams Cottage, has reinvented it for a new generation.**

Joanne Walker, and her daughter Ellesha, saw instant appeal when they took over design store Vesta, based in the Marine Parade cottage last year.

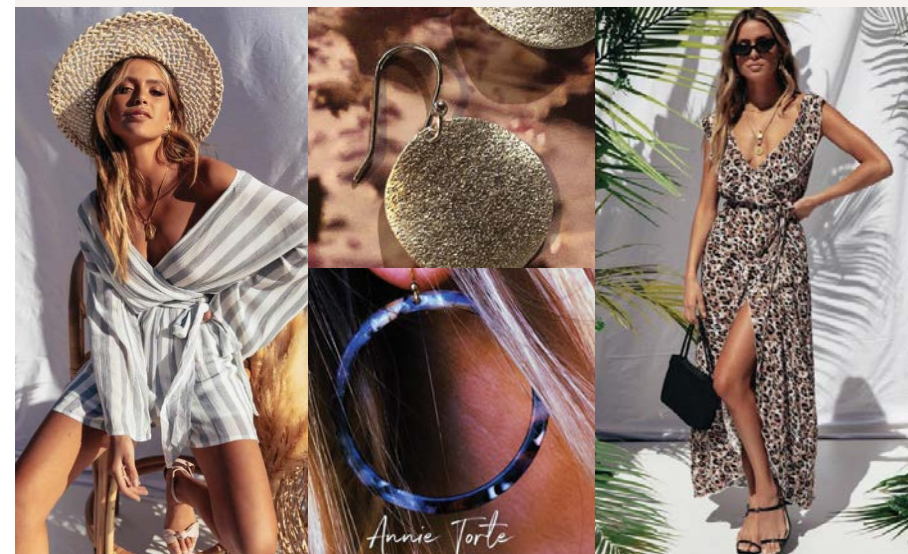
"Even though it was a little tired and unloved at the time, it was unique and charming and the potential was there to transform this little gem," says Joanne.

"We've invested new energy and vibrancy into the store by de-cluttering the outside to reveal beautiful English gardens with spectacular views of Lake Wakatipu."

Inside the cottage, the historic rooms have been refreshed with an affordable NZ designed range of gifts including candles, local honey, fresh flowers, native wood souvenirs, handmade ceramics, artwork by New Zealand artists such as Emma-kate Hall, Bridget Hall, Love Thy Land, Lester Hall & Rachel Walker and a fabulous range of both contemporary and fashion jewellery by Lola Loves Queenstown, June Lilly, Louise Douglas, Whalebird, Sea Salt & Stone Arrow.

"We stock David Trubridge lights with a stunning cascade of his beautiful light pendants visible throughout the store," says Joanne. "These are available to order both online and instore and come in a range of colours and sizes. Vesta offers a 10% discount to locals when ordered instore."

"Our customers are mostly tourists looking for something special to take home, but increasingly locals are realising there is something new and exciting happening in our store."



## Lola Loves Queenstown

Designing her own line of modern, affordable jewellery Ellesha Walker is very excited about the future for her brand Lola Loves Queenstown.

"A lack of choice in town inspired me to fulfil my creative side. The jewellery is a modern, wearable collection suitable for everyone. The style is very much on trend from classic gem drops to torte hoops, ocean pearl earrings to floral drops. There really is something for everyone.

Ellesha has worked hard on her brand image and social media, in particular her Instagram LolalovesQueenstown, that has attracted influencers throughout New Zealand and Australia.

Lola The Boutique is housed in the front parlour of the cottage. Ellesha says it's

been a fantastic addition to the store attracting new customers on a daily basis and is developing fast.

"The lack of affordable, good quality fashion in town inspired me to seek out some cool lines without the hefty price tag. We love working with PIA Ponsonby, an Auckland based designer whose outfits are feminine, bright, floral and great for summer. Stella & Gemma and Sea Salt have a fab range of scarves, beachwear, kaftans, vegan leather bags, clutch bags, rattan accessories and jewellery perfect for summer."

"Sndy's the label has just arrived offering a bold, on trend, feminine edge with cute linen short sets and animal print wrap dresses. Cartel and Willow will arrive in December so it's exciting times."



## Life's A Grind

Life's A Grind retro style coffee caravan is located in the Vesta garden on Queenstown's lake front, where owner Anna Shorey and her team serve Underground Coffee to regular customers and visitors.

"The waterfront location is amazing during summer with all the busy beach action," says Anna. "Locals know our other coffee caravan based in Stanley Street and it's brilliant having two downtown locations."

Anna's thriving boutique coffee caravan business is a drawcard for quick, friendly service, excellent coffee and a sweet selection of fresh baked slices, biscuits, Central Otago juices and organic Kombucha.

"There has been so much great feedback about the new look Vesta and it's fun to be part of the action here," she says.

Life's A Grind is open seven days a week from 6.30am-3.30pm at Stanley Street, 9.00am-4.00pm at Vesta on Marine Parade.

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# Specialist Art Glass

By Penny Simpson

The name Höglund is synonymous with modern Swedish art glass and revered internationally by art glass collectors and connoisseurs.

The Central Otago Höglund Art Glass Gallery can be found between Cromwell and Wanaka, just under an hour's drive from Queenstown. Swedish couple Ola and Marie Höglund have displayed their specialist art glass works in more than 40 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, 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," says Marie.

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

After emigrating to New Zealand in 1982 Ola and Marie first established the Höglund Art Glass Gallery and glass blowing studio in Nelson. Three years ago, they moved to Central Otago opening their new gallery which is dedicated to their extended family art works.

"Our family are all making glass, so the gallery has 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.

Tel: 03 442 7210  
www.hoglundartglass.com



## Summer Exhibition for Prominent Artist

By Jenny McLeod

Queenstown artist Angus Watson has been a professional artist for more than 30 years and his diverse work hangs in many homes not only in New Zealand but all over the world.

Angus is highly sought after for commissions and holds exhibitions around New Zealand. His annual January exhibition at his studio is always a summer drawcard. "I am accumulating a significant collection of new artwork for the January 3-14 2019 event," he says. "Having my own exhibition gives people a chance to visit my studio in its idyllic garden setting and see where my work is created."

"Clients are always keen to know what inspires specific paintings and I enjoy meeting people who make the effort to visit."

Angus' latest calendar for 2019 is available on line or from his studio and again represents a stunning mix of his favourite work.

He also sells a selection of prints and cards from his studio in Littles Road Queenstown.

Angus welcomes visitors to his studio at any time but suggests telephoning first to avoid disappointment.

Tel: 03 4428486  
www.anguswatson.com  
gus@anguswatson.com



## Natural Beauty

Life Pharmacy Wilkinsons in the Queenstown Mall is the go to store for leading cosmetic brands and stockists of Karen Murrell Natural Lipsticks. QT Magazine asked company founder Karen Murrell about her personal brand of lip products.

What are your summer highlights?

Summer 2019 is one of the highlights of my career as Karen Murrell Natural Lipsticks is rolling out new ten-year anniversary packaging. It has been four years in the making and I have put much love and time into crafting the perfect canisters and packaging. We can truly say our lipsticks which are a work of art, are equal to if not better, than a big brand lipstick now.

What are the benefits of the all-natural ingredients of the Karen Murrell range?

Any product placed on the lips wants to be natural as you do digest a small amount. How ingredients are mixed and used are critical when formulating a lipstick. That is why my team has over 30 years' experience of natural lipstick making. We use a mix of two hard milled natural plant waxes and add a bee's wax so the lipstick glides onto the lips. This is infused with evening primrose and natural pigments to give hydration and a vibrant colour.

Is Karen Murrell Blushing Rose an everyday colour?

Yes, I designed this to be the closest to the natural lip colour. This is a lovely weekend colour and is becoming my every day staple.

Which Karen Murrell lipstick will you personally wear this summer?

Karen Murrell Lavender Laughter. This colour is in my summer wardrobe and every time I wear it people tell me how good it looks – I love it.

## It's All About the Shoes

By Penny Simpson

2018 has been a year of expansion at boutique shoe store Issimo, with two outlets opened at the new Queenstown Central development. Both, along with the Queenstown store in Searle Lane, display a full range of New Zealand and international shoe brands.

"One of our summer highlights is the range from New Zealand's favourite shoe designer, Miss Wilson," says store co-owner Kerrey Garvie.

"All her bright and beautiful new colours are fun and coloured heels are having a big fashion moment right now. The Miss Wilson mules and slides are very on trend."

New to Issimo this season is Australian designer, Zoe Kratzmann, with her eclectic range of neutral tone sandals that work with any summer outfit.

"We are so excited to introduce luxury sneakers from Maimai direct out of Italy," says Kerrey. "They are ideal for women who want a super trendy white sneaker look but with the quality and elegance of a top end shoe."

"Donna Carolina is another Italian label we cherish for their luxurious leathers and style. And from Spain we have Gadea and now its sister label, Lodi, which is known for style and elegance."

Designer bags include Saben, Mooi and a new Belgium brand, Neuville, with fun shapes and pops of colour.



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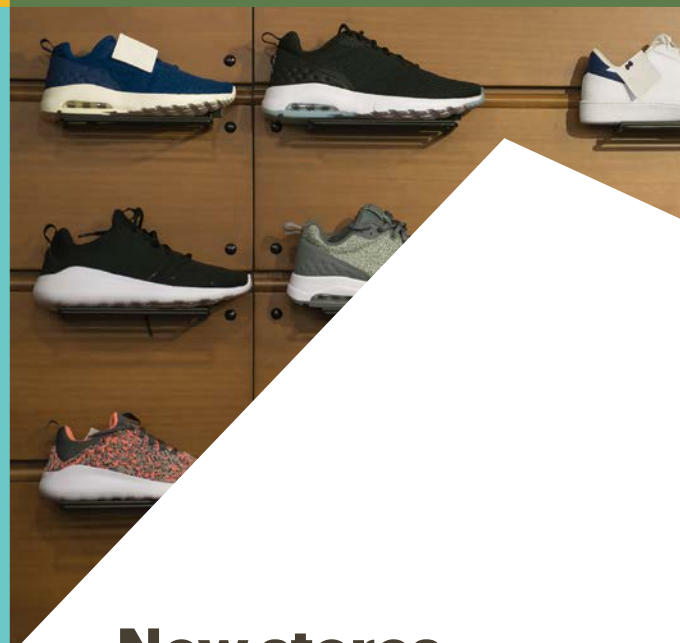
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## Functionality & Style

By Bethany Rogers

Showroom kitchen design by Davinia Sutton

**When Kouzina opened its store in Queenstown two years ago, Southern Lakes customers were introduced to a different way of shopping.**

The appliance supplier has offered a non-traditional shopping experience since 2005 in Auckland and in 2016, brought its exceptional presentation style and specialist range of high-end cooking, refrigeration, laundry and dishwasher products to the region.

Based at The Landing in Frankton the store has fitted and working appliances, so clients can get a feel for the design and specifications of the products they promote.

Company director, Martin Cross, says the response to the store has been very positive.

"There's been a lot of support. Customers, designers and architects really like the combination of kitchen finishes we have on display, as well as the latest product designs."

"People enjoy spending time in our showroom where they can browse at their leisure, see the very latest products and be advised on the right solutions to suit them. We are very proud to be a supplier to many architectural projects and new builds within the Southern Lakes."

Kouzina supplies premium brands from Europe and America such as Miele, Wolf, Sub-Zero, Qasair, Bora and Liebherr.

"The full range of Miele cooking, refrigeration, laundry and dishwasher products is very popular in the Southern Lakes. Steam and oven cooking is on trend at the moment and the Miele steam combination ovens are great for this," he says.

"Other trends that we're seeing are bespoke range hoods designed by Qasair and there's demand for large capacity ovens such as the American Wolf ovens. The Liebherr brand of refrigeration and wine storage are popular locally too."

Kouzina offers cooking demonstrations with top chefs so that customers can get a feel for how the appliances work in practice.

"We focus on making sure the overall experience for our clientele is the very best it can be," says Martin. "Our customers rely on us for the correct information and advice. Repeat and referral business is very strong which is a good indicator that we are providing great service and products."

## What's Trending

With more than 25 years' experience in the industry Kouzina director, Martin Cross, knows a thing or two about what's hot in kitchen appliances.

In his personal home kitchen, Martin uses Miele and Wolf appliances and he recommends Wolf's new professional single oven, with its stand-out red dials, as being perfect for the modern home.

"It is a very current look which has been specified a lot by interior designers and architects recently because it suits all kitchens from modern to traditional. The dials can be ordered in silver or black too, but the red are a favourite for contemporary kitchens. Anyone who enjoys cooking will love it for its functionality and reliability."



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“Building is a very personal experience and requires a lot of trust and expertise which is what we offer.”

Rob Ferguson

# Grand Designs

By Margo Berryman

**Building a future for their family and business at Jack's Point near Queenstown has been a master stroke for Rob and Mel Ferguson whose reputation as specialist architectural builders in the lakeside community is on the rise.**

The couple established Ferguson Builders Company in Jack's Point two years ago after moving from Christchurch.

Rob's passion for building started in his native country of Scotland, working for a company specialising in Fjordhus homes, a panelised system from Norway similar to SIP (structural insulated panels) technology.

“That knowledge has been hugely beneficial and transferable here with similar principles required to ensure homes are fully optimised against the Southern Lakes climate,” he says.

As registered master builders, Ferguson Builders works across all types of projects with architectural homes their speciality.



“We have built several homes at Jack's Point with more in the pipeline and very much understand the style and quality required, with each house designed specifically to site and the Jack's Point design board specifications.”

Rob is passionate about helping people build successfully and has a highly professional team of builders working alongside him.

“When you build with us you're dealing directly with me from start to finish and we are with you 12 months after completion – that's our guarantee. Building is a very personal experience and requires a lot of trust and expertise which is what we offer.”

Rob says their Jack's Point show home is a brilliant example of what can be done differently with architectural integrity.

“I recommend that people come and talk their projects through at any stage even if the job has already been priced. Whether it's a small-scale first home or large architectural house there are many ways to price and build to achieve your dream home.”

## DESIGN EXCELLENCE

The architecturally designed Ferguson Builders show home at Jack's Point is Mel and Rob Ferguson's calling card as well as being their family home shared with their two small daughters.

The Fergusons worked on the design with Daniel Friedrich from DF Design, who has a strong focus on sustainable and energy efficient architecture.

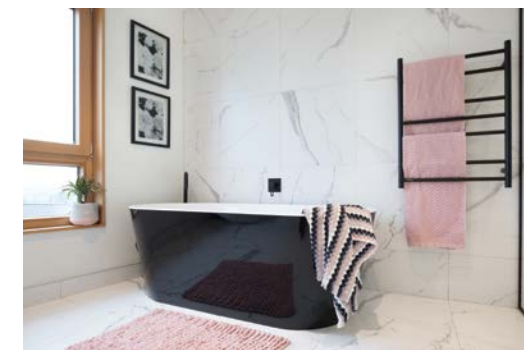
“It was designed to stay within the Jacks Point design boundaries but stand out from the crowd. As a young family we wanted to have fun and embrace a new, different architectural style and everyone who visits, loves it,” says Mel.

With a Scandinavian aesthetic inside and out, the multi-level show home is striking, featuring an off-centre gable living pavilion with stunning views out to the Remarkables Mountains.

Mel's passion and enthusiasm for interior design is evident throughout from the stylish kitchen and bathrooms to soft furnishings, colours and window treatments.

“We chose to clad the exterior in larch imported from Germany, along with wooden joinery throughout the house. It's a beautiful stand-out feature that was actually more affordable and saved us money,” says Mel.

“Rob is big on finding solutions and affordable options for clients and the show home is a marvellous example of what can be achieved. We love showing people around it and giving them the opportunity to discuss their own ideas and plans.”



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## A Remarkable Experience

By Margo Berryman

The Remarkables Market is held every Saturday during summer at the Red Barn in Remarkables Park and with over 60 stalls present every week it offers a varied shopping experience.



### Perfectly Imperfect

**Wine Country Creations specialises in products made from original Pinot Noir oak wine barrels including hand-crafted wooden food platters, candelabra and wine flights.**

"We started the business in 2010 after randomly buying 500-wine barrels which presented a huge storage challenge," says owner Barbara Poots.

Working with a colleague, Barb initially created half barrel planters, tables and chairs and two types of platters.

"The original Barrel Head round platter and Long Stave platter were very popular and are still available," says Barb. "Remarkables Market had just started at the time, so we would haul a trailer full of wine barrels, planters and furniture over each weekend to sell. It was a wonderful way to meet local people, stall holders and visitors."

Demand was so high Barb learnt how to make the products herself. She developed 18 unique platters and candelabra that today make up the Wine Country Creations range.

"The platters evolved quickly, and the business took off, so we stopped furniture production. The growth has sometimes been hectic, but two part-time staff now assist, and I enjoy connecting with people at the markets and showcasing our products."

In 2014, Barb trademarked the Wine Country Creations logo adding an antique Central Otago tag reinforcing the Central Otago brand.

"I'm passionate about this area and people recognise our products. Most of the barrels are sourced from local wineries and carry rustic imperfections and wine maker markings. I refer to our products as 'perfectly imperfect' because each has its own characteristics with the lovely Pinot Noir barrel stain in various shades of red."



### BOULANGERIE PAR EXCELLENCE

**Ma Boulangerie is, as the name reflects, an authentic French bakery in the heart of Queenstown's Remarkables Park.**

Owners, Marion and David Vulliermet, arrived in New Zealand on an entrepreneur visa early in 2016 and spent five months travelling the country searching for the best spot to open a French bakery.

"We chose Queenstown and Remarkables Park because of the great location beside the New World supermarket with so much easy parking."

Marion has four boulangerie and patisserie diplomas and eight years' experience running her own bakery in France.

"David joined me in my bakery adventure a little while after I started back home. Everything here at Ma Boulangerie is produced on site except for the pies that are completely non-existent in French baking culture," says Marion. "We installed French and Italian equipment such as mixers, provers and ovens to ensure product excellence."

"We try our very best to keep the quality high using mostly New Zealand ingredients to bake a large range of goods to satisfy demand all day long. You won't find them anywhere else, at least not made in the authentic French way."

She says Kiwi customers and visitors love their classic French croissants, sugar and cream brioche and chocolate glazed bear claws filled with French custard.

"Our most popular cake is the Siezois which is a typical French cake found in most boulangeries, under a lot of different names. It's a chocolate mousse with a crunchy praliné base and is delicious."

Ma Boulangerie is also a regular stall holder at the Remarkables Market.

"At the market we sell a smaller product range such as sourdough, rustic and ciabatta breads and baguettes. People enjoy our viennoiseries including savoury, classic and chocolate croissants, almond declinations, bear claws and brioche."



### SUCCULENT SEAFOOD

The succulent Spanish flavours of seafood paella are a weekly attraction at Remarkables Market.

Every Saturday local chef Gatto Feutes sets up his specialty pans at the market providing a delicious dish filled with the fresh seafood supplied by Harbour Fish.

"Gatto's cooking style is very visual and people love being able to see him create his paella right in front of them," says Harbour Fish marketing manager Rachel Cooper.

"Remarkables Market is a really fun way for the local community to see our seafood used in a way that they

might not normally cook with it at home. Gatto also serves a very delicious ceviche dish and has fresh fish packs to sell every week."

Harbour Fish is a specialist wholesale and retail store in McBride Street, Frankton.

"Our fishing company is based in Dunedin and customers know they can trust our product because we control our supply chain through catch, processing and sale," says Rachel. "We deliver twice daily to our Frankton store so customers can be sure our product is really fresh."





# Cardrona Valley Project Highlights Sustainable Timber Alternative

By Jane Brooke

A New Zealand eco-timber company has partnered with an award-winning Arrowtown architectural firm to make a statement in Cardrona Valley.

A six-million-dollar development has been announced by Abodo Wood to showcase how local alternatives for imported old-growth cedar can withstand Central Otago's harsh alpine climate.

The development, in collaboration with Assembly Architects of Arrowtown, includes a 102-square-metre show home and seven stand-alone visitor accommodation chalets.

It will be Abodo's first South Island development, with construction of the show home expected to begin in January 2019.

Abodo launched in New Zealand 16 years ago to offer an alternative to destroying threatened old-growth forests around the world.

The company sources its Forest Stewardship Council (FSC) timbers, which will be used throughout the Cardrona Valley project, from New Zealand plantation forests. Crafted from thermally modifying timbers,



www.abodo.co.nz

Abodo transforms radiata pine using heat and steam, avoiding toxic chemicals, to double its stability. Director Daniel Gudsell says it is exciting to be a part of Cardrona's future.

"Our modified timber is designed to suit alpine conditions so when we saw the land for sale it was a no-brainer to invest," he says. "The thermal modifying process was developed in Finland more than 20 years ago and our plan is to create a showcase development to prove how the materials weather and perform in the 'hot one day, cold the next' environment."

"Ninety-five percent of New Zealand plantations are pine and that's why Western red cedar is the largest single

species we import, as it's a durable building material. But, typically it comes from ancient forests. By modifying pine, we can best utilise tree species grown on home soil and create beautiful natural structures that are safe, sustainable and cared for, like the forests they come from."

Daniel says the exterior timber of the Cardrona buildings will be treated with a silicate wood coating to help the structure blend in with the historic surroundings of the village as it weathers.

"We're hoping the development helps developers, builders and home owners visualise the different uses of our Vulcan Cladding product and how it weathers in local conditions."



Daniel Gudsell

*"It has been fun to explore the different uses and forms of the natural cladding for the show home with the knowledge that the exposed structure will adapt into the natural surroundings within six months."*

Justin Wright

## Passion for Natural Materials

With a shared love for natural materials, Assembly Architects has specified Abodo's suite of products on several residential projects, and most recently a multi-story hotel in Wanaka.

"It's great to see value added to New Zealand pine," says director Justin Wright. "There are many factors we consider when selecting materials including look and feel, durability, maintenance, environmental credentials, compliance and cost. Abodo's products tick the boxes for the majority of these."

"They offer a fantastic sample kit which enables our clients to combine 'real' samples with the renders on screen and visualisation through our interactive virtual reality experience."

Justin says the weathered Abodo product is an interesting one.

"It has been fun to explore the different uses and forms of the natural cladding for the show home with the knowledge that the exposed structure will adapt into the natural surroundings within six months."

"There's lots of flexibility with the range of materials on offer. We're currently designing an Arrowtown home with Abodo's Sioox wood coating to achieve an aged look, but with protective qualities," he says. "We've also recently completed a Wanaka home with charred wood cladding which is an ancient Japanese technique. This offered our client a rustic and textured alternative to black stained timber which really stands out against the Central Otago backdrop."



Vaughan Brookfield

Justin & Louise Wright



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# Celebrating 100 Years of the NZ Open

By Jenny McLeod

The New Zealand Open celebrates its 100th milestone, from February 28 until March 3 2019, when the spotlight will again be on the prestigious tournament and its host golf courses, The Hills and Millbrook Resort.

Organisers say the Queenstown tournament is a chance to reflect on both the history and the significance of the landmark event.

"It is both an honour and a privilege to be involved in the running of the 100th New Zealand Open. The entire team working on this tournament are proud to be given custody of such an iconic and historical event and this is not a responsibility we take lightly," says New Zealand Open chairman John Hart. "We are totally committed to producing an event that not only befits the many that have gone before, but one which now sits proudly on the world golfing stage."

Although competition golf began in New Zealand as far back as 1893 the inaugural New Zealand Open was not held until 1907. One hundred and thirty players competed in the event at the Napier Golf Club with the first championship title won by amateur legend A.D.S. (Arthur) Duncan.

To mark the Open's anniversary, past champions will play in a special centennial competition on a new three-par course being constructed at The Hills, which is opening to coincide with the tournament.

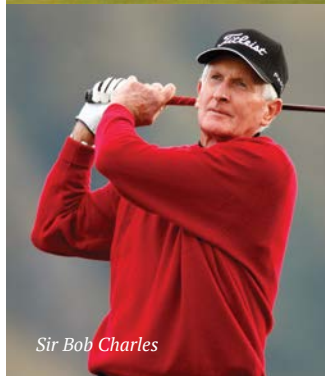
Tournament director, Michael Glading, says the competition will be held on February 27 and is similar to the one held at the Augusta Masters.

"We are hoping as many past New Zealand Open champions as possible will take part in this. It will be a great spectator event and it is another way for us to mark the history of the tournament and recognise our golfing legends."

Prominent Kiwi golfer, Sir Bob Charles, four times winner of the New Zealand Open and the oldest surviving titleholder, will join other standout players, including Greg Turner, Michael Hendry, David Smail, Matt Griffin, Brad Kennedy and the 2018 winner Daniel Nisbet.



The Hills 18th Green – NZ Open



Sir Bob Charles



Cricketing celebrity Stephen Fleming @ NZ Open pro-am

## Taking on the Pros

The New Zealand Open's innovative pro-am format, where celebrities and other amateurs play alongside the professionals, is a major drawcard for the national championship.

Tournament director, Michael Glading, says Queenstown is the selling point for golfers from around the world who want to play in the event.

"We have places for 100 amateurs and we sold out for the 2019 event just six weeks after the conclusion of the 2018 Open. More than 60 per cent are

overseas players and it is part of the pull of the New Zealand Open that it brings in people who want to play golf alongside a professional, in a special environment like Queenstown."

He says people have to experience the pro-am to understand its strong appeal.

"It's an experience you can't duplicate elsewhere and some players have gone on to become sponsors of the New Zealand Open because they found the pro-am so unique and special they subsequently decided to support it."

## Co-hosting Courses

The New Zealand Open is co-hosted by The Hills and Millbrook Resort who have shared the underwriting of the tournament since 2014.

Queenstown is now recognised as the home of the Open, attracting people from all over the world not only to the event, but to play the many golf courses around Queenstown, Arrowtown and Central Otago before and after the tournament.

In 2019, the first two rounds will be split across The Hills and Millbrook on Thursday February 28 and Friday March 1, while the top 60 players will continue the final two rounds of the tournament at The Hills on Saturday March 2 and Sunday March 3.

A major attraction for spectators at The Hills are the many distinctive sculptures strategically placed throughout the course, a feature rarely seen on a golf course anywhere in the world.

Millbrook Resort's championship golf course, designed by former NZ Open winners, Sir Bob Charles and Greg Turner, is considered one of the most spectacular alpine golf courses in the world and spectators are provided with outstanding vantage points to watch the play.



Fans at NZ Open @ Millbrook Resort



Ryan Fox

## All Eyes on Ryan Fox

By Jenny McLeod

Leading New Zealand professional Ryan Fox who plays on the European Tour and PGA Tour of Australasia is expected to have one of the largest galleries at the 2019 New Zealand Open.

Tournament director, Michael Glading, says Fox is currently ranked in the top 100 in the world and having him play in the event has been an absolute priority.

"Ryan is to men's golf in New Zealand, what Lydia Ko is to women's."

The New Zealand Open is co-sanctioned with the PGA Tour of Australasia and the Asian Tour and has a partnership agreement with the Japan Tour, allowing them 20 professional playing spots.

Thirty players from the Asian Tour and four from the Korea Tour will also feature among the 140 competitors in the tournament which has an increased prize pool of NZ\$1.3m.

Last year's champion, Australian Daniel Nisbet, will defend his title and other key New Zealand players joining the international field will include Steve Alker, Josh Geary, Michael Hendry, Tim Wilkinson and Queenstown's Ben Campbell who was in the play off at last year's Open, sharing the runner-up position.

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Spanning a generous 340 square metres, designer Stuart Bateman's finishings give the sophisticated spaces a warmth and vibrancy that merge beautifully with the environmental colour palette that penetrates the floor to ceiling windows.

4 3.5 2

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The residence is almost 700 square metres spread over three buildings with a formal dining room, open plan kitchen and dining, entertainers lounge, library, five bedrooms and what could only be described as the creme de la creme of home cinemas.

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## Luxury Market Optimism

By Margo Berryman

**The current outlook for the Southern Lakes luxury property market is optimistic with a portfolio of high-quality stock on hand, according to Luxury Real Estate co-owners Terry Spice and Nick Horton.**

"We have strong confidence in the region's ability to draw people in and create an emotional attachment. There are so many exciting things on the horizon for tourism, viticulture, golf and adventure that will expose the area to people who can afford the best," says Nick. He says the company has represented some of Queenstown's most prestigious properties and has set and held a number of records for highest sale prices throughout the resort.

Recent changes in the Overseas Investment Amendment Act (2018) are expected to impact on the local real estate scene. While the new laws are not a complete ban on overseas people acquiring residential

property in New Zealand, such acquisitions now require the consent of the Overseas Investment Office.

Nick says the law changes will take a while to settle in, but positive migration and significant projected tourism numbers remain key real estate drivers.

"Foreign buyers, excluding Australian and Singaporean citizens, are not allowed to purchase property so that will certainly slow interest from some foreigners, however they have only made up a small percentage of our sales over the past few years."

"The market is likely to experience a period of consolidation while the new rules sink in but the long term outlook is strong for the Southern Lakes region."

Australia and New Zealand are currently generating most of the real estate interest in the Southern Lakes.

"Kiwis have made up the majority of our sales, Australians are the second highest and the rest of the world makes up a small percentage by comparison," says Nick. "Australians have built most of the 'super homes' in the luxury rural sector locally, with some construction costs exceeding \$10 million, which is substantial."



Marion Botherway

### Relishing Real Estate

Luxury Real Estate's newest agent, Marion Botherway, is relishing being part of the dynamic team.

"I am new to selling but my husband and I have been very enthusiastic participants in the real estate industry for many years, having bought and sold a number of properties locally. It seemed natural to follow my interest now that my children are older, and I spent last summer studying and completing my exams and have been working with the company most of this year."

Marion and her family have lived in the area for almost six years.

"We absolutely love living in Arrowtown. I have four boys who have thrived in this wonderful environment. Obviously, its natural beauty and the outdoor lifestyle are unbeatable, but it is the wonderful close-knit community that I like the most."

As a qualified kitchen designer Marion is interested in all aspects of property including architecture and landscaping.

"Nick and Terry have created a special business that focuses on exceptional houses and locations and provides outstanding service. I enjoy having the opportunity to work with such beautiful properties, while learning what it takes to provide the very best experience to both vendors and purchasers."

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## Arrowtown Diary

### Arrowtown Post Office Market Day

Wednesday December 27 2018

The annual market on the Arrowtown Library Green fundraises to support the historic 102-year-old Arrowtown Post Office building.



### Macpac Motatapu

March 9-10 2019

The off-road sporting event attracts thousands to a weekend of off-road marathon, ultra-running, Xterra triathlon, mountain biking and trail running through the pristine Motatapu high country station linking Wanaka and Arrowtown.

### Akarua Arrowtown Autumn Festival

April 22-28 2019

Six days of fun events and festivities celebrating the arrival of autumn colours in Arrowtown including the traditional Arrowtown parade and market day on Saturday April 27.



WWW.ARROWTOWN.COM

# What's New in Arrowtown

By Margo Berryman

Margaret Pipe

## Lens on Arrowtown

Artistic photographic talent will be on show at the 2019 Arrowtown Photography Awards being held as part of the Akarua Arrowtown Autumn Festival in April.

Entries open on January 25 and photographers around the country are being invited to focus their lenses on Arrowtown and capture the magic.

"The subject of the photo entries must be the Arrowtown area bordered by the Crown Range, Shotover River and the Nevis Bluff at Gibbston," says Arrowtown Promotion & Business Association (APBA) secretary Sue Patterson. "There are a range of categories including architecture, creative, landscape (nature), people, action and macro (close up)."

Young photographers are also encouraged to enter the junior category with competition entries closing on March 29 2019.

"Adults (15 years and over) are allowed to submit up to seven photos and juniors can provide four," says Sue. "All the rules and regulations are posted on our Arrowtown website and one of the key criteria is that all photos are taken in the area no earlier than January 2018 to encourage fresh work."



Alice McPike



Emmanuel Gomez

## NZ Open Boosts Numbers

The 100th anniversary of the New Zealand Golf Open is expected to attract thousands of people to the Arrowtown area when it is held at The Hills and Millbrook Resort from February 28 until March 3 2019.

"This is a significant event for the area. Golf plays a very important part in the Arrowtown visitor mix with our last survey indicating nine per cent of Arrowtown visitors played golf while they were here," says APBA secretary Sue Patterson.

"The beauty is you don't have to be a golfer to enjoy the spectacle," says Sue. "With The Hills hosting the final two rounds this year it's a wonderful opportunity for the public to see their world-class facilities, including the spectacular sculpture park commissioned by owner, Sir Michael Hill, for the private course."

## Amenities Upgraded

The installation of new infrastructure in Arrowtown prior to the busy summer season has been completed by the Queenstown Lakes District Council and welcomed by the Arrowtown Promotion and Business Association.

Secretary Sue Patterson says it's good news for retailers and businesses in the historic town.

"The major upgrade of Arrowtown's amenities includes a refurbished parking area beside the Arrow River, new toilets on Ramshaw Lane and improved rubbish receptacles dotted throughout the CBD. Added to this is the regular new Orbus service that makes it easy for visitors to get to Arrowtown. All of this combined will have a major impact on the town over the busy summer season."



## DESIGNER DESTINATION

Ikon's boutique range of chic New Zealand and international designer fashion is transforming wardrobes this summer.

By Penny Simpson

Ikon's executive director, Caroline Walak says, "There is a lot of momentum and confidence in fashion right now and we have absolutely nailed summer at Ikon with some amazing clothes from our leading brands."

"It's not just a fashion thing but colour and print is really big this season and all the top designers like Coop, Shilla, Amuse Society, Maison Scotch and Federation are showcasing the trend. Denim is also strong, and we have curated a very special collection from our favourite denim designers including Ksubi, Diesel, One Teaspoon, LTB and Maison Scotch."

Ikon is a high fashion clothing and footwear destination renowned for its upbeat atmosphere. The stylish store is separated into women's and men's sections with standout displays of shoes, sunglasses, bags, jewellery and hats.

"Accessories play a big role and our range of Quay eyewear, phone bags and bumbags are gold. We have a new selection of Havaianas for guys and girls and beautiful summer slides," says Caroline. "Summer has definitely arrived at Ikon, there is so much variety."



### KSUBI

Denim skirts are back freshening up your street or beach look this season. Check out the Rap and Hi Line miniskirts by Ksubi featuring raw cut hemlines and branded hardware.

### FEDERATION

Go wild with animal print tops and shorts by Federation at Ikon. The Uptown singlet is a feminine cami perfect to wear on its own with denim or under a white shirt for a hint of feline power.



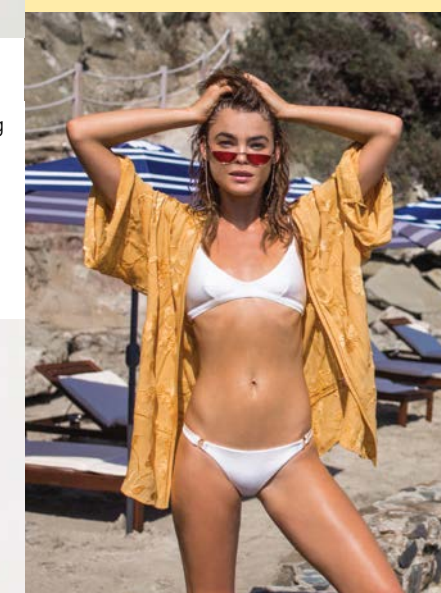
### SLIP ON SLIDES

The footwear of choice this summer are slides from leading brands Woden, Superga and Mollini - now instore at Ikon.



### AMUSE SOCIETY

The 'Lets Unwind' kimono by Amuse Society adds a Japanese aesthetic to seasonal dressing. Drape it over shorts or wear it on weekend mornings for chilled out style.



### COOP

Coop's summer collection is definitely one to see this season. You will feel feminine from head to toe in their bold reds, funky florals and pastel hues this season.



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# Taking to the Arrowtown Trails

Arrowtown has so much offering it's often hard to make a choice. But, according to Miranda Spary the most satisfying way to get the feel of a new place is to walk or bike around the area.

Big Hill Arrowtown

To start out, simply take a walk around the historic town which boasts no man-made structures taller than the trees and no chain stores, just great cafés and restaurants, art galleries and boutique stores.

For a gentle stroll, suitable for wheelchairs or prams, head to the Chinese Village on the banks of the Arrow River. This historic settlement was occupied by Chinese goldminers during the 1860s gold rush and the restored houses are fascinating. Wandering through the village provides a special insight into the hardships the miners endured.

The settlement is the starting point for the Anniversary Loop track – an easy hour's walk up and down both sides of the Arrow River where you can spot trout basking, keen gold panners seeking their fortune or local children building dams.

For something more challenging branch off from the Chinese Village along the Arrow River Trail and look out for signs to the Sawpit Gully loop track. It requires a moderate to high fitness level, but walkers are rewarded with spectacular views of the area during the two to three-hour hike. At Eichardt's Flat, for the more adventurous there is another trail leading to Big Hill.

One of the best ways to view the whole Arrowtown Basin is the one-hour return walk up Tobin's Track, which branches off the Anniversary Walk. From the top there are outlooks to Coronet Peak and The Remarkables ski areas, as well as Lake Hayes, with a glimpse of Lake Wakatipu in the distance.

The summit of Tobin's Track is the perfect viewing platform for the Arrowtown golf course and the privately owned The Hills course, complete with its stunning sculptures. The Millbrook Resort championship course is also in the frame.

An alternative walk is New Chums which leads off Tobin's Track – the path demands a reasonable degree of fitness and the loop track finishes on the Macetown Road alongside the Arrow River. Lord of the Rings fans will almost certainly recognise some of the scenery en route.

Arrowtown is a key hub for the extensive Queenstown Trail cycling network. A trail map can be found online or collect a hard copy at the Lakes District Museum, housed in the original Bank of New Zealand building.

There are many biking options with trails, bridges and underpasses leading from Arrowtown to the internationally renowned Kawarau bungy jumping site, the renowned Gibbston wineries and further afield to Queenstown.

The best advice is to follow the locals. They're passionate about the assorted Arrowtown walking and biking trails – you won't go wrong.

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# ACHIEVING GOALS

By Penny Simpson



The three women behind Arrowtown's exclusive boutique activewear store, Goals, are total "boss" ladies.

The store's independent female-led team recently celebrated their second anniversary and are dedicated to empowering customers to live actively.

"Our style has developed rapidly during the last 24 months and we're much braver in our choices now," says Goals co-founder Caroline Walak. "There were less brands producing leisure wear when we opened and some of the designers have gone on a journey with us, so now we are way more adventurous with our buying."

The store caters for both men and women and Caroline says streetwear is big.

"We find guys relax in our store and start shopping. The shoe wall makes it easy to grab a pair of sports or casual shoes and we have increased the street wear range with Federation, Barney Cools, Champion, Brixton and Adidas to offer a bigger selection."

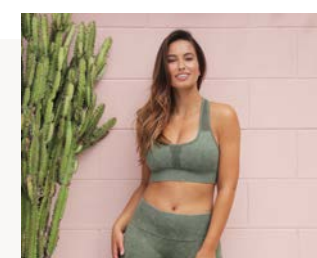
This summer Goals has a myriad of colours, styles and the latest designer fashions.

"We have new clothing drops every couple of weeks to keep it fresh – our customers love that – and you can now shop direct from our @goalsstore\_nz Instagram page," she says. "Leopard and animal prints are trending as are bike shorts and summer slides."



## TOP FOUR PICKS

**L'URV** – a high-octane selection of block colours and sporty styled leggings, sports bras, hoodies and sweats. Featuring stripe details and retro themed edging this is a youthful look full of promise.



**LORNA JANE** – summer 19 brings a heady mix of colours, from army greens to pretty pastels. Lorna Jane's selection of sports bras and shorts are definitely a fave among the staff.

**NIMBLE** – seamless leggings are big right now. These leggings come with a wide waistband for added comfort. Featuring engineered perforation to keep you cool when things start to heat up.

**ONZIE** – exclusive fun prints such as Alpine Floral, Nomad Blossom and Volcanic Flower make the range stand out for summer. Onzie's popular Leopard print leggings are back in stock and more sought after than ever.



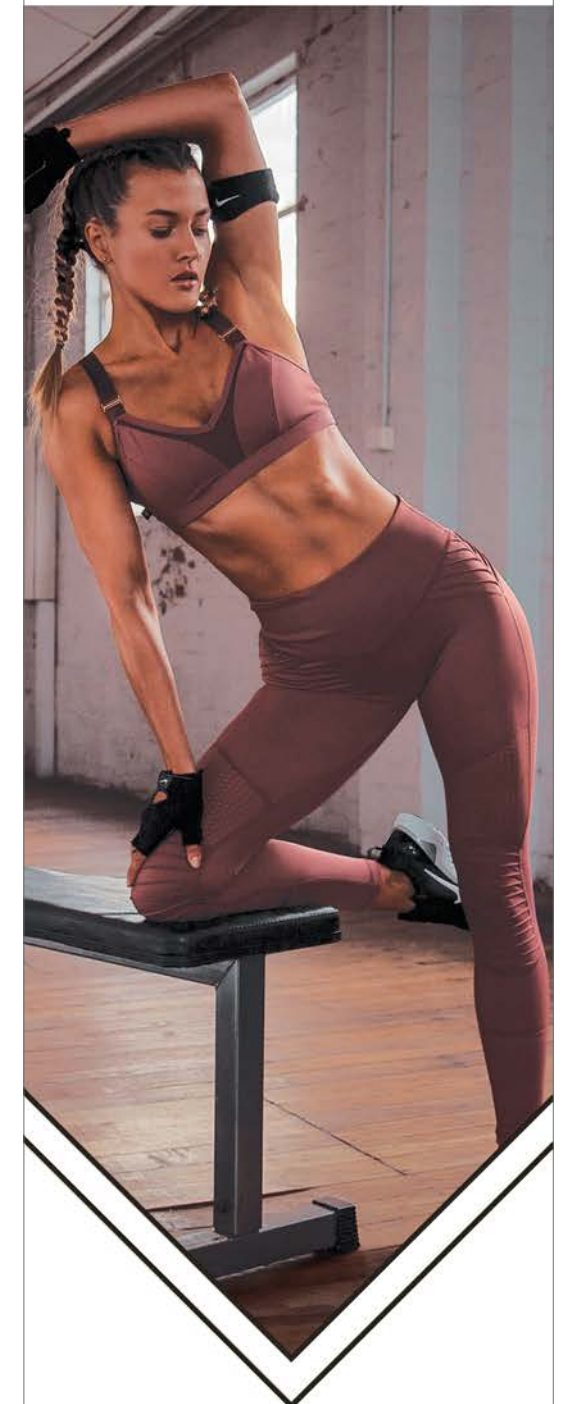
## IN THE SWIM

A select edit of swimsuits and bikinis from Tigerlily and Seafolly are now at Goals. Key looks include tropical prints, patchwork detail and quilted trims along with basic black one pieces for beach time perfection.

## HEY GUYS

Street wear style meets retro for guys this summer at Goals. Barney Cools crazy prints are back as are the best selling swim shorts. Their Amphibious shorts are perfect poolside attire teamed with one of their printed tees. Assembly Label has a stylish range of men's cotton walk shorts in olive and beige and you can't go wrong with one of their basic tees.

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## FROM THE CHAMBERS



## Waitangi Day Celebrates Diverse Cultures

By Tom Kalliber

Otago and Southland's Waitangi Day celebrations, traditionally held in Bluff, will take place in central Queenstown on February 6 2019 at the invitation of Queenstown Lakes District mayor Jim Boulton.

The Queenstown Lakes District Council's (QLDC) events team has worked with representatives of Te Rūnanga o Ngāi Tahu to create a festival celebrating the region's Māori heritage alongside its modern day international character.

Ngāi Tahu kaumatua, Darren Rewi, says it is a rare opportunity for the iwi to formally welcome all nationalities and cultures to the Wakatipu.

"Waitangi Day commemorates the Treaty of Waitangi and the coming together of Māori and pākehā. This event will celebrate the fact that people from all over the world now come together in this part of New Zealand as visitors and residents."

The ceremonial part of the programme will see groups from several different countries parading to a haka powhiri welcome by local primary school kapa haka groups on Queenstown's recreation ground.

"Imagine the noise and colour of various ethnic groups all marching through the centre of town. The atmosphere will be amazing," says Darren.

Ethnic food stalls, kids' activities, community groups and local artists will also be incorporated into the day-long festival.

QLDC art and events facilitator, Jan Maxwell, says the event will be a true cultural festival. "This will be a day for everyone – a very special opportunity for our community to get together and celebrate diversity and inclusion."

## Transforming Wanaka's Lakefront

By Tom Kalliber

Green spaces, redesigned car parking and new toilet facilities mark the first steps in plans to open up Wanaka's lakefront for wider use by residents and visitors.

The Queenstown Lakes District Council (QLDC) has constructed a modern four-cubicle toilet block alongside a 68-bay asphalt car park and created new lawns around existing trees on Mount Aspiring Road.

The \$800,000 project is the initial phase of the council's Wanaka Lakefront Development Plan that extends along Ardmore Street to the marina on Lakeside Road.

"The overall aim is to allow this space to be better utilised by pedestrians and cyclists, which means removing vehicles from grass areas along the lakefront," says general manager – community services, Thunes Cloete.

"The community has made it clear the lakefront should be for people not cars, but we recognise there is still a need to provide vehicle access. Therefore we're aiming to retain at least the same capacity in the vicinity of the lakefront."

A four-metre wide walking and cycling promenade will allow people easy and safe access from the new car park to the town centre as work on other aspects of the lakefront development plan continue through 2019.



## Spotlight on Retail Giant

By Penny Simpson

The launch of retail store, Spotlight, in Queenstown is a strategic move because of the increasing demand from customers in the region, according to Spotlight New Zealand general manager Chris Moore.

"We are expecting good things from the new store in the Remarkables Park Town Centre, with massive market growth in the area and an undersupply of retail in the past. Many Spotlight customers have been driving to Dunedin to shop while our Invercargill branch has been sending people up to Queenstown on a weekly basis to service curtain and upholstery which is a significant part of the business."

Well known in New Zealand and Australia for its buying power, Spotlight has 130 stores across four countries.

The Queenstown store is mid-range in size, providing a full complement of Spotlight's home products.

"The company has a reputation for selling the very best range at guaranteed low prices and we price match by ten per cent," says Chris. "Everything in the Queenstown store is for the interior of a home including soft furnishings, bedding, ready-made curtains, upholstery, kitchen, dining, bath and bed."

"Because of our buying power, we can go to factories anywhere in the world and dominate their output – 130 stores drives a lot of business – and this keeps price points down."



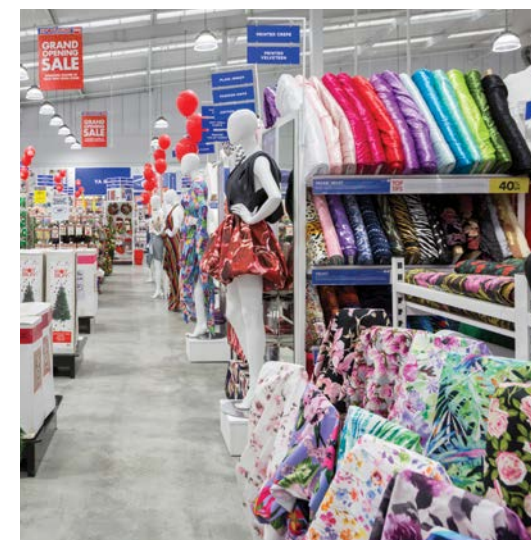
"Our consumers appreciate this but what they really want is complete confidence that they have paid the right price for their purchase and that's what we work hard to deliver."

Chris says New Zealanders love both DIY and creating their own clothes and crafts.

"Compared to Australia our New Zealand stores are more weighted towards sewing, dressmaking and crafts because we are well suited to it. The New Zealand consumer is a little more upmarket meaning they want to make their own product, not primarily to save money but because it's their genuine hobby."

"Spotlight is famous for its sewing, art and crafts departments. Most dress fabrics are designed exclusively for us and you won't see them anywhere else," he says.

"The range is significant to satisfy customer demand for specialist sewing products and fabrics."



Chris says the company has made a notable investment in the Southern Lakes as well as the team operating the new Spotlight store.

"We have spent \$1.4 million on the store fit out alone with additional investment in staff training. We chose Remarkables Park because of its central location, plentiful free parking and great neighbouring retailers. With the development of the new Wakatipu High School, and link road to Queenstown's entrance, we believe this location will continue to prosper and Spotlight will be a significant contributor to the precinct."

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# The Green Machine

By Tom Kalliber

An innovative car wash facility, recently opened in Frankton Industrial's Glenda Drive, offering a "greener" way to clean vehicles is the first of its kind in the Southern Lakes.



Queenstown Car Wash owners, David and Debbie Andrews, have invested in a European system that recycles 80 per cent of all the water it uses. The remaining 20 per cent is treated on site before being released into the normal wastewater network.

"We're very proud to be the only car wash in the region able to achieve this," says David. "The entire structure came out from Europe where environmental regulations are tighter than New Zealand. We only use biodegradable detergents and the system adjusts the pH of our water to maximise their effectiveness."

After successful careers, with David formerly managing a busy export company, the couple wanted a simpler business to produce a retirement income for them and an investment for their family.

"We saw a gap in the market to provide a level and variety of service which is not available at local petrol stations," says David. "We're open 24/7 and there's at least one person available every day during business hours to advise customers on the different options. It's pretty simple but we're always happy to show people how to use the equipment."

The facility has three self-service bays with high-pressure water blasters, separate automatic touchless and soft-brush machines plus four vacuum bays. There are also dispensers for car fragrances, cleaning cloths and glass, tyre and dashboard sprays.

One novel feature is a specially designed dog wash, fenced off from the main facility.

**"Airport staff brings their sniffer dogs down and we often see local pooches enjoying a rub down at weekends," says David.**

Since it was established early in 2018 numbers using the car wash have well exceeded the Andrews' early targets. David says they have built good relationships with local businesses including low-emission taxi firm, Green Cabs, who see Queenstown Car Wash's green credentials fitting well with their company ethos.

"The environmental side of our business is a key factor for many people, but anyone can drive in and get a wash and vacuum for less than ten dollars or pay more for some finishing touches."



Josie Blackshaw & Indi

# Focus on Five Mile

By Jane Brooke

Plans for a major hotel in the Five Mile retail and business centre are in the pipeline, following hard on the heels of the launch of a \$30 million five-storey complex, catering for business and hospitality outlets.



The new building, designed by Richard Chambers of JCY Architects in Queenstown, adds another 5200 square metres to the centre.

"Even though the building is one of the largest in the Frankton Flats, we've broken the form into bite-sized chunks, so it fits with its natural surrounds and has different elevations and angles."

Key tenants include law firm Michell Mackersy, Craigs Investment Partners, construction services company Project 360, Focus IT, Landmark Homes and building company Naylor Love.

Developer, Craig Greenwood of Queenstown Gateway 5M Ltd, says Five Mile has "grown up" in a short space of time to become a lifestyle precinct with everything from a gym, childcare, restaurants and cafés, to business services and a range of small and large retail outlets.

He says there is strong interest in a consented 120-room hotel site from several hotel operators and it is expected work will start on the project by mid-2019.

"At 16000 square metres gross floor area it will be the biggest single building at Five Mile and also the last major building to finish off the development."

## Centre Leads the Way

The Five Mile Centre is officially smokefree, the first large scale development in Otago, Southland and Central Otago to take the initiative.

The move has been applauded by Queenstown Lakes mayor Jim Boulton.

"I am aware that many cigarette butts end up polluting our waterways and lakes and I am delighted to see Five Mile taking a stance on this increasingly anti-social habit."

Five Mile Centre manager, Regan Allington, says the centre decided to become smokefree in support of the Government's goal for New Zealand to be smokefree by 2025. "We spent some months working towards a smokefree status, canvassing business owners and collaborating with Public Health South on its introduction."

He says a designated smoking area has also been established at the centre.

"The majority of our businesses and their employees are overwhelmingly in favour of keeping the centre clean and smokefree, but we have to acknowledge that there are still workers or visitors who feel the need to smoke."



## Legendary Café

The legendary Joe's Garage café will be a significant drawcard at the Five Mile Centre, marking its 13th location in New Zealand.

Joe's is a hospitality success story, starting out in an old post office garage 15 years ago in downtown Queenstown. The café has a strong local and visitor following which is expected to be reinforced at the Five Mile outlet.

The Five Mile café is well situated and features an outdoor fireplace and seating, with expansive views of the Remarkables Mountain range.

Developer, Craig Greenwood, says the area is becoming a community focused hub with Joe's Garage and other food retailers opening in Five Mile, combined with the momentum of businesses establishing at the adjacent Queenstown Central development.

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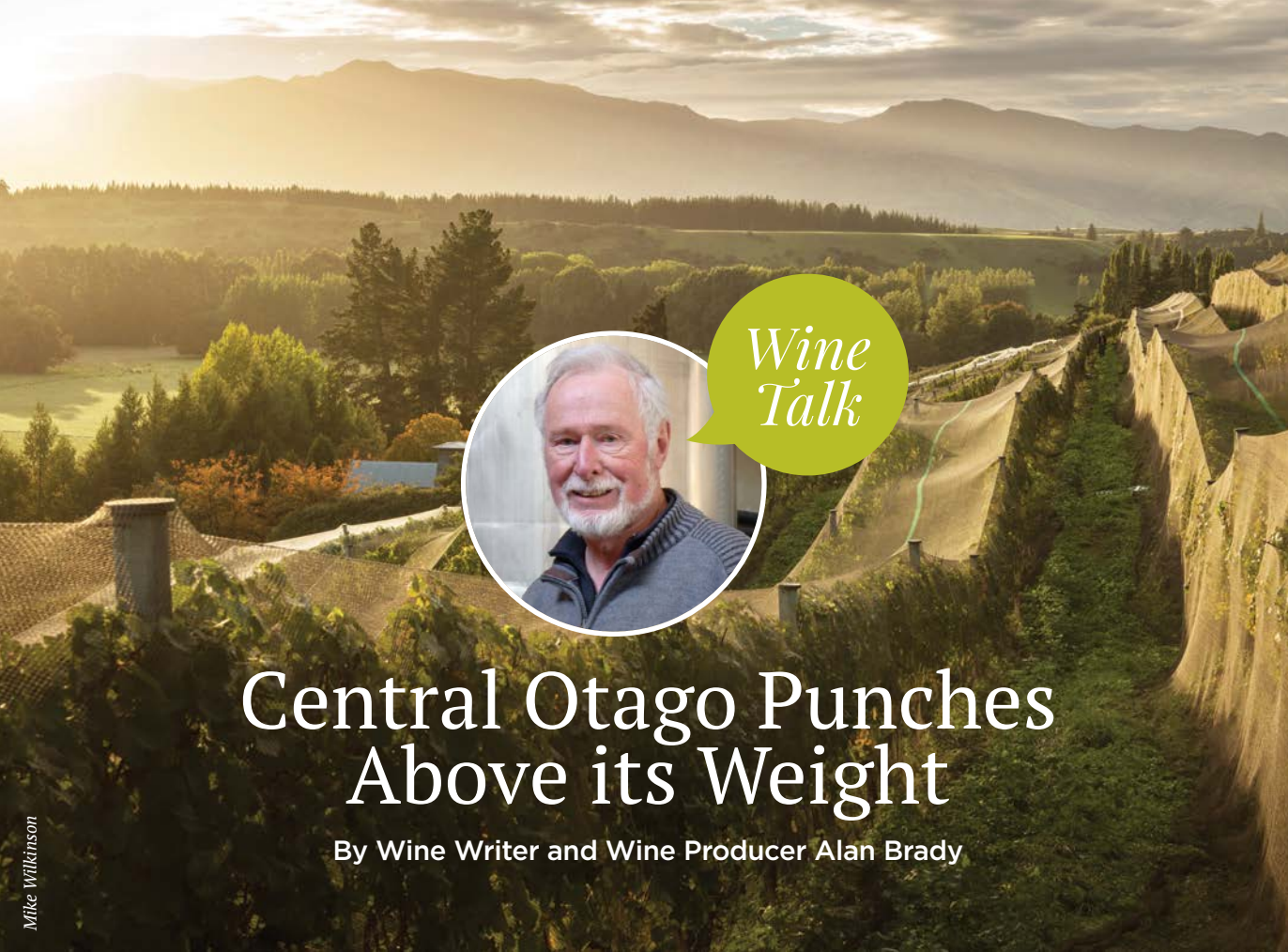
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Wine  
Talk

# Central Otago Punches Above its Weight

By Wine Writer and Wine Producer Alan Brady

It was a very big night for Central Otago winegrowers at the recent 2018 New Zealand Wine of the Year Awards in Wellington. Punching well above its weight the region scooped 12 of the 77 gold medals awarded and six trophies including the top honour, the inaugural Wine of the Year Trophy, won by the Maude winery in Wanaka for its Maude Central Otago Pinot Noir 2017.

Accepting the trophy, husband and wife winemakers Dan and Sarah-Kate Dineen, paid tribute to Sarah-Kate's parents, Dawn and Terry Wilson, who established the family Mt Maude vineyard in the Maungawera Valley near Wanaka in 1994. The winery capped off a successful competition by adding trophies for the Champion Pinot Noir and Best Wine from Central Otago.

Sharing in Central Otago's golden glow was Bannockburn's Carrick winery which won trophies for the Champion Organic White and Red wines – the Carrick Bannockburn Riesling 2017 and Carrick Bannockburn Pinot Noir 2015.

Those awards were accepted by winemaker and general manager, Francis Hutt, but no-one in the audience was more delighted than founding partners and now former owners, Steve and Barbara Green. The Greens, stalwarts of the Central Otago industry for more than two decades recently sold Carrick and retired to Nelson, but they established the organic vineyard and were still running the winery when the champion wines were produced. Central's other big winners were the Archangel winery taking the Champion Rosé Trophy for its Archangel Lace Rose 2018, and Felton Road Winery viticulturist Annabel Bulk, who won the Young Viticulturist of the Year Award.

The 2018 competition was revamped following the withdrawal of Air New Zealand as the naming sponsor. Under the new umbrella title New Zealand Wine of the Year Awards, it now combines the competition elements of the old national wine awards and the Bragato Wine Awards, as the official competition of the 1400-member New Zealand wine industry.

New categories for 2018 were seven trophies for best regional wines with a strong emphasis in judging on provenance. Chair of judging Warren Gibson said there was a definite strengthening in the expression of sense of place strongly linked with region, grape variety and style.

"This says to me we have a positively evolving grape growing and winemaking industry with increasing maturity in the industry in general."



Dan & Sarah-Kate Dineen



Steve & Barbara Green & Francis Hutt

# Wine Food & More



## THIRTY YEARS ON

The Queenstown Book marked its 30th anniversary in November 2018 underlining its ongoing role as a significant publication reflecting the essence of Queenstown and its surrounding communities.

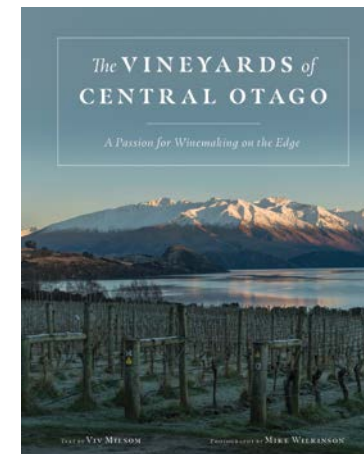
Queenstown author Jenny McLeod has published five editions of the book, the first in collaboration with co-author Alison Ross in 1988.

The Queenstown Book focuses on the resort's history and development as a leading international tourist destination

and reinforces McLeod's passion for the region and the lifestyle it offers.

"It is exciting to reach the 30-year milestone and know that The Queenstown Book still holds appeal for both locals and visitors. It captures the spirit of our vibrant community and the people who choose to live here, supported by superb photography from Queenstown photographers Esther Small and Rich Bayley."

The Queenstown Book is published by Compact Productions.



## CHASING THE PINOT DREAM

The Vineyards of Central Otago is a captivating account of the birth of the region's wine industry and the people dedicated to achieving the Pinot dream.

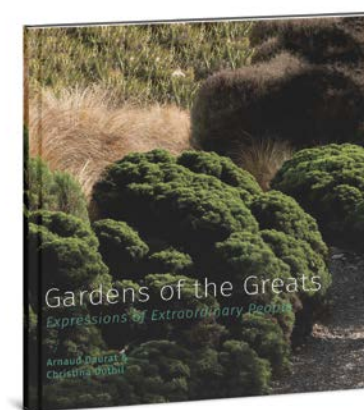
Written by Wanaka freelance writer, Viv Milsom, the book features a diverse group of personalities and nationalities from vineyard developers and owners to viticulturalists and winemakers.

Twenty-one vineyards are highlighted throughout Central Otago – in Alexandra, Bannockburn, Bendigo, Gibbston, Lowburn-Pisa and Wanaka – and the colourful interviews reflect the overriding belief the industry's pioneers had in the region's wine growing potential.

Photographer, Mike Wilkinson of Wanaka, has provided stunning landscape and documentary style photography and he and Milsom worked closely to achieve the showcase publication.

"It was a labour of love for both of us – just as it is for the people working in the industry," says Milsom. "There are so many great people working damn hard doing what they love."

The Vineyards of Central Otago is published by Penguin Books New Zealand.



## GARDENS OF THE GREATS

Several philanthropists and other prominent New Zealanders and their gardens are profiled in a new coffee table publication – Gardens of the Greats: Expressions of Extraordinary People.

Queenstown personalities, Sir Eion and Lady Jan Edgar and Sir Michael and Lady Christine Hill, have been included in the book co-authored by Christine Duthill and Arnaud Daurat, owners of Auckland's Branché Landscapes.

"People's gardens are expressions of who they are and how they see the world. The book grew out of our central belief that a garden is a reflection of our essence, an endless source of inspiration that gives us a sense of belonging, essential to our human nature."

Others featured, along with their gardens, include social entrepreneur Sir Ray Avery, Sir Miles Warren and arts philanthropists John and Jo Gow.

Gardens of the Greats: Expressions of Extraordinary People is published by Branché Landscapes.

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## A GUIDE TO EXPERIENCING GREAT FOOD AND RESTAURANTS


Truth, Love and Clean Cutlery is an international sustainable and organic guidebook highlighting restaurants from 45 countries, including 15 from New Zealand.

New Zealand food writer and contributing editor, Lauraine Jacobs, says "as a passionate supporter of the small growers, artisan food producers and the continued success of everyone who contributes to the economy of New Zealand's long history of being a small but vital food production nation, it has been an exciting trip to identify the most ethical restaurants and cafés for inclusion in the guidebook."

Queenstown's Sherwood restaurant, along with Fishbone and Amisfield have been singled out and Jacobs says all the restaurants selected are "places where you will know that everyone from the diners to the dishwashers will be treated with respect and love and the food you eat will be made from the very best ingredients, making you glad you're alive!" Truth, Love and Clean Cutlery is published by Blackwell & Ruth.

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# Queenstown's Best Kept Secret

By Tom Kalliber

Two Queenstown bars, where the motto is “meet early, stay late” are tucked away up a stairway leading off The Mall and have a well-deserved reputation for great service, food and music.

Attiqua Bar and Med Kitchen and The Sundeck rooftop lounge bar, a level above, typically attract a big local crowd, according to co-owner and manager Stefano De Santis. “We know many of the locals by name. Visitors who find us love to think they’ve found one of Queenstown’s best-kept secrets.”

A new season Mediterranean-inspired menu, intriguing drinks selection and live music most nights blend together to create a vibrant atmosphere across the two levels.

“People can head up to The Sundeck early evening to relax on the sofas and soak up the views, then head downstairs to Attiqua to hang out after the sun goes down,” says Stefan.

Executive chef, Ben Norfolk, has worked at some of the country’s best known restaurants, serving his apprenticeship under acclaimed chef, Simon Wright, at Auckland’s French Café.

“Our menu is all about sharing. From single-skewer pinchos to tapas and larger platters the flavours come straight from Spain, Italy, Greece and Morocco,” he says. “If I had to single out one signature dish it would have to be ‘spiedone di carne’ – a selection of pipiripi chicken, oregano lamb rump and confit pork belly served with breads and sauces.”



Attiqua



“We feel we offer something different here – great food and a great vibe through the night.”



The Sundeck serves a full menu until it closes at 10.00pm while Attiqua offers its full menu until midnight and then a selection of dishes until 2.00am.

“There are limited dining options in town after 10.00pm so we feel we offer something different here – great food and a great vibe through the night,” says Ben.

Stefano, originally from Rome, has worked in bars across Spain, France, Canada and Australia. He uses his knowledge of Mediterranean wines to import around 100 different labels.

“We have the widest selection of European wines in town with even more sourced from Australasia,” he says.

Attiqua’s range of homemade infused gins is unique among Queenstown’s nightspots.

“It’s a massive trend in Europe. We have ten infusions to try, matching each one with a different tonic and its own garnish,” says Stefano.

Both venues feature live music every night from Wednesday until Sunday.

“We like to mix up different genres from the best local musicians. We usually have DJ sets on The Sundeck till 10.00pm and solo artists and bands in Attiqua from 9.00pm. And if anyone wants to keep partying, our sister bar The Bunker doesn’t close till 4.00am.”

# A Fishy Tale

By Claire Hathaway

A King Country couple, who initially had plans for a Mexican restaurant when they moved to Queenstown, made the right choice when they opted instead for a fish and chip outlet – they are now winning award after award for their Erik’s Fish and Chips

Managing director, Anna Ardnt, says their daughter who was already living in Queenstown, persuaded her and her husband Erik against the Mexican concept as there were already a couple of good operators in the resort. However, she felt there was a gap in the market for quality fish and chips.

“Every town in New Zealand needs good fish and chips, it should be mandatory,” says Anna.

Erik’s Fish and Chips first opened in Earl Street in Queenstown three years ago, expanding to Wanaka’s Ardmore Street last year. They recently won the prestigious 2018 Small – Medium Business category in the Westpac Queenstown Business of the Year Awards, a fiercely contested title.

Earlier they took out two sectors in the 2018 Hospitality New Zealand Awards for Excellence, winning the award for Excellence in Marketing, which Anna says is a tribute to their colourful brand. The company also won the People’s Choice Award for all the New Zealand hospitality finalists.

Anna credits the success of Erik’s Fish and Chips to hard work, a passion for providing only the very best locally sourced food and to continuously striving to grow and improve across every level of the business.



“To cook fish and chips right 100% of the time is harder than you think.”

“We take creating the best fish and chips very seriously. Fish and chips are iconic to New Zealand. International visitors are drawn to us as they want to try local food and we want to make sure we give them the best possible experience. We are also popular with locals and New Zealand tourists and we want to stand out for this market as well.”

Erik’s Fish and Chips is endorsed by the Coeliac Society and has an extensive gluten-free menu and is wholly halal.

“We source everything locally and the only thing we don’t make in our kitchen are the doughnuts,” says Anna. “Erik has spent months creating the new gluten-free spring roll, as he did with the hot dog. Our cauliflower bites are proving popular and the deep-fried kiwifruit is a hit with the tourists. The Aussie’s really love our potato scallops and we even have mushy peas for the Brits.”



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## Reaching for the sky

South Island clothing company, **Glowing Sky**, is raising the stakes with its exclusive designer merino wool garments. Owner, Dil Belworthy, talks about the exciting journey from creating t-shirts in Stewart Island to today's diverse range of innovative merino clothing.

### Did you ever envision Glowing Sky would grow to the extent it has?

When I was still a cray fisherman wearing a bush shirt and gumboots and printing t-shirts on our kitchen table on Stewart Island I could not see a horizon. Understandably, everyone told me I was mad. My wife Cath and I often pinch ourselves as to how far we've actually come.

### How many stores are there and what other outlets are there for Glowing Sky garments?

We currently have six Glowing Sky stores around New Zealand and a new one opening in Akaroa. Online sales are growing massively and the website, with its global reach, is by far our biggest store.

### What are the most significant recent milestones for the company?

The rapid growth of online sales combined with bricks and mortar has given us the confidence to implement a significant growth strategy. It is both exciting and scary, but we expect the business will be in a completely different space in 12 months' time.

### Do you follow fashion trends or create your own?

Our original motto "doing our own thing" still stands and we take little notice of general trends, creating garments for our own reasons and tastes, and in response to customer feedback.

### What are the benefits of wearing merino?

It's hard to improve on the amazing qualities of merino wool as a sustainable natural product. Superfine merino is almost miraculous in its ability to react to temperature, keeping you warm or cool and breathing away moisture from the body. It can be worn for a long time without taking on odour and requires less washing than other clothing, significantly reducing water and energy use.



**Glowing Sky**  
21 Helwick St, Wanaka  
glowingsky.co.nz



P59

### Where do you source and produce the Glowing Sky range?

Fabrics are made to our specifications by Designer Textiles International using wool supplied by New Zealand Merino under the ZQ brand. This guarantees the highest level of quality, sustainability and ethical standards. We make all the garments at our Timaru facility, ensuring total quality control of manufacture.

### Glowing Sky is a New Zealand success story – how do international visitors respond to the range?

Visitors are endlessly fascinated by our origins on a small island at the bottom of the world. They love the product's uniqueness, using local merino resource with a direct link from farm to customer. As globalisation develops and huge corporate brands dominate, overseas customers deeply appreciate that we are a family-based company with a "real" story – we are getting used to being "discovered" a hundred times a day.

### What is new in the range this summer?

Ponchos, wraps and multiple-use garments made from merino are our big seller at the moment with many variations on those themes. The colour saffron is hot right now and very popular instore.

### What will you personally be wearing over the summer holidays that bears the Glowing Sky label?

I am road testing some new fabrics that have a nylon core filament with superfine merino wrapped around it allowing the garments to be very light and strong while retaining all the qualities of 100% merino. Watch this space.



QTMAGAZINE SUMMER 2019



# Fashion Genius Celebrated

By Margo Berryman

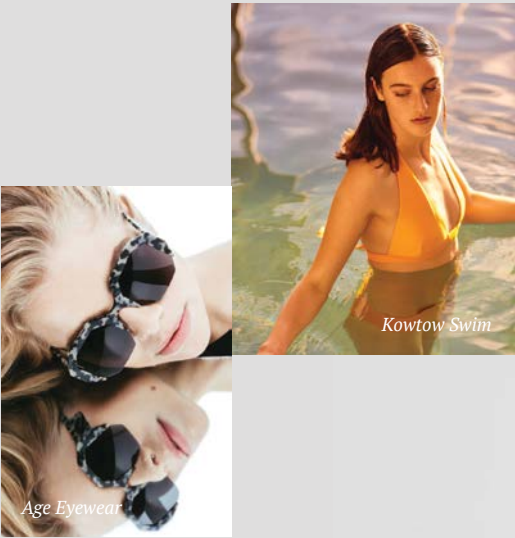
Summer collections at Lily & Esther toast the fashion genius of some of New Zealand’s most celebrated designers.

Located in Clyde’s Holloway Street, the fashion haven is a highlight for locals and visitors to the area, stocking leading brands Kowtow, Company of Strangers, Standard Issue, Chaos & Harmony, Staple + Cloth, Juliette Hogan and twenty-seven names.

“Juliette Hogan creates clothes infused with classic elegance and her fabrics are the very best quality,” says store owner Anna McRitchie. “The pleated satin Cove Cami is a lovely option for hot days paired with her wide legged Calla Culottes.”

Kowtow’s new swimwear range has been immensely popular featuring bikinis and one pieces in beautiful natural colourways of marigold and midnight.

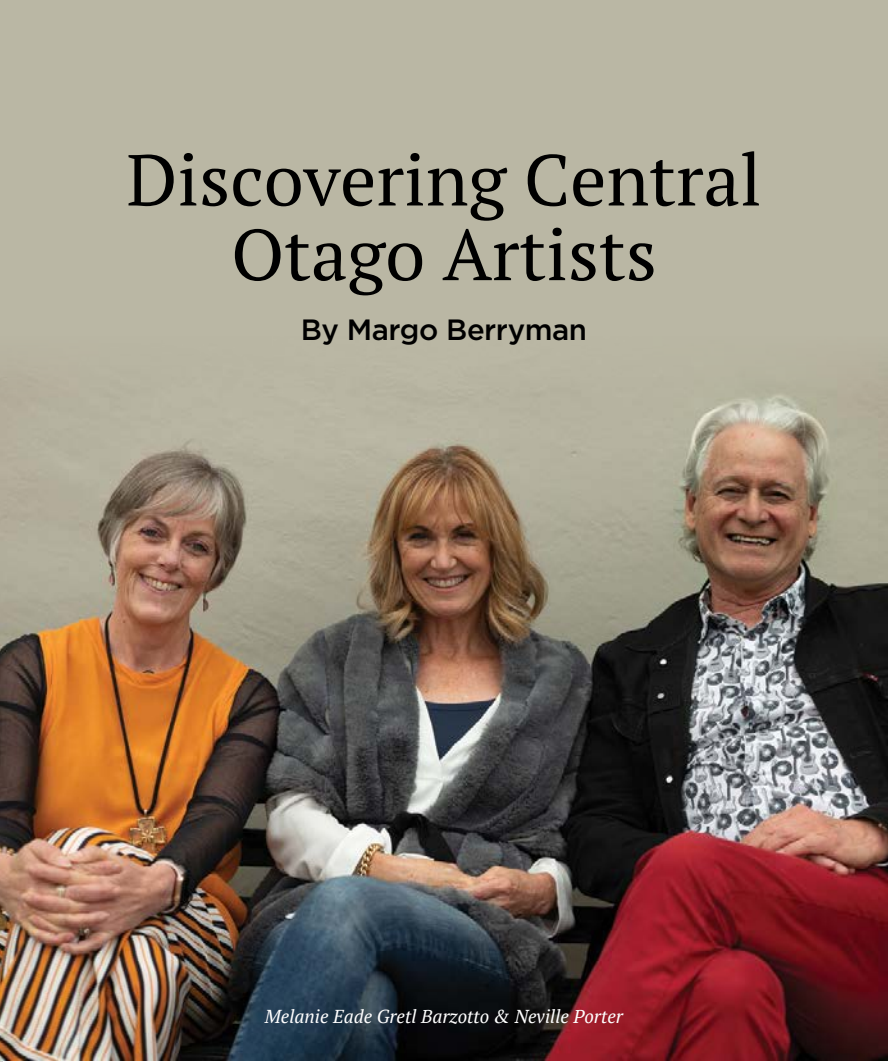
Anna says accessories are key for summer dressing.



“We have just received a new shipment of handmade New Zealand designed Age eyewear including sunglasses featuring punchy colours and bold shapes to glam up your style. And our range of Yu Mei leather bags continue to wow our customers.”

L I L Y & E S T H E R

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# Discovering Central Otago Artists

By Margo Berryman

Clyde’s Eade Gallery is unveiling a second series of solo exhibitions this summer showcasing the depth of artistic talent in Central Otago.


Gallery owners Melanie and Rex Eade recently introduced the concept with impressive results.

“Our first exhibition of Alexandra painter Marg Hamilton’s landscapes exceeded all expectations selling ten pieces in three weeks, proving that showing a body of work together stimulates interest,” says Melanie.

Eade Gallery specialises in Central Otago art and is a drawcard for visitors featuring a collection of striking paintings, ceramics, sculpture and garden sculpture, jewellery and wirework.

Melanie says the summer exhibition represents photography, painting and pastel works.

“Visual artist Gretl Barzotto is our first artist in January with her landscape work entitled Terreno. Queenstown photographer Neville Porter follows with his stunning landscape images in February and my own oil pastels will be the third solo exhibition in March.”



Eade Gallery

17A Holloway Street, Clyde  
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www.eadegallery.co.nz  
Open 7 days from 10.00am

# Ride More Ride Further Enjoy

By Jenny McLeod

The e-bike explosion has taken the world by storm, no less in Central Otago, where Clyde based Bike It Now! is facing huge demand from people of all age groups who want to ride more and ride further.

Co-owner Duncan Randall says over the past 12 months the global demand for electric bikes has been unprecedented.

“In New Zealand it is the same and it’s influenced by our great networks of trails throughout the country and certainly around Central Otago. What people are finding, and our clients are aged anywhere from 25 to 88 years old, is that they can go further easier and enjoy the biking experience more.”

Duncan says there are a lot of reasons to ride an e-bike.

“Often people purchase them for health reasons or for rehabilitation after an injury or simply for commuting. For others it means being able to participate in a group and take on rides they can’t do on a manual bike. Electric bikes are also fantastic for bikers who want to climb a bit further on or off-road. People are often amazed how far they can go with the added assistance, particularly on steep hills.”

He says there is also a younger demographic purchasing e-bikes for more serious technical terrain.

“This means they can get out more often and continue to explore the trails they love with friends, while older, experienced riders are able to ride where they have in the past and feel good. In fact, many e-bike riders are actually getting fitter again, because they can control the level of assistance as required.”



Bike It Now! sells top of the line e-bikes including Scott, Trek, Merida, Haibike, Avanti and Smart Motion. Several of the brands are also available for hire.

Duncan’s advice to potential purchasers when shopping for an e-bike is – “do it once and do it right.”

“While people obviously have a price point, they need to stretch it as far as they can to get the best bike for them. You never regret buying a quality product.”

The range of e-bikes at Bike It Now! are pedal assist which Duncan says provides a superior and intelligent system and he recommends 400 or 500-watt batteries which have a longer run time, averaging 90-100 kilometres a charge, depending on terrain and power mode.

“Most of our brands also have Bosch and Shimano systems which are the best available.”

People who are seriously in the market for an e-bike should move quickly, according to Duncan.

“Supply and demand is affecting stocks globally and more popular brands can be harder to get. In saying that it is a buyer beware situation as there are a lot of e-bikes out there and it is always best to buy from a quality bike store. At Bike It Now! we are there for our customers for life and they can be confident they can trust the store for the right advice on brand, personal bike fitting and follow up service.”



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## Gretl Barzotto

Formerly trained as an interior designer and more recently in visual arts, Gretl has exhibited since 2010 with works in various collections in New Zealand, Australia and Italy, including the Wallace Arts Trust, Distinction Dunedin Hotel, Distinction Rotorua Hotel and private collections.

“The exhibition at Eade Gallery is an accumulation of a year’s work – an intuitive response to my immediate surroundings in Central Otago,” says Gretl.

“The title Terreno aptly describes the folding earthly forms that are suggestive of the vast undulating mountainous terrain here, creating endless layers and depth. Through observation and interpretation these landscape paintings reflect the raw open spaces and vast skies of Central Otago.”

Connection to nature and landscapes is her source of inspiration and is the catalyst for a new project to build a cluster of barns on the outskirts of Clyde, with her Italian husband, including a purpose-built studio space.

“My painting process is a combination of ink, paint and raw pigments which are deposited and embedded onto the surface. Every brushstroke denotes a moment in time and an action, forming a subtle relationship between the colours left on a surface.”

**Sunday January 13 until Wednesday February 6**

## Melanie Eade

Taking up residence in Central Otago was the incentive for Melanie Eade’s return to painting and the discovery of a medium and style that resonates with her new surroundings.

“My background in fine art, graphic and retail design is strongly reflected in my recent works,” says Melanie. “The use of form found in the natural architecture of our surroundings, man-made structures and strong use of line perspective shows the influence my architect father has had on my artistic direction.”

She says her solo exhibition showcases the natural beauty of the Central Otago landscape region but also how the landscape can co-exist with functional man-made objects and structures.

“As an artist I look past the original or present function of these elements, seeing the relationship of the ‘form’ to its surroundings. With Central Otago steeped in so much history there are visual reminders everywhere of our past. These reminders have also extended to objects from the present.”

Her colourful works are popular and Melanie enjoys spending time talking to customers in the gallery that doubles as her studio.

“I work predominantly in pastels, mainly oil pastels with a black wash that brings out shadows and outlines. This illustrative style requires me to simplify the composition giving it a wonderfully bold, colourful and print like quality.”

**Sunday March 10 until Wednesday April 3**



## Neville Porter

An annual family hiking trip and subsequent trips around New Zealand encouraged Neville Porter to pursue his passion for landscape photography.

“I was totally inspired by the grandeur and art in nature – the textures, patterns, colours. Safe to say I have always been the ‘tail end Charlie’ last to see the hut but with many stories to tell.”

Over the past 30 years Neville has created an extensive body of work depicting many journeys around the world.

“It’s a medium that has provided an opportunity to create my own world view. My solo exhibition at Eade Gallery captures the diversity of the natural surrounds of Central Otago. It encapsulates the strength and diversity of the unforgiving landscapes and encourages the viewer to be curious – ponder the natural beauty, a time before and the minutiae details.”

“Composition is paramount to all my work. Abandoning the obvious landmarks, I concentrate on framing the landscape in a way that encourages a new way of seeing it.”

Neville hopes people find an element of themselves, their memories and life experiences in his work.

“To date, there have been many personal stories shared, for example, the farmer that sold his farm and then bought a picture of a window looking out on the high country station. This inspires me to continue my journey of discovery.”

**Sunday February 10 until Wednesday March 6**



# Matching Food and Wine

By Margo Berryman

It's been a busy year for top rated Clyde restaurateur, Paulina Corvalan, with the birth of her daughter Isabella and a string of accolades for her multi-cultural dining experience.



Her restaurant and namesake, Paulina's, recently featured in the annual *Eat.Taste.Central* regional menu initiative and her team has worked hard to develop its reputation for New Zealand and international dishes.

"It was really nice to connect again with the *Eat.Taste.Central* annual food series and we enjoyed creating a dish to match wines from Central Otago," says Paulina's restaurant manager Mariana Alvarino.

"For the first time we worked with Alexandra based Hinton wines and customers loved it, so we are continuing to collaborate with them with special wines of the week during summer."

Adept at fusing international flavours, Paulina's focus is on using fresh, localised produce often picked from the restaurant's own market garden.

"We have introduced some new dishes for summer and brought back favourites that showcase our 'garden to plate' philosophy," says Mariana. "There is an African influenced Peri Peri chicken dish that has a touch of spice with cherry tomatoes, pineapple and coriander and feta salad served with hand cut fries."

**Paulina's focus is on using fresh, localised produce often picked from the restaurant's own market garden.**

"The two favourite dishes returning are the Lomo Saltado, Peruvian style beef fillet stir fry with tomatoes, red onions, hand cut fries, coriander and our secret sauce and the Tempura blue cod, Mexican style rice, corn and beans, crispy corn tortilla, avocado salsa and lime mayonnaise."

"For our vegetarian dish we have introduced homemade fettuccine served with rocket pesto, cherry tomatoes, olives, parmesan and pistachios."

Mariana says smaller plates and sharing platters are ideal to enjoy with a glass of local Central Otago wine, including Peregrine Sauvignon Blanc, which is a recent addition to the wine menu.



Paulina Corvalan

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# Back to the Future

By Penny Simpson

The circle has turned for The Gate's general manager, Glen Christiansen, who has taken up the helm of the Cromwell hotel after a break from the industry.



Glen Christiansen

Glen ran the hotel for 12 years until 18 months ago when he decided on a different direction. However, a recent invitation from the board to return to The Gate was an offer too good to refuse. "When the opportunity arose it was like coming full circle, having just spent 18 months working in the local building industry, which was a great experience. Now I get to continue the vision the directors have for The Gate and guide the next phase of refurbishment we started three years ago which is exciting."

The original Golden Gate hotel was built in 1987 after the Old Cromwell township was flooded to make way for the Clyde Dam. The hotel was then owned by Dominion Breweries and in 1994 was bought by a local business group who added a conference centre and more accommodation. In 2015, a major refit of the food and hospitality at the hotel saw the opening of Forage Café and Five Stags restaurant and bar. "Both the café and restaurant are now modern, contemporary spaces that locals and visitors love

to visit, and this has been added to The Gate's profile as a vibrant, community hub," says Glen.

"We are proud to support many local community groups such as the rugby, squash, hockey, equestrian and bowling clubs and we sponsor The Gate Leisure Marchers. The hotel is a meeting hub for these groups and creates amazing social opportunities for everyone to gather together."



Forage Café



Five Stags



Forage Café

## SOCIAL VIBE

Forage Café is a hot spot for fresh, flavoursome food.

The stylish modern café with its light and airy interior has expansive views across landscaped gardens to the Pisa mountain range. Open daily from 6.00am there is an extensive range of all-day food options.

"The fully cooked breakfast options include classics like eggs benedict, French toast and the big breakfast of eggs, bacon, sausage, mushrooms and hash browns. There are lighter options such as granola bowls and porridge," says The Gate general manager, Glen Christiansen.

"Our inhouse baker creates tasty cabinet food and we have launched a new summer lunch menu. The café is very child friendly with a sponged mat play area outside."

Forage Café is popular with the local community and easily accessible for tourists. A large parking area caters for holiday makers towing a boat or a caravan.

"We have installed plenty of power cables, free Wi-Fi and usb connections to create a friendly vibe for business meetings or people needing to work," says Glen.

"Whether you're on holiday, doing business or travelling through Cromwell it's an exciting destination."



Forage Café



Five Stags

## SUMMER FLAVOURS AT FIVE STAGS

The food philosophy at Five Stags restaurant is to create simple yet succulent dishes using fresh local produce, meat and seafood.

"Impressive plates of food and good hearty meals showcasing some of New Zealand's favourite dishes is what the Five Stags is becoming known for," says The Gate general manager, Glen Christiansen.

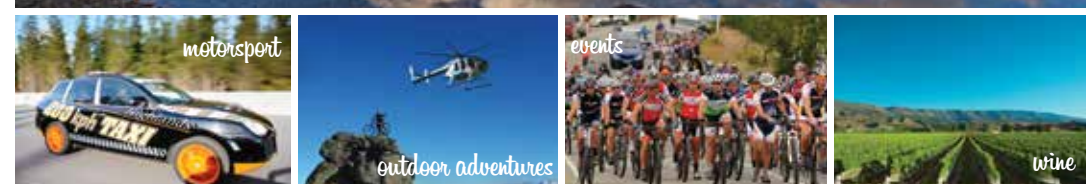
Open for lunch and dinner the restaurant takes advantage of The Gate's expansive gardens for outside entertainment.

"The outside area is very popular for meeting with friends at long tables in the sun and for relaxed weekend socialising. We do occasional live music with local bands and musicians and can easily cater for large groups of people, friends and families."

Black Panther pizzas cooked in an authentic pizza oven are menu favourites. With six flavoursome toppings and more to come, the Kiwi style pizzas have developed a local cult following either for dine in or take out.



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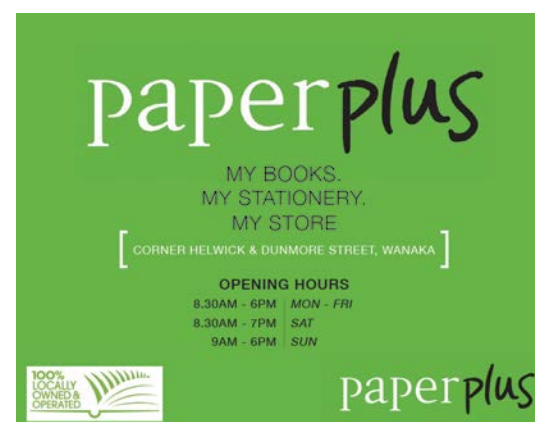


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Hunting lodge themed Five Stags Bar and Restaurant has evolved from the need to provide honest, hard-working locals and travelling folk with a welcoming, family friendly place to grab a cold pint, a glass of wine or a great feed and share stories about their day or week.

Forage Information Centre & Cafe at The Gate could not be better positioned for tourists hungry for food and refreshment or thirsty for information and being able to make accommodation, activities and tour bookings there and then.

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# See Your Own Country First

New Zealanders have a reputation for being passionate overseas travellers. But there is also a view, promoted by Tourism New Zealand, that we shouldn't leave home without seeing our own country first. Bay of Plenty's UNO Magazine editor, Jenny Rudd, highlights the attractions of visiting hot spot Mount Maunganui, best known as the Mount, this summer.

## Taking on the Mount

The Mount Maunganui Summit Walk is a must. The view of the Pacific Ocean is stunning at the top and puts everything into perspective. From here you can also see the beach, the inner harbour and port. It takes about 20 minutes of strenuous walking up the various paths to reach the summit – the stairs are a gut-buster, but the track on the north side is much easier. If you can't face the steep walk, take the option to walk round. It's around a 45-minute walk, starting at the surf club on the Main Beach.

[mountmaunganui.org.nz/walks](http://mountmaunganui.org.nz/walks)



## Mount Comedy Festival

Television's 7 Days funny man Ben Hurley has gathered some of his comedy mates from around the country to perform at probably the best venue in the country – Totara Street, a live music and performing arts centre. It has all the elements of a huge venue, but on a tiny scale, which provides an intimate and relaxed atmosphere.

[totarastreet.co.nz](http://totarastreet.co.nz)  
January 11-13 2019

## The Hide Eatery and Bar

The Hide is fast becoming a destination in the Mount for the discerning 30s and 40s set. Owner, Matt Hayward, formerly of Queenstown, says – "I want this to feel like your own backyard, invite your mates round, have a few beers, eat like you're at the best barbeque in town, listen to great music and we'll light the outdoor fire in the evening."

[unomagazine.co.nz/hide](http://unomagazine.co.nz/hide)  
147b Maunganui Rd

## BBQ at Tay Street

Locals love this spot with its free barbeque on a grassy bank above one of the most beautiful stretches of beach in the world. Grab some provisions from Tay St Dairy opposite the beach, sausages from Col's Butchers and settle in for an afternoon. A superb swimming spot as well.

## Corner of Marine Parade and Tay St

## Shake it

New Zealand's biggest independent promoter in the country lives in the Mount with the result the Bay of Plenty gets some of the best world-class acts. This year, Pato Alvarez and Mitch Lowe are throwing a never-ending summer party of sounds including Cardi B, UB40, Kool & The Gang, Pointer Sisters, Devilskin, Toto, Shapeshifter, Katchafire, Tash Sultana and many more outstanding performers.

[unomagazine.co.nz/pato](http://unomagazine.co.nz/pato)



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