

Southern Lakes Lifestyle

QTM Magazine

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Jenny Mehrtens

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ISSUE 107 SPRING 2019

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WOMEN'S PBI EXPEDITION PARKA
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WOMEN'S KENTON PARKA
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MEN'S CARSON PARKA
NORTHERN NIGHT

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QTMagazine

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

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News from Around the Region

with Jenny McLeod

Trust Champions Cultural Initiatives

Arts and culture in the Queenstown Lake is set to get a significant boost with the recent formation of the Three Lakes Cultural Trust, established to spearhead the cultural life of the district.

Chairman, Bill Moran, says the time is right to foster new arts and culture initiatives in the district and the Trust, which is philanthropically funded, is currently undertaking a cultural study with results due to be released shortly.

Once the Trust's master cultural plan is in place it will provide guidelines for fundraising activities and distribution of funds.

Mr Moran says there is a high level of interest in the community and the feedback, following community voice sessions, has been essential in forming a well-rounded strategy which reflects the needs of everyone.

"We were excited to experience the obvious passion our community has and that our district is not only looking at the current generation but also future generations for cultural provision."



Trustees Jay Cassells Hetty Van Hale Bill Moran Bob Berry

Conservation Ball Raises Funds for Threatened Species

New Zealand's most threatened bird of prey, the karearea or sparrow hawk, will benefit from further research into its alpine habitat following a fundraising event spearheaded by Queenstown tourism company, Real Journeys.



Real Journeys GM Paul Norris Dr Victoria Smith Marlborough Falcon Trust & Hera the karearea

The annual Birds of a Feather Conservation Ball raised \$54,000 for the initiative.

"The money will enable the Cardrona Karearea Conservation Project team to close a significant knowledge gap in the scientific understanding of karearea in the South Island high country environment," says Wayfare chief executive, Richard Lauder.

Cardrona Valley has a small population of the sparrow hawk which is New Zealand's only falcon species and the research project will include leg banding and tracking of individual birds.

Mr Lauder says since its launch in 2015 the Birds of a Feather ball has raised almost \$340,000 for conservation ventures.

Millbrook Resort Visionary Dies

The driving force for more than 30 years behind the vision for Queenstown's Millbrook Resort to become an international five-star resort, died recently in Tokyo. Eighty-year-old Eiichi Ishii and his family purchased Millbrook in 1987 and during his watch the resort hosted Commonwealth Heads of Government, United States presidents and members of the British Royal family.

Millbrook is also recognised for co-hosting and underwriting the New Zealand Open and in 2015 he was presented with the keys to Arrowtown for his contribution to the local community.

Mr Ishii's dedication to Millbrook and golf saw him named in the 2016 New Year's Honours as an Honorary Member of the New Zealand Order of Merit in recognition of his services to New Zealand-Japanese relations, golf and tourism.



Eiichi Ishii

Prestigious Magazine Recognises Glenorchy Eco Retreat

Camp Glenorchy Eco Retreat is the only New Zealand accommodation place to be singled out by *TIME Magazine* as one of "The World's Greatest Places of 2019."

TIME Magazine received nominations from its editors, correspondents and other industry experts around the world and the brief was - "the sense that one has stumbled upon the extraordinary."

Kieran Frost, managing director of The Headwaters, which Camp Glenorchy is part of says the camp is featured as New Zealand's first net-zero energy accommodation, using 50% less energy and water than similar operations.

"To be included as one of just 44 accommodations named to *TIME Magazine's* World's 100 Greatest Places list is exciting recognition of what we set out to do with Camp Glenorchy - to create a warm, welcoming experience while showcasing how sustainability, artistry, a stunning setting and year-round comfort can inspire, educate and delight our guests."

Camp Glenorchy Eco Retreat recently also received one of seven 2019 Qualmark 100% Pure New Zealand Experience Awards, recognising excellence in providing visitor experiences focusing on sustainable tourism practices and guest hosting, as well as the 2019 Tourism Industry Aotearoa (TIA) Sustainability Innovation Award.



WALLACE + Gibbs

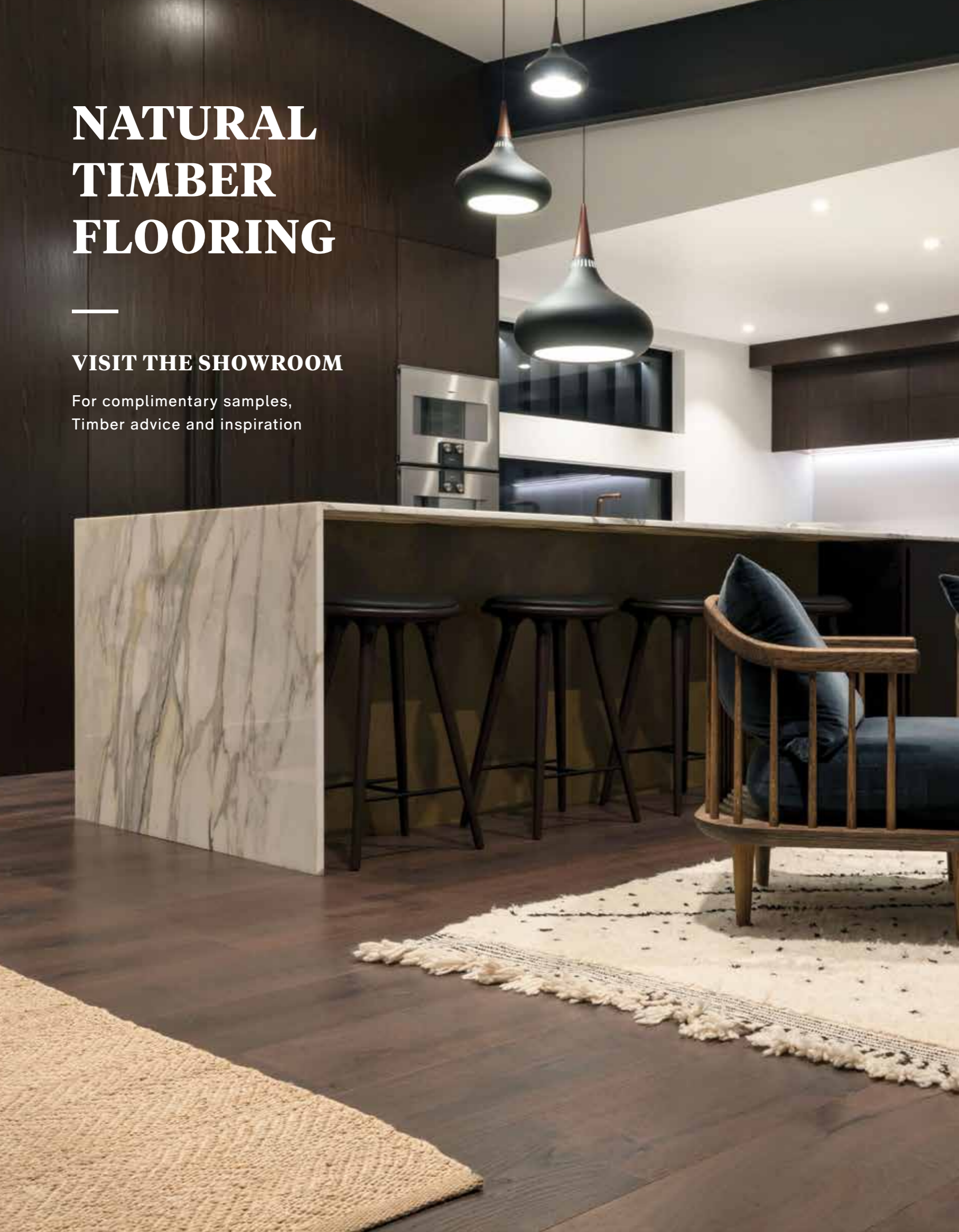
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\$500 MILLION JACK'S POINT VILLAGE LAUNCHED

By Jenny McLeod

The \$500 million Jack's Point Village, designed as the central hub of the master-planned community, is under construction and developers say it will be a "game changer" for Queenstown.

The village, on the shores of Lake Tewa, is similar in size to downtown Queenstown and will include a mix of residential and commercial properties and visitor accommodation.

Construction of 110 homes, priced from \$699,000, is underway and 600 visitor accommodation rooms are planned including a \$200 million five-star waterfront hotel.

Jack's Point has been designed by Queenstown based Darby Partners Ltd and principal, John Darby, says the village will meet both the needs of the Jack's Point's community which will ultimately reach 8,000 residents, and the demand for high-quality accommodation and amenities from the increasing number of visitors to the region.

He says the village will attract a wide range of people to live and work there, "from first home buyers to retirees and everyone in between. This is a rare and exciting intergenerational opportunity to be

part of a new sustainable township in Queenstown's major growth corridor."

The village, which will use sustainable materials and green engineering systems throughout its built environment, is expected to become a shopping and recreational destination in its own right and partners are being sought to collaborate on key commercial elements.

"These are unique development parcels ready for partners looking to be part of the township with small retail, residential, business and hospitality components," says John. "Given central Queenstown is largely locked up by investors, Jack's Point Village represents a chance to participate in this thriving community and growing visitor economy."

"We are now ready for the final phase to fulfil the village vision for a lively mix of shops, restaurants, small businesses, homes, visitor accommodation and a strong community base."

Jack's Point is a 1200-hectare settlement on the shores of Lake Wakatipu and backdropped by The Remarkables Mountain range. Its 18-hole championship golf course, with spectacular alpine and lake views, is rated as one of New Zealand's leading courses.

The popular Clubhouse restaurant is surrounded by the golf course and overlooks Lake Tewa which is a central feature of the Jack's Point landscape. Twenty-five kilometres of mountain biking and hiking trails have been created for public recreational use along with other community amenities.



Jack's Point Village



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MOUNTAIN WE CONQUER
BUT OURSELVES

< Sir Edmund Hillary >



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All about the big picture

Sarah McBride and Sarena Glass care about the big picture when it comes to selling Queenstown properties and have a reputation for their transparent and honest approach.

The pair work under the umbrella of New Zealand Sotheby's International Realty (NZSIR) and their partnership is a combination of complementary skills, carried over from previous experience working together in the company's luxury rental business.

Sarena's background is in valuation and sales while Sarah is the creative partner with a focus on marketing and sales. They specialise in the lifestyle end of the Queenstown property market and consider they have a much wider role than simply selling houses. "We realise we are not just transacting properties. Often, we help people achieve a retirement dream, a lifestyle change or assist with their investment plans," says Sarah. "It is this personal side that we really enjoy."

Sarena says they always undertake detailed research of prospective properties particularly in the rural areas where the planning rules are different.

"We get everything together before we launch a property and won't take it to market until we are absolutely ready. When we make a presentation to a vendor it involves honest and open feedback, particularly on price because we don't want any hidden agendas. We like to be absolutely objective."

Matching buyers with suitable properties is key. "We need to understand what a buyer's brief is and not go outside that. Time is precious and we usually suggest maybe three suitable places to view, rather than visiting properties that aren't appropriate," she says. "But in saying that we appreciate that finding the right place for the right person can also take some time."

Sarah says working as a team means one or the other is always available to meet and talk with clients exclusively. "Our approach is credible and genuine and clients appreciate it. We aim to always be direct and honest and we do care about the people we are working with and they know that and trust us implicitly. For us it's very much the big picture that counts."

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Sarah McBride & Sarena Glass



Mt Pleasant Christchurch

ENVIRONMENTAL DESIGN

By Camille Khouri

A Christchurch based architectural firm, with a reputation for creating custom designed homes to suit both the client and the environment, is bringing its bespoke approach to the Southern Lakes.

Allfrey + South Architects director, Craig South, says rather than relying on preconceived designs or a specific style within its collection, their robust design process is informed by an in-depth understanding of the clients' needs and their site.

"We add the most value when we have a clear understanding of your lifestyle priorities, the spaces that are most important to you and how you like to live. We explore the aspirational outcome you want to achieve, rather than simply checking off how many bedrooms and bathrooms you need."

A glance at Allfrey + South Architects' portfolio, reveals properties which are as different from each other as their owners. However, Craig says one common element is the use of interesting and unique roof lines which helps create dynamic interior spaces.

"We believe that architecture is so much more than just shelter or a roof over your head. It should also excite you, inspire you and add pleasure to your life. Our clients say that they look forward to coming home, they feel uplifted as they enter their driveway. This kind of response is what we aim for."

Craig says their design of a large holiday home at the foot of Mt Hutt ski area in Terrace Downs, demonstrates Allfrey + South's ability to create houses specifically for an alpine environment such as the Southern Lakes.

"The vertical shiplap cedar-clad home has an angular roof line that echoes the surrounding landscape and features vaulted ceilings to make the most of the stunning views toward Mt Hutt."

A house designed for a Mount Pleasant client also has an aesthetic that could be at home in Queenstown and Wanaka, with stone walls used in the landscaping and a natural finish on the timber cladding.

Allfrey + South Architects began life in 2010 as Cymon Allfrey Architects. Cymon and Craig have a long history of working together stemming as far back as 1997, with the name change occurring earlier this year, capturing the strong partnership between the two architects.

The pair currently lead a professional architectural and interior design team, complemented by an experienced marketing and administration team, with 14 personnel in total.

Craig says their talented group has the right set of skills to create unique homes, treasured for their quality, comfort and bespoke style.

"We work in collaboration with our clients to produce intelligent designs that reflect our dedication and passion for architecture and are effortlessly in synch with how you live."



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High End Hotspots

Spring offers an eclectic mix of hospitality experiences in Queenstown. Margo Berryman discovers some of the high-end hotspots.



The Grille

Decadent Cocktails

No5 Church Lane is a magnet for cocktail and wine connoisseurs. The intimate bar and restaurant is a favourite Queenstown laneway venue and the new spring cocktail menu features freshly picked herbs and local fruits to be enjoyed at the chic bar set in a sophisticated ambience.



The Elms on Lake Hayes

The Elms on Lake Hayes

The internationally renowned Imperium Collection, which owns Eichardt's Private Hotel, has launched two elegant and exclusive villas alongside picturesque Lake Hayes. The villas include lavish interiors and huge outdoor spaces equipped with patio fireplaces, daybeds and hot tubs. Food and beverage manager, James Worthington, says the properties are an opulent location for private functions, corporate team events, small weddings and wine tastings.

Festive Luxury

An assortment of traditional Christmas fare will be on offer at both The Grille at Eichardt's and No5 Church Lane on December 25. Food and beverage manager, James Worthington, says a special menu will be available at both eateries. "Bookings are recommended for Christmas Day as we sell out every year with multiple sittings. If you're planning to bring friends or family now is the time to secure your spot at the table."

Oyster Celebration

Oyster lovers have it all this season with The Grille at Eichardt's partnering with Moët & Chandon to offer a new raw oyster barrel experience. "What better way to enjoy a spring afternoon or evening overlooking Queenstown Bay than with a glass of bubbles and freshly shucked oysters," says food and beverage manager, James Worthington.

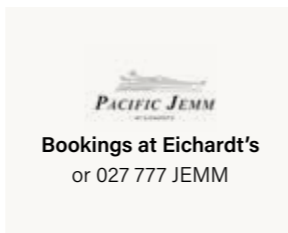


Fishing Pleasure

The Imperium Collection's luxury yacht, *Pacific Jemm*, has designed exclusive fishing trips on Lake Wakatipu for spring and summer. The excursions come complete with fishing equipment and the option of enjoying the catch expertly barbecued on deck, along with other culinary specialties and premium wines.



Pacific Jemm



The Grille by Eichardt's is located on Marine Parade in Queenstown's premium waterfront setting. Open 7 days a week.



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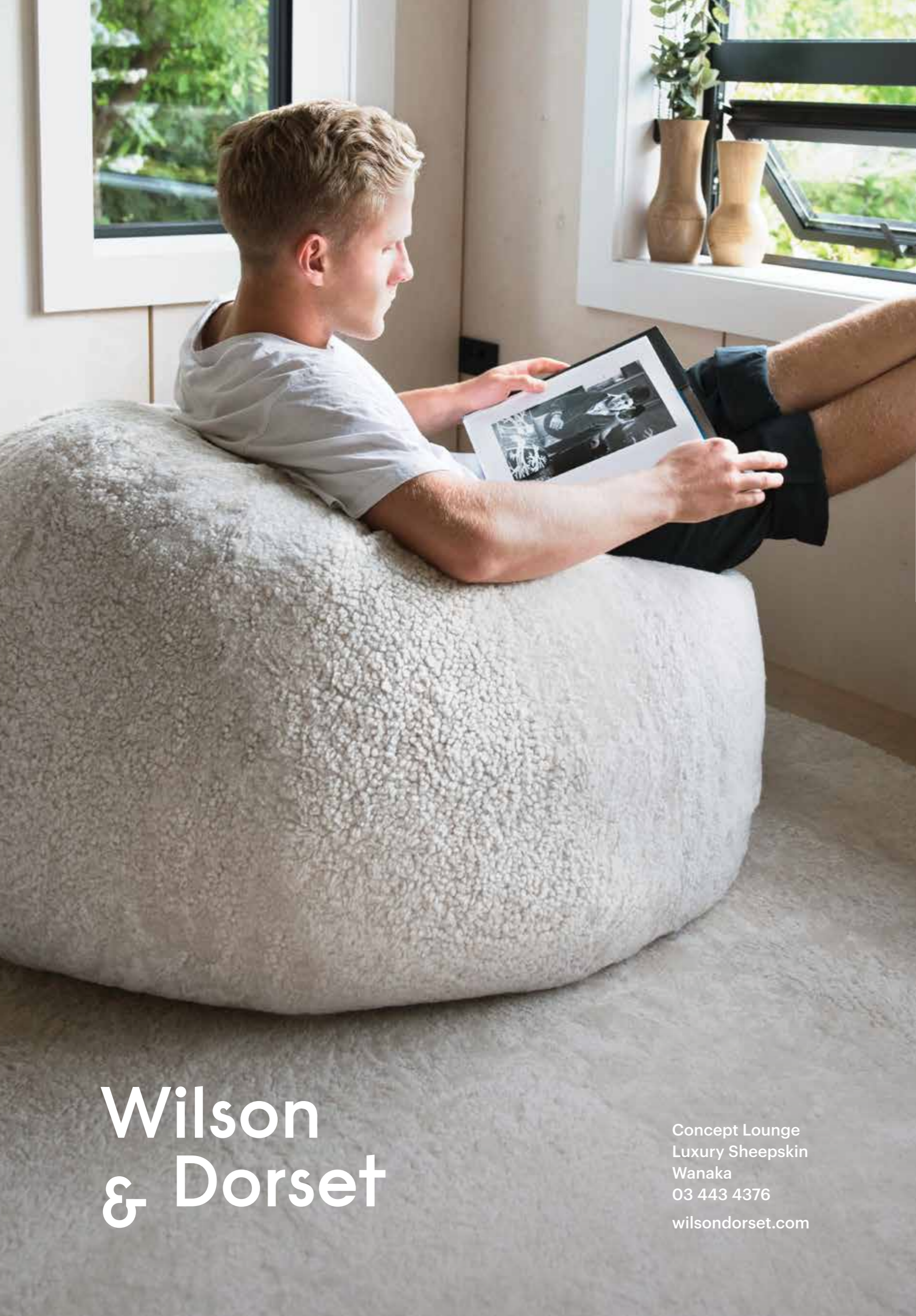
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FOOD & WINE CELEBRATION AT CLOUDY BAY

By Rebecca Williamson

The Cloudy Bay Shed at Northburn near Cromwell is launching its innovative restaurant, Jack's Raw Bar, this summer reinforcing the winery's commitment to providing outstanding food and wine experiences.

"We are looking forward to opening our new summer garden restaurant at the Cloudy Bay Shed in December. Surrounded by stunning views of Lake Dunstan and the Pisa Ranges Jack's Raw Bar will encourage visitors to indulge themselves with fresh regional food paired with Cloudy Bay wines," says brand experience manager, Julie Delmas.

"The inspiration behind Jack's Raw Bar is the celebration of simple yet vibrant produce sourced from the very best local growers matched with seasonal foods such as fresh oysters to be enjoyed in our wonderful, outdoor garden setting. It is a very special place to escape to with a genuine ambience and a welcoming atmosphere."

The Northburn estate encompasses a vineyard, cellar door and private tasting room. As well as providing distinctive wine and food, the Cloudy Bay Shed hosts custom vineyard tours and tastings guided by an expert viticulturist and ambassadors.

"We enjoy hosting bespoke experiences for groups as well as our private experience offering such as our Tailor-Made Tasting, Epicurean Experience and Vineyard Tours," says Julie. "We try to tailor events to every request and use our appealing Lakeview



Room to showcase our wines and our brand, and to deliver an unforgettable experience for our guests."

The Cloudy Bay Shed is a popular destination for everyday dining with shared tasting platters on the cellar door menu as well as bespoke three-course experiences.

"Our Epicurean Experience is a unique way to enjoy Cloudy Bay wines and locally sourced food in a relaxed atmosphere in a private room," she says "The three-course lunch menu has been designed with a lot of thought going into each course so it can be paired beautifully with Cloudy Bay wines"

A visit to the Cloudy Bay Shed near Cromwell is an opportunity to explore the company's wine profiles.

Cloudy Bay is world renowned for the premium wine it crafts from two of New Zealand's most famous and picturesque wine growing regions. In Marlborough the focus is on Sauvignon Blanc, while in Central Otago Pinot Noir takes centre stage.

Cloudy Bay technical director, Jim White, says the latest Sauvignon Blanc vintage is the product of almost perfect conditions in 2019, which resulted in a concentrated, complex wine.

"This vintage is likely to be remembered as one of the great Marlborough vintages," he says. "We have created a Sauvignon Blanc that perfectly balances ripeness and freshness. The quality is a testament to our great vineyards, our hardworking teams and a season where everything just came together."

CLOUDY BAY
NEW ZEALAND

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REFLECTING ESSENCE OF NEW ZEALAND

By Camille Khouri

The artworks of internationally renowned artist, Jenny Mehrtens, reflect what she sees as the essence of New Zealand – the natural beauty, culture, people and the stories that celebrate the diverse country.

Her art, which is created from a purpose-built, private art studio in historic Arrowtown and collected by local and international buyers, is influenced by her exploration of her cultural identity and "experiences in her journey as a Kiwi in the world".

"Both Pakeha and Māori art and culture have been around me all my life and naturally I look to that for inspiration. I want to celebrate the beautiful images that I grew up with," she says. "I have a huge regard and respect for Māori art and culture and am trying to navigate a commentary on this through my own art in a contemporary way."

Jenny has created several distinctive series, including *Life Lines* and *Making their Mark*, which overlays traditional Māori koru and kowhaiwhai patterning, on to images of early New Zealanders.

Her latest *Elemental* series takes a different angle and relates to first discoveries.

"As a child, I spent a lot of time in a woodland and river setting in Southland's deepest Waikaia. We would spend hours outside and nature was our playground. I'm hoping viewers discover things within these works as a child would playing outside, instead of some virtual experience glued to a screened device. There is a lot of opportunity to have these formative values-based experiences in our country, to be reminded of the joys of nature."

Jenny is known for her use of generic gold leaf and other variegated metals on oak board to create a unique surface and colour palette, representative of her work in many of her series.

"If you look closely at some pieces they reveal a swirling effect caused by the oxidation process, which involves several layers of heat-treated metals. It is my take on the ancient and testing technique of gilding. The results are so amazing as the light changes, reflected in the works."

Each piece in her smaller works *Jewel* series relates a researched story of a treasure, like a tiki from Māori history, or something of a similar character that intrigues her. These complex works usually feature a textured, layered background and make use of both paint and

gilding, resulting in pieces that sparkle and gleam like jewels.

A Jenny Mehrtens artwork provides a lasting reminder, particularly for overseas visitors, of their New Zealand experience.

"A lot of my work goes overseas to the homes of discerning visitors who fall in love with this country and I love it that a piece of my New Zealand is going out there into the world. I am proud that my works are seen and enjoyed everywhere – an amalgam and celebration of early and modern New Zealand and a blend of Māori and Pakeha, at the same time being worldly and contemporary."

Jenny welcomes visitors to her modern studio at The Shed, adjacent to the Chinese Village. She is a 'studio wholesale at source' private artist, only selling her work online and from her studio preferably by appointment. She is also often commissioned to undertake special works.

The at source system, above all, allows her to develop and maintain a close relationship with clients.

"How often do people get to meet the artist? I like to be able to tell my own story and can't imagine anyone else telling it for me. It's genuine and more fun."



JENNY MEHRTENS
 artist ARROWTOWN NEW ZEALAND

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Retiring Lifestyle

By Margo Berryman



One of New Zealand's largest operators of retirement villages and aged care facilities has invested in Queenstown with its recent acquisition of the Queenstown Country Club.

The Arvida Group has villages throughout New Zealand, with over 4,000 residents across 29 locations, and their purchase of the Queenstown Country Club from the Sanderson Group, expands their portfolio further.

"Along with the Queenstown Country Club we also bought Bethlehem Shores and the Bethlehem Country Club in Tauranga in a transaction worth approximately \$180m from Fraser Sanderson, who has been a long-term developer of high-quality retirement villages in New Zealand," says Arvida chief executive, Bill McDonald.

"This purchase has added 326 independent living units to our overall footprint and offers our company the opportunity to develop another 504. We were attracted to these properties because of their quality and future development capabilities."

He says the Queenstown Country Club site, on Ladies Mile, is a key spot with architecturally designed homes by Warren and Mahoney incorporating superior fit outs.

"It has been built to maximise the alpine environment of the region and is already a sought-after lifestyle option for those looking to retire in the area. It is very satisfying to now be part of this highly attractive property and be driving its future development."

"There are show homes to view that are available for purchase each with their own unique attributes. The addition of on site community facilities planned to commence construction next year will add to the overall comfort and pleasure for residents," says Bill. "They will also enjoy the convenience of the complementary health precinct being built on site."

"We want to create villages that become part of the wider community, and ones that provide services of value to retirees, whether they live there or not. We believe that remaining engaged, active and happy is the key to enjoying retirement and the Queenstown Country Club offers that and so much more."

Bills says Arvida plans to add further facilities, including developing premium care suites at the Queenstown property, in line with the company's strategy for providing ongoing care for its residents.



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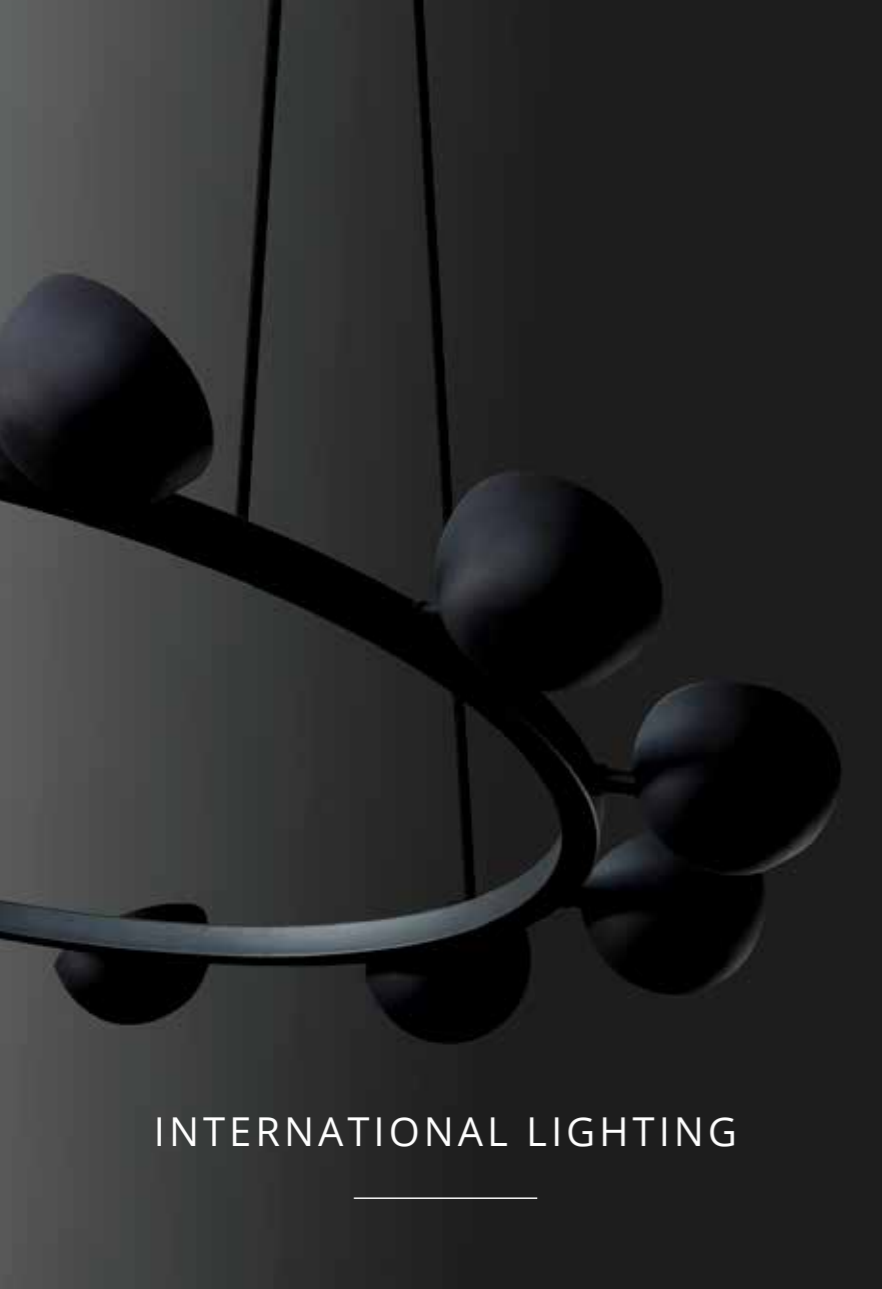
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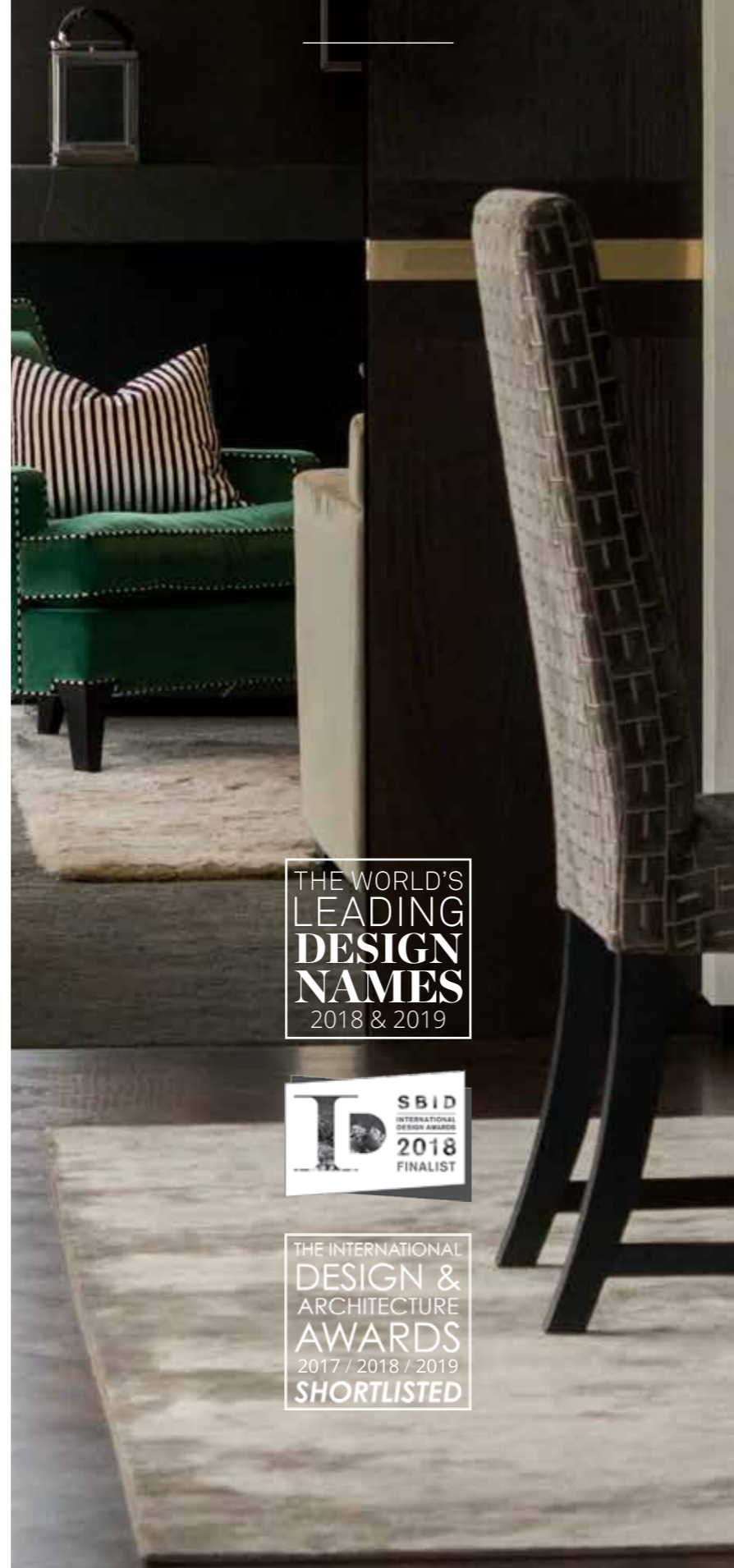


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Q&A
ELLE + RILEY



David Straight

Gathering a steady and loyal following for its line of exclusive knitwear for the past three years, Elle + Riley Cashmere, is celebrating the opening of its third retail store in Queenstown.

Created by mother and daughter team, Yolande Ellis and Elle Pugh, the brand's retail spaces are a reflection of their love of timeless lifestyle pieces from knitwear to homewares and accessories. QT Magazine spoke to Elle about the new Queenstown venture.

What has been the response to the new store?

It's been incredible both from a local and international perspective. Many of our customers from around the country who frequent Queenstown are excited to see our product firsthand.

What products are appealing to customers?

We've recently branched out into some animal print pieces as well as gorgeous cashmere and possum blend items that we make in New Zealand which have been well received. Our classic neutral pieces are still the core of our business.

How did the original concept for Elle + Riley evolve?

My mother, Yolande, went on a trip to Nepal a few years ago and bought a lot of cashmere home. Wondering why we didn't have much access to this product here in New Zealand got her thinking, and the idea slowly evolved. We saw a demand very quickly and grew the business with it.

How would you describe the Elle + Riley style?

Cashmere is a timeless product, but you can wear it so many ways. We try and keep our designs modern and minimal, adding a few fun pieces here and there for the customer who wants to branch out.

What should we know about wearing cashmere?

Cashmere is lighter, softer and warmer than merino which is why many favour it. It also doesn't contain lanolin, which many people are allergic to so it's a great alternative. We have always been lovers of luxury products and cashmere encapsulates everything luxury. You put it on and instantly feel glamorous and special.



David Straight



Mara Summer

Who designed the interior of the new store in Queenstown?

Katie Lockhart designed the store and did an incredible job. She focused on the heritage element of cashmere, using natural products that allow the cashmere to speak for itself.

What's currently in store?

We aim to have new product arriving every four to six weeks. We have a lot of our travel essentials arriving - matching tops and bottoms which are incredible for wearing on a plane. They have a following from both our local and international customers who spend a lot of time flying and want to be comfortable in the everchanging air temperature.

What are you personally choosing from the collection for spring?

I'm loving my leopard print t-shirt paired with cream jeans and a blazer, and am lusting over our nutmeg coloured tracksuit which is arriving in time for spring.



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Under the Spotlight

By Margo Berryman



Twelve months on since Queenstown based Peni Moala appeared on the television show, Project Runway NZ, the budding designer remains focused on establishing a wholesale fashion line.

"The fashion industry is very tough to get into particularly if you don't have any backing, but I know if I work hard and believe in myself then eventually, I will get there," says Peni. "What I loved about being on the show was that it gave a platform to so many talented designers."

Moala was selected as one of the top five designers on Project Runway NZ after his friends encouraged him to enter and says he achieved the three main goals he set himself.

"I wanted to try and win and saw it as an opportunity to make a name for myself and create a following. Business these days is all about following and the show definitely helped in that sense. I still get people doing a double take and asking if they know me."



His full-time role as the fabric department head at Queenstown's Spotlight store is ideal while developing his fashion label, BENi.

"We have one of New Zealand's largest fabric ranges at Spotlight and our customers come from all over Central Otago and Southland to shop here. I am particularly fond of the quilting ladies who come in shopping for fabrics to complete their designs. They are really talented and creative and my whole team love helping them to find the right fabrics and colours."

Born in Tonga, Peni says his culture, upbringing and lineage inform his clothing designs.

"My Mum first taught me to sew, then I completed a course in basic sewing and have been designing and creating clothes since then. Currently I am working on one key design for men and one for women for summer that I hope to wholesale."

"I have a real passion for this industry and am grateful that the producers of Project Runway NZ portrayed all the contestants in an authentic way. My biggest concern was that we might come across as different but what you saw on the screen was real. We all had the same goal and faced the same challenges, so it was exciting to be part of and to watch."



Josephine Quero Peni Moala & Harriette Johnson

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SPECIALISED SERVICES

By Jane Brooke

Established New Zealand owned engineering practice, Babbage Consultants, is continuing to grow its presence across Otago with ongoing projects in Queenstown and Wanaka.

South Island business manager, Matt Harris, attributes the success to Babbage's "single point of contact" in house formula and the accessibility of senior staff to each project.

"We are providing structural, civil, geotechnical, environmental and building services to a range of projects and have built a solid reputation for this type of work. Our Christchurch and Queenstown offices are delivering design solutions to all corners of the South Island."

"Our focus is on delivering practical, sustainable and cost effective solutions to clients by communicating directly with them and ensuring our key people are intimately involved with each design," he says. "Since increasing our Otago presence it's been a very busy 18 months supplying engineering design and construction monitoring services alongside peer reviews to the region."

Babbage Consultants also offers specialist fire and facade engineering services, as well as building surveying (asbestos/weatherproofing reviews) and ecology water monitoring services; in addition to its traditional engineering services.

Matt says this multi-discipline approach means the company can deliver complete solutions, reduce delivery times and simplify solutions.



"One example of our integrated value-added design philosophy is the ongoing high-end residential development overlooking central Queenstown from Belfast Terrace. We have worked closely with Triple Star construction to develop a foundation construction methodology to minimise the excavation required, while reducing temporary support requirements on the exposed cut faces."

"This 1,417 square metre residential property, spread over three levels, includes precast concrete panels detailed to ensure easy delivery on a tight site and extensive use of seismic steel framing to maximise views with no reduction in seismic performance."

He says assisting the commercial real estate sector, property investors, owners and body corporates is part of their role, offering pre-purchase due diligence assessments, facility management reviews and long-term maintenance plans.

"This is about mitigating our client's risks relating to property, land acquisition and disposal and includes advice on commercial lease negotiations and disputes which can be invaluable. By providing clients with geotechnical and contaminated land due diligence assessments we can assist in reducing development risks and impact both design and ultimately costs which is beneficial all round."



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Sustainable Solutions

By Bethany Rogers

Sustainability for the client and for the environment is the driving philosophy for Forté Flooring in Queenstown.



Manor Malachite / Brendon Gordon Architects

The showroom has been open for just over a year and specialises in authentic engineered wooden flooring and Millboard decking with a sustainable outlook.

Company spokesperson, Emma Timmins, says assisting clients to find the ideal flooring for their home is an important role of the Hawthorne Drive showroom.

"We look after clients from the get-go to finish. They can bring in plans and swatches and we'll show them our full range and help them choose the most suitable flooring for their project. We'll then help them find an approved installer."

"For interior flooring, genuine timber is coming back in. Many of our clients are looking for something that embraces nature, and has a natural grain you can feel underfoot – you want the right flooring to be an experience, not just a look."

Emma says the important aspect of Forté's timber flooring is that it lasts a long time and is available in a variety of stains and patterns to suit different interior themes, both residential and commercial.

Sustainability, for both the client and the environment, is significant and the company only offers Millboard outdoor decking, due to its sustainability features and proven longevity.

"It's a plastic-free composite, made from minerals that have been hand-moulded from wood, so it looks and feels like real timber but lasts so much longer in Queenstown's harsh environment. Millboard is a very low maintenance product as unlike real wood, it doesn't splinter, warp or fade. It's also slip resistant so it's perfect for family life and is truly something many people haven't heard of."



Marina Matthews Photography

Queenstown homeowner, Christal Shaw, is sold on Forté Flooring's products which she recently installed after visiting the showroom, featuring more than 100 samples of timber and Millboard decking. She selected a French oak, known as Manor Atelier Classic for the interior flooring and Millboard decking in the colour Smoked Oak, with the assistance of a Forté flooring specialist who had an in-depth knowledge of the products.

"We wanted our flooring to look and feel 'real'. When choosing the floor, it was important that it fit into our overall scheme. We wanted a balance between modern and country, so the colour of the timber was very important. Also, because we have young children and several pets, we needed the flooring to be very durable and to enhance as it wears. It needed to look great no matter what is dropped or spilled onto it."

Christal is delighted with the result which is an interior flooring that "looks and feels warm, both underfoot and visually, giving us that homely feeling we were after."



Manor Malachite / Brendon Gordon Architects



Marina Matthews Photography



Trendsetting Style

By Penny Simpson

Scouting for new season's shoes Issimo co-owner, Kerrey Garvie, is always mindful of the wide customer base her Queenstown and Frankton stores attract.

"We've rounded up some of the hottest trends for spring and summer including shoes, sandals and boots from our European and New Zealand designers."

Kerrey and her husband, Paul, recently opened their second Issimo store at Queenstown Central which is an easily accessible retail centre.

"It's been really busy with people coming to the new store from Southland, Central Otago as well as our local customers in Queenstown, Jack's Point, Lake Hayes and Arrowtown. It's so central with lots of free parking making it handy if you don't plan on going into Queenstown."

Just arrived is the new spring range from Italian brand, Donna Carolina.

"There are some gorgeous ankle boots with a touch of cowboy style already proving popular," says Kerrey. "We sell boots all year around and our men's range includes top brands Timberland, CAT, R.M.Williams, Diesel and Exceed from Portugal."

Sandals are making a bold edgy fashion statement with new looks by Dr Martens, Miss Wilson and Birkenstock.

"They are very distinctive with a lot of platforms and striking colours. We now have United Nude shoes and sandals that are designed by an architect who always uses amazing shapes for heels in great colourways. There are beautiful heels and smart brogues by Spanish label, Gadea, offering classic versatility."

"Our handbag collection from Saben has some wonderful spring colours while Neuville bags out of Belgium offer unique designs," she says. "We are also loving the Kiwi designed bags in store by Vash."



Swedish Art Glass

By Penny Simpson

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

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.

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 includes their extended family art works.

"Our family are all making glass, so the gallery has an ever-changing display of our own blown glass, including 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," says Marie.

The Central Otago 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, an hour's drive from Queenstown.

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www.hoglundartglass.com

Diverse Collection

By Jenny McLeod



Queenstown artist, Angus Watson, has been a professional artist for more than 30 years and his paintings can be found in many homes around the world,

reinforcing his international as well as local following.

His diverse and distinctive range of work reflects his varied interests and passions and he is highly sought after for commissions and holds exhibitions around New Zealand. His annual January exhibition at his rural studio is always well attended and was an outstanding success again this year.

"Having my own exhibition gives people a chance to visit my studio in its idyllic garden setting and see where my work is created," he says. "Clients are always keen to know what inspires specific paintings and I enjoy meeting the cross section of people who visit."



Angus' wide-ranging collection features nudes, landscapes, boats, cows, horses and figures. His nudes are detailed tones of golds, reds and silvers and his watercolours use bright, vibrant colours. "I make a bold use of colour and my work tends towards impressionist."

Angus produces an annual calendar which represents a stunning mix of his favourite work. He also sells a selection of prints and cards from his studio.

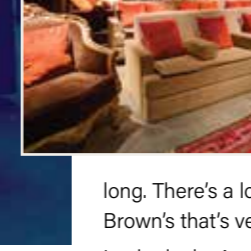
Visit Angus in his studio in Little's Road Dalefield. Advisable to make an appointment.

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THE LOCALS' CINEMA & BOOKSHOP

Dorothy Browns boutique cinema and bookshop is an integral part of Arrowtown and as Miranda Spary suggests it is hard to imagine the town without the sophisticated little movie theatre.



Tracking down Dorothy Brown's creator is no easy feat. Dorothy Brown is her alias and when she's not sitting in the cinema sipping wine and watching films, she could be photographing gorillas in Rwanda, cycling through the mountains of Bhutan or attending one of the dozens of film festivals she supports around the world.

Arrowtown locals refer to the theatre as "our" cinema and when I ask Dorothy if her intention was always to create such an important asset for this small community, her reply – "of course not. I wanted to watch great movies in an intimate setting and to be treated like an adult. I wanted to be able to stretch my legs out, not bump my elbows with my neighbour and see over afro hairdos. I wanted delicious cheeseboards and the finest chocolates to nibble on in the dark and a fabulous glass of wine, too – maybe even a whole bottle."

She is delighted though, that the locals feel such a sense of ownership of the cinema. In the nearly 20 years since it opened, the customers have been putting their stamp on it – there's a book where they can write down the movies they want to see screened, and a book club that anyone can join meets every month to share the latest, greatest books they've read with members coming from all over the world.

The bookshop adds to Dorothy's philosophy that a visit to the cinema should be much more than entertainment. She says because the bookshop is so tiny the selection is superior and it is not surprising it has become a destination in itself.

Movigoers arrive at Dorothy Browns early to check out the latest publications and first timers to the cinema are always surprised and pleased to be included in conversations about books, movies and local happenings. Total strangers don't stay strange for long. There's a lovely sense of belonging at Dorothy Brown's that's very addictive.

Lucky, lucky Arrowtown.



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Enriching the Community

By Jenny McLeod

The Arrowtown Spring Arts Festival has attracted a standout line up of participants as it steps up its programme to a three-week format.

Hosted by the Arrowtown Creative Arts Society (ACAS) the new look festival will run in October and November and is a follow on from the successful inaugural three-day festival held in 2017.

Chairman, Barry Litten, says this year's celebration will host 14 creative events and workshops.

"It will be a bumper carnival, from a sculpture walk at Sir Michael Hill's renowned golf course to films, music jamming, artistic workshops, interviews and speakers. It's a great programme – some of it more fun, some more serious."

He says the sculpture walk at The Hills on October 3 will be an exclusive tour of the distinctive art installations, accompanied by an informative presentation from artist, Mark Hill.

Other headline events include an exhibition by guest artist, Matt Gaudie, who is presenting his new works to coincide with the opening night of the festival on October 17.

"He will deliver a detailed talk about his journey as official New Zealand Army artist and creating art in war zones," says Barry.

One of New Zealand's best-known authors, Katie De Goldie, renowned for her short fiction, novels and picture books is a highlight of the programme on October 18 while Sir Bob Jones, the provocative newspaper columnist, rich-lister and novelist is scheduled to appear on stage on October 24.

"His topic is *Satire – The Art of Taking the Mickey* and will involve Arrowtown newspaper columnist, John Lapsley interviewing him. This is definitely a marquee event for the festival," says Barry.

He says the expanded festival has been made possible by the successes of the other ACAS events and the ongoing support from benefactors and sponsors.

"We are passionate about supporting the development of the creatives in the Wakatipu and the festival programme is designed to enrich the community."

Festival Highlights

The Hills Sculpture Walk

October 3 @ 2.30pm
The Hills Clubhouse

This is an exclusive walk around The Hills sculptures and includes a presentation by Mark Hill about the sculpture installations.

It will be followed by a complimentary drink and canapés served in the award winning Hills Clubhouse, designed by leading architect Andrew Patterson.



Life between Two Shores Exhibition

October 17 - 27
Lakes District Museum and Gallery

Arrowtown Spring Arts Festival guest artist Matt Gaudie presents an exhibition of his latest collection *Life between Two Shores* - a creative search into culture and identity, New Zealand history and Matt's own family history.



Kate De Goldie

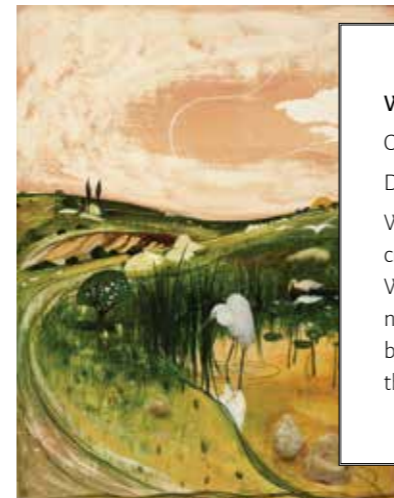
October 18 @ 5.00pm
Arrowtown Athenaeum Hall
Kate De Goldie is the author of the phenomenal *The 10 PM Question*, two time winner of the New Zealand Post Children's and Young Adults' Book Awards and has won numerous other awards, including the Katherine Mansfield and American Express awards for short stories. She has held several major fellowships, including the 2010 Michael King Fellowship, and in 2001 was made an Arts Foundation Laureate.



Ro Bradshaw Still Life Workshop

October 21 and 26 @ 1.00pm
Arrowtown Tennis Club Rooms

Exploring the creative process of layering using different substrates and mediums, including painting and collage with Queenstown artist, Ro Bradshaw. The workshop is suitable for all artistic levels from beginners to accomplished artists.



Whiteley Documentary

October 21 @ 6.00pm
Dorothy Browns Boutique Cinema

Whiteley is a visual journey into the private life and creative legacy of Australia's most iconic artist, Brett Whiteley, told in his own words using personal letters, notebooks and photographs. The documentary is directed by James Bogle and produced by Sue Clothier. This will be the film's New Zealand premier.



Sue Marshall Printmaker Workshop

October 21 and 26 @ 9.00am
Arrowtown Tennis Club Rooms
Sue Marshall is a local practising and exhibiting artist who uses screen print etching and painting techniques in her work. The workshop will include a brief history of artist books and making a book with Japanese book binding stitch technique.



Sir Bob Jones: "Satire-The Art of Taking the Mickey"

October 24 @ 6.30pm
Millbrook Resort Conference Centre

Sir Bob's topic: *Satire – The Art of Taking the Mickey* – will be presented in interview format with John Lapsley, the *Wit's End* columnist for the Otago Daily Times.

When Sir Bob began writing his *Punchlines* column for Wellington's *Evening Post* it was soon syndicated, and he is one of the country's best read, and most controversial writers. He has published five novels, five essay collections, and books on boxing and business.

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What's New in Arrowtown

By Margo Berryman



Sunday Farmers Market

A wide range of fresh meat, vegetables, flowers, fruit and locally grown produce will again be available at the Arrowtown Farmers Market which kicks off its summer season on Labour Weekend Sunday (October 27).

This marks the third year the community-oriented market has been operating, due to the strong support of a local volunteer group and the Arrowtown Promotion & Business Association (APBA).

APBA spokesperson, Sue Patterson, says the popularity of the market, held on the Library Green, grows each year and people enjoy interacting with the stall holders and having the opportunity to buy fresh products in a relaxed and friendly environment.

The Arrowtown Farmers Market is held every Sunday from October 27 2019 until April 12 2020.



Visitors Give Arrowtown the Thumbs Up

The latest round of market research conducted by the Arrowtown Promotion and Business Association (APBA) shows positive results for the town indicating it is one of the fastest growing tourist destinations in the Southern Lakes.

Spokesperson, Sue Patterson, says the main increase is in international visitors whose spend is high.

"However, New Zealand visitors who spend longer in Arrowtown than their international counterparts are really important. The authenticity of the historic town and the beautiful surroundings resonates with New Zealanders who appreciate the realness of the village."

She says overall visitor satisfaction remains high at 9.1% out of 10 which is pleasing.

"Our challenge as a town is to ensure the visitor experience continues to be the best, while maintaining the charm, history and natural environment."

The results also reveal an increase in visitor numbers travelling to Arrowtown direct from Queenstown.

"These Queenstown visitors are an important part of the overall mix of people coming to Arrowtown," says Sue. "Increased public transport is reaping rewards for the town and the research has also shown that all visitors are better informed about what they can do and see in Arrowtown," says Sue. "We produce a visitor guide, including a Chinese guide, with helpful information on how to engage with the town which has definitely helped to keep satisfaction up."

"Interestingly there is a younger demographic now visiting Arrowtown with the young adult 26-39 group showing the most growth. However, the typical Arrowtown visitor is still older than the Queenstown counterpart," she says. "Visitors are enticed by the appealing hospitality, shopping and retail experience and attractions such as the Lakes District Museum and Arrowtown Chinese Village are also significant drawcards."

Long Lunch Highlights Local Restaurants

The highly anticipated annual Arrowtown Long Lunch returns on December 6 with its summer celebration of regional food and wine.

Held in Buckingham Street the event is supported by local restaurants and raises funds for important community initiatives.

"The Arrowtown Long Lunch has a broad appeal amongst visitors to the region and local people coming together to experience a fun, social occasion," says Arrowtown Promotion & Business Association (APBA) spokesperson Sue Patterson. "The event was created to demonstrate our talented local restaurants and cafés and is a real showcase of what's on offer in Arrowtown."

The large-scale event sells out each year with over 600 guests attending in 2018.

Sue says the long lunch is one of the more significant fundraising events held in Arrowtown.

"Last year we were pleased to donate \$11,000 to local environmental and heritage projects. This year we plan to support the heritage lighting masterplan which is a significant development for the town."



Jenny Grimsgard



WWW.ARROWTOWN.COM



Passion for Fashion

By Penny Simpson

International denim brands, new look prints and patterns from New Zealand labels and the latest designer footwear set a distinctive fashion direction for spring at Arrowtown fashion store, Ikon.

"Graphic prints and patterns are a key ingredient," says Ikon executive director, Caroline Walak. "Florals are back but animal inspired prints like snake and leopard are really making a statement. Stunning colours such as emerald, turquoise and soft moss greens are trending along with interesting colour combos like purple and light blue which look amazing together."

Ikon is the region's denim specialist store for men and women with one of the largest selections of jeans in the South Island. The store stocks **LTB, Ksubi, Diesel, Scotch & Soda and Dr Denim**.

"Our denim is off the charts right now and customers are loving how extensive the range is," says Caroline. "You can spend as little as \$100 up to \$700 depending on the brand and there is something for everyone. We get a lot of comments about how our staff really know the jeans and what fits best."



NEW TO STORE

"There are so many exciting products coming into Ikon it's a fun time to be in the store," says Caroline. "There is quite a bit of hype around our new women's footwear label, **Sol Sana**, featuring slides, sandals and espadrilles and the latest **Diesel** sneakers in baby blue and pink."



LOVE STORIES

"We also have a brand-new lingerie label, **Love Stories**, arriving," says Sophie. "This is a beautiful European range exclusive to Ikon with a selection of bralettes to launch the brand and more to come in the future."



IKON

Shop 5, 50 Buckingham St
ARROWTOWN Ph: 03 442 1355

E: info@ikonnz.com

WWW.IKONNZ.COM

Redefining Beauty

Ivy Clinic is a Queenstown specialist, non-surgical skin care centre offering treatments ranging from anti-wrinkle treatment to facials. Camille Khouri visited the Hawthorne Drive clinic to learn more about their signature therapies.

Inside the Ivy Clinic's crisply decorated reception area, with its lush velvet couch and Italian stone desk, there is a sense of stepping away from the outside world and focusing on self-care. Soft, contemporary music emits a feeling of calm concentration. The aesthetic in the treatment rooms is a reassuring cross between clinical and day spa – just the right amount of professionalism mixed with relaxation.

Appointments begin with a consultation to discuss current skin routines and issues, as well as health, allergies and lifestyle. A treatment plan is decided on and clients are invited to nestle under soft blankets on the treatment table while the therapist weaves her magic.

The Ivy A-Zyme is one of the clinic's specialised treatments and makes use of anti-aging ingredients, Retinol and Bromelain, to refresh and plump skin. The clinic dubs this as an Ivy Skin Workout – it involves a non-invasive peel using natural ingredients, such as vitamin A and enzymes derived from pineapple extract.

"No skin preparation is required prior to the treatment," says director, Ebony Hornibrook. "The effects and benefits are widespread. It's a fast acting, non-invasive skin rejuvenation treatment that improves the effects of aging, UV damage, fine lines, and uneven skin tone and texture. It can help with acne and oily skin and reduce the buildup of dry skin cells. It can also target dryness and dehydration which is a huge factor with our climate."



Ebony Hornibrook & Kaylie Harrison

The peel is followed with an intensive moisturising treatment. Both the peel and the moisturising element are applied using a specialised ultrasound device known as a sonophoresis.

"Peels are a little bit more active than your average facial," she says. "They basically get results straight away.

The A-Zyme is infused into the skin with sonophoresis, which permeates the product much deeper than if we just put it on the skin's surface."

After a few days, clients will experience some peeling, but Ebony says this is simply the dead skin cells falling away to reveal brand new, younger looking skin beneath. The clinic recommends beginning treatment with a Luminosity Bootcamp, which is three A-Zymes taken two weeks apart, in order to get the best results.

"Often, when you get a facial, you will leave feeling amazing and the effects will be great, but after a while it will wear off. With the A-Zyme, the results are immediate and last a lot longer."

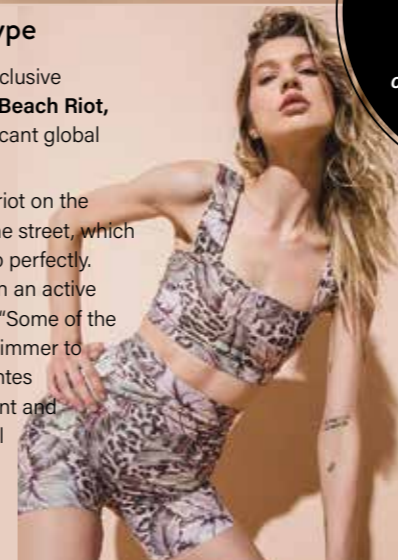
The Ivy Clinic is a joint venture between Ebony, a physiotherapist and registered nurse, Kaylie Harrison, who have together developed the contemporary appearance medicine clinic offering the latest researched treatment in a relaxed and indulgent environment.



New Label Hype

New at Goals is exclusive activewear brand, **Beach Riot**, which has a significant global following.

"Their strapline is riot on the beach – party in the street, which sums this range up perfectly. It's very glam but in an active way," says Sophie. "Some of the leggings have a shimmer to their fabric, diamantes feature in an elegant and dressy style and all together this is a very stylish look."



The team at Arrowtown's lifestyle clothing store, Goals, is focused on creating a fun and approachable store culture for their high-end activewear.

CUTTING EDGE GOALS

By Penny Simpson

Co-owners and sisters, Caroline Walak, Sophie Gibbs and Elizabeth Wallace-Gibbs are enthusiastic about the spring season with a renewed emphasis on exercise and getting fit for summer.

"We have loads of new styles arriving from all our top brands right throughout the season to excite our customers," says Caroline. "This is the time of year when you feel inspired to get into the gym or outdoors for walking and running and we have plenty of luxury lifestyle gear to help you do exactly that."

Goals cutting edge lifestyle clothing can be found in store in Buckingham Street and online at goalsstore.com

Sustainable Ethical Brands

Goals stocks, where possible, clothing that is both ethically made and sustainable.

"We have consciously chosen brands like Nimble and First Base who are producing to sustainable and ethical values. It's increasingly important to our customers that brands are responding to a global trend of preserving our natural environment," says Caroline.

Fjällräven

The Swedish outdoor clothing label takes environmental standards seriously starting with the design process and following through to choosing fabrics that have a low impact on nature and sustainable production partners.



Adidas & Reebok Originals

The latest footwear sourced from Adidas and Reebok is featured on the Goals legendary shoe wall.



Lorna Jane



First Base

First Base uses organic cotton and recycled fibres to create its range of sports lifestyle garments, using on average 30% less water than virgin fabrics do.

Goals Ambassadors

Certified personal trainers, Hannah Mai and Ruth Wilkinson, have joined the Goals movement as new fitness ambassadors representing the store. "When I was on maternity leave with my daughter Indie, I never had time to go to the gym and started doing Ruth's online workouts, getting the best results," says Sophie. "Hannah has a significant following as a fitness professional at Industrial Fitness Gym and Fight Club and both women are showcasing some of our amazing activewear to their active communities."



Hannah Mai wearing Lury



Ruth Wilkinson wearing First Base



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Vibrant Polyfest Returns to Queenstown

By Tom Kalliber

The Central Lakes Polyfest is returning to Queenstown this spring, for a second time, following the resounding success of last year's inaugural event.

Queenstown Lakes District Council (QLDC) relationship manager arts and events, Jan Maxwell, says similar festivals are held throughout New Zealand as an inclusive way to promote greater understanding of the country's diverse culture.

"They provide a platform for local schools to celebrate cultural diversity and showcase their own performances. Last year's event in Queenstown saw double the number of entrants expected, watched by a hugely enthusiastic crowd and we are looking forward to a similar response this year."

Central Lakes Polyfest runs from October 22-23 and will be launched at the Queenstown Memorial Centre.

Central Lakes Polyfest



Zero Waste Vision

By Tom Kalliber

The Queenstown Lakes District Council (QLDC) is continuing to tackle recycling head-on in its bid to become a zero waste district.

The government has responded with a national plan to address New Zealand's recycling challenges, in the face of international recycling markets drastically reducing the materials they will accept, which is placing the industry under strong pressure.

QLDC general manager Property and Infrastructure, Peter Hansby, says that while the council is working hard to make improvements at a local level, everyone has a part to play.

"We now have a new kerbside collection service, motivated by our residents' strong desire to do better. It means we can recycle glass district-wide and put a significantly bigger investment into education."

"But wouldn't it be great if we didn't need to recycle at all? As a community we need to get serious about reducing the amount of waste we produce. Education will play a key part in helping people make informed decisions about the products they buy and what steps they can take to cut waste at home. We'll be focusing on that more and more as we work towards our vision of becoming a zero waste district."

Mr Hansby says people wanting to be part of the district's zero waste journey can find out more online.

Council Tackles Climate Change

By Tom Kalliber

The climate is changing - and so too is the Queenstown Lakes district.

The Queenstown Lakes District Council (QLDC) is one of the first councils in Aotearoa New Zealand to develop an action plan to deal with the effects of a changing climate.

QLDC policy advisor, Dr Patricia McLean, is leading the development of the plan and says the main objective is to inspire collective action with the community, partners and stakeholders to help the district adapt to and reduce the effects of climate change.

"It sets out what QLDC plans to undertake over the next three years, and also how the different sectors in the district working together will contribute to reducing emissions, transitioning to a low carbon economy, and preparing for the disruptions of a changing climate."

"We live in a beautiful corner of the world and are fortunate to have lakes, mountains, ski fields and rivers in our backyard. This is so precious and we need to do everything we can to protect what we have here so future generations can enjoy it too."

A draft of the climate action plan recently went to the community for review and the feedback is being considered before a revised plan is presented to the council.

"If council adopts this plan, the framework will guide decision making and drive actions going forward, not only for QLDC but also for our wider community," says Dr McLean.



THE FRESHEST FRAGRANCES

Now you can wear an exquisite, contemporary perfume with an authentic New Zealand character. Sensuous and vivacious, Wilderness Berries is one of four fine perfumes from Queenstown Natural Perfumiers. Skin-friendly, gender-neutral, with up to 20 natural botanicals in each, the perfumes are conceived, designed and composed in New Zealand to the highest international perfumery standards. Experience the range and savour the notes at Life Pharmacy Wilkinsons.

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Antipodes® is a highly innovative scientific organic beauty brand led by visionary New Zealand founder and director, Elizabeth Barbalich. The skincare and makeup company combines the highest quality ingredients from New Zealand nature and raw super-fruit extracts to produce high-tech certified organic and premium formulations.

Kiwi Seed Gold is Antipodes® eye cream that is lustrous, luminous and effective with ultra-rich Vitamin C from the seeds of New Zealand kiwifruit to deeply hydrate and help soften lines.

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Bronwen Judkins & Glenn Mitchell

Health & Wellbeing at Life Pharmacy Wilkinsons

Leaders in health Life Pharmacy Wilkinsons offer a definitive guide to products to help families stay happy and healthy as the season changes.

NATURALLY GOOD

Life Pharmacy Wilkinsons stocks a wide range of distinctive health and wellbeing products that are designed and made in New Zealand.

"Our customers are interested in products made here that have ingredients unique to New Zealand," says Wilkinsons pharmacist Glenn Mitchell. "We are proud of the diverse range in store and are here to assist with choice and product knowledge."

MORE THAN NATURE

Snowberry skincare products offer an uncompromising blend of nature and science. A range of beautiful skincare products that help enhance the natural radiance of skin.

Snowberry is free of petrochemicals, volatile alcohols, artificial colouring and glycols. The company has a commitment to being carbon neutral and has achieved carboNZeroCert™ certification for each of their products. The full range is available at Life Pharmacy Wilkinsons.



LIVING LIGHT

Established in 1998 in Golden Bay, Living Light is a New Zealand boutique candle company producing exquisite handmade and hand-poured candles. Living Light has carefully selected and created a sophisticated palette of premium fragrances for their unique candle and home fragrance collections. Each Living Light product has been hand-crafted with love, pride and excellence by their team of dedicated artisans in Golden Bay. See the selection available at Life Pharmacy Wilkinsons.



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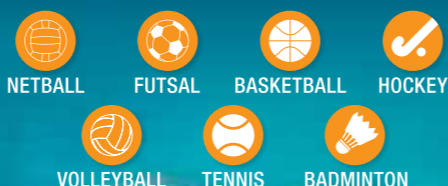


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FIVE MILE CENTRE OPENS KEY PREMISES

By Jane Brooke

The Five Mile Centre is continuing to provide key premises for a diverse range of retail and business ventures, on the outskirts of Queenstown, with the recent opening of the five-storey Craigs Investment Partners building.

Five Mile developer, Craig Greenwood, is upbeat about the combination of businesses at the centre which includes the Mountain Club collaborative office space, the popular Queenstown founded Joe's Garage café, restaurant and bar and a village pub planned to open in 2020.

"We've worked hard to get the right mix of tenants into the centre and outlets such as Joe's Garage, which is opening its 13th New Zealand café at Five Mile, and the new pub will add to the community feel of what's on offer."



Craigs Investment Partners building



Joe's Garage



The Mountain Club

He says Joe's Garage has a superb space on the ground floor of the new complex. "It features indoor and outdoor seating and an open fireplace looking out to the Remarkables Mountains," he says. "We are delighted the legendary café is officially opening its doors in time for spring and summer."

The proposed new pub will be traditional village style with a large beer garden, all-weather kids' play zone and plenty of parking.

"The opportunity to develop a greenfield pub site within Five Mile is a vision I've had for some years," says hospitality entrepreneur, Peter Jefford, who owns Brazz, The London and Pier in Queenstown. "The pub is positioned to enjoy amazing views and all-day sun long into the summer evenings."

The Mountain Club, on the third floor of the building, is co-founded by Jason Wilby and Chris Davern, who expect to build a group of around 100 businesses to meet the increasing demand for shared office space. The fit-out reflects an appealing boutique hotel design and membership of the club is available to local community and business people as well as business travellers.

"It feels like Queenstown is on the cusp of a major transition from a solely tourism-based economy to one that can offer highly skilled roles in design technology and services," says Jason.

Other businesses based in the building include Craigs Investment Partners, Mitchell Mackersy, the Focus Technology Group, Todd & Walker Law, AR & A Associates multi-disciplinary consultancy company, construction service company Project 360 and Naylor Love building company.

Ace Car Rental is also opening its base on land behind Five Mile in November, close to Queenstown International Airport, providing an important tourist service.



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Going to Market @ Queenstown Central

By Penny Simpson

Marina Matthews Photography

A centralised hub for fresh food and produce, known as The Market, is making its presence felt at Queenstown Central.

Housed in Queenstown's newest shopping centre, The Market is an attractive indoor retail and dining destination with an industrial aesthetic featuring high stud, polished concrete floors, offset by splashes of greenery supplied by Queenstown plant experts, The Borrowed Botanicals.

"The building is quite unique with large opening glass-hanger doors top and tail either side offering versatility through winter and summer months," says Queenstown Central marketing manager, Emma Allen. "The ceiling to floor glass windows allow plenty of sunshine into the communal space with collective dining tables used by all retail outlets in The Market."

Eating options include dine-in or takeaway food for breakfast, lunch and dinner.

"The Market offers the best in organic, locally sourced produce, coffee roastery and specialty meats with the added convenience of an Asian supermarket and liquor store," says Emma.



Black and White Coffee Cartel

New Zealand's first micro-roasting coffee franchise, Black and White Coffee Cartel, brings a funky, independent coffee shop to café lovers.

"Our house coffee blend is Cartel Boss made up of coffee from Honduras & Brazil. We also offer a rotating range of single origin coffee with an extensive range to keep it fresh," says owner Kelly Roach. "We cater to everyone with a wide selection of cabinet and kitchen offerings made on site that constantly change. Everyone can eat with us including vegan, vegetarian, dairy and gluten free."

The café oozes character with its eclectic collection of artworks scattered over the walls.

"We've had a great response from locals and tourists alike and are often referred to as a hidden gem."



Kim's Asian Mart

Kim's Asian Mart is the type of grocery store that stocks all the necessities for Asian cooking at home.

"Our large product range is sourced across many different Asian countries. We have all types of snacks, sauces and dressings, pastas, frozen vegetables and meats including sliced pork, beef and lamb and the largest range of frozen dumplings in Queenstown," says owner Chris Kim.

Speciality kitchen wares, cosmetics, dietary supplements and other Asian products are also available.

"Our fresh vegetable selection is Asian inspired with bean sprouts, spring onions, daikon radish, bok choy, spinach, crushed garlic, chinese cabbage, chili peppers and so on," says Chris. "Many of our customers are from China, Korea, Japan, Philippines, Thailand, Singapore, Malaysia, Indonesia and also plenty of Kiwis, Americans and Europeans."



Merchants Liquor

Merchants Liquor has been serving the Otago region for years offering a wide range of products.

"Our craft beer station is unique with each keg individually chilled for maximum taste and flavour," says general manager, Harry Singh. "We carry beers from award-winning breweries like Deep Creek, Panhead, Emerson's & Fortune Favours and our refill stations are environmentally friendly as you can bring your own bottle."

Merchants Liquor is Queenstown's exclusive liquor retailer for AA Smart fuel cards and Harry says the response has been impressive.

"We have received great feedback since opening, fulfilling orders for business functions, hen parties, weddings and family get-togethers. We also sponsor events for local organisations such as the Queenstown Cancer Society."



Soul Food Organic

Soul Food Organic is making a name for itself with its large range of vegan, gluten free, dairy free, sugar free food options, alongside fresh produce and meats.

Owner, Paul O'Hara, says the store attracts a wide cross section of people. "We have great selection of fresh organic produce, pantry staples, specialty items and a salad bar which is popular. Our vege boxes can be ordered in store or online and our home-made organic sweets are all gluten and dairy free with no refined sugar. It's early days for us in Queenstown, but we have been warmly received and look forward to serving the resort well into the future."



The Meat Preachers

The Meat Preachers, is an authentic South American-inspired barbeque experience created by Queenstown company Zamora.

The delicatessen style butchery is also a licensed restaurant that focuses on traditional South American cooking techniques and Zamora's award-winning produce.

"It's wonderful to be at The Market which has helped to make our product range more accessible. It's central and with lots of carparks, and our customers are happy to shop here," says co-owner, Matias Maurone. "Our whole menu at Meat Preachers is very popular, but the winning dishes are our brisket sandwich and our must try signature beef ribs."



Brumby's Bakery

Brumby's Bakery is a great stop-in for freshly baked bread and a good quick lunch to go.

"We bake fresh every day and pride ourselves on preservative free, scratch baked breads," says manager, Andrew McGregor. "Our artisan sourdough range is made from a culture with long fermentation and no commercial yeast."

The bakery produces pies, scones, doughnuts, sandwiches, cakes and slices and serves Fair Trade organic coffee making it a popular spot.

"We offer a wide selection of traditional baguettes, savouries, breads and rolls ideal for anytime of the day. Our customers include tradies grabbing morning coffee and hot pies, workers getting their lunch and tourists wanting traditional sourdoughs. The speciality cakes are very popular for birthdays and weekends are busy with families before and after kids' sports events."



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Queenstown Central



A REMARKABLE MARKET

By Margo Berryman

Labour Weekend signals the opening of the prominent Remarkables Market spring and summer season – a showcase of artisan crafts, gifts, regional food and wine. Located at the Red Barn in Queenstown’s Remarkables Park this popular Saturday market is a key attraction on the local calendar.



QUEENSTOWN SOAP CO

Queenstown’s beauty and stunning natural landscapes have been the influence for bespoke natural health business, Queenstown Soap Co.

Creator, Ella Kinney, started the business in 2018 and her products are now sold around the country.

“I wanted to create something that was good for your skin and didn’t damage the environment. I thought that soap would be the perfect little product that you could buy for your loved ones, treat yourself with, or take home as a Queenstown souvenir.”

Ella has spent the past 12 months on product development with her natural soap range expanding rapidly.

“Initially I created six unique soap flavours made using a natural vegetable glycerine base and organic oils as this is the ideal combination to make a soap that doesn’t dry your skin out,” says Ella. “Since then, I have developed two different shampoo bars, three liquid soaps packaged in lovely glass bottles and a men’s soap bar with cinnamon and cedar wood.”

The soaps are popular at Remarkables Market and Ella says customers appreciate that they are handmade.

“People love the rose, honey and vitamin E soap which is made with raw honey from my parents’ beehives on Waiheke Island. They also really like the lavender, honey and goats milk soap which leaves skin feeling extremely soft and moisturised. You can use the soap over your entire body including the face. There is no typical purchaser and I had one very cute little boy at Remarkables Market last year who bought his lucky mother a gift box for Christmas.”



Growing up on Waiheke Island Ella has a real understanding for sustainable lifestyles.

“My parents were very sustainably minded and recycled, composted and reused everything as much as possible, avoiding plastic wherever they could. Currently, my packaging is all totally compostable, our labels are made from recycled paper, our display and gift boxes are made from wood and all orders are delivered in recycled cardboard boxes. These days, sustainability is very important to our customers and they will pull brands up on using plastic, which is great to see.”



CENTRAL OTAGO PINOT PORT

The rapid wine growing industry in Central Otago was the impetus Debra Cruickshank needed to open her own boutique winery, DC Wines Ltd.

“I started in an unassuming storage shed back in 2012 and eventually renovated a large shed in Bannockburn into a winery,” says Debra. “I currently make around 30 different wines for small vineyard producers including various fruit ports and my own label!”

In 2013 Debra established Tannacrieff Wines, named after her family farm in the Catlins in South Otago.

“I began by making Pinot Noir, Rosé, Riesling and Pinot Gris and then started experimenting with Pinot Noir Port as no one else was doing it. This has now become one of my greatest successes with the Pinot Noir Ruby Port a star seller.”

“Duck shooting is a big part of our life and I have developed our first Tannacrieff Ruby Port Hunters Collection with wine labels made by a very talented artist and friend, Tui Johnston, that feature my father and his Labrador. We source the unique bottles from Italy, then hand label each one and wax every top. It’s been incredibly successful and is such a wonderful representation of Central Otago.”

Debra has now added The Red Stag Ruby to the collection and has also been blending her Pinot Noir Ruby Port into small batches of Tawny Port.

“Everywhere I go including the Remarkables Market the Ruby Ports are a drawcard along with my

Rosé and Pinot Gris which always sell out fast,” says Debra. “Bannockburn is my home and being able to create something unique using local Pinot Noir just adds to the importance of the products and the place.”

Debra’s business achievements were recognised in 2017 when she won the supreme title in the Rural Women New Zealand Business Awards.

“This has created a whirlwind of new opportunities and successes for my wine label and I am very happy to have become part of Rural Women New Zealand.”



Debra Cruickshank

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Kinross

Culinary Adventure

By Bethany Rogers

An innovative dining experience which takes guests on a culinary adventure around wineries in the Queenstown region has been introduced by Alpine Wine Tours.

Owner operator, Emma Chisholm, says Queenstown Progressive Dinner Tours is a first for the Wakatipu Basin and visits wineries, particularly in Gibbston, which is a flagship for Central Otago wines.

"There was a gap in the market and I wanted to offer visitors the chance to experience some of the area's finest food, wine and beer and the progressive dinner tours are the result. We've had a good response so far. Night-time activities in Queenstown are quite limited but with the dinner tours, guests can fill their days with activities and then spend a stress-free evening wining and dining. All they need to do is book and turn up, we take care of the rest."

"The Queenstown Progressive Dinner Tours experience introduces people to some of the best food and beverages in the region, while taking them through quintessential Queenstown scenery. There's a gold theme everywhere we go - Kinross was once a trading post, there's the once-rich Shotover River and of course the gold rush settlement of Arrowtown. The tour host explains the area's wonderful history and we drive through some stunning places."

The tours take up to 11 people and the company uses Mercedes-Benz Sprinter vehicles for the excursion.

"Groups are adult only so guests can relax and enjoy some grown-up time," says Emma.

The dinner tours are a natural progression from Alpine Wine Tours' existing business, which visits local wineries and craft breweries, including Kinross, Cargo Brewery and takes in a tour of Gibbston Valley wine cave, which is a recent addition.

"Gibbston is the Valley of the Vines. We take guests there on our afternoon wine tours so they can sample some of the region's best wines and go behind the scenes at the incredible wine cave. I think it's a fascinating experience and it's really special that guests can sample not just the new release wines, but older vintages too."

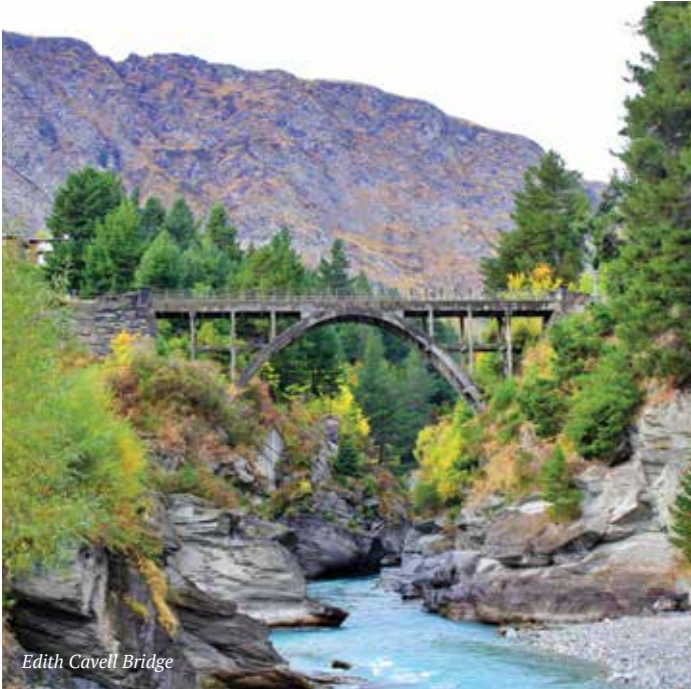
Both the Alpine Wine Tours are family owned and operated by Emma and director Lee Saunders. With more than 60 years of family history in the Central Otago region, they provide an authentic and stand out Kiwi hospitality experience.



Canyon Brewery



Emma Chisholm & chef Ben Bayly



Edith Cavell Bridge

Wining & Dining

Emma Chisholm's concept for Queenstown Progressive Dinner Tours was influenced by people on her wine tours continually asking for restaurant recommendations around the region.

She says being pescatarian she understands the importance of choices being available for all appetites and diet types on the new tour.

"At Canyon Brewery, there's three food pairings with great veggie options. It changes seasonally, but I recently had their jackfruit bao and it was divine - sometimes vegetarian food can be a bit lacking, but that's not the case here."

The tours offer some of her favourite wines.

"I love Grant Taylor's Valli Pinot Noir, the Pinot Gris at Kinross called 'Liquid Gold' and of course Wild Irishman wines by the local godfather of wine, Alan Brady."



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Ringling the Changes

By Bethany Rogers

Improvements to Queenstown's leading rooftop bar, the Sundeck, over winter have set the venue up for another successful spring and summer season.

Co-owner and manager Stefano De Santis who operates both the Sundeck and Attiqa, a late-night spot below the Sundeck in the Queenstown Mall, is upbeat about the improvements to the retractable roof, the gin infusions and even the plastic-free straws. "We've changed the sails at the Sundeck and now we've got a 100% rain-proof retractable roof and blinds. It means we can work with Queenstown's changeable weather and it's warmer if a breeze comes in. We've been looking for the perfect solution and we were really happy to see this go in over winter."

"We started using card straws a couple of years ago, but one of the issues we had is that they got a bit soggy if you drink slowly and it did change the look and feel of the drink. So we were really happy to discover non-plastic straws recently. They're made of corn starch but look and feel like plastic. They meet our customer's expectations and we've had really good feedback on them." Stefano says despite the changes they will "never change the winning cards".



"We're still the best place in town to watch the sun go down."

The improvements are evidence of Stefano and his team's dedication to keeping the venues at the forefront of the local hospitality scene. As well as the structural changes, both Attiqa and Sundeck have responded to feedback from locals and visitors.

"There's a few good online reviews, and I've heard around town, that the bars are becoming known as the gin bars in Queenstown. I think people can really see the effort the bartenders put into preparing the drinks, they've each got their own signature way of doing things," says Stefan.

"Now we've got a reputation as the 'home of the gin and tonic', the bartenders are trying extra hard to keep exceeding that expectation - we've been working on unusual gin infusions like beetroot and Earl Grey tea. We've also got marshmallow-infused rum which is proving popular. We change the infusions seasonally, so there's always something new and exciting to try alongside the classics."

Inspired by the growing plastic-free movement, Attiqa and the Sundeck are among the first places in the region to use non-plastic straws.

"Executive chef, Ben Norfolk, has been working on a fresh, seasonal spring menu with our trademark Mediterranean and Italian influences. We're still the place where locals like to get together for food and drinks. We'll still bring top DJs down as well as local favourites like DJ Ribera and DJ Simon Sinclair - and we're still the best place in town to watch the sun go down."

True New Zealand Experience

By Camille Khouri

The driving force behind the True South Dining Room in The Rees is something of a celebrity in New Zealand culinary circles and the aptly named restaurant focusing on local and regional produce is regularly in the limelight.



Ben Batterbury



Executive chef, Ben Batterbury, earned his stripes at top restaurants in Europe and found his feet at True South ten years ago, where he has moved through the ranks to head the restaurant team.

He has appeared on TVNZ's *Good Morning Show*, the television series, *New Zealand on a Plate*, and in the pages of *New Zealand Cuisine* magazine. His skills with local meats have seen him win several excellence awards from Beef + Lamb New Zealand and Ora King Salmon.

Ben says his approach to cooking is first and foremost about keeping it local and seasonal, to show a true reflection of the region.

"The quality of salmon and lamb available here is outstanding, with Ora King being my pick of the salmons. Just about every fruit or vegetable that comes from our local suppliers is amazing. We get outstanding asparagus from Nevis Gardens and the best berries from Double Rock, to name a few."

True South has a celebrated wine cellar, stocked with a comprehensive collection of wines from the Bordeaux region of France, as well as selected Central Otago labels.

The restaurant was recently awarded a 2019 Best of Award of Excellence by leading wine magazine, *Wine Spectator*, the second time True South has received this accolade which The Rees general manager, Mark Rose, is immensely proud of.

"To receive the prestigious Best of Award of Excellence for the second year in a row by the top-selling, international wine publication, is an amazing and humbling accomplishment for The Rees and its staff," says Mark. "We strive to exceed all guest expectations in all facets of the hotel experience and continually work hard to update and maintain our wine programme. For True South to be the only restaurant in Queenstown to achieve this award for two consecutive years is an outstanding result."

True South's elegant, sophisticated style combined with its picture postcard lake and alpine views is a superb setting for people to enjoy the hospitality, food and wine which is the restaurant's trademark.

In the words of Ben Batterbury - "We are pretty small and intimate which allows us to be more personable and adaptable with our guests, we have an outstanding view and I hear the food is pretty good too."



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The First 200 Years

By wine producer and wine writer Alan Brady



French winegrowers like to say – “don’t worry, the first 200 years are the hardest.”

I think it’s their way of putting new world wine producing regions in their place, a polite if slightly patronising reminder that we shouldn’t get ahead of ourselves. With wine dating back to pre-Roman times in many European countries, and recent archaeological discoveries in Gadachrili Gora in Georgia confirming evidence of winemaking on a large scale by stone age farmers there 8000 years ago, we should need little reminding that in New Zealand we are the new kids on the block.

In September this year however, we at least completed the apprenticeship period prescribed by the French, when we celebrated the 200th anniversary of the first vine being planted in the grounds of the Stone House at Kerikeri in the Bay of Islands by the missionary Rev Samuel Marsden. Marsden’s diaries are precise about his viticultural efforts making New Zealand one of the few places where the exact date of the first vine planting is known.

It isn’t known if Marsden made wine but James Busby, the British Government’s Resident appointed in 1833, planted a small vineyard and made wine in the grounds of the house built for him in Kerikeri. When the French explorer Dumont d’Urville visited Busby in 1840 he was given “a light white wine, very sparkling and delicious to taste.”

As the French predicted, the first 200 years of wine growing in New Zealand have not all been plain sailing. Many of the first settlers had no cultural experience of wine or its production and it was left to French priests, Croatian gum diggers in the far north and a few entrepreneurial pastoral farmers to produce a trickle of wine in the years after Marsden and Busby. Fungal disease such as powdery mildew hindered progress and then the aphid Phylloxera, which devastated the classic *Vitis vinifera* varieties worldwide in the late 19th century, also struck and flared up in New Zealand again in the 1980s and 1990s.

It hasn’t been easy, but winegrowing has survived and flourished. In 1990 when Central Otago was just beginning to emerge as a new region, total annual wine exports from New Zealand were worth \$18 million. By 2020 they are predicted to reach \$2 billion.

The documentary *A Seat at the Table*, screening in the country’s cinemas, examines whether indeed New Zealand has earned its place as a quality wine producing nation. Many believe it has.

But we are still babies in historical terms. I am writing this column while on holiday in Slovenia, a tiny European country of two million people and very like New Zealand in many ways. I came here with no expectations and have been staggered to find a flourishing wine industry which dates back over 2000 years. The Slovenians might say the last 200 hundred of those have been the most difficult, as they’ve been trampled by various invaders and struggled under a communist regime which amalgamated winemaking into big co-operatives with little regard for quality. But they have bounced back and are the most advanced and well-developed wine producers of the former Yugoslav republics.

New Zealand wine has come a long way in its first 200 years. But tasting in cellars which have housed wine for centuries tends to put our short history in perspective.



Ancient wine bottles stored in an archive in Ptuj in Slovenia



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Going Public

By Margo Berryman

The inspiration behind the Public Kitchen and Bar menu is a range of New Zealand family favourite dishes, creating a strong following for the Kiwi fare served in its stunning location on Queenstown’s waterfront.

Public is the brainchild of the Wai Hospitality Group, and executive chef and customer relationships manager, Martin James, has put his personal stamp on the menu with many of his own much loved childhood dishes.

“It’s about creating memories for customers and making them feel really comfortable in our surroundings,” says Martin. “When Stephen Clayton, our head chef, and I sat down to write the very first menu we thought hard about how to get that emotion on the plate. Then it happened very quickly because there were just so many wonderful dishes we were excited to recreate in a modern and relevant way.”

“It’s hard to beat the comforts of home cooked food your mother or grandmother used to make like Pavlova, roasted lamb or venison – they are delightful to eat and rich with familiarity. It’s

these kinds of foods that our diners keep coming back for, to share with their friends and families.”

Open seven days a week from 11.00 am for all day dining, Public has an enviable spot on Steamer Wharf overlooking Lake Wakatipu and in view of the vintage steamer, the TSS Earnslaw. The restaurant seats up to 120 people with indoor and outdoor tables offering a spectacular outlook over Queenstown Bay.

The atmosphere is smart casual with a stylish bar area generating a distinctive social vibe.

“Public caters to everyone and sharing is at the heart of what we do here. It’s a restaurant that is very approachable – you can come in for a drink and a nibble then leave or have some cocktails with friends or bring the entire family,” says Martin. “The whole ethos is friendly, approachable and welcoming.”



Why did you choose to serve Kiwi style food at Public?

Some of the hotel concierges told us visitors often requested restaurants with New Zealand food and we interpreted that as the foods our grandmothers used to cook and what we grew up with. Our staff keep the service in a casual Kiwi style which is the key to the experience.

What’s new for spring and summer at Public?

We’ve introduced things like venison rack that’s perfect to share and delicious crispy blue cod which is the Kiwi’s favourite fish. We recently reviewed all 57 dishes on the menu, tweaking some to be better and ensuring they are all still creating an emotional response.

Why is sharing food important to you?

That whole sharing and communing together over food is human instinct – it’s about connecting to something. At Public you can order a range of dishes then sit, eat and talk about them and remember things that reference family.



What dishes on the menu are your favourites?

Nana Marg’s Lemon & Thyme Chicken, which is actually my mother’s recipe and I am a big fan of our Classic Chicken schnitzel with garlic butter – the perfect lunch time dish. Also, my mate Matt’s recipe for Spiced Chicken Nibbles is delicious.



How do you interpret success?

People coming in and having a great time, creating memories and enjoying the food and atmosphere. I am really proud of Public because so many people tell us they love it or have been recommended it. I don’t necessarily want the number one restaurant in town, but I do want it to be people’s favourite restaurant.



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Unrivalled Reputation

By Margo Berryman



Josh Harris

Specialising in premium cuts of New Zealand beef and lamb, along with quality beef sourced from overseas, Jervois Steak House in Queenstown has a reputation as one of the country's best steak house experiences.



The beautifully appointed first floor restaurant has a stylish interior with fireside leather couches offering a cosy centralised lounge area and a range of table seating options overlooking the resort.

"Our customers are definitely looking for that premium foodie experience in a relaxed and friendly environment," says Hayden. "This is not fine dining – more upmarket casual which is perfect for when you're on a vacation or with friends and family for a great night out."

"The private dining room is very popular, and bookings are essential for that room. My favorite table in the restaurant is number 33, a booth that is a great spot for people watching. Walk-ins are always welcome, but we do recommend booking to avoid disappointment or to dine at particular table."



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Crafty Tours

By Penny Simpson

The crew at New Zealand's first nationwide craft beer tour operation, Brewbus NZ, say the Southern Lakes is their "happy place" and their daily tours of craft brewing ventures reinforce that.



"We launched in Queenstown and Wanaka just over a year ago and it's been a very exciting part of our journey," says Brewbus NZ director, Katy Martley. "Visitors aboard the Brewbus have absolutely loved experiencing the emerging craft beer scene locally and meeting the brewers to hear all their stories and backgrounds."

Katy, a former lawyer and her journalist business partner Lavina Good, founded Brewbus NZ in 2017 after they met while undertaking volunteer work in Tauranga for a food rescue service and a youth trust. After hosting a successful charity lunch together and raising \$100,000 they realised their combined skills were ideal for a business partnership, which led to the launch of Brewbus NZ.

"Each tour gets to experience the art of brewing from behind the scenes and receive an insight into just what makes that perfect pour with plenty of tastings along the way," says Katy. "Even people who are less beer inclined are often surprised at how satisfying these distinctive craft brews are."

Booking a Brewbus tour is easy online with centralised pickups available.

"We also cater to custom-made tours and can create specially tailored packages for groups anywhere from eight to 100 people," says Katy. "These bespoke packages can accommodate conferences, staff parties and client functions."

Brewbus currently operates in Tauranga, Hamilton, Taupo, Queenstown, Wanaka and Auckland and Katy says there are plenty more regions to come.

"We are loving what we do in both the North and South islands – taking people to where the beer is."

"We identified a gap in the market for a venture that involved the emerging world of beer tourism," says Katy. "The idea was to create an experience that would introduce the world to New Zealand's unique beer scene led by passionate people brewing quality beer."

In Queenstown and Wanaka the Brewbus has collaborated with local breweries for a variety of daily tastings that include a tasty lunch at some of the resort's favourite eating places such as Slow Cuts in Arrowtown and the historic Cardrona Hotel on the Crown Range.

"Every brewery has its own unique Kiwi story to share which people love and many visitors on the tours have commented that it's a fun way to see the beautiful scenery, share in the sights and enjoy amazing local food too," says Katy.

In Queenstown the tour visits Altitude Brewing, Searchlight Brewery, Canyon Food & Brew Co, Cargo Brewery and Lake & Wood Brew Company in Arrowtown while Beerworks, Ground Up and Rhyme & Reason are on the Wanaka tour.



Altitude Brewing



Cargo Brewery



Lavina Good & Katy Martley

"We identified a gap in the market for a venture that involved the emerging world of beer tourism."



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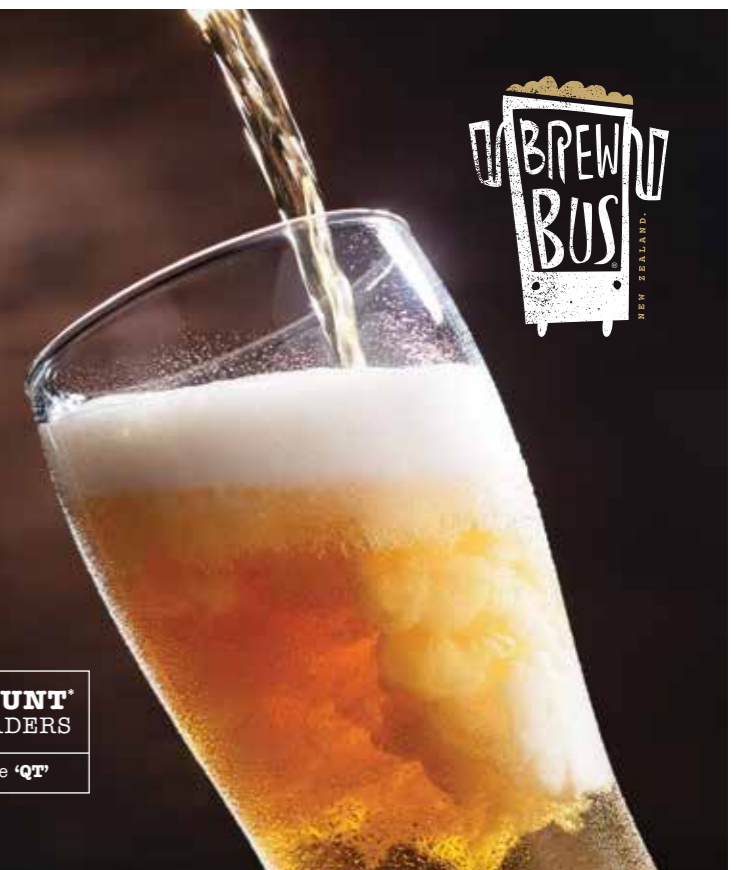
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Inspirational Interiors

By Rebecca Williamson

After nearly two decades of transforming houses into homes, Queenstown Interiors and its sister studio Wanaka Interiors are still a driving force in the Southern Lakes design industry.



Millbrook



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Queenstown Hill



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Julia Foley & Janine Fitchew

Queenstown interior designer, Julia Foley, launched Queenstown Interiors in 2001 and opened the Frankton retail store of the same name in 2015. Her colleague, Janine Fitchew, relocated to Wanaka two years later and together they opened Wanaka Interiors in Brownston Street.

Janine says their combined longevity in the industry is all down to a combination of their experience and hands-on service which relies on a personal relationship with every client to achieve the best result.

"Julia and I have worked many projects over the years with different budgets and different styles. We are passionate about working to our clients' tastes but also pushing the boundaries so people end up with new ideas that they hadn't thought to try before."

Both Queenstown Interiors and Wanaka Interiors offer a full interior design service from their respective showrooms, including all internal finishes from flooring to tiles, kitchens, lighting, paint colours and internal detailing. They also specify and supply furniture, homewares, and accessories to make a house 'move-in ready'.

"We love to work with pieces that are special to our clients, maybe something that has been handed down to them or pieces that were bought while travelling," says Janine. "Homes should feel collected and put together, not decorated and staged. Even when working with overseas clients we often source antiques and vintage pieces to give the homes character."

The showrooms stock an eclectic mix of furniture and standout homewares, from New Zealand-made and imported furniture pieces to lamps, rugs, bedding and homeware. Window treatments are also a significant part of their service and Julia and Janine source curtain and upholstery fabrics from all the major fabric houses including Textilia, James Dunlop, Mokum, Warwick, Unique, Casamance, Harlequin and many more.

Although Queenstown Interiors and Wanaka Interiors have a loyal local following, their international customer base is continuing to expand as Julia and Janine compose the interiors of holiday homes for clients living overseas.

Wanaka Interiors designs and furnishes many of the upscale homes signed with holiday home agency, Release Wanaka,

"We love working in the Southern Lakes," says Janine. "There are so many different styles we are able to create now that there are more people moving here who envision a home that encapsulates their taste and still works with our spectacular scenery. We find that our clients are pretty relaxed, happy and enjoying life here. That makes our relationship and the overall experience very positive."

Janine's spring interior tips

- Two words – lose it! Spring is the best time to get rid of anything you don't want, use or need. If you can't bring yourself to throw it away or recycle it, then pack it up and store it.
- Moving furniture is a simple and cost-effective way to reinvigorate a room – take everything out and come up with a new spring-summer layout to create a different look.
- If furniture placement can't be changed, consider updating soft furnishings, window treatments and accessories or add some plants and greenery to achieve a refreshed interior.
- Don't forget the walls – buy a new mirror, hang framed black-and-white photos or invest in new artwork.



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ODE TO ORGANIC FOOD

By Rebecca Williamson

One of Wanaka's best-known restaurants, forced to close last year after a devastating fire, has opened again with a renewed emphasis on organic and conscious dining.



Lucas Parkinson



Ode specialises in ethical, sustainable and innovative cuisine and recently celebrated its opening under the guidance of owner and visionary chef, Lucas Parkinson, and his partner Larissa McDonough.

Lucas says it has been a trying year after the fire and they are excited to finally unveil the revamped restaurant and introduce a new breakfast and brunch menu, as well as their acclaimed Ode evening dining experience.

"Breakfast is really for the locals," says Lucas. "As a high-end restaurant we only get to see the locals every now and then for a special night out, but breakfast is something they can enjoy regularly and we love having that connection with them."

"We serve a classic breakfast that's been amplified. For example, instead of mushrooms on toast, you'll get five types of organic mushrooms that are grown locally and specifically for us, on sourdough made by our own baker with black garlic butter and poached organic eggs on top."

Lucas and Larissa's commitment to the community and the environment is evident throughout Ode, from the décor to the menu. They work as a team trailblazing the New Zealand restaurant scene with their conscious dining values - Lucas masterminds the cuisine while Larissa is the driving force behind the interior fit out for the restaurant's world-class dining room. Her mentoring role with staff is reflected in their high customer service standards.

Lucas recalls when Ode first opened in June 2017, it was one of only five organic restaurants in the country, and the only one in the Southern Lakes.

"The concept is for both human health and for the health of the planet. Good food starts with respecting the integrity of the ingredients, that's why we only cook with organic, ethical, sustainable and seasonal ingredients," he says.

"I want my daughter to have a future and her children to have a future. We all need to do our bit and Ode is a good example of a restaurant that survives serving only organics, has low wastage and uses only local produce. That cuts down on carbon mileage and reduces the effect we have on Earth."

THE ODE EXPERIENCE

Lucas Parkinson trained under some of the best chefs in the world and his vast experience has enabled him to create an extraordinary dining experience for the mind, palate and senses.

The set evening menu consists of three courses or an eight-course flagship menu integrating the best produce available in the region.

"It's all about storytelling," he says. "When people dine for eight courses, each course has a name and a story behind it. We also wanted to give diners something to think about when they leave Ode, so at the end of the evening, we hand them an envelope with the full story, which is connected with a lot of emotion and raw truths. This means when people leave Ode, the experience continues."

Some of the current dishes represent the rollercoaster past year for Ode, such as the all-black Lights Out dish, inspired by the fire which closed the restaurant. Another known as The Phoenix Tour is a nod to the success Lucas achieved, while collaborating with some of New Zealand's top chefs and wineries, when Ode was temporarily closed.

Plant-based dishes are a highlight of the dégustation, while only premium wild shot game or line-caught fish are served on the Ode menu.

"I believe we are what we eat and that all food has energy," says Lucas. "If you eat good food, you'll get good energy but eat bad food and you'll get only bad energy. For this reason, we only serve wild shot game where the animals don't encounter stress."



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INDUSTRIAL CHIC AT THE PRECINCT

By Margo Berryman

Wanaka's newest retail centre, The Precinct, opens this summer with a distinctive nod to heritage and location.

The multi-storey complex has been built with a fresh take on modern design, purposely fashioned to create an original community retail hub in an attractive industrial setting.

Built on the former Wanaka police station site in Helwick Street, the development has been spearheaded by Steve Norman, his wife Katrina and son and daughter, James and Mel Norman. The family bought the property in 2014 after moving to Wanaka from their fourth-generation Ettrick high-country farm, Gemlake Station. Their son Ian and wife Elizabeth, own and operate the Wanaka Backpackers.

Mel has an extensive hospitality and marketing background and leads The Precinct's brand, experience and retail strategy.

"Dad is very enthusiastic and optimistic about everything he does and his futuristic focus for The Precinct is Wanaka's growing population. Our shared vision for this project is based around honesty, integrity, emotion and respect.

We want to celebrate chic, industrial design in Wanaka and attract quality businesses who reflect similar values."

James, who is an architect, designed the three-storey building taking inspiration from New York City where a precinct is a police station.

"There is an understated elegance in the way James has designed the spaces to work harmoniously together wherever you are in the building," says Mel. "The site is long and narrow, and he has included amazing open green spaces inside and out and a large courtyard area at the rear of the building to create a dynamic social and communal area – it's going to be a real drawcard."

The family's collaborative approach has resulted in an exceptional retail and hospitality space.

"Our family values and rural farming background have very much informed how we want locals and visitors to engage with The Precinct," says Mel. "It's a sophisticated and fashionable new space that is also relaxed and fun and will hopefully sit well with the attitude of the local community. At the heart of this project is an anti-establishment mentality, a modern version of breaking the rules through creativity."



THE PRECINCT EXPERIENCE

An eclectic mix of retail and hospitality is proposed for The Precinct in the heart of downtown Wanaka. The expansive first and second levels overlook Helwick Street and are dedicated to top-line retail and services with seamless links to eateries, bars and cafés.

"We have purposefully brought together a group of complementary businesses that fit with the ethos of this project. Each business owner is passionate about the brands and services they deliver and their unique products," says Mel.

The first floor of The Precinct houses celebrated bakery, Cakes of Wanaka, award-winning florist, The Green Room, fashion house Deval, sustainable design company Revology and Mel's own new café, Wee Tart.

Level two is dedicated to health and wellbeing with UKIYO, an award-winning women's hair and beauty therapy salon, spanning more than 200 square metres of floor space. Short-term office space will also be available.

"These businesses are set to open prior to Christmas and then we have more to announce in the New Year including a high-profile national restaurant tipped to open mid-2020," says Mel. "I can't say too much other than we have managed to sign one of New Zealand's most recognised and admired hospitality stars who will be an exciting addition to The Precinct family."



DEVAL

Deval owner and founder, Debbie Lawson, is excited about opening her new store in Wanaka after recently selling both of her Christchurch ventures. The Deval brand name originates from her own name Debbie and late mother Valarie (Deb + Val). The new store at The Precinct has been custom-built to house a handpicked edit of leading lifestyle fashion brands along with the introduction of menswear.

THE GREEN ROOM

The Green Room Flower Company is a modern, fun boutique florist and botanical store led by floral creative, Rachel Benton. Specialists in creating stunning arrangements for all occasions, Rachel and her team love indoor plants and like to educate their customers on how to care for them. She says the new store will be a lush urban jungle, with loads of locally crafted goodies, beautiful potted plants and grab and go bouquets.



WEE TART

Cheekily named Wee Tart the café is planned as a contemporary and modern take on the traditional Kiwi coffee shop and milk bar concept, with delicious offerings suitable for all ages and tastes including coffee, cakes, doughnuts, sandwiches, shakes, salads, cheese rolls and club sandwiches. Owner, Mel Norman, says food will be presented ready to go, along with a daily changing small short order menu and there will be lots of indoor and outdoor seating, in a minimalist yet warm environment.



REVOLOGY

Opening a Revology store at The Precinct is an exciting step for company owners, Alex Guichard and Monique Kelly, who have been recognised internationally for their sustainable products made from natural fibre composites. A curated space dedicated to conscious design from New Zealand and international creators the store will be a space where customers are encouraged to spend time refuelling, rethinking and relaxing.

CAKES OF WANAKA

Cakes of Wanaka are known internationally for their stunning cakes for all occasions. Owner, Clare Pennell, has been taught by some of Australia's best cake designers and she and her team specialise in wedding cakes featuring beautiful handmade flowers and hand painted designs, with a New Zealand design twist. Clare will be creating mini versions of her decadent cakes, tarts French inspired sweets and pastries available instore or to take away.



UKIYO

UKIYO is a unique hair and beauty therapy salon occupying a light filled second floor space at The Precinct with breathtaking views of Wanaka's alpine scenery. Founder and owner, Jaimee Smith, spent 20 years at Dunedin's Zaibatsu Hair Art and has bought together a team of national and international award-winning stylists, to offer a quality service in the new Wanaka salon.

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Flower Power

By Jane Brooke



A sustainably focused Wanaka faux flower enterprise, The Flower Merchant, is developing a prominent national profile delivering flowers across New Zealand.

Co-founders, Steph Cranfield and Michelle Fenton met after moving to Wanaka three years ago and came up with the innovative concept, after discovering a shared enthusiasm for creating their own business.

"We began brainstorming business options and hit on the idea of faux flowers. We did some market research and while we discovered a fabulous retailer in the U.K. we couldn't find anything similar in New Zealand. There was definitely a gap in the market for a quality faux flower operation and we were looking for a business that would be fun, therapeutic and flexible – and so The Flower Merchant was born," says Michelle who had previously attended the internationally renowned Jane Packer Flower School in London where she trained in the art of flower arranging.

The Flower Merchant's diverse range is rented by offices, hotels, restaurants, lodges and private homes creating authentic displays.

"People particularly like our flowers because they are imported once and obviously last forever, so they're more sustainable than buying fresh, imported flowers which have a short life span. Faux flowers are also a great way to limit the use of sprays and pesticides."



Steph says arrangements can be changed fortnightly or monthly for a fresh seasonal look.

"Flowers are delivered to a clients' door complete with vase. The appeal is that they are everlasting, there's no maintenance, no smelly water and they are allergy free – although one of our clients claims a customer complained they gave him hay fever. That's how realistic they are."

The Flower Merchant also offers an event styling service, with a flower wall and superb hanging installations for hire. "They add a wow factor to any occasion," says Michelle.

The faux flowers are sourced from overseas where different flower types are made in batches and petals and foliage are hand-dyed before being cut to shape.

"It's fascinating and quite amazing how they achieve it. It's very hands-on and there's different processes for different flowers," she says.

Steph and Michelle are proud of what The Flower Merchant has achieved in just two years with more and more customers around New Zealand, and even Australia where they also deliver to, coming on board.

"To manage the increasing interest we have recently launched our online store and clients can choose from a beautiful collection of bouquets or select stems individually to make up their own unique arrangement."

The Flower Merchant will be present at the Geraldine Summer Fete in November, the Southern Artisan Christmas Fete in Winton and Wanaka's A&P Show in March 2020.



Bella Flair

By Margo Berryman



The passion of two Otago women for leading New Zealand fashion, combined with a strong business acumen is the secret behind the success of Wanaka fashion store, Bella.

Jen Milburn and Marg Caldwell decided in 2011 it was time for a change of direction from their roles in Dunedin. Jen and her husband owned a tourism business while Marg was working in the corporate world when they agreed to purchase the Dunmore Street store.

"It was dinner table conversation that resulted in us deciding to just 'do it' as we both knew Wanaka was our choice of future home," says Jen.

The store, in Spencer House Mall, sells some of the country's most sought after fashion labels such as Staple+Cloth, Taylor, Kate Sylvester, NYNE, OBI, Ricochet, Tuesday and Stitch Ministry and many more.

"Our ethos is to stock as many New Zealand made labels as possible including new and emerging designers," says Jen. "We're committed to supporting New Zealand companies, which use ethical principles and have sustainable values." Providing a diverse range of high-quality fashion clothing, accessories and footwear Bella's approach is one of style and confidence for women aged anywhere from their 20s to their 80s.

"We want customers to love what they are wearing and we offer a private styling service on request," says Jen. "We purposely stock a wide range and are astute at buying for our customer base rather than just what's trending."

She says people appreciate this attention to detail and the Bella's loyal customer base has grown significantly over the last eight years.

"Smart casual wear is our focus, however our customers will always find something in Bella for those special occasions. We like to think we have something for everyone, from casual to corporate," says Jen. "Locals, visitors and holidaymakers are attracted to Bella and the feedback such as - 'love the range of stock you have' and 'I look forward to coming back to Bella each time I'm in Wanaka' - is reflected in our large number of repeat customers."



Wardrobe Wizards

Wardrobe Wizards of Bella is a unique in house styling service which helps women to look and feel fabulous at any age.

"Whether someone needs encouragement to try something totally new or just wants help in a private and relaxed environment, then that's what Wardrobe Wizards is all about," says Bella co-owner, Jen Milburn. "We provide the service out of normal business hours so it's a great way to shop with a glass of wine and discover styles that work best for you without pressure or distractions."



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United Team Gets Results

By Penny Simpson

First National Wanaka has cemented its position in the real estate industry in Wanaka claiming a healthy share of the property market.



The nine-person team led by Quentin Landreth is highly experienced with a wide circle of influence, ages and interests in the town.

"We are a very united team that works closely together to ensure our customers receive the best service and attention at all times," says Quentin. "The attitude in our office is one of support for each other and ensuring deals get done. We are a family, first and foremost, and that results in good care for our customers."

First National Wanaka is part of an Australasian wide brand with over 450 offices throughout New Zealand and Australia and was founded by former Wanaka developer, Bob Robertson, who saw a need for the new company.

"Bob established the company under the umbrella of his Infinity Investment Group and I recently purchased it as First National Wanaka," says Quentin. "Bob came from a marketing background and had an innovative and larger-than-life approach to the business. He was a visionary developer in this town and gave us a strong background in selling big ticket items, like large subdivision

projects developed from scratch. These are skills we bring to today's market."

First National Wanaka has achieved remarkable success over recent years including twice being named the top office of the year within the First National network. Quentin, who was born and bred in Wanaka, has become one of New Zealand's top three salespeople in the group.

"Wanaka benefits from significant capital gains that have occurred over the last 20 years. It's been a consistent rising market that is showing no signs of disappearing and continues to go from strength to strength," he says. "The rental yield here is also solid and property management, has become a significant part of our business with great synergies between rentals and sales. For investors, the advantage is that we can manage the whole package from property purchase to rental management, providing peace of mind particularly for out of town owners."

Major projects currently being marketed under the First National Wanaka banner include the high-profile Marina Terrace apartments on Lake Wanaka's waterfront. "These apartments offer a great investment and have a real presence in the town now they are out of the ground. It's definitely worth talking us about the opportunity to own one of these luxury residences so close to the resort."

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Expanding International Brands

By Rebecca Williamson

Wanaka Powersports is gearing up for an expansion to larger premises, after just nine months in business, to provide more space for international brands.

General manager, Daniel Irwin, says the dealership, workshop and state-of-the-art showroom – which stocks some of the world's most advanced motorbikes, specialist boats, power watercraft and outdoor equipment – is moving directly across the road from its current address at Three Parks in Wanaka.

"We've already outgrown our current shop and we will be locating to our new premises later this year," he says. "We are all very excited about this as we are taking on some exclusive new brands and we'll have plenty of room to introduce extra stock. We can't share exactly what those brands are just yet, but they are world-class."

Wanaka Powersports already stocks Austrian designed Belassi power watercraft and Nautique boats from the USA.

Daniel says a Belassi power watercraft and Nautique GS20 are featured on the showroom floor as demonstration models but they can be taken for a test run.

He says the Nautique range of boats are ideal for the Southern Lakes environment and Wanaka Powersports will soon sell a range of integrative Connelly water sports accessories such as wakeboards, wake surf boards, life jackets and biscuits.

"When you think of a lake day with your friends and family, a packed lunch and cranking beats, we picture the Nautique," he says. "We believe that they are the best for Lake Wanaka, Lake Hawea and surrounding areas. Our staff and I were recently fortunate enough to gather our families and experience a long evening on the lake doing just that – it's magic."

Along with power watercraft and water sports equipment, Wanaka Powersports sells motorcycles, off-road bikes and scooters and carries the complete lines of MV Agusta, UBCO, Royal Enfield, GASGAS, Benelli, Peugeot Scooters and Polaris.

"Behind the scenes we also have a fully stocked workshop for servicing motorcycles, V-drive boats and power watercraft. We have taken on another boat service tech for the busy summer months,"

says Daniel. "Our entire team is very knowledgeable about our stock and we're looking forward to welcoming customers to our new store."



Daniel Irwin



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Ultimate Leisure Escape

By Penny Simpson

A vision to provide an energy independent experience where people can relax, explore and unwind has led to the establishment of a combination electric bike cruise, outdoor hot tub and stargazing venture near Wanaka.

LandEscape has been set up by Rik and Juliet Deaton on 115 hectares of private farmland on Camp Hill Road, midway between Lakes Wanaka and Hawea, and blends leisure biking trails, natural-style hot tubs and stargazing spots in one destination just 12 minutes' drive from Wanaka.

"Nowhere else in New Zealand can you e-bike over private farm land, relax in an outdoor hut tub and go stargazing at night, all in the same place, knowing that the operation will eventually be completely run from renewable energy and the spring-fed hot tubs are chemical-free," says Rik. "We have owned this special piece of land since 1991 and we are excited to share it with visitors to Wanaka and our local community as a vibrant, sustainable and meaningful visitor experience."

LandEscape has a fleet of Swiss-made YouMo e-bikes which are simple to operate, comfortable and ideal for riders with limited biking skills. The private cycle trails have been specifically designed for bikers of varying levels and less experienced riders can gain confidence and skills in a safe and controlled environment.

"Our E-bike experiences can be booked in half-day, full-day or multi-day cruises with picnic lunch options available," he says. "YouMo e-bikes can carry two batteries and are the perfect choice for the soon to be connected and integrated Otago Great Rides network. LandEscape is located on the northern boundary of this new network and we will be ready to accommodate riders who want to explore more."

Eight hot tubs are strategically placed on the property to take advantage of the natural surroundings with its 360-degree views, backdropped by exceptional alpine scenery.

"The hot tubs are filled with fresh alpine water from the on site spring and heated by renewable energy sources," says Rik. "The water is continuously filtered and sanitised to drinking water standard and each hot tub has its own change room, toilet and rinse-off shower. Our guests are taken to their private hot tub facility by electric shuttle vehicle."

Rik and Juliet anticipate LandEscape will eventually run entirely from an energy autonomous micro-grid and future plans are for a range of accommodation options along with a bar and restaurant with a focus on local, sustainable cuisine.

"Nowhere else in New Zealand can you e-bike over private farm land, relax in an outdoor hut tub and go stargazing at night."



EXCLUSIVE RELEASE

By Tom Kalliber

Building an upmarket villa as a base for his own outdoor adventures 15 years ago has led to a thriving five-star rental business for Release Wanaka founder, Nick Frame.

Originally from Melbourne, Nick moved to Wanaka after several years skiing and working in Colorado. Attracted by the endless opportunities for enjoying the Southern Lakes landscape he built a property on Mount Gold Place with a couple of mates, as a base for fishing, skiing and mountain biking.

Nick's vision transformed the villa into a high-end rental with true local character. He sourced artwork and hand-crafted furniture from around the region to create The Release Private Retreat.

Although the property is no longer in his portfolio, the philosophy behind it lives on both in Nick's company name and his desire for guests to not just visit the area, but truly experience its unique attractions and environment.

"I used to live in Crested Butte, a 3.5-hour drive from Aspen in the US Rockies. It had a spirit and edginess that I found missing from its slicker, more famous neighbour. I think there are similar differences

between Wanaka and Queenstown which is why we only have properties on this side of the Crown Range."

The Dacha has commanding lake and mountain views and can host up to 16 people.



Aurum is a secluded private villa with outstanding views, just a five-minute walk from Lake Wanaka. Sleeps six.

Release Wanaka now has an experienced, team of six, managing more than 40 rental properties.

"I also specialise as an under the radar, buyer's agent sourcing off-market real estate opportunities for investors, then my local team, utilise our trusted local networks and manage the luxury fit-out and furnishing of the properties as high-end holiday rentals. This varies from small renovations to complete fit-outs and appeals especially to property owners who live away from Wanaka," says Nick.

"We understand local demand and how to maximise returns at the top end of the rental market, even down to the arrangement of beds that will attract the

widest variety of groups. Most of our customers fit the classic cash rich, time poor profile. We've had tech entrepreneurs staying with us to recharge, and 'digital nomads' escaping the northern hemisphere winter to work remotely in our glorious summer and autumn."

Nick says a good reason for staying in a Release Wanaka property is the company's concierge service – the Wanaka Travel Fixer – that can arrange every aspect of a guest's stay.

"We say it's not just where you go and what you do, but who you do it with. We've built relationships with professional guides, chefs, local athletes and elite outdoors men and women in our community who embody the Wanaka lifestyle and love to share some local secrets."



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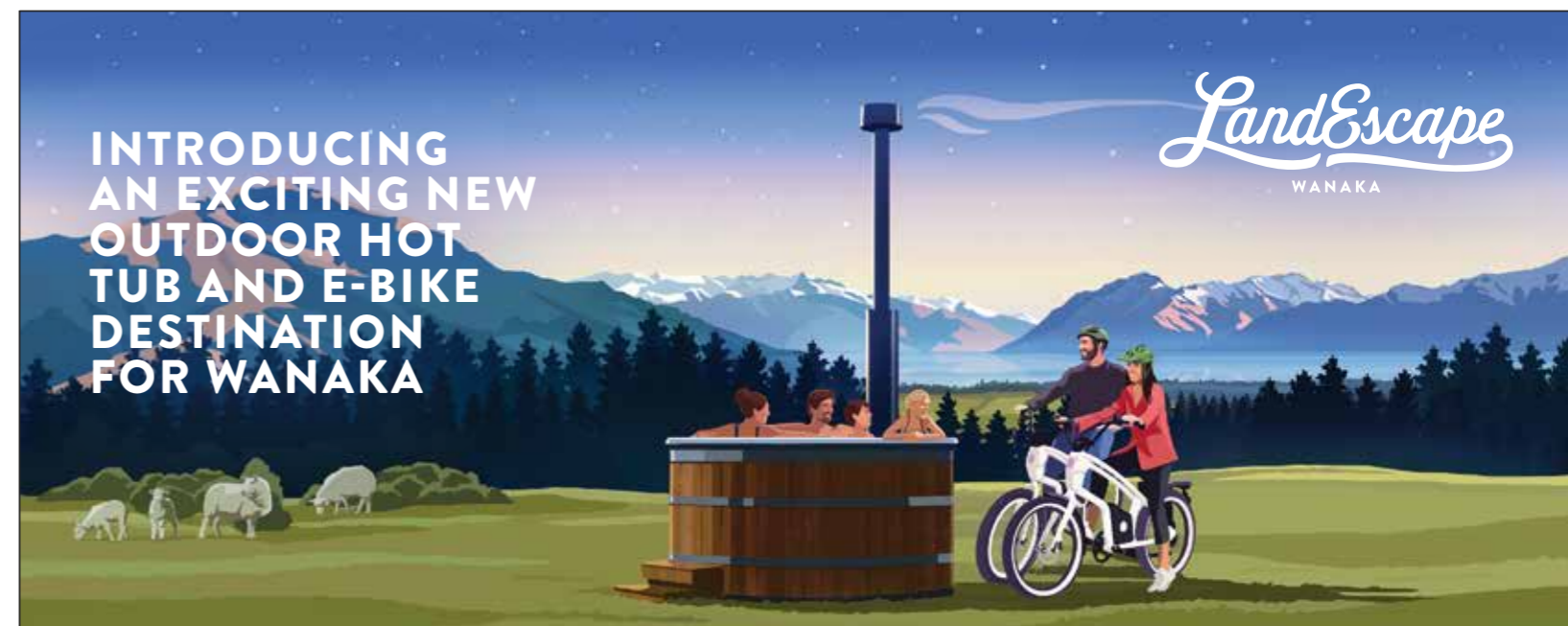
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Clyde Art Showcase

By Penny Simpson

Owners of Clyde's Eade Gallery, Melanie and Rex Eade, are invested in a collaborative approach to supporting the creation and exposure of new work by local artists.

The gallery represents close to 40 artists with a diverse range of styles and mediums and the recent introduction of feature solo exhibitions has been very popular.

"It's a showcase of newcomers to our gallery and more established artists who have been with us since we opened," says Melanie. "The spring solo exhibitions are a dynamic lineup which are sure to impress."

The Eades also own the Clyde Gallery in Sunderland Street which focuses on artwork through the camera lens by three local photographers.

"Both galleries are busy in spring with many new works arriving. It's a great time to buy for Christmas or send work overseas as gifts using our global shipping."



Eade Gallery

Esther Dexter

Saturday November 30 – Thursday December 29

Communicating through art is something Central Otago artist, Esther Dexter, enjoys immensely, and her award-winning works hang in galleries and private homes around the world.



She says her artistic talent links back to family.

"I've been experimenting creatively all my life and both my parents were artists. For the past ten years I have been working as a full-time artist which has been hugely satisfying."

Esther's flair for design is evident in the simple lines, contemporary colours and minimalistic style that dominates much of her work.

Her landscapes, which will be featured in the solo exhibition at Eade Gallery, are entitled *Memories*.

"I paint South Island landscapes but my work is about our emotional connections to the land rather than being about specific places, hence I paint in a dreamlike, slightly abstract way," says Esther. "This work explores both our relationship to change and the lost, shadowy ghosts of bygone times."

Her technique in creating the works is influenced by a number of different cultures.

"I am using hand painted broken glass, resin, acrylic and eggshells in these works. The eggshell technique is an Asian one that I learned on a course in Vietnam. I'm inspired by the colours and energy of Aboriginal art and this influence can be seen in my works. My hope is that people will be moved by the emotional intensity and the memories it stirs within them."

Rachel Hirabayashi

Saturday October 5 – Thursday October 31

Cromwell based artist, Rachel Hirabayashi, says she has strong childhood memories of turps and linseed associated with her father, David Jones, who was a full-time artist.

Her sought after work, including landscapes and kinetic sculptures, has won numerous awards.

"I'm a landscape artist and the solitude of Otago and the bare form of the hills and mountains are the subject," says Rachel. "Often shadow or silhouetted figures allow for a projected narrative but there is always an isolation at the centre of the work."



"My style is my own that I have developed slowly over the years. It is work done with acrylic and literally a hundred or so layers and glazes," she says. "It generates a depth to the colour which opens up the visual illusion of space and of empty space in which the splashes and viewers thoughts can hang."

She is looking forward to showing an entertaining range of work at Eade Gallery.

"I love a wall of moving things so I'm planning a show with lots of my braced swinging creatures including Tuis, fish and rabbits who will be accompanied by recycled tin flowers and some cottages," says Rachel. "I've recently been revisiting old work and redoing things. It is strangely exciting to do, and it means the show will be energetic, fun and eclectic."

Kevin McMillan

Saturday November 2 – Thursday November 29

Born and raised on a South Westland dairy farm, Kevin McMillan, started working as a full-time artist in the early 1980s after moving to Canterbury as a young man.

His works depicting New Zealand landscapes, buildings and people are highly popular and he is a member of Landscape Artist International – the first New Zealander to be part of the group.

"As a young artist I was inspired by other artists such as Brent Trolle, John Castle and Malcom Warr. My work is mostly rural based and light and colour is my main inspiration along with the history of old building facades and other weathered everyday objects."

"I also love to paint old faces of people such as farmers, blacksmiths and fishermen in their environments."

Kevin describes his style as representational in watercolour, acrylics and pencil – all of which will be on show at his solo exhibition at Eade Gallery.



"I am showing a variety of work in both acrylics and water colours, from a mustering scene to a view looking up the Cardrona ski field road to some beehives beside the Clyde River and Lake Dunstan. My hope is that people will enjoy the variety of subjects and the light and strong colours that I use. It's always exciting to be able to showcase a range of work in one gallery setting."



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HOMEWARE HAVEN

By Margo Berryman

Folklore Store in Clyde's historic precinct is recognised for its outstanding collection of artisan products and owes its success to its repeat clientele and word of mouth endorsements.



Sarah and Todd Sisson opened the store in 2016 and accompanying Sisson photography gallery in 2017 and say over the past 12 months they have sourced an assortment of appealing new items as well as making other significant changes.

"Compared to the business three years ago the range has increased remarkably and probably tripled over that time," says Todd. "We tend to carry a lot more products to ensure the store is always changing with something fresh and new for our customers."

Folklore Store is best known for its collection of diverse artisan products for the home, with an emphasis on natural materials.

"We are constantly searching for those special pieces of craftsmanship from different people that are not readily found elsewhere – we really strive to keep that point of difference going," says Sarah. "I always get excited when people find something that they absolutely love and want for their own home, because it's nice to share things we are passionate about and know that they are going somewhere else where they will be appreciated."

Folklore Store is in Holloway Street and has a reputation for its tailored shopping experience which attracts people from all over the world.

"Our repeat clientele has been amazing as have the word of mouth endorsements. We get people from all over saying they have been told to come and see the store," says Sarah. "We've been surprised and humbled by the response. It's a very welcoming store and our team offer a genuine, down to earth shopping experience with plenty of assistance to find the perfect piece."

Clyde is increasingly becoming a popular visitor destination with a growing collective of boutique shops, galleries, cafés and restaurants and Folklore Store is an important part of the mix.

"Clyde has quietly consolidated as an attractive place to visit that is not overcrowded, with laneways that are great to wander," says Sarah. "The businesses share a vision for the town as a lovely place to spend time shopping and dining."

FOLKLORE ONLINE

Many of Folklore Store's sought-after products can be purchased online at their recently upgraded website - folklorestore.co.nz



Sarah Sisson & Becs McNaughton

"We have expanded the online offering so people who have come from a distance to shop can now continue to do so. This is essentially like a second store and some products are only available online" says Todd. "We want people who have enjoyed the Folklore experience to be able to purchase at ease and continue to discover something new."



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Stylish & Versatile

By Margo Berryman

New Zealand designer clothing by Staple + Cloth offers a stylish and easy wear fashion range ideal for work and weekend wear.

Clyde boutique Lily & Esther stocks the range and owner Anna McRitchie says the versatile fashion components quickly become core wardrobe pieces.

"Everyone needs a good staple of garments that can be worn everywhere and Staple + Cloth is the answer. The range offers beautiful fabrics and contrasting textures with lots of subtle details and unique prints that are exclusively printed for the label."

Anna chose to stock the brand after meeting Staple + Cloth designer, Sharyn Condon.

"We hit it off immediately as we both have a set of twins. Sharyn's aesthetic is classic yet modern and she does really good base layers that come in an exceptional range of sizes from extra small right up to sizes 18 to 20 which is important for our customers."

New season Staple + Cloth offers a playful yet sophisticated range of pants, dresses, shirts and tops.

"One of our favourites is the Frequent Flyer pant in full length or crop. They are versatile for work, the office or on the weekends and are very easy to just throw on and wear," says Anna. "The cross over dress can be worn to all types of occasions from every day to evening with a pair of heels and there are plenty of fun, bold colours to brighten up a wardrobe. We are one of the few stores that have this very cool New Zealand label and we love it."

Lily & Esther is open seven days a week in Clyde offering a stylish selection of New Zealand designer clothing, shoes, eyewear, jewellery and candles. The store has a newly updated website for quick and easy online sales at lilyandesther.co.nz



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Latin Rhythm & Flavours

By Penny Simpson

Paulina's Restaurant recently marked its third anniversary with a celebratory Latin rhythm and flavours weekend at the Clyde eatery.



"It was a wonderful way to bring everyone together to experience some delicious Latin inspired food along with folk singing and dance performances by Pasion Salsa Cromwell - a dance school based in Central Otago," says Paulina.

Paulina's dream to have her own restaurant started with her professional career as a chef in her home country Chile and later working in lodges around the world.

"The journey has been amazing and it's a privilege to have opened my own family style restaurant here in Clyde and to be working with our remarkable hospitality team," says Paulina. "Our food is always evolving but the core ingredients remain true to our philosophy of using the best meat and seafood available with locally sourced organic produce served in a refreshing and vibrant style."

Paulina's has developed a steady following amongst locals and visitors to the region for its exotic flavoured dishes.

"Some dishes are inspired by my family and what I grew up with. For example, we recently trialled my Auntie's recipe for Caribbean style black beans, slow cooked free-range pork with fresh herbs and pork jus which is delicious."

The restaurant is again participating in the Eat.Taste.Central event that celebrates food and wine from Central Otago from September 20 until October 28.

"I have created a main dish of slow cooked Provenance Lamb Shanks marinated in Central Otago Pinot Noir served with potatoes, parsley and rocket grown in my garden," says Paulina. "Our chef, Simon Farr, has created the dessert of honey, vanilla and thyme goat's milk Panna Cotta, using locally produced ingredients like Raggedy Range goat's milk, Beehive Boys honey and feijoas from McIntosh Orchards."

Private functions such as birthdays, anniversaries and Christmas functions are welcome with the restaurant able to cater for large groups.

"Spring is a busy in the lead up to Christmas and it's a lovely time of year to enjoy cocktails outside in the courtyard, sample new Central Otago vintages and try the new and enticing dishes on the menu," says Paulina.



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Cycling Clyde & Cromwell

By Jenny McLeod

Central Otago bike specialist Bike It Now! which is well established in Clyde has expanded into Cromwell in response to increasing demand from bikers throughout the region.

Co-owner Duncan Randall says location, staffing, timing and customer demand all contributed to the decision to open the sister venture in Cromwell.

"It means we can provide an even better service to our customers, particularly in the retail and workshop area by reducing wait times and having a greater range of bike brands on offer. We have two focus brands in Cromwell – Scott who we have supported since we opened in Clyde six years ago and Specialized, both well regarded brands. In Clyde we have added Sinch, which is an E-bike specific brand started by two passionate Kiwis with lots of skin in the industry." Duncan says the company is now offering full workshop repairs service in both the Clyde and Cromwell outlets.

"We have had an environ parts washer in Clyde for the past two years and have decided also to put one in Cromwell because it is very friendly on the environment. It means no dumping of chemicals and wastewater because the washer recycles the water and cleanses all bike parts."

Bike It Now! has recently become part of the New Zealand Great Trails partnership, a group of four companies who operate on the country's Great Rides.



Lake Dunstan



Kawarau Gorge

The start of construction on the new Lake Dunstan Trail is great news for bikers in the area, according to Duncan, who says his company is watching the trail development closely.

"The trail will take about 18 months to complete but the first section to Cornish Point opposite Old Cromwell Town should be up and running this summer. Then the cool stuff begins from Cornish Point to Clyde. After the completion of this trail the Kawarau Gorge Trail will follow on."

He says the trails are a massive undertaking and paid tribute to the people and organisations driving the multi-million dollar Central Otago Queenstown Trail network. Bike It Now! has recently become part of the New Zealand Great Trails partnership, a group of four companies who operate on the country's Great Rides.

"For a year or so now we have been asking ourselves what to suggest to clients who want to ride other trails in New Zealand and would like the type of service we offer. Through this partnership we can recommend companies who will provide the same level of service and we can be confident our clients are looked after."

Open seven days
0800 245 366
www.bikeitnow.co.nz



Lake Dunstan Trail World Class

By Jenny McLeod

The start of construction for Central Otago's newest cycle trail, The Lake Dunstan Trail, was recently marked with an official sod turning ceremony and launched the first of five projects which together will create the Central Otago Queenstown Trail.



Wilson Keen Contracting

Central Otago Queenstown Trail Network Trust chairman, Stephen Jeffery, says the new trail will provide a compelling reason for visitors to stay longer in the region and will provide extra jobs and income for the local communities.

"The Trust is simultaneously working on the link through to Queenstown and then we will develop the trail through to Luggate near Wanaka."

Feasibility studies for the Lake Dunstan Trail were conducted by the Trust in 2014 and subsequently funding was secured from government to the tune of \$13.5 million. The Central Lakes Trust and the Otago Community Trust matched the government's contribution with the former providing \$11.15 million and the latter \$2 million.

"The scale of the trail will be of international significance offering operators and promotional bodies a substantial product to market to the world," says Stephen.

Central Lakes Trust chair, Linda Robertson, says the new trail "is a huge initiative for our region, which will create a world-class trail network traversing some of New Zealand's most stunning landscapes."

Similarly Otago Community Trust chair, Ross McRobie, has given the Lake Dunstan Trail the thumbs up.

"I wish to acknowledge the huge effort that the Central Otago Queenstown Trail Network Trust have put in to gain such substantial funding from both local funders and central government for all five trail projects. It is very exciting that the construction of the Clyde to Cromwell trail is underway as it will bring a unique and accessible biking trail to the Central Otago community."

The 52-kilometre Lake Dunstan Trail runs from Clyde to Cromwell, passing the Clyde Dam then traversing along Cromwell Gorge to Cornish Point and the nearby wine growing area of Bannockburn. It continues alongside Lake Dunstan to the north of Pisa Moorings.

Stephen says the first part of the trail will be completed this summer with the final section due to open for the 2020/21 summer season.

The Lake Dunstan Trail will extend and complement the well-established Otago Central Rail Trail and the newer Roxburgh Gorge Trail which are part of Nga Haerenga – The New Zealand Cycle Trail.



Greg Wilkinson Central Lakes Trust



Central Otago Queenstown Trail Network Trust Trustees: Trish May David Stark Janeen Wood Kaye Parker Stephen Jeffrey (Chair) & Tom Rowley



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What's Happening

QUEENSTOWN & WANAKA



One Summit
October 29 - November 3

The ONE NZ Summit is a six-day annual event held in the Southern Lakes. Its aim is to educate, inspire and enable a nationwide transition to a carbon zero, thriving environment. There are workshops for businesses, speakers talking about biodiversity, water, and climate, a One Voice evening where local changemakers tell their stories, as well as discussions on some of the big topics such as the future of farming and how to get to carbon zero. Organiser, Monique Kelly, says the summit focuses on taking concrete action towards achieving the UN Sustainable Development Goals.

Book online: www.onenewzealand.co.nz

Queenstown Writers and Readers Festival
November 9 - 10

The inaugural Queenstown Writers and Readers Festival presents a weekend packed with renowned New Zealand writers. The pilot festival includes novelists, Maxine Alterio and Laurence Fearnley, as well as creative writing workshops with performance poet, Liz Breslin and author Iona Winter. Co-organiser, Bethany Rogers, says the book and literature event is a first for Queenstown and people are encouraged to come out in support of the author and poet presentations.

Book online: www.qtwritersfestival.nz

Rhythm & Alps
December 29 - 31

The 2019 Rhythm & Alps Cardrona Valley will welcome some of the biggest names in music to bring in the New Year, including heavyweight producer and DJ, Wilkinson, who will headline the festival alongside a full band and small string orchestra. Popular producer, RL Grime, will also return to the annual festival along with other international names like Jon Hopkins, Floating Points, Honey Dijon, Shy FX and Freddie Gibbs. Rhythm & Alps festival director, Alex Turnbull, says all acts were selected from around the world to showcase an assortment of genres.

Book online: www.rhythmandalps.co.nz

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