

*Southern Lakes Lifestyle*

# QTM Magazine

## **GOLFING GREATS**

*NZ Open returns to  
Millbrook Resort & The Hills*

## **LUXURY IN THE VINES**

*Gibbston Valley Winery launches  
The Lodge & Spa*

## **TAKING TO THE SKIES**

*2020 Warbirds over Wanaka  
International Airshow*

## **BEST KEPT SECRET**

*Discovering Cromwell's Stoker  
Room & Barrel Cuisine*



---

**ISSUE 108 SUMMER 2020**

QUEENSTOWN, ARROWTOWN, WANAKA, CROMWELL & CLYDE



# MILLBROOK - CALL IT HOME...

Come for a day, a week or a lifetime.

Come and experience our award winning facilities, five restaurants, The Spa at Millbrook, luxurious five star accommodation, our 27 hole championship golf course and covered driving range.

Visitors are most welcome and Millbrook provides a complimentary return shuttle from Queenstown for guests wishing to experience our world class amenities.

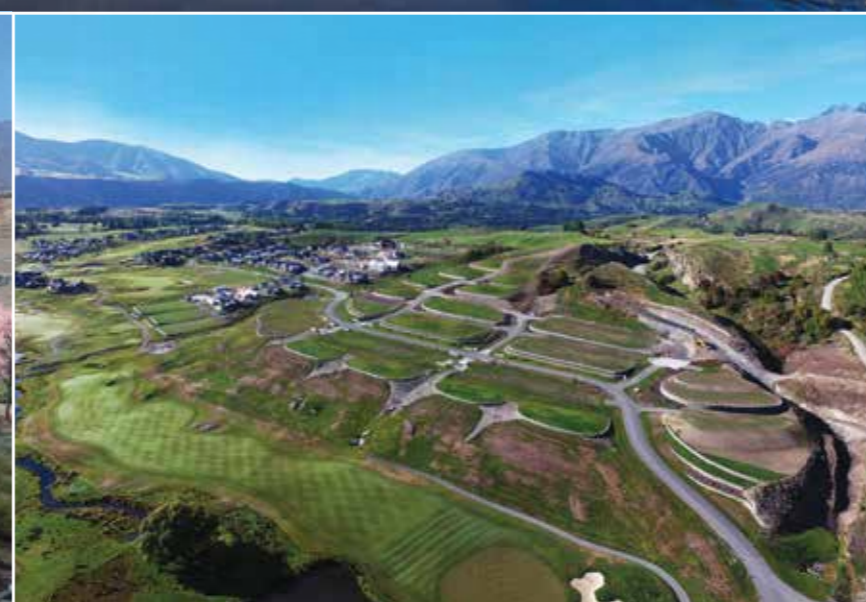
Millbrook Resort offers its guests and property owners wonderful lifestyle choices.

Our spectacular natural landscape and five star facilities provide the perfect environment for you to enjoy the wonderful lifestyle which comes with owning a property here.

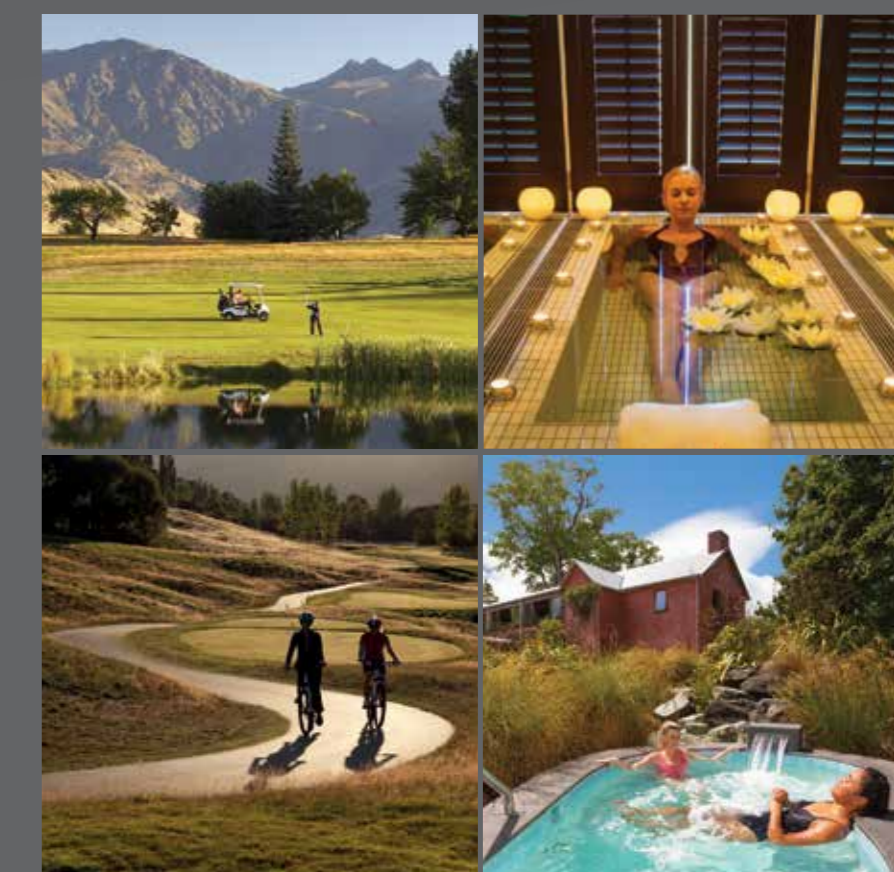
**MILLBROOK'S PROPERTY AND MEMBERSHIP SALES OFFICE IS OPEN 7 DAYS A WEEK - CALL IN AND TALK TO OUR TEAM ON THE RANGE OF PROPERTIES CURRENTLY FOR SALE.**



Indicative image



Indicative image



## THE FRONTIERS - ONLY 2 REMAINING

Superbly designed by Mason & Wales, these sensational homes enjoy plentiful year round sun and outstanding views of the awe inspiring landscape that surrounds them. Each home has a winning combination of superbly proportioned living spaces, verandahs, outside terraces and secure garaging.

## LAND SITES

A wonderfully diverse selection of superbly presented freehold building sites. All sites enjoy year round sun and outstanding golf and/or mountain vistas. Fully serviced and north facing - this is your opportunity to design and build your own dream home at Millbrook. From \$1,150,000. Land area from 1528m<sup>2</sup> - 2109m<sup>2</sup>

## RESIDENCES ON DALGLEISH

These five spectacular fairway-fronting homes, designed by Mason & Wales all enjoy plentiful year round sun and breathtaking views of the rugged mountains ringing the famed Wakatipu Basin. Each substantial home exudes a subtle diversity that epitomises the sophisticated rural elegance and character that Millbrook is known for.

### For more information

Contact the Property Team on 0800 800 604 or visit us on The Avenue Austin Bragg +64 (0)21 340 020 or Julia Franklin +64 (0)21 244 7630 Millbrook Realty Ltd. MREINZ. Licensed Agent REAA 2008

   [MILLBROOK.CO.NZ](http://MILLBROOK.CO.NZ)

**MILLBROOK** | *Escape the everyday*

CANADA GOOSE®

WWW.TEHUIANZ.COM



KENTON PARKA



CANADA GOOSE®

LIVE FREELY IN THE NEW SEASON WITH CANADA GOOSE

Explore the latest additions to our line-up of parkas, lightweight down jackets, knitwear and more offering unrivalled performance and durability in the outdoors.



MEN'S CARSON PARKA  
RED MAPLE

A stylised aesthetic true to Canada Goose traditions, the Carson Parka has exterior quilted lines, mid-thigh length and removable coyote fur hood providing exceptional warmth in all seasons. Available in a range of colours.



WOMEN'S VICTORIA PARKA  
RED

Chic and elegant, the Victoria Parka is a classic coat perfect for rural and urban settings. This stylish coat offers a slim, body-flattering silhouette, with clean lines and mid-thigh warmth and protection.



WOMEN'S CHELSEA PARKA  
RED

Ideal for all outdoor environments, the Chelsea Parka is an easy option for warmth and durability when travelling or work. With a minimalist aesthetic featuring delicate quilting, the hip-length cut is clean and stylish.



MEN'S KIRKFIELD BOMBER  
RED

True to the heritage of the bomber jacket, the Kirkfield Bomber is built for function. It's packed with features, like action pleats at the back for range of motion, and a D-Ring attachment to hang mitts or necessities.



QUEENSTOWN



EICHARDT'S BUILDING  
NO 1 THE MALL  
QUEENSTOWN  
P +64 3 442 4992  
OPEN DAILY FROM 9.00AM

Available in store now

ARROWTOWN



38 BUCKINGHAM ST  
ARROWTOWN  
P +64 3 442 1355  
OPEN DAILY FROM 8.30AM

WWW.TEHUIANZ.COM



**Te Huia**  
New Zealand

Te Huia is a showcase of leading New Zealand and international made luxury goods and clothing including MerinoMink, Untouched World, Tolaga Bay Cashmere and Royal Merino. The store has the most extensive range of Canada Goose® in the Southern Hemisphere.

**QUEENSTOWN**  
Eichardts Building, No 1 The Mall, Queenstown  
Open daily from 9am  
03 442 4992

**ARROWTOWN**  
38 Buckingham St, Arrowtown  
Open daily from 8.30am  
03 442 1355

info@tehuianz.com  
www.tehuianz.com



## Seek 20/20 vision in 2020

Over 20 with short sightedness, long sightedness, astigmatism, or difficulty with fine print in your 40s?

With over 23 years' experience, trust the care and expertise of Dr Kent and his team at Fendalton Eye Clinic, offering visual freedom with the safety and accuracy of our laser eye surgery.

Book online for your free laser assessment - available in Christchurch, Invercargill, Dunedin, Queenstown, Nelson and Blenheim

**LASIK.CO.NZ**      **0800 DR EYES**

# CONTENTS

## Summer 2020 Features

### Food & Wine

10

Discovering Queenstown's entertainment hotspots

46

Cargo craft brewery revives historic hotel

48

The Avocado Tree - from paddock to plate

48



50

Unrivalled dining at FINZ

51

Central Otago cellar door launched at the Hilton Queenstown

53

Exclusive personalised catering with Big Bear Kitchen



53

### QTMagazine

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

### Lifestyle

9

Luxury Lodge & Spa launched at Gibbston Valley Winery



9

15

Crème de la crème villa accommodation by Touch of Spice



15

21

Let's Get Outside and Merrell push the boundaries

28

Authentic global artisan products promoted by Queenstown company

31

Lakes District Museum hosts eclectic Italian artists

### Experience

12&13

New chapter for New Zealand Golf Open

24&25

Warbirds over Wanaka reaches for the skies

45

Sumptuous cruising on Lake Wakatipu

48

Leading world destination spa at Sofitel Queenstown

57

Edgewater Wanaka embraces fresh initiatives



57

60

Wanaka retail complex inspired by police precinct

64

Central Otago biking experts endorse local trails

70

Queenstown lifestyle retirement village expands facilities

EDITOR Jenny McLeod  
MANAGING EDITOR Margo Berryman  
WANAKA ACCOUNT MANAGER Janey Newlands  
CONTRIBUTORS  
Jane Brooke / Claire Hathaway / Tom Kalliber / Camille Khouri / Penny Simpson  
Rebecca Williamson

COVER  
Millbrook Resort. Photograph: www.photosport.nz  
FOLLOW US  
qt.co.nz f QTMagazine @qtmagazine  
CONTACT US  
QT Magazine, PO Box 754, Queenstown  
+64 21 246 3342 / margo@qt.co.nz

momentaddictphotography.com



## News from Around the Region

with Jenny McLeod

### State-of-the-Art Chairlift for Queenstown Ski Area

Installation of the new six-seat high speed Express Sugar Bowl chairlift at The Remarkables ski area near Queenstown, which is part of a \$17 million development project, is underway with the commissioning planned to coincide with the 2020 ski season.

Ski area manager Ross Lawrence says the Doppelymayr D-line chairlift is the first of its kind in New Zealand and brings a new generation of chairlift design and technology to the ski industry.

He says the location of the Sugar Bowl lift has been moved and will create access to 2.5 kilometres of new trails as well as the existing terrain parks.

"The new chairlift will take guests from The Remarkables base area and drop them off at the top of the terrain parks in just four minutes. It will also open a range of new terrain within the ski area that was previously tricky to access. It's a whole new side of the mountain to explore."

### Quartz Reef Winery Comes of Age

Quartz Reef winery at Bendigo in Central Otago celebrated 21 years of winemaking in 2019 and founder and winemaker Rudi Bauer has been hailed for his role in the region's development as a renowned New Zealand winegrowing area.

Pioneer wine producer Alan Brady pays tribute to Rudi's part in the history of the modern era of winemaking in Central Otago.

"That sort of continuity is priceless in terms of knowledge gained and freely shared with his colleagues. The many people who've knocked on his door for advice over the years have never been turned away and have been entertained by his wit and dry sense of humour at many a wine event over the years."

Rudi, who along with Alan Brady masterminded the inaugural Pinot Noir celebration in 2000, has twice been named New Zealand Winemaker of the Year and was on a shortlist of six finalists for the title of International Winemaker of the Year in the German magazine Der Feinschmecker in 2010.

Rudi says it was an incredible sensation when walking across the bare paddock at Bendigo Station in 1991, "to visualise that one day this land could be transformed into a breath-taking vineyard".



Rudi Bauer

### Queenstown Awards Celebrate Philanthropy

The recent inaugural 2019 Wayfare Spirit of Wakatipu Awards, organised by the Wakatipu Community Foundation, recognised several Queenstown people with lifetime awards during a ceremony held to celebrate philanthropy in all forms.

Sir Eion Edgar, Kaye Parker, Tom Pryde, Fae Robertson and Barbara Simpson received the first-time awards for their outstanding contributions to different sectors of the community. Following the presentation Sir Eion announced a donation from the Edgar family of \$1 million to the Foundation.

The money will be used to support in particular the Queenstown Trails Trust, the Jardine Park regeneration project, the Wakatipu Wilding Control Group and Winter Games NZ.

Among the other winners the Mayoral award for keeping the Wakatipu safe was presented to the combined volunteer fire brigades in the basin while both the People's Choice and the Spirit of Health and Wellbeing awards were won by Brazilian and Queenstown resident Fabiola Correa who works as a translator for non-English speaking residents.

Wakatipu High School students who run the Generation Give philanthropy programme donated \$10,000 to Queenstown causes which was matched by the Hugo Charitable Trust.

### Electric Bikes on the Rubbish Beat

A New Zealand first rubbish collection by e-bike is underway in Queenstown and Wanaka.

Queenstown Lakes District mayor Jim Boulton says the collection service, picking up rubbish and recycling from public bins, is just one of several environmentally friendly answers to a smarter waste service.

"The e-bikes remove the need for large trucks circulating in the town centre streets to empty bins. Not only does this play a part in reducing congestion it also lowers carbon emissions and is cheaper to operate."



Jim Boulton



Sir Eion Edgar



BEN SHERMAN      CURATE  
TRELISE COOPER      LOOBIE'S STORY  
Rollie      SABATINI  
sills      CUTLER & CO  
Ketz-ke      PAIGE

## WALLACE + Gibbs

Shop 4, 50 Buckingham Street,  
ARROWTOWN Ph: 03 442 1355  
E: info@wallaceandgibbs.com  
www.wallaceandgibbs.com

**WOOLPRESS**  
ARROWTOWN

40 Buckingham Street, ARROWTOWN  
Ph: 03-442 1355  
THEWOOLPRESS.COM

Established over 20 years in Arrowtown



**MERINOMINK**  
NEW ZEALAND  
Your most trusted Australian partner for

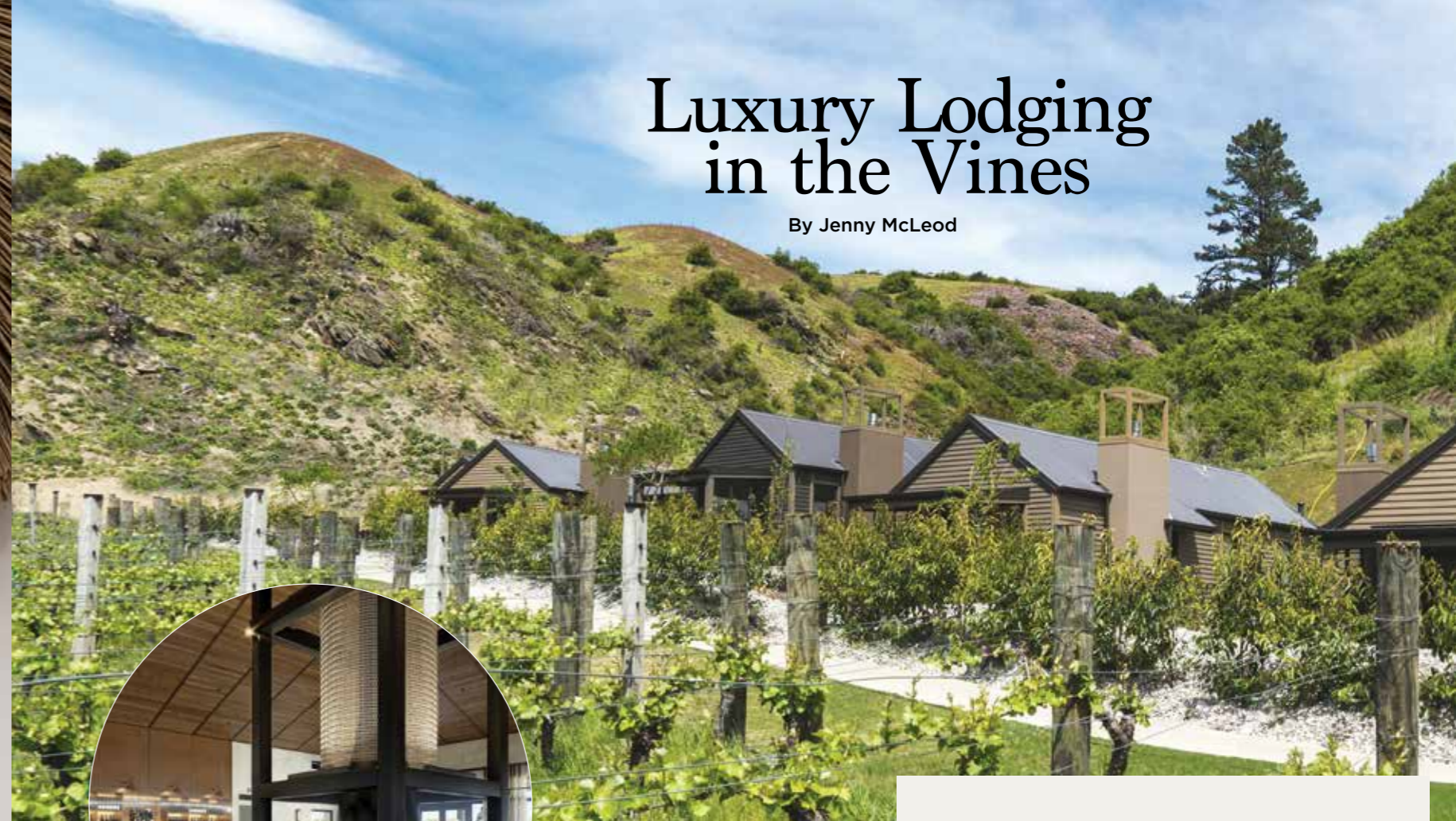


# Wilson & Dorset

Concept Lounge  
Luxury Sheepskin  
Wanaka  
03 443 4376  
wilsondorset.com

# Luxury Lodging in the Vines

By Jenny McLeod



**The launch of a luxury lodge and spa at Central Otago's pioneering Gibbston Valley Winery reinforces the reputation of the renowned vineyard as a leader in the industry.**

Gibbston Valley Lodge & Spa, featuring a sophisticated architecturally designed lodge, 24 superior accommodation villas and a secluded on-site spa opened to its first guests just before Christmas.

Gibbston Valley Winery CEO Greg Hunt says the exciting new complex allows guests to connect with the vineyard and the winery experience on an all new level.

"We're thrilled to have created a totally unique and completely enriching new experience for guests. It's more than just about unwinding among the vines, it's about exploring the vineyard and gaining a more intimate and deeper understanding of the behind-the-scenes workings of a world-class winery, to a degree that's not available anywhere else in the world."

The lodge, which along with the spa is designed by Queenstown architects Wyatt + Gray, includes a striking fireplace, soaring ceiling and sun-filled conservatory along with an al fresco dining area and an exclusive restaurant and cellar complete with historic vintages. Central Otago schist clads the exterior to blend with the surrounding rugged environment.

The beautifully appointed upmarket villas, designed by Space Studios, overlook the first block of land ever planted in vines in



**"This is a world-class setting and offers the ultimate in relaxed luxury, fine wine, culinary excellence and 5-star personal service."**

Gibbston Valley and provide stunning views of the vineyard and surrounding landscape.

The spa facility is a luxurious retreat focusing on health, beauty and wellbeing and the relaxed environment includes a range of indulgences including winotherapy treatments.

Greg says a highlight of staying at the Lodge & Spa is the chance to sample exquisite cuisine, prepared by executive chef Anthony Gradiska, which is paired with premium handcrafted Gibbston Valley Wines.

"A selection of our wines personalised to the preferences of guests greets them on arrival at the lodge. Customised concierge services round out the lodge experience by providing the best advice and local knowledge on wine tasting, cycle tours, walking tracks and packages for activities on site and throughout the wider Central Otago region."

The diversification of the vineyard has been in the planning for four years to ensure all elements of the Lodge & Spa

merge seamlessly with the Gibbston region and the winery itself.

"We have also created the lodge as a venue for events and in particular boutique weddings," says Greg. "There is a small wine education theatre, private meeting rooms and indoor and outdoor spaces that suit all occasions."

## Sustainability Focus

**The new Gibbston Valley Lodge & Spa "walks the talk" when it comes to sustainable practices, according to winery operations manager Donna Gradiska.**

"We have been focused on sustainability for many years at Gibbston Valley and have both a BioGro certified organic vineyard and certified organic winery and it follows that we are committed to sustainability at the Lodge & Spa. We are going to a lot of effort to do away with single-use products and have introduced eco-conscious options throughout the entire operation."

To this end, she says the lodge features everything from in-room recycling to refillable glass milk bottles and breakfast spreads served in ramekins.

"Bathrooms in the villas have bamboo toothbrushes and sparkling water is on tap in the lodge with reusable bottles supplied for guests. Where possible we have supported the local artisan industry and other New Zealand environmentally conscious companies."

Sustainability initiatives are also being spearheaded by executive chef Anthony Gradiska and his team who have created gardens near the winery kitchen, growing fresh produce from seedlings.

Donna says a new fruit orchard has been planted comprised of fig and feijoa trees and a berry grove.

"Composting, developing worm farms and giving waste products to a neighbouring farmer for his pigs have become part and parcel of how the kitchen team operates. The Lodge & Spa is not only sustainable in its product offerings but in streamlining how we work as a team across the winery and lodge."



Cristian Astudillo & Anthony Gradiska

# Quintessential Summer Hospitality

A small and select group of restaurants can be found in prime locations in and around Queenstown's lakefront offering summer hospitality at its best as Margo Berryman finds out.

## Brunching at The Grille

An opulent restaurant on Queenstown's lakefront The Grille at Eichardt's is an ideal spot for Sunday brunch during summer. There is nothing quite like a relaxed start to Sunday and the new brunch menu is available from 11.00am. There is a delicious line up of tempting dishes, including classics such as eggs benedict and Westcoast whitebait fritters through to light and fresh berries & chia, seasonal fruit salad or bruschetta with smashed edamame & smoked ricotta. From midday the Grille menu kicks in with tempting items like the Eichardt's eye fillet sliders, calamari & prosciutto salad and the Grille Sunday lamb shoulder, slow roasted for 13 hours. Bookings recommended.



## New Year Celebrations at No5

For an exceptional night out in Queenstown to see the New Year in, book a table at No5 in Church Lane and delight in a five-course sharing degustation before wandering down to the waterfront to catch the fireworks buzz. For just \$135 a head including a glass of bubbles, No5 is one of the most stylish spots to herald in 2020. Reserving a table guarantees a place back inside the swanky bar following the fireworks display — a New Year's Eve celebration to remember.



## Sophisticated and Social

Situated on Queenstown's waterfront, Eichardt's Private Hotel bar has been a local's favourite since 1867. From its premier location the exclusive bar serves sophisticated, pared-back dishes and tasty tapas using organic and fresh produce from local growers. Open every day for breakfast and from 12.00pm until late for lunch and dinner, this is one of Queenstown's most sought after spots. Indulge in a signature cocktail, fresh oysters or choose a glass of wine from their hand-selected range of world-class Central Otago wines.



## Cocktails at The Grille

### Garden of Earthly Delights

- 45ml Blue Duck vodka
- 15ml elderflower liqueur
- 15ml fresh lime juice
- 2 spoons of homemade Kiwi jam
- 10ml rosemary sugar syrup
- freshly ground black pepper
- 1 egg white

Method — Add all wet ingredients and one or two grinds of black pepper to a Boston tin. Shake and then fine strain into a chilled absinthe glass or coupe. Grind some extra black pepper on top as a garnish and finally burn some fresh rosemary with a match and place on top.

The delicious aromas from the burnt rosemary are part of the drink's flavour profile.



## Be My Valentine

Romance will be on high alert at The Grille at Eichardt's on February 14 and if you're looking to impress or maybe propose this is the perfect venue to mark Valentine's Day. A special celebratory menu is planned for an evening with a difference an ultimate excursion on the Pacific Jem, with a sumptuous food and wine selection, is available. Bookings essential.



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

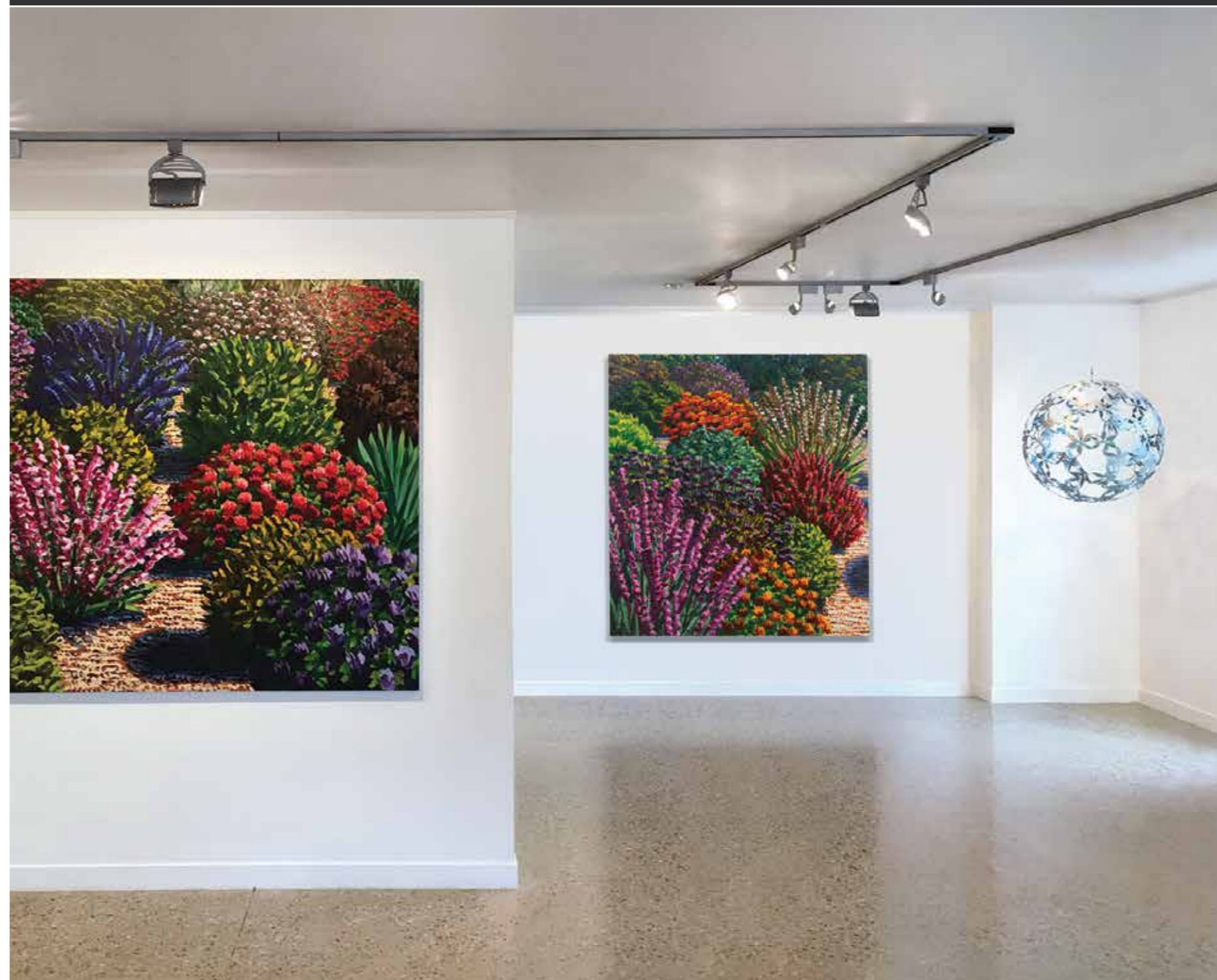
T: +64 3 441 0450 www.eichardts.com Instagram: @eichardts Facebook: www.facebook.com/EichardtsPrivateHotel



No5 Church Lane is located at 3-5 Church Lane in Queenstown. Open 7 days a week.

T: +64 3 441 0004 www.no5churchlane.com E: info@no5churchlane.co.nz Instagram: @no5churchlane

# milford galleries queenstown



## SUMMER EXHIBITIONS 2019/20

**The Wakatipu Chronicle**  
21 Dec - 4 Feb

**The Earl Street Journal**  
8 Feb - 31 March

**Flora**  
4 Apr - 9 June

Opening hours: Mon - Sun 10 am - 6 pm  
9A Earl Street, Queenstown, New Zealand  
+64 3 442 6896, qtown@milfordgalleries.co.nz

**milford galleries queenstown**  
www.milfordgalleries.co.nz



Kiwi Contender Ryan Fox

## Sky Sport Invests in Future of NZ Golf Open

*The New Zealand Golf Open has a new long-term partnership agreement with Sky Sport, its broadcast partner since the premier golf event moved to Queenstown eight years ago.*

Tournament chairman John Hart says it is good news that Sky is investing in the future of the event which is being staged at Millbrook Resort and The Hills golf courses from February 27 until March 1 2020.

"It's pleasing to have such an iconic New Zealand company providing support for our tournament. Sky has been there from the start of our involvement with the event and to now see them grow their part in it is both reassuring and gratifying," he says.

"This commitment from Sky allows us to continue planning for a positive long-term future for the tournament as we strive to become one of the world's pre-eminent Pro-Am events."



## Free Entry to Premier Event

*For the first time, in 2020, the NZ Golf Open will be free to attend.*

Tournament director Michael Glading says the move has been made to entice people from across the country to come and enjoy everything that the New Zealand Open has to offer.

"We've held the Open in Queenstown for eight consecutive years and as an event it's reached the level of maturity and ongoing support that means we can enact this strategy. While we're making the event free entry there will be a charge for car parking with all proceeds going to a local charity."

"We're working alongside the Rotary Club of Queenstown to make this happen, using their manpower and volunteers and they'll nominate a deserving local recipient," he says. "As part of the evolution of the event we've always wanted the Open to have a larger charity element."

"We want to see our local Queenstown, Arrowtown, Cromwell and Wanaka community bring their families and friends along and have a great day out at the golf. It also means visitors to town during the event have absolutely no reason not to come."

Since establishing in Queenstown, the Open has averaged around 15,000 to 20,000 visitors over the four days and the organisers hope numbers will only increase with the free gate entry.

## Green Goals

*The New Zealand Golf Open is making significant progress in becoming a fully sustainable event.*

"It's going to take two to three years to fully realise our goals, working alongside Millbrook Resort and The Hills, but we're taking those first steps with the support of sponsors, players and our local council," says tournament director Michael Glading.

"There's plenty of precedent for this with major golf events around the world so we're delighted to get this underway."

## Headline Act

*Japanese pro Toshinori Muto, who is a favourite with both players and fans and a regular among the Japanese players who support the New Zealand Golf Open, returns for the 2020 event after a successful 12 months on the circuit.*

The 41-year-old won the 2019 Panasonic Open Championship at Higashi Hirono Golf Club which was co-sanctioned with the Japan Golf Tour and the Asian Tour. It was his first victory on the Asian tour and his seventh Japan Tour career title.

Muto was the first of the current group of Japanese players to come to New Zealand for the Open and 2020 marks his eighth appearance at the tournament in Queenstown.



Toshinori Muto



*The New Zealand Golf Open was founded in 1907 and will be played for the 101st time in 2020*

- The New Zealand Golf Open is a co-sanctioned event on the PGA Tour of Australasia and Asian Tour schedules and has a partnership agreement with the Japan Golf Tour
- A professional field of 152 players will play the first two rounds alternately at Millbrook Resort and The Hills before the second round cut of 60 + ties
- The final two rounds will be played at Millbrook Resort
- The New Zealand Open Champion will be the leading player after 72 holes of stroke play
- The tournament also hosts 152 amateur players, each partnering with a professional in a two-man best-ball event, competing for the NZ Pro-Am Championship



**NEW ZEALAND OPEN**  
PRESENTED BY **SKYSPORT**

27 Feb - 1 Mar 2020 | Millbrook Resort & The Hills, Queenstown

[nzopen.nz](http://nzopen.nz)

[cargobrewery.co.nz](http://cargobrewery.co.nz) 2323 Church Lane, Gibbston, Queenstown. Phone: 03 441 3315

Open 7 days  
11 am to 5 pm

Craft Brewery | Winery | Restaurant | Event Space

**Gibbston Valley**  
LODGE & SPA  
QUEENSTOWN NZ

BRAND NEW LUXURY LODGE  
PREMIUM VINEYARD VILLAS  
BOOK YOUR ESCAPE TODAY  
[gibbstonvalleylodgeandspa.com](http://gibbstonvalleylodgeandspa.com)

**QUEENSTOWN PROGRESSIVE DINNER TOUR**

EXPERIENCE THE BEST OF QUEENSTOWN BY NIGHT!

[WWW.ALPINEWINETOURS.CO.NZ](http://WWW.ALPINEWINETOURS.CO.NZ)

# Natural Timber for Remarkable Interiors

## VISIT THE SHOWROOM

For your complimentary timber flooring consultation and samples

**THE NEW MODA COLLECTION  
IS IN STORE NOW**

0508 35 66 77  
queenstown@forteflooring.co.nz  
313 Hawthorne Dr, Frankton, Queenstown

**forté**  
— Nature Refined



# CRÈME DE LA CRÈME

By Penny Simpson



Jacqui Spice

*Touch of Spice Queenstown has made its mark as a leader in New Zealand's high-end holiday market and under the direction of owner Jacqui Spice has been instrumental in redefining luxury travel.*

Jacqui launched the company in 2005 as a personal concierge business and says 14 years on it is now a forerunner in luxury stays and experiences in the South Pacific.

"Not long into the business I identified a gap in the holiday rental market for the provision of luxury holiday homes and villas that were more than five stars. We introduced a fully inclusive option that included luxury bathroom amenities, linen, 24/7 concierge services and a plethora of inhouse options from private chefs to spa treatments — and that changed everything."

"We were really the only company in New Zealand offering this at the time and certainly the only one in Queenstown. When I was marketing it at international trade shows no-one had even thought about recommending their clients book a private villa in New Zealand, so it was quite challenging to get the concept across. However, the business grew as more people realised the benefits of bringing the family to a home or an apartment versus a hotel or a lodge. You certainly get more bang for your buck, more space to rest and relax with friends and family."

The Touch of Spice accommodation portfolio has over 60 exclusive villas around the country and is the primary agent for a range of luxury lodges, boutique hotels and other unique properties such as tree houses and glass pods. "We are in a great position as the number one go to for luxury villa rentals in New Zealand. The business has evolved into a full-service luxury travel company with a team of 20 creating incredible experiences for clients all over New Zealand, Australia and Fiji," says Jacqui.

"Providing clients with a home away from home with all the luxuries and amenities they are accustomed to or aspire to is our number one focus. Our villas range from \$1000 NZD per night right up to \$40,000 NZD for a premium residence with butler services, full-time staff, all meals and beverages — basically an exclusive use luxury lodge model but all to yourself."



## THE RESIDENCE COLLECTION

In 2017 Jacqui Spice and her team launched The Residence Collection by Touch of Spice – a group of luxury villa rentals in New Zealand. The Residence collection includes some of the country's most exclusive properties such as the Lodge at The Hills and The Elms at Lake Hayes Collection.

"These homes are the crème de la crème with something to suit every taste, style and need. The Lodge at the Hills includes a private chef, night porter, underground dining room, tennis court, pool, sauna and sculpture garden," says Jacqui.

"On Queenstown Hill are Stelvio and Cascata, two contemporary homes with incredible views. They are some of the largest villas on offer in the country and cater perfectly to the multi-generational families coming largely out of the UK and the US."

She says delivering excellence to guests and homeowners is key and Touch of Spice has forged a solid reputation for outstanding service.

"We are on-call 24/7 to all in-house guests 365 days a year. We never close and no request is too big or too small. We decorate Christmas trees for guests, stock their pantries, book babysitters for their children and ensure a seamless stay. On the flip side we offer our home-owners complete peace of mind and the assurance that one company is accountable for everything."



## PROPERTY LISTING WITH TOUCH OF SPICE

For the past seven years Touch of Spice has been voted Top Travel Specialists — Villa by US *Condé Nast* *Traveler* magazine and the company is always keen to discover new homes to join their Private Villa Collection.

"Typically, we are looking for a home with exceptional views, great architecture, interior design, plenty of living space and luxury additions such as spa pools are always a winner," says owner Jacqui Spice.

"As an award-winning and value-driven business with customers all over the world we ensure our sales team are on hand around the clock to guarantee all booking enquiries are responded to personally within 24 hours." She says providing homeowners with an acceptable return on their investment is essential, together with ensuring the property remains in perfect condition.

"What sets us apart from our competitors is everything is under one roof with our expert team. They are knowledgeable on all villa rentals and the partnerships with our international clients. We all have an in-depth understanding of what our guests and home owners want."



Touch of Spice  
Luxury Stays & Experiences  
Crafting moments rare  
to find and impossible to  
forget!

If you're interested in listing your home with Touch of Spice, get in touch with the team today.  
phone: 0800 100 444  
email: info@touchofspice.co.nz  
[www.touchofspice.co.nz](http://www.touchofspice.co.nz)





**JENNY MEHTENS**  
 artist ARROWTOWN NEW ZEALAND



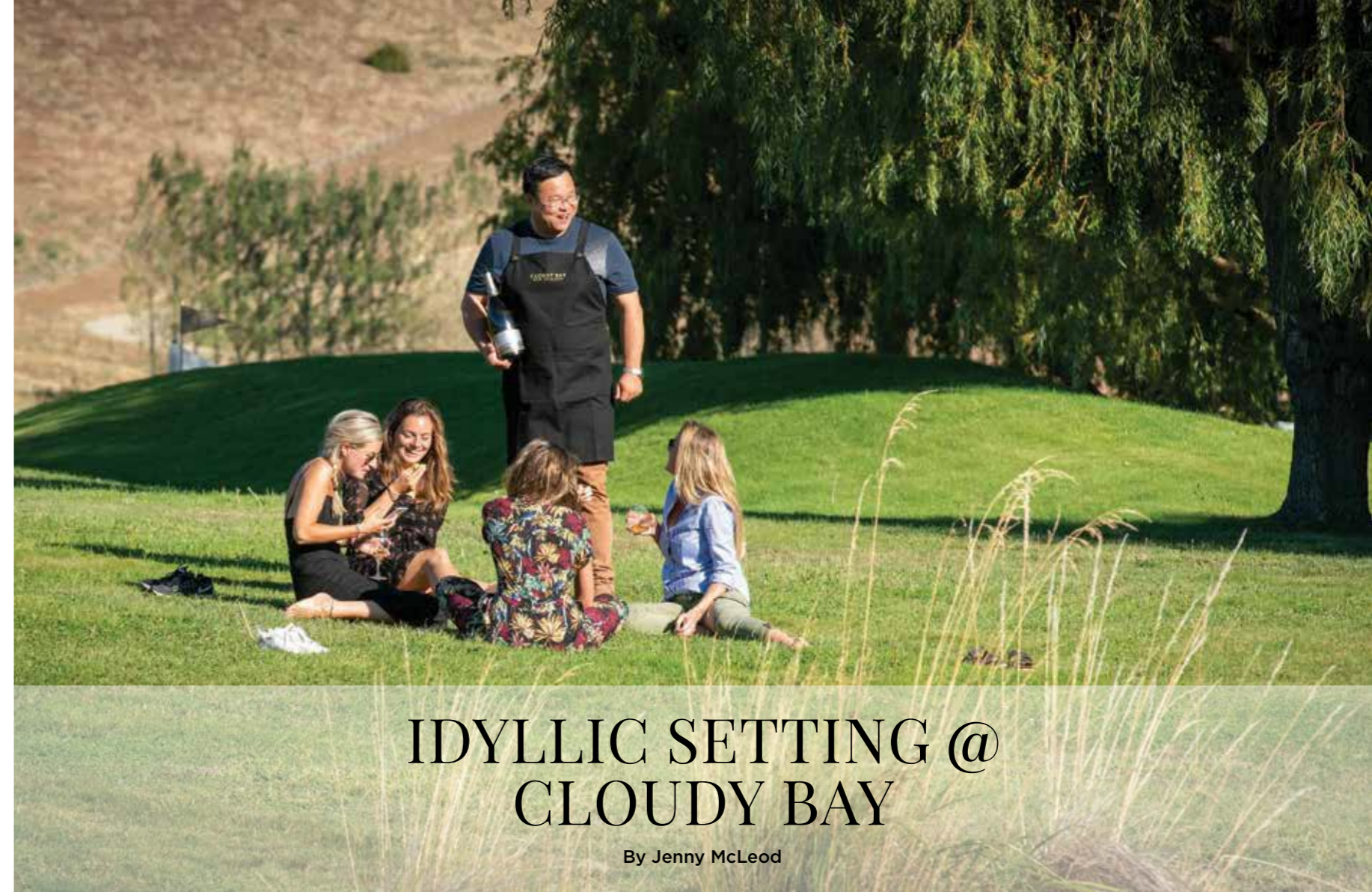
VISITORS ARE WELCOME LEVEL 2, THE SHED, 4 BUCKINGHAM ST, ARROWTOWN PH +64 021875337



[instagram.com/jennymehrtensartist/](https://www.instagram.com/jennymehrtensartist/)

[facebook.com/jennymehrtensartist](https://www.facebook.com/jennymehrtensartist)

[jennymehrtens.com](http://jennymehrtens.com)



## IDYLIC SETTING @ CLOUDY BAY

By Jenny McLeod

The Cloudy Bay Shed is celebrating summer as an outdoor wine and food destination in its peaceful and idyllic garden setting at Northburn near Cromwell.

Brand experience manager Julie Delmas says their new Jack's Raw Bar restaurant is designed as a summer restaurant focusing on regional produce sourced from local growers matched with seasonal food such as oysters.

"Local people love the ambience of Cloudy Bay's beautiful garden and we have extended the range of tables and seating for summer. Visitors can relax on the grass on picnic blankets and bean bags and soak up the atmosphere. We are easily accessible from Cromwell and gaining a reputation as an outdoor destination serving quality wine and food which we hope tourists will also take advantage of during the warmer months."

Julie says Jack's Raw Bar is modelled on Cloudy Bay's successful restaurant of the same name in Marlborough.

"We expect it to be just as popular here with its focus on Asian infusion and shared plates. This is something quite different for Cromwell and with our plans for live music and extended hours during summer we anticipate a good following."



She says the international Cloudy Bay brand is recognised for its quality and the opening of Jack's Raw Bar, which reinforces the cellar door already operating at The Shed, reflects the company's ongoing vision for creating a distinctive experience for visitors.

"We are very passionate about what we do at The Shed and people who come to taste our wines can feel our enthusiasm. Our wine is renowned worldwide and produced in New Zealand's leading wine areas of Marlborough and Central Otago. In Marlborough we produce a quality Sauvignon Blanc while at Northburn Pinot Noir is our signature wine."

Along with the cellar door and vineyard at Northburn Estate there is a private tasting room and Cloudy Bay hosts vineyard tours and tastings guided by an expert viticulturist and ambassadors.

"We offer bespoke experiences for groups and individuals and tailor events where possible," says Julie. "Our Epicurean Experience is something quite unrivalled in the region and allows guests to enjoy our wines and food in our private Lakeview Room which is quite stunning."

CLOUDY BAY  
 NEW ZEALAND

The Cloudy Bay Shed, Central Otago Cellar Door, 45 Northburn Station Road RD3, Cromwell 9383, +64 (03) 777 6059  
 December to March | 10am - 5pm | Daily | April to November | 10am - 4pm | Tuesday to Saturday



## DREAMING OF YOUR NEXT GETAWAY?

### Plan your next holiday with Professionals Queenstown.

Professionals have a great selection of homes to choose from.

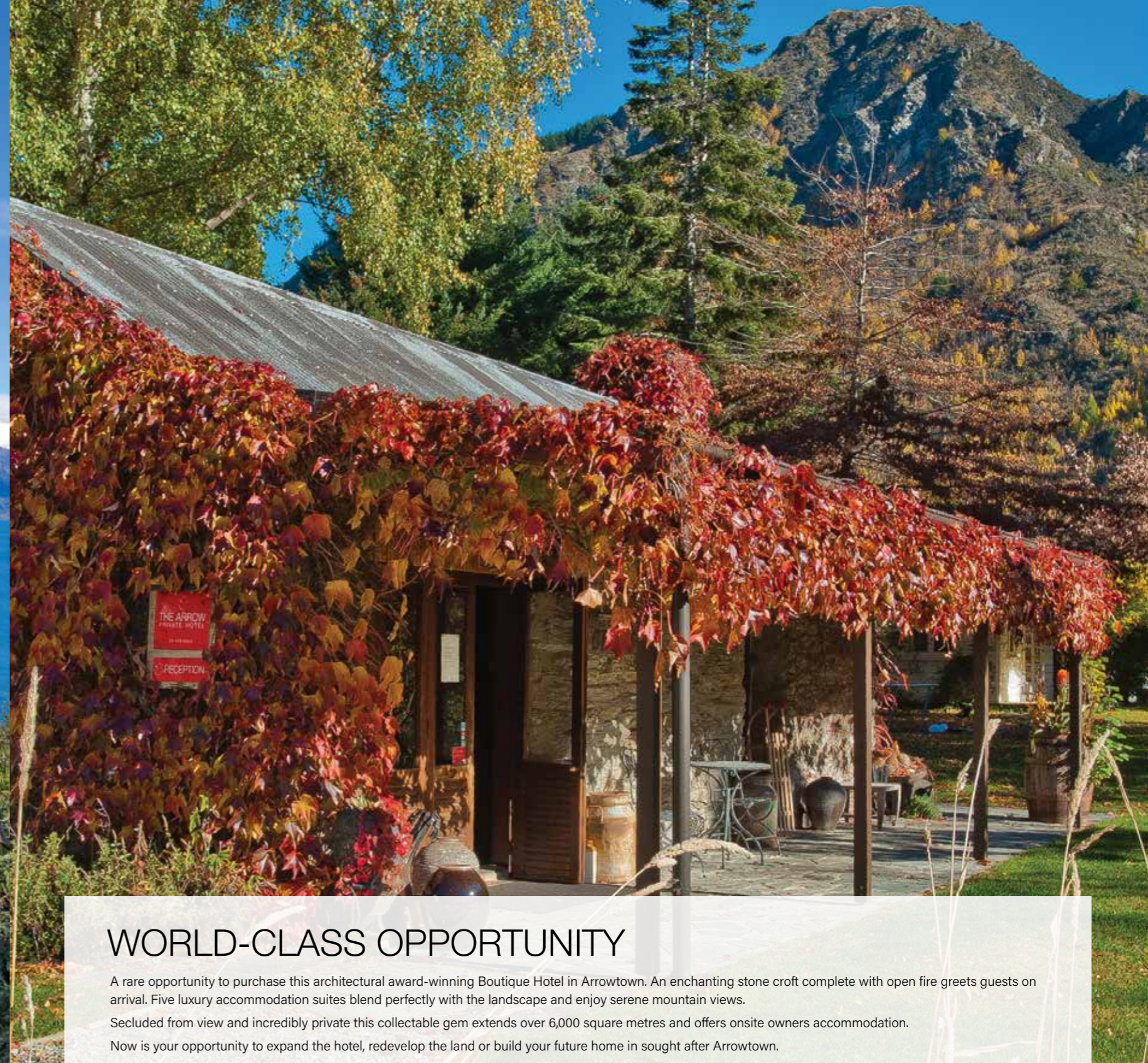
Select from one of our beautiful homes with breathtaking views of Lake Wakatipu and The Remarkables mountains.

You may also like a stylish townhouse or modern apartment downtown.

For peace of mind and ease of booking, book directly with Professionals Holiday Accommodation team today.

Guaranteed Best Rate when you book with us at [www.queenstownholiday.nz](http://www.queenstownholiday.nz)

Visit us at 26 Shotover Street, Queenstown



## WORLD-CLASS OPPORTUNITY

A rare opportunity to purchase this architectural award-winning Boutique Hotel in Arrowtown. An enchanting stone craft complete with open fire greets guests on arrival. Five luxury accommodation suites blend perfectly with the landscape and enjoy serene mountain views.

Secluded from view and incredibly private this collectable gem extends over 6,000 square metres and offers onsite owners accommodation.

Now is your opportunity to expand the hotel, redevelop the land or build your future home in sought after Arrowtown.



Visit us at 26 Shotover Street, Queenstown

CALL our Holiday Accommodation Team 03 442 7749 e [reservations@queenstownholiday.nz](mailto:reservations@queenstownholiday.nz)

Professionals Queenstown, 26 Shotover St, [www.queenstownholiday.nz](http://www.queenstownholiday.nz)



For Sale by Tender

Dana Hemingway

Ph: 0224 001 002 Email: [stay@thearrow.co.nz](mailto:stay@thearrow.co.nz)



Hamish & Jenny Cochran



Hamish Cochran

## PUSHING THE BOUNDARIES

By Jenny McLeod

**When Hamish and Jenny Cochran introduced telemark skiing to New Zealand in 1984 under the umbrella of Nevada Sport they launched a business relationship with the US Merrell footwear brand spanning 35 years.**

Nevada Sport was set up in 1978 by Hamish and Ross Ewington as a specialist ski product importer and distributor and when Ross moved to Australia in 1981 Jenny joined the company.

"When we brought in telemark skiing we also imported Merrell telemark boots," says Hamish. "At the time all footwear, except ski boots, was under licence to protect the New Zealand industry and it wasn't until it was removed about 1993 that we were able to start importing Merrell hiking boots."

The brand has a fascinating history which aligns well with Nevada Sport's pioneering spirit.

"It all began in 1981 when Randy Merrell who was a custom cowboy boot maker based in Utah decided to try and make himself some hiking boots as he couldn't find anything that suited him. They were a success and he quickly gained a reputation for creating boots that were the perfect fit."

Enter ski and outdoor enthusiasts Clark Matis and John Schweizer who were searching for the perfect hiking boot and discovered Randy Merrell.

"The three joined forces and in 1982 the Merrell boot company was formed," says Hamish. "They launched the company with the original Wilderness boot which, with its simple comfortable fit, revolutionised hiking."

Nevada Sport is the longest standing distributor worldwide and now has seven Merrell stores, including Let's Get Outside in Queenstown, and distributes to over 200 stores throughout New Zealand.

In 1997 Merrell was bought by Wolverine World Wide, one of the largest footwear specialists in the world and sales exploded into more than 100 countries.

"A year later the company introduced a new After Sport footwear category and produced the Jungle Moc which was the start of their foray into the casual, lifestyle footwear market. Twenty years on the Jungle Moc is still a top seller for us."

Hamish says Merrell goes to extraordinary lengths to understand and anticipate what people want in their footwear both for lifestyle and adventuring.

"The company has always pushed the design boundaries and continues to innovate with lighter, faster, more supportive durable and versatile designs. Many designs merge performance with lifestyle and Merrell footwear is just as likely to be seen in airports and cafés as it is on mountain tops."

## NEW GENERATION

**Nevada Sport has recently passed into the hands of the second generation with Heidi Cochran and sister Elle Steans and her husband David at the helm.**

"This has been very much a family business and ironically the girls' great-great-grandfather, who ran a merchant business in New Zealand in the 1860s, was probably the first importer of boots into New Zealand," says company founder Hamish Cochran. "The wheel has come full circle and we are very excited by what we have achieved over the last 40 years."

The company not only distributes Merrell footwear and clothing but also introduced Patagonia apparel into New Zealand and is launching Wolverine, an exciting new footwear brand owned by Wolverine World Wide.

"We sell what we believe in and stand behind the products 100 per cent. We uphold customer service and represent our principal companies in New Zealand to a degree that makes us very proud."

Hamish & Jenny Cochran



Let's Get Outside Queenstown



**Take trails that lead to exploration.**

In Peru, life is simpler. But the land is complex. We travelled here searching for locals who work and play in this remote big mountain playground. There we found a travel blogger, Zsa Zsa. She and some of her friends, equipped with Merrell clothing and footwear, trekked to one of the wonders of Ayacucho, Peru - the Millpu pools. They took us along for the journey.

All of our innovations combine style with outdoor performance, to provide versatile products that are perfect for exploring new lands. These styles incorporate four core values: **Comfort, Durability, Design, and Versatility.** After almost 40 years in the industry Merrell continues to provide outdoor enthusiasts with quality performance clothing and footwear.

## LET'S GET OUTSIDE

### YOUR LOCAL MERRELL STORE

LET'S GET OUTSIDE SHOWCASES A LARGE RANGE OF BOTH MERRELL AND PATAGONIA, OFFERING A GREAT SELECTION OF QUALITY PERFORMANCE CLOTHING AND FOOTWEAR.



11 THE MALL, QUEENSTOWN

# MERRELL

WWW.MERRELL.CO.NZ



## Red Bull Defiance Returns to Wanaka

By Margo Berryman



Hamish Fleming



Richie McCaw

**New Zealand's most challenging two-day adventure race, Red Bull Defiance, returns to Wanaka in March 2020 with a new solo racing category attracting some of New Zealand's best-known multisport talent.**

Event organiser Warren Bates of 100% Pure Racing says top line competitors have wholeheartedly embraced the event scheduled for March 28 and 29.

"Wanaka is the perfect adventure playground for Red Bull Defiance and the introduction of a solo X1 race category is appealing to the likes of Sam Manson, Hamish Fleming, Australian Alex Hunt and current Coast to Coast champions Dougal Allan and Simone Maier. This is a highly competitive field who will be gunning to see who can race this gruelling two-day course solo and take the title."

He says March is the ideal time of year for multisporters to come out and compete in Wanaka.

"It allows for greater recovery time for multi-sporters competing at February's Coast to Coast who want to race both events. It lays down the challenge to see who is tough enough to take on New Zealand's two largest adventure racing weekends and is an easier time of year for volunteers who want to be part of this massive community sporting event."

As an official Red Bull event, the Defiance generates significant media coverage and integration across Red Bull's extensive global media channels.

Lake Wanaka Tourism general manager James Helmore says it's an important event on the calendar, showcasing the appeal of the Wanaka region for multisport and active outdoor adventures.

"The team behind Red Bull Defiance have put a lot of time and thought into making some exciting changes to the two-day adventure race which I'm sure will be positive for the ongoing longevity of the event and we are looking forward to Wanaka hosting it in 2020."

The Red Bull Defiance course traverses mountains surrounding Lake Wanaka and for the first time in its five-year history includes a canoe stage down the Matukituki River as well as taking in some areas of the high-country farm Glendhu Station.

"Glendhu Station overlooks the stunning Glendhu Bay on the shores of Lake Wanaka and it is great to include it in this race," says Warren. "We have been working closely with owner John McRae to create an amazing finish line area for day two of Red Bull Defiance that will be a fitting end to a massive two days of racing."



## Great local coverage **6 days a week!**



**Otago Daily Times**

If you are here for an intrepid adventure, the chance to relax and unwind or you're a local looking for great community news coverage, then pick up your copy of the *Otago Daily Times*.

Available 6 days a week and filled with great local coverage... don't miss out, pick up your copy, available at the airport, hotels and other great local retailers or subscribe today!

**To subscribe, call (03) 442-6157  
OR email [circulation@alliedpress.co.nz](mailto:circulation@alliedpress.co.nz)**

# Short Term Holiday Hosts

By Margo Berryman

**One of Queenstown's newest property management companies Airbnb Host is the brainchild of local eco property developer Adam Smith and hospitality specialists Lucy Moig and Luke Eagles.**

Adam, whose group is behind Queenstown's uber stylish wellness hotel and restaurant Sherwood, identified a gap in the market for a management group that aligned with the increasingly popular Airbnb online community.

He was joined by Lucy and Luke and the result is Airbnb Host, specialising in the management of Queenstown properties listed exclusively on the Airbnb platform. The new venture complements their existing apartment management business Element Escapes which was established nine years ago.

"We are a full-time specialist team operating 24 hours a day, seven days a week caring for properties, maintaining their online profiles and being the on the spot host for guests staying in the houses," says Lucy. "We focus on managing short-term holiday properties with efficiency and professionalism and that has been the key to our success."

Since launching at the start of 2018 the company has gained a reputation as a one-stop-shop for holiday homeowners looking to maximise their property investment. It has attracted a wide cross section of holiday houses and apartments in Queenstown, Frankton, Kelvin Heights and Arthurs Point.

Lucy says owners are motivated to optimise revenue and protect their asset while ensuring guests staying in their property are looked after.

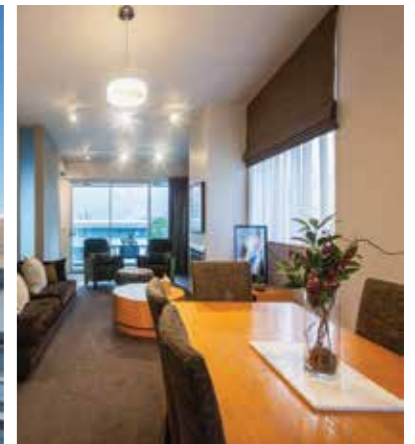
"We do everything for them from setting rates, managing their calendars to general maintenance and meeting and greeting their guests. Flexibility is important when looking after short-stay properties and our owners find they can save a lot of time and money using our management team who are on the ground and ready for action."

With most property owners looking for high guest rotation Lucy says a good level of communication and service is required sometimes at a moment's notice. "Our team also manages all the cleaning and property maintenance for the Sherwood hotel and we offer the same high standard of cleanliness and care for holiday homes. Our service includes hotel standard linen supply, ordering and restocking of consumables, general housekeeping and property trouble shooting. We have great local knowledge and established relationships with repairs and maintenance contractors so we can fix a problem immediately."

The link to the Sherwood Hotel is significant with guests staying in holiday houses managed by the Airbnb Host team receiving special deals at the hotel such as free yoga sessions, discounted breakfast options and Sherwood gift vouchers.

"Sherwood offers such a wonderful community vibe and that's something all our holiday home guests can tap into which is a nice bonus. We also make up attractive gift baskets for the houses and create house manuals tailored to each property," says Lucy.

"Luke and I are often the first people guests meet when they collect keys and because our names are linked with each house guests already feel as if they know us and that can help with creating respectful relationships for everyone during the stay. It's a win-win for everyone."



## Joining Airbnb Host

**For holiday homeowners looking for a professional property management team to look after their property for a few months or all year-round it is as simple as filling out an online application to engage the Airbnb Host team.**

"The process is very straight forward and once we have all the property details, we then create a plan and budget of exactly what the owner requires," says spokesman Lucy Moig. "We are a full-service provider which includes cleaning, maintenance and housekeeping, linen supply and profile and bookings' management."

Lucy says helping homeowners get started in renting out their holiday home is an important part of the business.

"Sometimes people are just starting out on this process and we can assist with getting resource consents, appraising the property to set rental rates, sorting photography and creating online profiles. Having someone manage your online profile can make all the difference in reaping the rewards of holiday rentals in Queenstown and we spend a lot of time ensuring profiles are working. Ultimately the aim is for homeowners to be happy with their returns and of course guests to be happy because it is their recommendation that matters."



we're **seriously good** at managing airbnb profiles & properties, making sure they look great, they work well & **maximise owner revenue**

[www.airbnbhost.co.nz](http://www.airbnbhost.co.nz) | +64 3 441 0370 | [info@airbnbhost.co.nz](mailto:info@airbnbhost.co.nz)

# WARBIRDS OVER WANAKA



INTERNATIONAL AIRSHOW 2020



## EASTER 2020

FRI 10<sup>TH</sup> SAT 11<sup>TH</sup> SUN 12<sup>TH</sup> APRIL

WANAKA AIRPORT  
NEW ZEALAND



BOOK TICKETS  
TICKET ROCKET

0800 224 224  
www.ticketrocket.co.nz



www.warbirdsoverwanaka.com



# Warbirds take to the Wanaka skies

By Jane Brooke



Steve Zimmerman

Warbirds Over Wanaka, fresh from winning the coveted title of New Zealand's Best National Event at the 2018 New Zealand Event Association annual awards, is set to launch its biennial international airshow at Easter 2020 before an anticipated crowd of more than 55,000 people.

Warbirds Over Wanaka general manager Ed Taylor says the high-profile event not only won the top award but was also named New Zealand's Most Popular Event which is judged by the public.

The airshow, scheduled for April 10, 11 & 12, is the largest of its type in the southern hemisphere and attracts visitors from all over the world.

"Over the three days, upwards of 80 aircraft will perform and included in the line-up will be at least two iconic Spitfires, two Mustangs, a P40 Kittyhawk, the world's only airworthy Avro Anson Mk 1, two Yak-3 Russian fighters, an Avenger, a pair of T-6 Trojans, the mighty Catalina Flying Boat and a spectacular glider display."

He says world-class formation flying will be on display across the airshow, particularly from the six-ship Roaring Forties Harvard display team and the nine-ship Yak-52 team, while Auckland-based Doug Brooker will perform aerobatics in his sleek new MXS aircraft.

"Jet Racing is also making a return after a very successful debut in 2014 and involves a number of Vampire and L-39 Jet aircraft doing battle around pylons marking the tight airfield course."

Later model Warbird aircraft will also be on display with the RNZAF, RAAF and USAF all confirmed to participate in the event.



Dragonfly

"At the 2018 airshow the fearsome USAF F-18 Fighting Falcons were a huge drawcard along with Hawk jets from the RAAF, the RNZAF's polished Black Falcons team display and several military transport aircraft and people should expect a similar line up in 2020," says Ed.

Warbirds Over Wanaka is not just about what happens in the air. Gates open at 7.30am giving visitors plenty of time to inspect the ground exhibits, including aviation and craft markets, before the flying display starts at 10.00am.

"The Warhorse re-enactors village is a must visit along with a world-class classic car exhibition," says Ed. "Entertaining the crowd will be the RNZAF Show Band along with Warbirds Over Wanaka's own WWII-themed singing group which is always a crowd favourite along with the Wanaka Ukulele Orchestra."

## Only in Wanaka

Warbirds Over Wanaka has several special features and one of the most popular is the Friday (April 10) display over the lake.

"The stunning mountains and clear waters of Lake Wanaka provide a distinctive backdrop for this display which is a precursor to the main event over the weekend," says Warbirds Over Wanaka general manager Ed Taylor.

The airshow also offers people the chance to take a ride in a classic warbird aircraft.

"A number of the visiting aircraft are able to take visitors up for the ride of a lifetime - from the Spitfire, to a fast jet to the humble Tiger Moth, there's lots of choice," he says. "Rides Day, held on Easter Monday (April 13), helps us to find the next generation of warbirds pilots. We want to get people into flying so one day some of them may perform at our airshows."

Bookings for Rides Day are recommended at

[www.warbirdsoverwanaka.com](http://www.warbirdsoverwanaka.com)



Grant Bisset

RNZAF Black Falcons



Steve Zimmerman

Avro Anson Mk 1



Martin de Royter

Jet Racing 2014

## Minimising the Footprint

Warbirds Over Wanaka is committed to minimising its carbon footprint and has worked with Wanaka Wastebusters for a number of years to divert as much waste as possible from landfill.

Warbirds Over Wanaka general manager Ed Taylor says Wastebusters operates a transfer station at the airshow ensuring all recyclable material is identified before it leaves the airfield.

"Wastebusters is also working with our suppliers to help them with new initiatives such as identifying better packaging options and the event itself provides a number of water bottle refill stations around the grounds."

The 2020 Airshow will mark the first time ticket purchasers have the option of adding \$1 to their ticket price to help offset the carbon they will generate getting to the event.

"Warbirds will match this dollar for dollar with the money going to a local waterways planting project," says Ed. "Recently the Warbirds Over Wanaka Community Trust announced a donation of \$20,000 to the Wanaka Water Project which aims to plant 24,000 trees over the next five years."



Bernhard Baur

PBY Consolidated Catalina

Warbirds Over Wanaka has several ticket options including the exclusive one-day Saturday (April 11) Titanium and Hurricane Tim Marquee pass.

Excellent viewing is available in the large Gold and Silver Pass grandstands. The three-day Gold Pass provides access to a well-located grandstand in the middle of the flightline as well as to a large marquee at the rear where ticket holders can relax and enjoy a food and drinks service while watching the airshow on CCTV.

All tickets are available at  
[www.ticketrocket.co.nz](http://www.ticketrocket.co.nz)  
or tel: 0800 224 224.

ESTD 1989  
SOLUTIONS FOR SOUND & VISION

0800 4 STEREO (0800 478 373)  
32 The Mall, Christchurch | Phone 03 445 1339

**FASTER. BETTER. STRONGER**  
And that only describes the WiFi connection.

order online at [www.GaryAnderson.co.nz](http://www.GaryAnderson.co.nz)

MCA BLUE SOUND NAD



**Babbage**  
partners in excellence

Engineering communities for over 80 years.

Fluid ShareSpace, 10 Memorial St, Queenstown  
PO Box 1022, Queenstown 9348  
T 03 379 2734  
E [solutions@babbage.co.nz](mailto:solutions@babbage.co.nz)

Structural | Civil | Geotechnical | Environmental | Building Services | Planning | Fire | Building Surveying

Queenstown | Christchurch | Auckland | Hamilton | Melbourne

# Sharing Queenstown Passion

By Jenny McLeod

Sarah McBride and Sarena Glass like to help clients achieve a vision or make a fresh lifestyle choice rather than simply selling a Queenstown property.

The New Zealand Sotheby's International Realty (NZSIR) sales associates joined forces to create a partnership after successfully working together in the company's luxury rental arm and in a short time have built a reputation in the industry for honesty and integrity.

"We are definitely here for the long haul and it is important that we are transparent in all our dealings with clients," says Sarah. "We know that we have complementary skills which work to everyone's advantage when transacting properties."

Sarena has a background in property valuation and sales while Sarah's career has been in marketing and sales and they enjoy working as a team getting to know prospective buyers and building their trust.

The pair believe an important aspect for their clients is that they both have a passion for Queenstown and what it has to offer as a place to live.

"We love Queenstown for our reasons and want to encourage people to enjoy our environment too," says Sarah.

Sarena says they are aware that finding the right property for the right person can take time but they endeavour to introduce clients to a range of suitable options.

"Sometimes they will purchase something quite different from what they imagined they wanted, in a quite different location. We see our role as following their brief but also identifying other possibilities which may tick the boxes for them."

Sarah and Sarena say summer is an excellent time for buyers to view properties in the Wakatipu.

"We love living here ourselves because of the contrast in seasons. In the summer particularly there is such a connection to the outdoors and the proximity to biking and walking tracks and access to lake and river watersports is a bonus. There are so many other things to see and do in the resort and this is what we want to share with our clients."



Sarah McBride & Sarena Glass

New Zealand | **Sotheby's**  
INTERNATIONAL REALTY

New Zealand Sotheby's International Realty  
Mountaineer Building  
Level 1, Cnr Shotover & Rees Streets, Queenstown

**Sarah McBride**  
+64 21 790 156  
sarah.mcbride@nzsir.com

**Sarena Glass**  
+64 27 589 6133  
sarena.glass@nzsir.com



## CONSTRUCTIVE COMMUNICATION

By Jane Brooke

A Christchurch architectural firm is gaining a reputation for creating distinctive homes specifically for an alpine environment and has turned its focus to the Southern Lakes.



Craig South

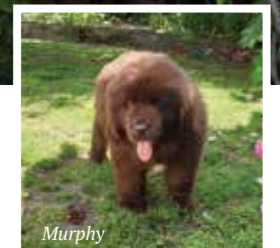
Allfrey + South Architects director Craig South says often the practice of architecture can appear quite formal but his firm believes that greater openness can change perceptions and promote constructive outcomes.

"When I first started out in this industry more than 20 years ago, I'm sure I would have thought that creative skills alone held the key to great design. In fact, as I've discovered good design invariably evolves out of building good relationships with clients, spending time with them on-site and getting to know their lifestyle and aspirations. Equally, good open communication is fundamental to building a healthy, friendly work environment. Once barriers start coming down between people, the relationships that form are generally very positive and productive."

"As barrier busters go my family's Newfoundland puppy Murphy is proving a real champ," says Craig.

"Studies suggest that pets in the workplace are fantastic at relieving stress and encouraging social interaction and I've recently started bringing him into the studio with me and it has been a great experience for everyone."

Together with Cymon Allfrey, Craig formed Allfrey + South nine years ago and they have developed a professional architectural and design team reinforced by its marketing and administration staff.



Murphy



"Our team is truly passionate about everything architectural and that means always doing the very best for our clients. The relationships we build don't stop at the office door. Sharing our lives with our clients is what makes this both a fun and fulfilling journey for all involved. One of my hobbies outside of work is brewing craft beer and clients who have been willing to give it a try will no doubt remember the experience well."

Craig says the firm's website runs fascinating stories from its staff with blogs on a range of topics — not just architectural trends and innovations but also furniture restoration and travel.

"It has made me appreciate what a diverse group we are, with many different outlooks and pastimes. While we are all employed in the same architecture sphere, we bring a range of experiences and talents to the practice. All of this feeds back into an exceptional service for our clients, focused on celebrating their uniqueness in turn so as to create truly bespoke homes."

Ph: 03 943 0369  
Email: info@allso.co.nz  
[www.allso.co.nz](http://www.allso.co.nz)



**Allfrey + South Architects Limited**  
195 Peterborough Street  
Christchurch 8013



5  
Trophies  
12

Gold Medals

FIVE CONSECUTIVE VINTAGES

Bob Campbell MW, April 2019

"... pretty florals ... cherry flavours.  
A charming wine in a  
drink-me-up style".

AVAILABLE AT LEADING  
RETAIL OUTLETS

100% ESTATE GROWN. FAMILY OWNED. est 1996.

www.akarua.com



## AUTHENTIC ARTISAN COLLECTION

By Margo Berryman

Searching for a new and authentic way to incorporate artisan products into her own home Queenstown based interior and graphic designer Jo Ruthven has set up an innovative homeware and textile business that sees her travelling the world.

"I was struggling to find pieces that were reasonably priced and authentic here in New Zealand and that started my research on homewares. In the process I uncovered some not so great truths on how cushions covers, rugs and ceramics are largely mass-produced, made using toxins and produced in faceless factories. That pointed me in the direction of artisan-made homewares and asking why couldn't we buy beautiful quality pieces here that supported small communities around the world."

Ruthven+Co, is primarily an online business, with a small studio space in Industrial Place where local customers and visitors can see and purchase artisan products.

"Ethically produced, environmentally friendly home décor, textiles, tableware, and lighting made by friendly artists are our key criteria," says Jo. "We have partnered with artists in Morocco, Tunisia, Greece and Italy who have honed their skills over generations, creating pieces from their own culture with a touch of contemporary design."

Jo has a special affinity for ancient history and travel and enjoys visiting countries where the products originate from, recently visiting Tunisia to meet artists working there.

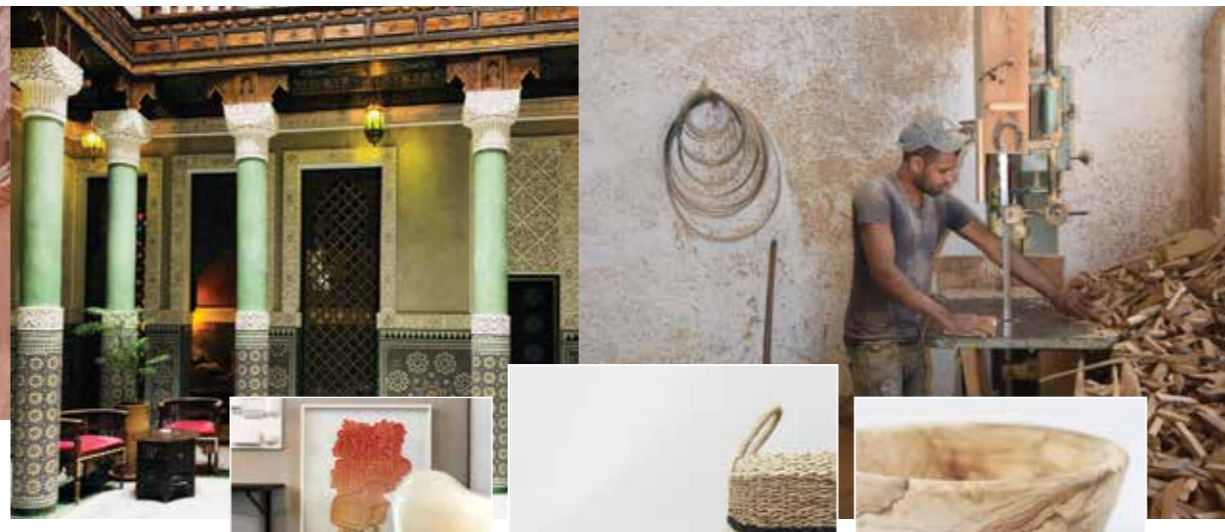
"It was amazing and heartfelt visiting the women who make the seagrass pendants, the guys crafting beautiful organic olive wood timber bowls and platters and the woven Foutas (Tunisian towels). I also met a talented artist in Northern Italy who handmakes pendant lights from leaves and a sustainable non-toxic resin that were amazing."

The ethical side of the global homewares industry forms part of Ruthven + Co's philosophy and Jo says everyone should question where things are made.

"Most of us don't think about it. We might question our food origins but what about clothing and furniture. Is it organic and naturally made and who is benefiting from the purchase? Buying less and buying quality over quantity is the way forward."

The Ruthven + Co collection currently displays Portuguese cushions, Moroccan handmade metal and glass lanterns, Tunisian seagrass pendants and a range of Greek ceramics.

"Following us on the Ruthven + Co Instagram and Facebook pages is a great way to see what we are up to and the new homewares that are continually arriving. Our studio is open by appointment during the week and Saturday afternoons from 1.00pm until 5.00pm throughout summer."



## CRETE CERAMICS

On a sweltering hot day in the middle of June 2019 Jo Ruthven and her ten-year-old daughter Eva visited ceramicists Artemi Peou and Dimitri Pratikakis on the island of Crete.

"Their pottery studio was located down narrow cobbled streets in the old part of Heraklion. The first thing you notice is the studio's stark white walls and tables covered with plates, jugs, cups, and bowls in beautiful Mediterranean colours of azure, cobalt, cerulean, teal, emerald green."

"Dimitri welcomed us with water and homemade cake in typical Greek hospitality and showed us around his workshop. Artemi

is a second-generation potter and Dimitri an ex-engineer and together they have experimented with forms, glazes and different types of clay and techniques. Their use of traditional craft and new ideas has resulted in stunning contemporary ceramics for everyday use."

Ruthven + Co stocks their pieces which are all made using local clay and hand-thrown on their potter's wheel.

"Their style is truly unique. I struggled to find anything else similar on my travels. They are passionate about their trade and you can see their enthusiasm when they show their work," says Jo. "Dimitri even gave Eva an impromptu pottery lesson which she loved."

Crafted in America, Sub-Zero refrigeration and Wolf cooking appliances are highly innovative, technologically advanced and aesthetically appealing for every style of kitchen.

To view this iconic range visit the Kouzina showrooms. Kouzina have the expertise to design the perfect appliance solution for your home and lifestyle.

<p><b>AUCKLAND</b> 155 The Strand Parnell (09) 377 7822</p>	<p><b>QUEENSTOWN</b> Shop 12, The Landing Hawthorne Drive (03) 428 2731</p>	<p><b>CHRISTCHURCH</b> Opening Soon sales@kouzina.co.nz kouzina.co.nz</p>
---	---	---

**kouzina**  
european appliance specialists

**GARY MAHAN GALLERY**  
CONTEMPORARY NZ ART  
Antique Vintage & 20th Century Design

**IRON WORKS FROM JEFF THOMSON**  
18 BUCKINGHAM ST, ARROWTOWN  
T 03 442 4917 M 021 927 550 E g.mahan@xtra.co.nz W garymahangallery.co.nz



**BEN SHERMAN** **CURATE**  
TRELISE COOPER

**Rollie** **LOOBIE'S STORY**

**sills** **SABATINI**  
in Queenstown

**Ketz-ke** **CUTLER & CO**

**TRELISE | COOPER** **PAIGE**

**WALLACE + Gibbs**  
Shop 4, 50 Buckingham Street,  
ARROWTOWN Ph: 03 442 1355  
E: info@wallaceandgibbs.com  
www.wallaceandgibbs.com



## CELEBRATED ART GLASS

By Penny Simpson

**Höglund Art Glass has been created in New Zealand since 1982 and its name is revered internationally by art glass 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, also in 2000," says Marie.

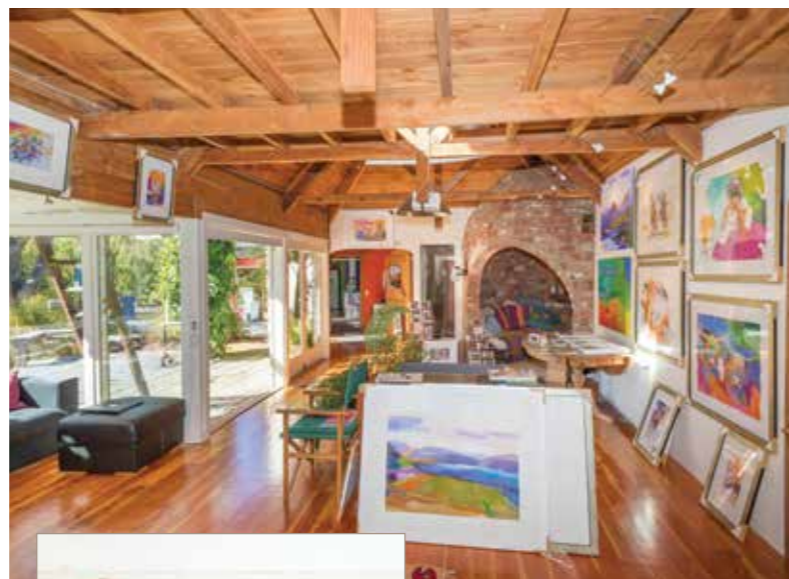
"Ola and I have been creating art glass for many years. My background is textile design so working with art glass, light and vivid colours is the perfect media for me. Ola was born into a family of artists where glass and design were an important part of life. His mother is a ceramic artist and his father Erik was an artist who at the early age of 21 as a glass designer, revolutionised the art of glass in Sweden."

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

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

Tel: +64 3 442 7210 [www.hoglundartglass.com](http://www.hoglundartglass.com)



## INSPIRING ANNUAL EXHIBITION

By Jenny McLeod

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

Angus is highly sought after for commissions and holds exhibitions around New Zealand. His annual January exhibition at his studio is always a summer drawcard.

"I am accumulating a significant collection of new artwork for the January 3-14 2020 event," he says. "Having my own exhibition gives people a chance to visit my studio in its idyllic garden setting and see where my work is created."

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

Angus' 2020 calendar is available on line or from his studio and again represents a stunning mix of his favourite work.

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

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

Tel: +64 03 442 8486  
[www.anguswatson.com](http://www.anguswatson.com)  
[gus@anguswatson.com](mailto:gus@anguswatson.com)

## Eclectic Italian Flair

By Margo Berryman

**A return visit by Italian artists Luigi and Kate Agnelli to Arrowtown this summer will be a highlight for visitors to the Lakes District Museum.**

The talented pair were a major attraction last year when they spent ten weeks as 'artists in residence' at the museum drawing and painting in their distinctive style.

Director David Clarke says their collaborative artworks are fascinating.



David Clarke Kate & Luigi Agnelli Scott Stevens Bob Farrell

"Luigi has been drawing from a young age and Kate is an archaeologist with a flair for architecture and they have developed an intriguing stylised artwork. They stand side by side and together create intricate and detailed large-scale works depicting buildings and landscapes of the region."

"Last year they produced a mixture of work based on their observations of Arrowtown including a New Zealand bush scene that they took back to Italy to finish. We have this completed piece on display this summer. They are always creating something new and interesting and its intriguing to watch them draw straight on to the canvas."

The pair will work at the Lakes District Museum art gallery until February 2020 continuing their original theme begun last year of 'The Story of Life'.

"This is a unique cultural exchange for the Lakes District Museum and last year it proved very popular," says David. "People love their stories with interesting themes such as love, religion, animals, and iconography — there is a lot of emotion that goes into the finished work."

Kate and Luigi hail from Arezzo and for part of the year work out of Cortona, a hilltop town in Tuscany, well known as the famous location for the *Under the Tuscan Sun* book and subsequent film.

"I visited them there recently where their studio is located in the Franciscan church that St Francis of Assisi built," says David. "It is where Franciscan monks were trained and ordained and is a beautiful spot where their eclectic works sit alongside historic renaissance frescos."

The Agnelli's work has been exhibited throughout Europe and in Australia. Some of their drawings were recently presented to the Pope and exhibited at the Vatican in Rome.



Luigi & Kate Agnelli

**"They have also conducted art residencies in New York, Turkey and Venice and we are delighted to host them again in Arrowtown. It will add to the art trail that exists here with many local artists' studios a must visit including those of David John, Simon Beadle, Jenny Merhtens, Nadine Milne and Angus Watson."**



David Clarke

**QUEENSTOWN CARWASH**

**OPEN 24/7**  
 236 GLENDA DRIVE, QUEENSTOWN  
 0800 112 560  
[www.queenstowncarwash.co.nz](http://www.queenstowncarwash.co.nz)

\*Automatic brush (2.5m) & brushless wash (2.4m)  
 \*3 self serve wash bays (3.5m)  
 \*4 Vacuum bays & fragrance dispensers  
 \*Upgraded K9000 Dogwash, with hot water & warm air drier  
 \*Water recycled & biodegradable chemicals used

**IVY**  
 Appearance Medicine & Skin Therapy

IVY CLINIC  
 +64 3 428 0052  
[ivyclinic.co.nz](http://ivyclinic.co.nz)

Level 1 Trenzeater Building,  
 313 Hawthorne Drive,  
 Frankton, Queenstown, 9300

**STUDIO OPEN**

355 Little's Rd, 5 minutes from the bottom of Coronet Peak  
 Advisable to Phone +64 03 442 8486 **ANGUSWATSON.COM**

**Nano-Clear**  
 Permanent Protection

**NANO-CLEAR® RESTORES ALUMINUM JOINERY, GARAGE DOORS & MORE TO ITS ORIGINAL LUSTRE LASTING AT LEAST A DECADE!**

[WWW.NANOCLEAR-SOUTH.CO.NZ/CONTACT](http://WWW.NANOCLEAR-SOUTH.CO.NZ/CONTACT)  
 027 883 0009

GET A TICKET TO NOT JUST A MOVIE, BUT A... **MOVIE experience**

**Dorothy Browns**  
 CHINA TALK BOOKSTORE

BOOK ONLINE NOW  
[dorothybrowns.com](http://dorothybrowns.com)  
 Buckingham Street, Arrowtown

**"Do Not Miss A Visit"**  
 To The District's Museum

EUROPEAN & CHINESE SETTLEMENT - GOLD MINING HISTORY  
 INFORMATION CENTRE - BOOK SHOP - ART EXHIBITS

BUCKINGHAM STREET - ARROWTOWN - T: 0-3-442 1824  
[info@mtmuseumqueenstown.com](mailto:info@mtmuseumqueenstown.com) [www.museumqueenstown.com](http://www.museumqueenstown.com)  
**LAKES DISTRICT MUSEUM & GALLERY**

**THE GOLD SHOP**

LARGEST COLLECTION OF NEW ZEALAND NATURAL GOLD NUGGETS

29 Buckingham St, Arrowtown  
 p. 03 442 1319 w. [thegoldshoparrowtown.com](http://thegoldshoparrowtown.com)

**THE JADE & OPAL FACTORY**

Shop for beautiful authentic New Zealand Jade and experience skilled local craftsman at work. 100% New Zealand owned & operated with exclusive 'on site' carving studio

Open 7 days, 30 Buckingham St, Arrowtown  
 p. 03 442 1654 e: [info@jadefactoryarrowtown.co.nz](mailto:info@jadefactoryarrowtown.co.nz)  
[www.jadefactoryarrowtown.co.nz](http://www.jadefactoryarrowtown.co.nz)



# What's New in Arrowtown

By Margo Berryman



## Mahu Whenua Interpretation Site

An installation of 17 panels housed in the historic Arrowtown Police Camp Cottage on Butler's Green recreate the story of Mahu Whenua's history, conservation values, recreational opportunities and management challenges.

The QEII National Trust has worked with the Arrowtown Business and Promotion Association (APBA), Soho Property Ltd, Lakes District Museum and numerous other agencies, groups and individuals to create the new interpretation site for the Mahu Whenua Open Space covenants established in September 2015.

The covenants located on four high country stations — Coronet Peak, Glencoe, Mount Soho and Motatapu are subject to permanently renewable Crown Pastoral leases held by Soho Property Limited. The sole shareholder of Soho Property Limited is Switzerland based music producer Robert 'Mutt' Lange.

"The Mahu Whenua covenants make an outstanding contribution towards protecting one of New Zealand's most iconic natural and cultural landscapes," says QEII regional representative for Central Otago Rob Wardle who officially launched the new installation, with Queenstown Lakes District Arrowtown councillor Heath Copland in November 2019.



WWW.ARROWTOWN.COM

## Sunday Sojourns

Arrowtown is increasingly becoming a Sunday destination for locals and visitors to the region. With an extensive network of bike and walking trails, and a wide range of boutique stores, cafés and restaurants there are plenty of reasons to visit, according to Arrowtown Promotion and Business Association (APBA) spokesperson Sue Patterson.

"The Arrowtown Farmers Market is a big attraction on Sunday and the tracks and trails around the river add to that experience. We find many families base themselves out here for a full day of activities including a visit to the market and the Chinese Village. Visitors are often surprised to see that Arrowtown is a real working historic town that operates seven days a week with a wonderful range of shopping and activities."



## Standout Selection at Farmers Market

The Arrowtown Farmers Market held each Sunday on the Library Green is a free event offering a standout selection of high-quality products from October until March.

"A committee of local volunteers are the organisers with the support of the Arrowtown Promotion and Business Association (APBA), the Arrowtown Village Association, Queenstown Lakes District Council and Southern Safety Traffic Management," says APBA spokesperson Sue Patterson.



The market features up to 25 vendors selling their products with the focus on locally grown produce such as freshly baked bread, traditional cuts of premium meat, local Arrowtown honey, high-grade Manuka honey and free-range eggs.

"There are plenty of food-to-go options, including sushi, Japanese curries, Vietnamese dumplings, bacon butties and vegan ice cream. Locally roasted coffee is popular as are the award-winning cheese rolls, oils and artisan cheeses," says Sue.

"This is a real farmers market but we also provide capacity for five artisan craft vendors to add variety. They take turns selling things like jewellery, handmade children's clothing, pottery, vintage records, clothing, and upcycled knick-knacks."

#LOVEARROWTOWN



## Designer Fashion

By Penny Simpson

*With new labels and designer ranges arriving continuously throughout summer Arrowtown's boutique store Ikon is a destination for the latest fashion.*

"Our range at Ikon has broadened and we have women and men shopping with us aged from 14 years to 60 and over," says executive director Caroline Walak. "The store is revamped for the summer season with a focus on pieces that make people look and feel wonderful."

Ikon has been presenting high fashion in Arrowtown for the past decade and their online store also has a significant following.

"Our customers like to shop in store and online and often use the website to check out the new arrivals, before coming in to try on and purchase. The website is easy to navigate and is a great way for our visitors to the region to continue their Ikon experience when they get home."

"All new collections are online and we send out regular email newsletters to keep our Ikon family up to date – often they are the first to hear about new arrivals before they have even hit the store. Plus, there are always sale goods and exclusive offers online as well!"



**Sweet Range** The latest range from Australia's much-loved brand Tigerlily has hit Ikon for summer. "This is the best selection we have seen from Tigerlily with an amazing line up of prints, plains and pretty pastels in maxi dresses, playsuits, skirts and dresses. They have also produced a cool range of linen for a more relaxed casual look."



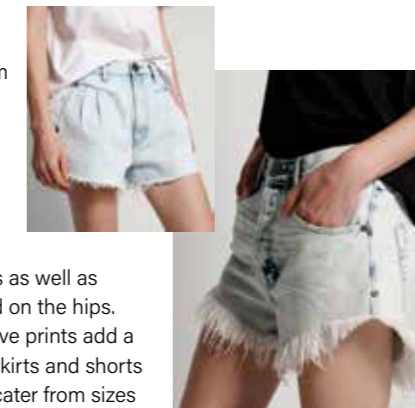
**Street Style** Italian sneakers by Superga are the talking point at Ikon this summer. The range starts at just over \$100 for a pair of high-quality European designer shoes in both leather and canvas.

"This is the perfect summer shoe to wear with denim shorts or skirts to keep it smart casual."



### Just Add Denim

Some of this season's hottest looks come from One Teaspoon. "We've doubled the number of different styles in stock this year with longer length shorts, a range of high waist and longer length skirts as well as designs to wear relaxed on the hips. One Teaspoon's exclusive prints add a fresh layer of dresses, skirts and shorts to a wardrobe and we cater from sizes 25 up to 31."



**Designer Prints** Exclusive prints are the core of the Cooper range of pretty dresses, tunics and skirts. Created by the team at Trelise Cooper, this sought-after New Zealand designer label range is ideal for summer weddings and celebrations.



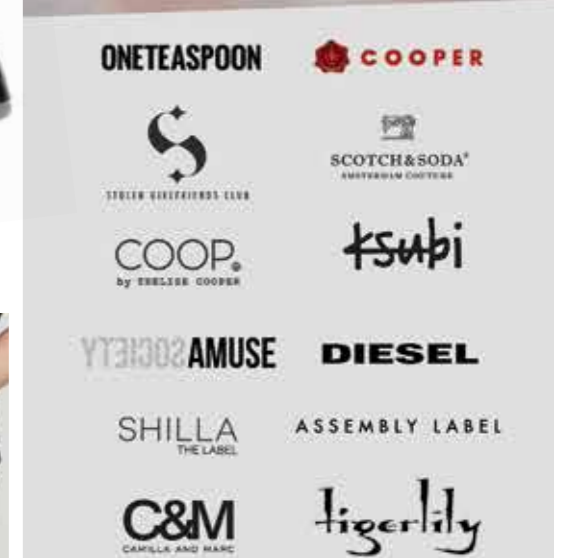
### Ksubi Jeans

Ikon now stocks Ksubi jeans for gals and guys. "We get asked for these all the time and now have a great selection in store alongside Scotch & Soda's latest denim designs for guys."



### Assembly Label

Everyone needs basics to prop up their wardrobe and Ikon has a vast range of t-shirts, sweats and Crews by Assembly Label for guys and girls that fill the gap in a variety of great summer hues.

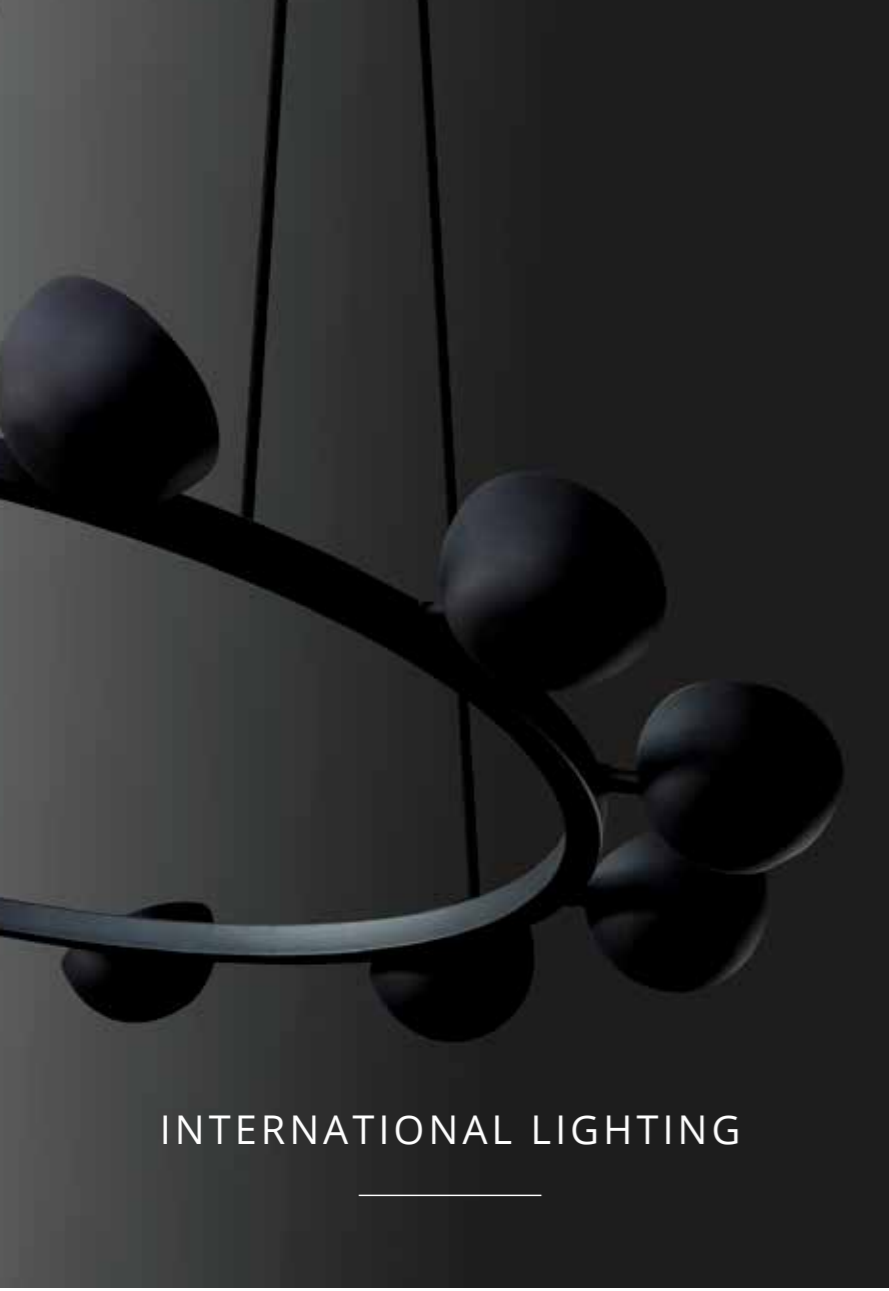


# IKON

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

E: info@ikonnz.com

WWW.IKONNZ.COM



INTERNATIONAL LIGHTING



EXCLUSIVE NZ MADE FURNITURE



INTERNATIONALLY RECOGNISED INTERIOR DESIGN SERVICE

THE WORLD'S LEADING DESIGN NAMES 2018 & 2019

SBID INTERNATIONAL DESIGN AWARDS FINALIST 2018 & 2019

THE INTERNATIONAL DESIGN & ARCHITECTURE AWARDS 2017 / 2018 SHORTLISTED 2019 WINNER

TRENZSEATER

AUCKLAND - 80 Parnell Rd, 09 303 4151  
CHRISTCHURCH - 121 Blenheim Rd, 03 343 0876  
QUEENSTOWN - 313 Hawthorne Dr, 03 441 2363  
www.trenzseater.com

## SUMMER VIBE AT GOALS

By Penny Simpson

"We are all in love with summer at Goals and our hand-selected range of garments from all our top athleisure and activewear brands reflects that," says executive director Caroline Walak.

"It's easy to be in a good mood when you're wearing something fun and comfortable while exercising or hanging out at the beach and our collections take you from the gym to swim and everything in between."

As the region's specialist swimwear store Goals stocks leading brands Tigerlily, Seafolly and Jets.

"The swimwear range this year is extensive with so much choice in swimsuits and bikini styles that go from a good basic suit for swimming at the pool to something more exotic for the beach. There are some amazing fabrics, prints and designs to choose from and we have added a huge collection of adorable kids' swimsuits to match Mums and Dads with their 'minis.'"

Chic and versatile summer clothing collections are in stock at Arrowtown's boutique activewear store Goals presenting a vibrant range of colours, textures and design.



**Onzie** When yoga is your go-to for wellbeing and fitness, make it count with the latest yoga pants, leggings, and tops by specialist brand Onzie. "Functional and flexible, the range has very cool leopard prints, golden hues, and pretty floral prints for summer."



**Beach Babe** Goals has a versatile range of one-pieces, bikinis, separates and accessories from Australia's most recognised swim and beachwear brand, Seafolly.



**Barney Cools** Party shirts and matching shorts by Barney Cools are an instant go-to for guys this season with fun prints and colours to ratchet up the hype.



**Keeping Pace** Footwear by international brands Vans, Adidas Originals and Reebok are all represented on the impressive shoe wall at Goals. Kids also get in on the action with an appealing range of footwear by top brands for new-borns to five-year-olds.



**On a Mission** From warm-up gear to leggings and tops for an athletic workout Aussie brand Jaggad delivers stunning fabrics and fit this summer at Goals. Recent arrivals include beautiful gym basics, exclusive prints and sporty designs that cross over from gym to street. "It's high fashion, instagrammable gear with super nice fabrics and very cool designs that are having a moment right now." GOALS #lifeathletic

Become a Goals Insider

Sign up for the Goals EDM to receive all the latest offers, promotions and latest news.

www.goalsstore.co.nz



# GOALS



OPEN 7 DAYS

34 Buckingham Street  
ARROWTOWN  
Ph: 03 442 1355  
E: info@goalsstore.com  
www.goalsstore.com



## Dreamed at our kitchen table, brought to life by the experts at Jennian Homes.

Jennian Homes Queenstown and Central Otago are your design and build experts. They continue to set the bar when it comes to custom design and build projects.

So, if you're thinking of building your dream home contact the friendly, experienced team at Jennian Homes Queenstown and Central Otago today.

Jennian Homes Queenstown & Central Otago  
 P 03 422 1287  
 E central.otago@jennian.co.nz  
 jennian.co.nz

**Jennian**  
 HOMES

## Highlighting Health and Wellbeing

By Claire Hathaway

*Life Pharmacy Wilkinsons, located in the heart of central Queenstown, has a reputation for creating a significant resource allowing customers to manage their own health and wellbeing.*



Pharmacist and co-owner Glenn Mitchell says the variety of collective experience, skills and interests of their team has an important role for both locals and visitors to the resort.

"Our staff provides a range of knowledge and expertise from accessible public health to natural health and wellness guidance."

Pharmacist Sara Ammar joined Life Pharmacy Wilkinsons last year after completing a master's degree in health inequalities and public policy at the University of Edinburgh. Previously she worked at Wellington Hospital which provided her with a broad clinical base.

"First and foremost, I'm interested in medicine management and assisting in the best outcomes for our customers. It's important people educate themselves effectively, there is so much information online, but unfortunately a lot of misinformation too. We're here to talk with people if they need advice or clarification."

"We provide an easy, convenient and accessible health service. Between the six pharmacists at Life Pharmacy Wilkinsons we have different areas of interest and expertise — offering a holistic approach in managing peoples' health and wellbeing."

Life Pharmacy Wilkinsons' health services are numerous and include UTI treatment, the emergency

contraceptive pill, Sildenafil, AIA vitality health checks and much more.

Harnam Sudan has been a pharmacist for Life Pharmacy Wilkinsons for many years and is a natural health specialist.

"Diet has a huge impact on individual health outcomes. One of my major focuses has been exploring how plant-based nutrition aids in overall health and in preventing degenerative disease. There are cases when diet is deficient or people are predisposed to a particular condition and this is where nutraceuticals come in."

The main four deficiencies are —

- Magnesium — aids in sleep, sore muscles and muscle recovery
- Zinc — aids with resolving issues and slow wound healing
- Vitamin D — regulates the immune system
- B12 — aids in normal blood and nerve function and in resolving fatigue and dizziness

Harnam encourages people with an interest in natural health to call into Life Pharmacy Wilkinsons and discuss specific concerns.

Life Pharmacy Wilkinsons on the corner of The Mall and Rees Street is open seven days a week from 8:30am until 10.00pm.



### Sun Smart for Summer

Life Pharmacy Wilkinsons, has everything needed for protection from the sun this summer from hats and sunglasses to a wide range of sunscreens and after sun care. Pharmacist Sara Ammar says the use of physical sunscreens is on the rise due to concerns over the negative effect chemical sunscreens may have on the environment.

"The main message is that unprotected sun exposure is the most preventable risk factor for skin cancer. So using broad spectrum sun protection is invaluable if you're spending time under New Zealand's harsh sun rays."

Life Pharmacy Wilkinsons provides a range of physical and chemical sunscreens to cater to individual customers.



Sara Ammar



Hours of trade: **8:30am-10.00pm | 7 days a week**

Tel: 03 442-7313 Fax: 03 442-9256

Corner The Mall & Rees Street, Queenstown 9300  
 Shop online now at [www.wilkinsonspharmacy.co.nz](http://www.wilkinsonspharmacy.co.nz)



## A REMARKABLE DIFFERENCE

By Penny Simpson

*The Remarkables Market is a market with a distinctive difference. Located at the Red Barn in Remarkables Park the Saturday event, incorporating up to 100 stallholders is a showcase of regional produce, plants, food and wine, international cuisine, crafts, handmade products, gifts and homewares. Live music enhances the atmosphere of the key weekly attraction in its prominent alpine setting.*



### LAMB SHOWCASE

*Pedro's House of Lamb specialises in roasted lamb with a distinctive difference.*

The family operated business in Queenstown's Gorge Road serves its Spanish style lamb as a take-out dish and their stall can be found at the Remarkables Market on Saturdays.

"We are a single item menu restaurant and our signature dish, the slowly roasted lamb shoulder with rosemary and garlic, is served with scalloped potatoes on a lamb jus reduction," says co-owner Damian Brown.

"The take-out dish costs \$50 and serves two or three adults. We make a delicious Spanish coleslaw to accompany the dish for \$9 and European Bakery provide us with fresh bread rolls to dip into our flavoursome lamb jus reduction."

The inspiration for the restaurant came from Damian's uncle who tragically lost his Spanish style restaurant in the Christchurch earthquake in 2011.

"Pedro's House of Lamb started up in Christchurch a year and a half after the earthquake. My Uncle Pedro, who recently passed away, had one of the oldest restaurants in the city and when he lost it this was a way for us to resurrect some of that history. The lamb recipe we cook from comes from his menu so it's very special!"

"We actually started the takeaway only restaurant from a container in Papanui temporarily while Pedro's restaurant was being rebuilt and it took off so we opened one in Queenstown and then in Auckland."

Pedro's House of Lamb serves pulled shoulder of roast lamb on Tuscan or brioche bread rolls with coleslaw at the Remarkables Market. Plate portions with salad are also served as an alternative.

"People love our restaurant quality take-out food which is far removed from most mainstream takeaway outlets," says Damian. "It's been humbling to receive so much positive feedback and we really love what we do."

*Pedro's House of Lamb, Gorge Rd, Queenstown  
Tel: 03 441 4526*

[www.pedros.co.nz](http://www.pedros.co.nz)



### EXOTIC STITCHWALLAH TEXTILES

*A new Arrowtown store specialising in Indian textiles is a popular addition to the Remarkables Market.*

The Stitchwallah Textile Studio, found upstairs in the Coachman's Hall, is the result of many years of worldwide travel and research for owner Hilary Niederer.

"I'm originally from Southland but have lived in the United States and India for the past 22 years being involved with movie costume work. During that time away I travelled to Mumbai for a two-month film job and met my husband. Now ten years later we have returned to New Zealand to live in Athol, just an hour's drive from Queenstown."

Hilary was inspired by locally made fabrics in India and used her entrepreneurial skills to launch her own textile range.

"I was actually in Mumbai sourcing fabrics and accessories for Hollywood films and television shows like Game of Thrones and Aladdin. There were so many amazing products that I decided to start my own small home décor textile range of tablecloths, napkins, flat weave towels, shawls and scarves - it was exciting times."

She later began exhibiting twice yearly at a trade show in New York while wholesaling her products both to the US and Europe markets. Now based back in the region and with her new store open Hilary is excited about sharing her textile range with customers.

"I've bought a large container back to New Zealand full of Indian textiles to sell in store and at the markets. I had my first experience as a stallholder at the Remarkables Market last summer and really enjoyed meeting people - it's such a great weekly event to be involved with."

*Stitchwallah Textile Studio,  
39 Buckingham St  
Coachmans Hall, Arrowtown  
Tel: 021 0772 422  
[www.instagram.com/stitchwallah/](http://www.instagram.com/stitchwallah/)  
[www.facebook.com/Stitchwallah/](http://www.facebook.com/Stitchwallah/)*

**Remarkables Market**  
**OPEN EVERY SATURDAY**  
**9.00AM - 2.00PM**  
**FROM 26TH OCT 2019**  
**LOCAL & REGIONAL DELIGHTS**  
**CRAFTS & GIFTS**  
 RemarkablesMarket  
 Remarkables\_Market  
 Remarkables Market  
**remarkablesmarket.co.nz**  
 A COMMUNITY MARKET BROUGHT TO YOU BY  
 REMARKABLES PARK LIMITED



## Major Investment in Active Travel Network

By Tom Kalliber

*A significant investment in walking and cycling improvements has been endorsed for the Wakatipu with \$14m in funding approved by the New Zealand Transport Agency to start the first stage of the programme.*

The Way to Go partnership, including the Queenstown Lakes District Council (QLDC), Otago Regional Council (ORC) and the New Zealand Transport Agency (NZTA), has identified a need for major investment in an active travel network.

QLDC general manager Property and Infrastructure Peter Hansby says this is an important milestone for transport improvements in Wakatipu.

"Across the Wakatipu Basin there are 190 kilometres of existing trails for walking, hiking and cycling which are very popular and mostly used by recreational users and tourists. The routes are incomplete and do not currently form a comprehensive network that connects peoples' homes, workplaces, education places and other destinations."

The programme, which is currently partially funded through QLDC's 2018-28 Ten Year Plan, will include upgrades to several existing trails as well as several new trails connecting key destinations in the area.

Mr Hansby says stage one includes routes from Jack's Point to Frankton and from Lake Hayes Estate north through Frankton to the Frankton Track. Detailed design is underway for other routes including from Lake Hayes Estate south across the Kawarau River to Wakatipu High School and Remarkables Park.

## Community Pool Open for Season

*Arrowtown Memorial Pool is open for another summer season of lap swimming and family fun.*

An all-new heating system allowed the covers to come off the open-air community facility early to coincide with the temporary closure of Alpine Aqualand at Queenstown Events Centre for essential ceiling repairs.

*Until the work is complete in March 2020 Arrowtown pool will be open to the public from 6.00am-7.00pm weekdays and 10.00am-6.00pm weekends.*



## Coin Toss Decides New Council

By Tom Kalliber

*The Queenstown Lakes District Council (QLDC) 2019 election was a cliff hanger with the last councillor elected on the toss of a coin.*

In a rare occurrence candidates AJ Mason and Glyn Lewers were tied on the same number of votes following a recount and a district court judge ruled the issue be decided on a coin toss. Lewers was subsequently elected along with a mix of returning and new councillors.

Mayor Jim Boulton was elected for a second term by a clear margin and says he is looking forward to progressing a range of key council projects.

"It's very reassuring that the district has realised the importance of seeing through the really big pieces of work such as the visitor levy and spatial plan, and that the momentum we have with central government and within our QLDC team is able to continue."

The elected members have undergone an intensive induction programme on the district's key issues, major projects and the key stakeholders who they will be working alongside.

**The new council is -**

- Mayor: Jim Boulton
- Queenstown/ Wakatipu Ward: Penny Clark, Craig (Ferg) Ferguson, Nikki Gladding, Glyn Lewers, Valerie Miller and John MacDonald
- Wānaka Ward: Calum MacLeod (deputy mayor), Niamh (Neeve) Shaw and Quentin Smith
- Arrowtown Ward: Heath Copland
- Wānaka Community Board: Jude Battson, Barry Bruce, Chris Hadfield and Ed Taylor.



## FIVE MILE VIBRANT & ACCESSIBLE

By Margo Berryman

*Five Mile Centre has established itself as a popular destination in its third year of operation continuing to attract increasing numbers of people from Queenstown and the surrounding districts to its large commercial shopping precinct.*

Located at Queenstown's gateway, the centre is a one-stop hub for shopping, groceries, household services and supplies, reinforced by an emerging café and restaurant scene.

"The retail mix is friendly and inviting," says Five Mile retail manager Regan Allington. "There are a wide range of businesses now operating here which all add to its ambience and vibrancy."

With larger 'big box' retailers operating alongside smaller boutique stores and interactive hospitality outlets he says Five Mile's appeal is substantial.

"Five Mile's central location and easy parking is a considerable boost for those shopping and recreating. With over 1000 car parks around the centre it is an attractive and easy solution for a growing community."

Five Mile continues to grow with new premises such as a hotel, locals' pub and more office and business space planned alongside innovative products and services.

"The future is very bright for Five Mile and a robust and well-run public transport system is in place adding to the overall attraction of the precinct," says Regan.

### Cultural Cuisine

#### Boliwood

Indian cuisine at Five Mile is an attraction at Boliwood Restaurant & Bar. Open every day from 11.00am until 11.00pm the Boliwood menu offers a smorgasbord of delicious and exotic Indian dishes including samosas, tandoori chicken, rogan josh, vindaloo and korma to eat in or take-out.

#### Café Society

Café Society has a prominent position and as Five Mile's first café has a loyal following. With tasty counter food and an extensive daily menu that includes vegan, vegetarian, children's and gluten free offerings it's a popular spot for breakfasts, coffees, lunches and snacks.



#### Hikari Sushi Bar

With over 25 different kinds of sushi Hikari is the go to for freshly prepared sushi and Japanese cuisine at Five Mile. Options include choices from the cabinet to take-out or ordering tempura, sashimi or a steaming bowl of ramen to enjoy in store.

#### Domino's

Domino's Pizza is open at Five Mile seven days a week from 11.00am. With fast food delivery or carry-out options it's easy to order online or drop by and pick up pizzas, sides and desserts from the diverse range.

#### Joe's Garage

Five Mile's newest restaurant Joe's Garage offers stunning views of surrounding mountains through floor to ceiling windows and has an appealing menu of Kiwi style food and beverages. The 150-seat restaurant is open for early morning coffee, all day food and dinner.

#### Tank Juice

Healthy, fresh juices and smoothies are available at the Tank Juice Bar at Five Mile daily. A quick and easy take-out option for plant-based drinks and snacks with online orders available.



Don't live in pain.



QUEENSTOWN HEALTH 03 442 8190

FIVE MILE | QUEENSTOWN

34 Grant Road, Five Mile 03 442 8199  
38B Gorge Road, Queenstown 03 442 8190

QUEENSTOWNHEALTH.COM

# freedom

TO DO WHAT YOU WANT

**JOIN Alpine Health & Fitness and reveal the hero inside you**

**JOIN NOW**  
Terms & Conditions on our website

[sportrec.qldc.govt.nz](http://sportrec.qldc.govt.nz)

**OPEN TERM CONTRACT**

**NO JOINING OR CANCELLATION FEES**

**Alpine Health & Fitness**  
QUEENSTOWN LAKES DISTRICT COUNCIL

Queenstown Events Centre, Joe O'Connell Drive, Frankton | T 03 450 9005 | E qec@qldc.govt.nz

## FIVE MILE

Retail and Business Centre

**Open 7 days a week**  
Most stores open 9am to 5.30pm  
Countdown open 7am to 10pm  
The Warehouse open 7am to 10pm  
Boliwood and Domino's Pizza open until late  
Joe's Garage open daily until late

**Grant Road (off State Highway 6)  
Frankton, Queenstown**  
[www.fivemilecentre.co.nz](http://www.fivemilecentre.co.nz)

## Summer Fun

Head out to Five Mile Shopping Centre for all your summer shopping needs

Head out to Five Mile Shopping Centre today and discover the locals' favourite retail and business destination.

From fun, bright and breezy fashion and sportswear to household essentials, groceries, gifts and technology, there's something for everyone.

Family-friendly food options and great coffee

Enjoyable and relaxed shopping experience

Over one thousand free car parks\*

On Orbus bus route

\*Parking time limits apply

# Eat Shop Work Play Central

Located in the heart of Frankton, Queenstown Central Shopping Centre has over 40 stores, featuring everything from specialty to everyday, groceries to gourmet and fashion to function.

Open 7 days a week with free 3-hour parking, it's the perfect spot to tick off your shopping list, to-do list, and your that-wasn't-even-on-my-list list.

19 Grant Road, Frankton  
Queenstown

[queenstowncentral.co.nz](http://queenstowncentral.co.nz)



Queenstown  
Central

## SPECIAL OCCASION SHOES

By Penny Simpson

Issimo shoe and bag boutique in Queenstown's Searle Lane is known for its international collections of shoes and bags by Italian, British, American, European and New Zealand designers.

Owners Kerrey and Paul Garvie recently opened a second store in Frankton, at Queenstown Central, which has expanded the following for their exclusive brands.

"Frankton Issimo was one of the first retail stores to open in the brand-new Queenstown Central complex," says Kerrey. "The store is open every day until 6.00 pm and benefits from its centralised location with plenty of free parking. We get a lot of locals who work in the area shopping here plus families from Central Otago."

New in store for summer is a stylish range of Italian and European sandals, court shoes and stilettos, ideal for summer weddings and festive celebrations.



"We have the most beautiful shoes by Italian luxury brand Oxitaly in very pretty shades of pink and cream featuring diamante clips, beads and crystal pins. The Oxitaly designer spent some time as an intern at Chanel and that influence is seen in these gorgeous shoes," says Kerrey.

"Courts and slingbacks in summer colours are perfect for mother of the bride and garden weddings. There are some lovely lower-heeled options ideal for when you don't want your heels to sink in the grass and sandals with scalloped edging which are fun."

New season's handbags, clutches and cross-body bags by Neville and Saben add to the appealing colour palette at Issimo with shades of lavender, pink, cream and blue.

"Between the two Issimo stores, we have an extensive range for summer," says Kerrey, "catering for everyday wear to those special occasions when something a little extra special is needed."



SHOP C 03-04  
Queenstown Central Shopping Centre  
19 Grant Rd

03-442 8143  
[queenstown@issimo.co.nz](mailto:queenstown@issimo.co.nz)  
Open 10am till late every day

1 SEARLE LANE  
Queenstown



**Indian**  
MOTORCYCLE

**AMERICA'S OLDEST  
MOTORCYCLE COMPANY**  
— NOW IN WANAKA —

**Wanaka PowerSports**

8 Umbers St, Three Parks, Wanaka | wanakapowersports.com | P: 03 443 1317



6 Umbers Street,  
Three Parks Wanaka 9305  
+64 3-443 1317

**Shop hours**

8am - 5.30pm Monday to Friday  
9am - 12pm Saturday



[www.wanakapowersports.com](http://www.wanakapowersports.com)

# Luxurious Exploration



By Penny Simpson

**Lake Wakatipu is the backdrop for a luxury voyage on board the yacht *Pacific Jemm* which is meeting a demand from visitors who want an exclusive cruising experience close to Queenstown.**



Owned by the Imperium Collection, which has cornered Queenstown's luxury boutique hotel market with its Eichardt's Private Hotel and The Spire, the sleek high-performance 24-metre super yacht is the epitome of Italian design and fully equipped to provide extravagant hospitality on the lake.

While bespoke itineraries can be tailored for guests Eichardt's food and beverage general manager James Worthington recommends a few new options this summer including the Discover-Fly-Feast package.

"Guests head out on a cruise of Lake Wakatipu to Glenorchy followed by a helicopter charter over the Southern Alps to the West Coast. There they relax on a remote beach enjoying delicious anti pasta platters, champagne and fine wines prepared by our head chef Trent Watson and his team. Meanwhile the crew head out and catch fresh West Coast crayfish to cook on the return cruise home – it doesn't get much better than that."

There are options to stay on board overnight in the *Pacific Jemm's* four deluxe suites which, along with the other amenities, are state-of-the-art. "The yacht is fully equipped with three expansive terraces providing the perfect vantage point to explore some of the hidden spots out on the lake and take advantage of those instagram worthy mountain vistas," says James.

"Guests can enjoy a fully stocked bar, entertainment area, multiple dining options from formal to relaxed seating along with a foredeck which features a large sun pad designed for holiday relaxing – it's completely sumptuous."

Summer day cruises are also available with trips out to Pig & Pigeon Island on Lake Wakatipu and excursions to link up with nature walks accessible by boat. Station to station bike tours can be arranged providing access to high country farm tracks with cycling along the lake edge.

"We do cater for small groups or couples looking to join others on a stand-alone day cruise or groups wanting to walk or mountain bike. There's a chance to cast a line out to fish for fresh trout or salmon which can be cooked up by our private chefs while taking in the wonderful scenic views on the lake."

The *Pacific Jemm* Sunset Cruise is a popular choice during summer. "The Sunset Cruise is an ideal 'end of day' experience given the sun sets late on Lake Wakatipu at around 10.00pm," says James. "Our team serve drinks and canapés or platters onboard as guests relax and enjoy the perfect spot on the lake to view the sunset. It's quite magical."

**QUARTZ REEF**  
BENDIGO ESTATE  
Visit us to experience the unique method used in crafting this beautiful sparkling

Cellar door open  
**Mon to Fri: 12 - 4pm**  
(excluding public holidays)  
8 Hughes Crescent, Cromwell  
info@quartzreef.co.nz  
03 445 3084

[www.quartzreef.co.nz](http://www.quartzreef.co.nz) QuartzReefWines QuartzReefWines  
BioGro certified organic and Demeter certified biodynamic

**FIRST TRACKS GEO DOME HELI CAMP**

Find tranquility this summer in the Southern Alps, hiking and overnight camping adventures. Call today!

**FIRST TRACKS WANAKA**  
ADVENTURE CONSULTANTS  
Ph 03 443 8711, 20 Brownston St, Wanaka  
[www.firsttrackswanaka.com](http://www.firsttrackswanaka.com)

**release**  
WANAKA

stay@releasenz.com  
+64 21 762 694  
[www.releasenz.com](http://www.releasenz.com)

EXPERIENCES | LUXURY HOLIDAY RENTALS

## ENCOURAGING ARTS AND CULTURE

By Jenny McLeod

*The findings of a cultural masterplan commissioned by the newly formed Three Lakes Cultural Trust will be released early in 2020 providing a framework for the organisation whose goal is to encourage arts and culture in all communities within the Queenstown Lakes District.*

Chairman Bill Moran says the Trust wants to ensure arts and culture play a stronger role in supporting social and economic wellbeing across the district.

"It has been established to address the lack of a cohesive, district wide presence for the arts and is philanthropically funded by generous local residents. They commissioned the leading global cultural consultancy firm Adrian Ellis & Associates (AEA) Consulting to create a cultural masterplan for the Queenstown Lakes District to inform the Trust's activities."

As well as fostering arts and culture the Trust will advise on infrastructure ideas and initiatives and aims to create more local interest in the arts.

2019 LUMA Light Festival

"Our vision is to help create a vibrant, diverse and distinct arts and cultural district to enrich the lives of people within our region," he says. "The Trust's main business is leadership and advocacy to champion arts and culture and their contribution to the vitality and identity of the district. We take this role seriously and, where appropriate will provide financial and organisational resources to reinforce it, while grant making will be a secondary and longer-term purpose."

The Trust has the backing of the Queenstown Lakes District Council which will base future development of cultural and community facilities on the outcomes of the cultural study.

Bill says feedback throughout the district has also helped produce a strategy to suit everyone's needs and the trustees recognise that they are not just focusing on the current generation but providing for the cultural life of the district for future generations.

He says there is obviously already significant interest and a depth of talent across the district with events such as the LUMA light festival, Wanaka's Festival of Colour and the Michael Hill Violin Competition excellent examples of the quality of art and culture already occurring in the district.

"Above all we need to ensure that the cultural plan is a true reflection of the voice of the community. There is a lot of passion for what we are aiming to achieve and it's about leaving our community better for those who come after us."

**The Three Lakes Cultural Trust trustees are: Bill Moran (chairman), Bob Berry, Carroll Joynes, Hetty Van Hale, Jay Cassells, Julian Knights and Leslie Van Gelder**

  
infinite energy<sup>nz</sup>  
the power of sun

**CENTRAL OTAGO & QUEENSTOWN LAKES LEADING SOLAR POWER AND BATTERY DESIGN & INSTALLATION COMPANY**

**CONTACT US FOR A FREE ASSESSMENT & QUOTE TODAY: 0800 287 3786 OR EMAIL THE INFINITE ENERGY NZ TEAM ON SOLAR@INFINITEENERGY.CO.NZ**

WINNERS OF THE SUSTAINABLE ENERGY ASSOCIATION OF NZ "BEST SMALL BUSINESS" AWARD AT THE 2019 SEANZ CONFERENCE & AWARDS

**SMARTER  
CLEANER  
CHEAPER  
ENERGY  
MADE BY YOU**

## CARGO CRAFT BEER CULT

By Tom Källiber



**One of the Wakatipu's most historic pubs is reopening for summer under the guidance of an award-winning Queenstown craft brewer.**



"As well as Lost Cargo and the six beers in our Classic range we have a different seasonal brew on tap at Waitiri Creek each week. These are only ever sold at the cellar door so it makes every visit a new adventure" says Malcolm.

The quality of Cargo's beers was recognised at the 2019 Brewers Guild of New Zealand Beer Awards. Cargo entered four beers resulting in two bronze medals and a prestigious gold medal for its Porter.

"More than 800 different beers were entered and the Guild only awarded 20 gold medals so the whole team is incredibly proud. We're looking forward to sharing our success with beer aficionados this summer."

Cargo has a reputation for the concerts it hosts including the Black Seeds, Dave Dobbyn and superstar DJ Fatboy Slim who played to 3,000 people at the Waitiri Creek in February 2019. In 2020 Ben Harper, supported by Matt Corby, will be a major attraction playing on February 23 at the vineyard.

Waitiri Creek



**BREW  
YOUR  
OWN**

Cargo Brewery has taken over the former Gantley's hotel at Arthur's Point which was built in 1863 during the Otago gold rush. It takes its name from early owner Patrick Gantley, an Irishman who worked as a jailer in Arrowtown during the 1860s.

Cargo Brewery owner Malcolm Blakey already manages a micro-brewery at Waitiri Creek vineyard in Gibbston and saw an opportunity to recreate Gantley's as another venue with genuine character close to Queenstown.

"Cargo at Gantley's will initially be a pop-up craft beer pub with great food and wine set in a charming old building. It will be a different experience to Cargo at Waitiri Creek while still offering a seasonal food menu, extensive wine list and the same relaxed and friendly atmosphere."

"The British-style beer garden is going to be a real attraction for families and we'll have a regular programme of live music to add to the vibe," he says.

Malcolm has a background in hospitality and event management and started Cargo Brewery four years ago and together with his wife Meron, a professional chef, went on to transform Waitiri Creek into a destination venue with beach volleyball, cricket and football pitches alongside a restaurant, tasting room, hop farm and micro-brewery where visitors can watch head brewer Jordan Wong at work.

Recently the brewery launched four new beers each providing different chapters in a sea-faring story called Lost Cargo. The range has hoppy, European-style flavours and features an Indian Pale Ale, Indian Pale Lager, Vienna Lager and an Old English Ale.



Gantley's Hotel



**Cargo's micro-brewery at Waitiri Creek is open to groups who want to learn about the brewing process and craft their own beer in a day.**

Owner Malcolm Blakey says the concept offers something quite different from the usual corporate team building exercises.

"We discuss the type of beer they'd like to make ahead of their visit so we can prepare the right ingredients. Teams then compete for the best result and take on other challenges in and around the beer garden throughout the day," he says.

"It's also a great option for stag parties. Mates can create their own unique beer and one month later we'll deliver a keg to the wedding."





# Leading Destination Spa

By Camille Khouri

So Spa Sofitel comes with huge credentials after being named Best Luxury Destination Spa for Australia and Oceania for the fourth time at the 2019 World Luxury Spa Awards as well as winning the luxury spa hotel title for Australasia at the World Luxury Hotel Awards.

Housed in Sofitel Queenstown in Shotover Street the Spa's emphasis is on balance and rejuvenation and uses local ingredients as part of the treatments allowing visitors to experience a massage or facial while also discovering classic elements of New Zealand.

The Spa is, however, not just exclusively available to hotel guests. Spa manager Suiza Sevilla says an external entrance means people can walk in off the street and will be greeted as warmly as if they entered through the hotel.

Similarly, the amenity is not just for travellers with Queenstown residents comprising a large percentage of the Spa's clientele.

Suiza says one of the Spa's signature treatments, popular over the summer months, is the *Ataahua* (translated as beautiful) body treatment. "For this treatment we use a combination of Rotorua clay and Manuka honey as a body mask. We do exfoliation, body mask treatment then a hot greenstone massage using local pounamu stones for 30 or 60 minutes. Guests love the Manuka honey and it caters to different skin types and balances the condition of the skin."

In the Spa's receiving area clients are acquainted with the products used in the treatments.

Suiza says they can choose the oils for their massages and take time settling in before meeting their therapist and beginning their treatment.

"Our rooms have built-in showers which is very convenient if you are having body treatments and scrubs. We start with a foot treatment. This is how we connect with the client and ask what they would like us to concentrate on and the therapist will advise what to expect."

Suiza encourages people to use the steam room before beginning their treatments, as this can help to open pores and make the skin more receptive to facials and body masks. After the treatment clients are served tea, water and dried fruits in a comfortable relaxation area giving them space to transition back to the real world.

"With every treatment you can really see the difference in the client," says Suiza. "When you welcome them to the Spa, they are often very reserved, but when they finish the treatment there is a change of emotion, they become warmer. I sincerely believe pampering is the best gift you can give to someone, as well as to yourself!"



## Pounamu Power

The Wakatipu was an early gathering point for Māori searching for pounamu (greenstone or jade), which could be found at the headwaters of Lake Wakatipu. Much has changed since then, but pounamu is still revered in New Zealand as a special stone that holds mana or prestige.

At So Spa Sofitel people can experience the *Pounamu Stone Treatment* — similar to a hot stone massage but instead uses a set of pounamu stones.

"The stones are really special as they have been blessed by Māori," says So Spa manager Suiza Sevilla. "Usually, a black volcanic stone is used for a hot stone massage. Our stones were especially carved by an expert carver in Arrowtown and on a full moon we put them under the moonlight to energise the stones."

Suiza recommends the treatment for people who have been engaging in adventure activities as the heat helps to loosen the muscles.

"It is often used ahead of a deep tissue massage and is popular with guests who have been hiking or skiing."

# Smashing it

by Tom Kalliber

More than 20,000 avocado lovers in New Zealand buy their fruit via an online delivery service which is gaining a significant following in the Southern Lakes.



The Avo Tree supplies Hass avocados from its base in the Bay of Plenty and the seed of what has become a highly successful company began in founder Thorley Robbins' family garage.

Since his mid-teens Thorley had sold fruit on the side of the road for extra income and after finishing university, he returned home to Katikati with the idea of setting up a website to sell avocados grown on his family's lifestyle block.

"I was frustrated that avocados bought from supermarkets didn't have the same flavour as the ones coming off our trees and this inspired the business."

Within two weeks Thorley had sold the entire crop which left him urgently looking for other local suppliers.

"We live in one of the country's best regions for horticulture so I started knocking on doors explaining to people about our business model and asking if they'd like to be involved."

Thorley now works with more than 50 local growers from small backyard orchards to a few larger farms. He says building relationships with a variety of suppliers means he can buy selectively at the best time.

"Avocados can stay green on the trees for up to eight months and only ripen once they're picked so we always leave smaller fruit to develop and tell growers when we'll be back."

"Virtually all avos, whether they're destined for the supermarket or road-side stalls, come off the tree in perfect condition. The problem is you never know how good the fruit will be to eat until you slice it open. This is all down to how it's managed after picking," he says.

"A lot of supermarket avocados go in and out of cool storage which can cause the fruit to start breaking down. Our fruit is never chilled and goes direct to large, airy depots before being collected and carefully delivered by courier."

Over the last four years The Avo Tree's loyal customer base has grown to more than 20,000 with many ordering regularly via subscription. The company has delivered more than 140,000 boxes around New Zealand from Stewart Island to Great Barrier Island. Thorley says the service is proving particularly popular in the lower South Island where consumers don't typically have access to fresh and affordable side-of-the-road avocados.

"We give customers' confidence that our fruit will be of a consistently high quality — creamy with a rich and buttery flavour packed with 'good fat'. And because we only pick to order there's virtually no waste."

Orders can be made via The Avo Tree's website where there are also ripening tips, a gift store selling skincare products and a recipe section with a range of innovative ways to prepare and eat avocados.

"Our mantra is from paddock to plate, fresher is impossible," says Thorley. "We stand by this and the feedback we receive from customers throughout New Zealand reinforces we are meeting expectations."



## AUTHENTIC FRENCH GASTRONOMY

As the sun sets and the candles are lit, Left Bank's romantic French soul is reborn into an elegant French Bistro offering decadent authentic dishes crafted from the finest local ingredients.

Left Bank Bistro at Sofitel Queenstown Hotel & Spa  
8 Duke Street, Queenstown  
Tel. 03 450 0045

sofitel-queenstown.com




**TRUE SOUTH**

Award Winning Local Fare

**True South Dining Room**  
Bordeau Wine Lounge and Cellar at The Rees Hotel

Executive chef Corey Hume and his team create exquisite menus taking advantage of the spectacular produce available from passionate local suppliers in Central Otago.

True South Dining Room  
The Rees Hotel, Luxury Apartments and Lakeside Residences  
377 Frankton Road, Queenstown 9300  
restaurant@therees.co.nz +64 3 450 1100  
www.therees.co.nz



**Gibbston's best Cellar Door**



**KINROSS** 0800 131 101 kinross.nz

Cellar Door, Bistro & Boutique Hotel  
7.30 - 9pm / 7 days a week

**FRESHLY PICKED AVOCADOS DIRECT TO YOUR DOOR.**

OVER AND OVER AGAIN.  
www.theavotree.co.nz




**HALO**  
FORBIDDEN BITE

Breakfast from 7am  
Lunch  
Dinner

6a Earl Street, Queenstown p 03 441 411  
OPEN EVERYDAY FROM 7AM - 10PM



"It's a joy to share dishes that are a true showcase of what New Zealand flavour is all about – fresh, natural, clean and tantalisingly good."



The Finz vibe is smart casual.

"We are definitely not formal dining," says Martin. "Our team share a real passion for creating memorable dining experiences and we work hard to achieve that."

The most popular dish on the menu is the seafood platter followed by the classic blue cod and chips.

"The seafood platter is our signature dish and is incredibly flavoursome and tailored for two people to share. The chargrilled Stewart Island salmon and salt and pepper squid are fresh and light dishes ideal for lunch as are our famous Finz fish & chips, definitely my favourite."

"Mussels are sought after by visitors and are the second most googled food group in New Zealand after lamb, so they are very popular here," he says. "We also serve prime cuts of Southland beef and lamb and take pride in our hand selected wines like Central Otago Pinot Noir and Marlborough Sauvignon Blanc that match all our dishes well."

Martin says the Finz team is proud of what the restaurant has accomplished.

"It's a joy to share dishes that are a true showcase of what New Zealand flavour is all about – fresh, natural, clean and tantalisingly good."

Finz Seafood & Grill is open every day from 12.00pm until 2.30pm for lunch and dinner from 5.00pm until late. Walk-ins are welcome but reservations are recommended for larger groups and specific table placement.



## Dress Circle Dining

By Margo Berryman

Queenstown's waterfront provides a superb backdrop for Finz Seafood & Grill which, inspired by its surroundings, has become one of the resort's best known eateries.

The restaurant is now open for lunch during summer, as well as evening dining and the Kiwi style menu ranges from exceptional seafood dishes to a selection of prime cuts of beef and lamb.

"We have a real focus on serving the very freshest New Zealand seafood dishes that are a true representation of the best produce available," says marketing and sales manager Martin James. "New Zealand has one of the most sustainable

fisheries in the world, so we are lucky to have access to incredible seafood like oysters, mussels, blue cod, salmon, crayfish and tuna."

"Located on Steamer Wharf beside Lake Wakatipu it's the perfect lunch spot – totally front row. There is nothing quite like sitting at one of our outside tables and eating a big bowl of New Zealand mussels while overlooking the lake and watching the vintage steamer the TSS Earnslaw departing and arriving. For visitors having a day off from activities it's nice to slow things down a bit and sit, relax and enjoy the ambience and food and wine with one of the best views in town."

## Hilton Cellar Door for Central Otago Wine

By Camille Khouri

In a world-first move Queenstown's Hilton Hotel has opened a cellar door representing prominent Central Otago vineyard, Three Miners of Alexandra.

Owner Kirstin Wright says it is their first off-site cellar door and visitors to the Hilton in Kawarau Village can experience their wines accompanied by food prepared by hotel chefs.

She says the Queenstown cellar door is an exciting concept for both Three Miners and the Hilton.

"It's the first time a Hilton anywhere in the world has put a cellar door in one of their hotels. For us, it is a way to present our wines to a wider audience."

The cellar door operates in the reception building and wine tasters can sit at the bar or relax at a table on the deck overlooking Lake Wakatipu.

Kirstin says wine tasting is by the glass and a range of matching food is available. Wine can also be purchased and sent around the world.

"We also have the 'Postcard of New Zealand' experience, in which we have hand-picked boutique wines from other regions throughout the country, showcasing all the different varieties that grow in New Zealand. The idea is to provide a snapshot of the country's wines through this experience."

Three Miners vineyard has a rich history and takes its name from three prospectors who came to the area during the 1860s goldrush.

"Thomas Oliver, Joseph Knowles and James Simmonds came here and formed the Earnsclough Grand Junction Mining Company," says Kirstin.

"Their mining claim was on the edge of the vineyard near the Clutha River. After mining for a few years they decided to invest in water, so they cut water races through what is today our property, from the Fraser River channelling water through to other miners' claims."

The grapevines at the Three Miners vineyard were planted in 2000 and Kirstin and her husband Paul took over the business in 2014.

The vineyard is recognised nationally for its excellent trophy winning white and rosé wines as well as quality Pinot Noir and was recently awarded the trophy for New Zealand's top Rosé at the 2019 New Zealand International Wine Show.



Kirstin & Paul Wright

**finz**  
SEAFOOD & GRILL  
QUEENSTOWN

Ocean based bounties locally sourced & the Best Seafood Platter in Queenstown. Land based delights featuring NZ lamb and beef. Kids Menu. Takeaway specials. Early bird specials.

Bookings Essential | Open daily from 5pm.  
Steamer Wharf, Beach Street, Queenstown  
03 442 7405 | www.finzseafoodandgrill.co.nz

**BELLA CUCINA**  
EAT SIMPLE EAT WELL  
ITALIAN FOOD

*Eat simple Eat well*  
Wood-fired Pizza & Fresh Pasta made daily

Dinner Bookings Essential | Open daily from 5pm  
6 Brecon Street, Queenstown  
03 442 6762 | www.bellacucina.co.nz

**PUBLIC**  
KITCHEN & BAR

Kiwi Fare Bringing People Together  
\$10 Espresso Martinis 5-7pm Daily  
Absolute Waterfront Dining

Dinner Bookings Essential | Open daily from 11am  
Steamer Wharf, Beach Street, Queenstown  
03 442 5969 | www.publickitchen.co.nz

**THE FAT LAMB**  
Paddock to Plate  
OPEN DAILY

15 Ballarat Street  
The Mall  
Queenstown 9300

+64 3 442 8439  
eat@thefatlamb.co.nz  
www.thefatlamb.co.nz

**Three Miners Vineyard Cellar Door**  
Hilton Queenstown Resort and Spa

Situated next to reception on level 4, the cellar door offers a relaxed atmosphere overlooking Lake Wakatipu to meet the vineyard owners, taste their trophy winning wines and enjoy delicious food.

TOASTINGS, GLASS AND BOTTLE SALES AVAILABLE FROM 11.00am-7.00pm 7 days a week.  
Ph Kirstin 021 281 7732 | www.threeminers.com

**ELLE + RILEY**  
CASHMERE

Shop 1, 23 Beach Street, Queenstown  
03 428 2583  
www.elleandriley.com

# What's Happening

QUEENSTOWN WANAKA CLYDE

## New Year's Eve Queenstown December 31

New Year in Queenstown will be heralded in on the lakefront by a superb line-up of live music across two stages, entertainment, food stalls and a spectacular fireworks display at midnight. The New Year's Eve event is open for all ages to join the celebrations in picturesque summer surroundings.

Free Event

[www.queenstown.co.nz](http://www.queenstown.co.nz)



## Central Otago Pinot Celebration

January 30 - February 1

The Central Otago Pinot Celebration is a premier event on the international wine calendar. Held in the Central Otago wine region, the event hosts the region's top winemakers and other leading wine personalities and enthusiasts from all over the world. The celebration is held over three days with guest speakers, a grand tasting, long lunch and special dinner.

Ticketed Event

[www.pinotcelebration.co.nz](http://www.pinotcelebration.co.nz)



## Tuki Festival 2020 February 8

Tuki Festival, formerly known as Rippon Festival, is being held beside the shores of Glendhu Bay, Lake Wanaka. The diverse music event is hosting a stellar line up for 2020 including talented artists such as Tami Neilson, The Chills, Alien Weaponry, Anika Moe, Mild Orange, Holly Arrowsmith, The Peacekeepers, Trinity Roots and Tiki Taane. A variety of local craft beers, ciders, wine and food is available for purchase.

Ticketed Event

[www.tukifestival.nz](http://www.tukifestival.nz)



## Clyde Wine and Food Harvest Festival April 12

The annual Clyde Wine and Food Harvest Festival is scheduled for Easter Sunday in the main street of the historic town. The festival celebrates wines from the world's most southern vineyards and is one of Otago's largest wine functions. With a wide range of food and wine stalls, live music, Central Otago produce and art stalls the festival is always popular amongst locals and visitors.

Ticketed event

[www.eventfinda.co.nz](http://www.eventfinda.co.nz)



## BESPOKE CUISINE EXPERIENCE

By Rebecca Williamson

*Black Bear Kitchen combines the ambience and cuisine of a quality restaurant with the intimacy of a private home.*



Created by long-time Wanaka resident Carole Ayres Black Bear Kitchen is a personal cooking company offering an authentic dining experience in homes and accommodation as well as more adventurous locations beside Lake Wanaka or in the mountains.

After a decade working alongside some of New Zealand's best chefs at the exclusive Whare Kea Lodge and Chalet in Wanaka, Carole has advanced her passion for cooking to the next level with Black Bear Kitchen.

"I wanted to offer a service that provides everything from the menu creation to the table settings, wine selection and food preparation as well as the clean-up. For example, the service is for people staying at Airbnbs that want to hold a special dinner party or a couple wanting a night to remember at the Whare Kea chalet. We are not a catering company, we are small and bespoke and our maximum is 20 guests. This enables us to work closely with our hosts to decipher anyone's likes or dislikes, as well as dietary requirements, then we tailor a menu that everyone will love."



Carole Ayres

A self-taught cook, Carole's cuisine is based on fresh, seasonal and local produce. She describes her food as "modern-rustic" and is inspired by celebrity chefs Gordon Ramsay and Yotam Ottolenghi as well as popular Kiwi chefs and restaurateurs James Stapley, Josh Emmett and Al Brown.

"We love to showcase New Zealand ingredients as many of our guests are from overseas," she says. "I like to be creative with the food we serve and I love interesting flavours. I'm also very particular about plating and enjoy making each dish look sensational."

Carole and her team supply the crockery, dinnerware and linen needed for a dinner party or gathering with every detail carefully considered and curated ranging from the atmosphere to the colour scheme. All the ingredients are provided to cook anything from canapes to an elaborate degustation, whatever the location.

"We arrive and unpack, set the scene and head to the kitchen to pair the wine and prepare the food. We've also been known to help out and babysit the kids — anything which is required to make an occasion extra-special. When the meal is over, we leave the place as if we have never been there."

## TASTE FOR ADVENTURE

Black Bear Kitchen ventures outdoors to more intrepid venues as part of its personal cooking service.

From lakeside picnics and barbecues to camping meals and get-togethers on mountain tops only accessible via helicopter Carole prepares everything needed to dine at the most unique locations.

"My love for the outdoors and cooking has been with me since my childhood," she says. "Every memory is about the adventures and the food that was made on those trips. My work at Whare Kea inspired me to create these wonderful dining experiences in incredible, remote settings as well as inside people's homes."

Carole says Black Bear Kitchen supplies the equipment and ingredients allowing guests to sit back, relax and enjoy the environment.

"It's such a pleasure to be able to cook for people in some of the most beautiful parts of the world which are found in the Southern Lakes."

47°N  
45°S

**DOMAINE-THOMSON**

New Wine Experience

Coming Soon

[domainethomsonwines.com](http://domainethomsonwines.com)

**JSH**

**THE STEAK HOUSE TO END ALL ARGUMENTS**

Open 7 days for dinner from 5pm  
Bookings recommended

03 442 6263 | Lower Brecon Street | Queenstown  
[www.jervoisqueenstown.co.nz](http://www.jervoisqueenstown.co.nz)

CREATIVE  
**QUEENSTOWN**  
Arts'n Crafts  
**MARKET**

EVERY SATURDAY  
**EARNSLAW PARK**

[WWW.QUEENSTOWNMARKET.NZ](http://WWW.QUEENSTOWNMARKET.NZ)

**BLACK BEAR**  
- kitchen -

COOKING IN YOUR NECK OF THE WOODS

Wanaka, New Zealand  
ayrescarole4@gmail.com  
+64 27 277 8496  
[www.blackbearkitchen.net](http://www.blackbearkitchen.net)



**intuitive architects**

[intuitivearchitects.com](http://intuitivearchitects.com) +64 27 2615488 level 1/31 dunmore st wanaka



# EYEING INTERNATIONAL TRENDS

By Camille Khouri

**Southern Lakes specialist optometrists Ocula competes on a global level providing distinctive eyewear from a curated collection of leading international brands.**

Owner and managing director Danielle Ross says the diverse range of frame styles found at their eyewear boutiques in Queenstown and Wanaka are designed to allow people to make a confident fashion statement.

"Rather than mass-produced, factory-made frames we aim to present a collection of international brands and unique pieces, many of which are handcrafted. Time tells true value for money and although it may cost a little more upfront, investing in a quality piece of eyewear will be true to the buyer over time. No one ever regrets investing in quality."

Danielle, whose specialty is paediatric care and the niche specialisation of behavioural optometry, works alongside the rest of her team to match customers to their perfect frames, based on their specific needs and desired aesthetics.

"Often we will have people come into our Queenstown and Wanaka stores to buy an artisan frame while they are on holiday as they have the time, feel relaxed and their partner or family members are around to help them choose."

She says eyewear can be a souvenir purchase for some visitors, a special item they might not find elsewhere.

"We travel and curate collections from around the world and look for designers that have a point of difference, a unique element such as the materials they work with. This could be anything from precious jewels and metals or Japanese titanium to Italian Mazzucchelli acetate, American buffalo horn or the unique vintage look of Moscot from New York, the Californian ease of Garret Leight or the French chic of Anne et Valentin."

Other brands available at Ocula include Danish line Lindberg, icBerlin from Germany and GoodGryf, an exciting New Zealand brand created in Tauranga.



## EYEWEAR OF THE RICH & FAMOUS

American eyewear label Tom Ford, known for its uncanny ability to pre-empt fashion, is stocked exclusively in Queenstown and Wanaka at Ocula.

Managing director Danielle Ross says each pair of Tom Ford glasses features the elegant metal 'T' — an unmistakable icon of the brand.

"Its style merges contemporary and vintage influences resulting in statement frames that are both unique and glamorous," she says.

**"This is the luxury eyewear brand of the rich and famous — from George Clooney to Lady Gaga. Daniel Craig aka James Bond wears Tom Ford sunglasses while Jennifer Aniston's favourites are the Tom Ford Whitney."**



# LIVING THE DREAM

By Penny Simpson

**A flair for food and hospitality runs in the family for Alistair and Melanie Hunt who operate the neighbourhood restaurant, Monkey Farm Bar & Eatery at Wanaka's Northlake Estate.**

Mel and Alistair, who is the current New Zealand Davis Cup tennis coach, operated four restaurants in Christchurch for the past nine years before selling and making the move to Wanaka.

"We opened our first café after the 2011 earthquake in Christchurch's Church Corner and developed a fantastic local following," says Mel. "We started our very popular two for one pizza nights and daily happy hour specials which we have now bought to our Wanaka restaurant along with our 'kids eat for free' nights. They are great incentives and locals are loving them."

"It has always been Al's dream to live in Wanaka and when the opportunity came up we jumped at bringing our two young sons Eli and Lochie to live here and especially having the chance to work alongside Independent Breweries who support us with their premium brands Asahi and Peroni."

The stylish restaurant and bar caters for families and

visitors to tradies and everyone in between and is open from 8.00am until late.

"I really enjoyed creating a cosy interior atmosphere mixing and matching eclectic furnishings and our famous framed monkey prints. The outside area is amazing with a large open area, bean bags and tables where we often have live music in summer. We have grand plans for open air cinema nights, balls and other cool events that Wanaka misses out on."

Mel says the focus is on healthy dishes that are well priced with good portions.

"Brunch runs until 3.00pm with dishes like all-day breakfast, avocado smash and eggs anyway you like them. The 'shares and pizza' menu kicks in at 3.00pm offering polenta fries &

truffle aioli, fried chicken and our deliciously rustic pizzas with burgers and salads available from 5.00pm."

Dinner itself is from 5.00pm with mains including New Zealand lamb rump, Hoki fillets, prawn fettuccine pasta, squid and candied walnut salad and a 250gm Angus ribeye.

"We keep things nice and relaxed with the kitchen crew and our chefs have the freedom to be creative which they love. Kids can order anything off the day menu for just \$12, plus we have a kids' dinner menu and they eat for free from 5.00pm each Saturday," says Mel.

The restaurant serves Atomic Roaster coffee and has a selection of tasty cabinet food for people wanting a quick grab and go lunch or snack.

"We also cater for events such as birthdays, weddings and parties with no venue hire charge and can organise 'clear' marquee hire from Prestige Marquees. The two for one pizza nights on a Monday and Tuesday have been our biggest attraction and locals are really supporting this either dining in or take out. The new website, developed with Pip Cawthorn from Wanaka Creative, has been launched and people can order from the entire menu online, reserve a table and earn 'monkey rewards.'"



Monkey Farm

**2 FOR 1 PIZZA**  
From 5pm (Mon & Tues)

**KIDS EAT FREE\***  
Saturday nights from 5pm

**LIVE MUSIC**  
Functions including birthdays & weddings (no hire cost)

3 NORTHLAKE DRIVE, WANAKA  
Open 7 days from 8am until late +3 443 6665 | [monkeyfarm.co.nz](http://monkeyfarm.co.nz)  
Like our FB page to keep up with changing specials

**OCULA**  
OPTOMETRIST AND EYE WEAR BOUTIQUE  
QUEENSTOWN & WANAKA

**EYEWEAR STYLING**

Want a new look but don't know where to start?  
Complimentary style consulting available

Book a FREE consultation today  
at [ocula.co.nz/book](http://ocula.co.nz/book)

QUEENSTOWN | WANAKA  
INTERIORS



'River Ridge'  
Award Winning Interiors

**QUEENSTOWN INTERIORS LTD**  
Julia Foley

Shop 13, The Landing, 5 Hawthorne Drive, Queenstown,  
03-441 4185 M: 0274-750-510  
info@queenstowninteriors.com | www.queenstowninteriors.com

**WANAKA INTERIORS LTD**  
Janine Fitchew

59 Brownston St, Wanaka,  
03-443 9339 M: 027-202-9246  
info@wanakainteriors.com | www.wanakainteriors.com



## Enhancing Edgewater

By Jenny McLeod

*Edgewater Resort Hotel's recently appointed general manager Catherine Bone comes to the role with a strong background in the industry in both Australasia and the U.K. and her expertise is evidenced in changes she is spearheading to improve the overall experience for guests.*



She graduated with an MBA degree from the University of Cumbria in 2016, majoring in leadership in sustainability and before joining Edgewater was senior lecturer at the Pacific International Hotel Management School in New Plymouth.

"Wanaka is a special place and I am committed to the role at Edgewater. The hotel is already so well established and I want to ensure that we build on the existing work and see the hotel go from strength to strength."

Catherine says the hotel's position on the lakefront is outstanding and the enhancements being made complement the location.

"The Summit conference room has been completely refurbished and the hotel features new furniture particularly in the dining area providing it with a softer ambience."

Staff wearing newly designed uniforms provide a fresh image and extra staff positions, including a combined social media and sustainable role to help drive sustainability in the hotel's operations, are being created.



"We have also introduced a new line of Edgewater items for guests under the brand The Lonely Tree which are displayed in a lobby shop while in the hotel rooms we have Elemis branded toiletries in large refillable bottles eliminating the traditional small throw away environmentally unfriendly plastic bottles."



**edgewater**  
LAKE WANAKA | NEW ZEALAND

**BE INSPIRED BY  
the water's edge**

Relax beside the vivid blue waters of Lake Wanaka at Edgewater this summer. Visitors and guests are warmly invited to enjoy all day barista coffee, dishes from our seasonally-inspired lunch and dinner menus, gourmet bake-to-order scones and refreshments at Edgewater.

We welcome your booking by contacting us at  
+64 3 443 0011 | [www.edgewater.co.nz](http://www.edgewater.co.nz)

**Twin Peaks Earthworks**  
QUEENSTOWN . WANAKA . CENTRAL OTAGO

**Specialising in landscaping, house sites and earthworks projects.**

Our expertise is in completing small, medium and large-scale residential, civic and commercial developments with a modern fleet of earthworks machinery.  
*Call today for more information and personalised quotes.*

**TWIN PEAKS EARTHWORKS**  
5 JACK HANLEY DRIVE, HANLEY FARM, QUEENSTOWN  
Ph: 027 444 2169 Email: [paulberryman@twinpeaks.nz](mailto:paulberryman@twinpeaks.nz)

80 % SOLD

marina terrace  
APARTMENTS



photos artist impression

Just a two minutes stroll from the centre of Wanaka and within easy access to the resort's many shops, cafes, restaurants and bars, Marina Terrace apartments is the perfect place to relax and take in Wanaka's beautiful environment and varied lake activities.

With on-site management providing continued service, apartment owners have the flexibility to enjoy a permanent residence, holiday home or maximize returns as an investment property.

First National Wanaka's Quentin Landreth, representing the property, says the luxury apartments are in a highly sought after area.

"We currently have available premium apartments in stage one of the development that have prominent views over the water. They are located on the right side of the property which is the township end with nothing between the apartments and the lake - they are simply outstanding."

Architecturally designed by Mason & Wales, the five-star apartments offer exceptional construction quality and high-end design. Ranging from 82m<sup>2</sup> to 159m<sup>2</sup>, with two or three bedroom apartments available, the apartments have an extensive frontage designed to capture panoramic lake and mountain views from the spacious outdoor terrace, living room and master bedrooms.

The property has private on-site facilities including a heated swimming pool, spa, gym and immaculately landscaped gardens creating a beautiful Wanaka home for all seasons.

"The Marina Terrace development has sold extremely well and we are very fortunate to have options on these particular Stage One apartments now available," says Quentin. "For people who are interested it's simply a matter of contacting me at First National Real Estate Wanaka. We have extensive information packs on each apartment available along with budgets on projected investment returns."

For luxury and relaxation nothing rivals this stunning apartment living choice close to Lake Wanaka's pristine and natural setting.

Starting from \$1,600,000 plus GST( if any)

Floor area from 82 m<sup>2</sup> to 159 m<sup>2</sup> | Web ID FNW01566



For Further Information;  
**Quentin Landreth**  
Director and Sales Consultant  
M: 0273 555 399  
E: quentin@fnwanaka.com



E: info@fnwanaka.com | www.fnwanaka.com

Q&A

Queenstown Interiors & Wanaka Interiors

Queenstown Interiors and Wanaka Interiors are recognised nationally for their award-winning and dynamic interior design. Created by Julia Foley and Janine Fitchew the business is a reflection of their combined designer styles, talents and expertise. QT Magazine spoke to them about their design services and philosophies.



What types of interior design services do you offer?

We offer a wide range of design services from complete interior design concepts and drawings for new builds, renovation projects or clients that just want to freshen up their homes with fresh paint, carpet, window treatments and furnishings.

We also provide furniture packages that include sourcing furniture, window treatments, bedding, art — everything required to complete a home.

How does the interior design process work and when is the best time to get it underway to achieve optimum results?

Generally projects are broken up into the three stages. Ideally we are engaged early on to assist with the initial design phase so the aesthetic of the new home can be established early on.

Stage one will include interior concepts, selection of all the finishes, kitchen, bathroom, joinery design, floor layouts and other areas such as lighting and electrical plans can also be reviewed. This is also a good time to discuss window treatments

so windows can be adjusted to allow for curtain drawbacks or any other requirements such as motorised blinds.

The second stage includes selecting all the furnishings and liaising with the building team during the build process.

Last but not least is the installation of all the furniture and window treatments so the house looks stunning for our clients — that's the exciting part when you get to see it all come together.

Why do you think engaging a qualified interior design team can add more value to a home?

When a client engages with us they get the support of an entire team of specialists who will streamline and manage the process. We can make sure they end up with a cohesive design, effectively being the go-between with the builder, client and architect. It can also help to avoid any costly mistakes.

Why has the business been so successful?

Apart from our love of all things design-our success is based on listening to our clients and developing a rapport over a period of time that is hugely rewarding.

We work across the spectrum with young couples building their first home to overseas clients who need an interior designer they can trust from their home base.

A home is a place where people need to be able to relax and enjoy it and if we can assist our clients to achieve their goal then we have done our job.



Julia Foley



Janine Fitchew

Bella of Wanaka

For the best of women's fashion from casual to corporate, Bella promotes NZ labels and NZ made.

NYNE

Spencer House | 31 Dunmore St | WANAKA  
Ph: 03 443 6601  
www.bellawanaka.co.nz

Glowing Sky Merino

Made by us in N.Z.  
21 Helwick St, Wanaka  
glowingsky.co.nz

relaxaway

...in your Queenstown holiday home

Proactive property management with personalised service

03 442 7013  
www.relaxaway.co.nz

# Shades of New York

By Margo Berryman

*The first stage of The Precinct in Wanaka is open for business in late summer bringing a high-end industrial edge to retailing in the downtown area.*



Inspired by the site's origins as the Wanaka Police Station and the industrial aesthetic of New York the complex spans over 1500 square metres on its Helwick Street location with just under one-third being open courtyard space.

"My father Steve Norman bought the land in 2014 intending to build a commercial precinct with a difference. Five years on, it's exciting to see it coming to life," says The Precinct's brand and retail manager Mel Norman.

"Stage one is expected to be operational in February which includes our upmarket retail stores Deval and Revology. We encourage people to follow our progress to see what's happening as there will be innovative new additions coming online throughout the season."

Boutique in nature, industrial in design with eclectic final flourishes, The Precinct is a complete retail experience that offers a sense of discovery, according to Mel.

"I was fortunate to spend some time in New York looking at the cityscape and the original police precincts. We have focused on re-interpreting that palette for Wanaka to make it relevant and accessible in the local environment. The result is warm and comfortable with the whitewashed red brick cladding taking on a lovely pink tone that has softened the industrial aesthetic.

"Several Wanaka based businesses have been integral to the project including Justin Carnie and the team from CDL Building and Olly Lewis from Wanaka Stainless. We have worked together with him to create over 3000 metres of steel balustrade to wrap around the roof garden and stairs, which is a real design feature and nod to the original police cells on the existing site," she says.

Stephen Calder from Calder Developments, a specialist in traditional woolsheds plus commercial and industrial buildings, supplied concrete tilt panels and structural beams for the building.

"Stephen was one of our families farming connections whose work ethic and unique approach was indispensable to the project and he sadly passed away in October," says Mel.

"His hands-on and collaborative approach and personable nature will be sadly missed and our family will raise our glasses to him on opening night."

*Boutique in nature industrial in design with eclectic final flourishes The Precinct is a complete retail experience that offers a sense of discovery.*

Mel's brother James designed the building and her mother Katrina, an avid gardener, is overseeing the planting of the extensive courtyard located down the laneway, along with a 150square metre roof garden.

"She is working alongside Rachel Benton from The Green Room, who will be opening a second Wanaka store at The Precinct in the New Year, on the gardening project and it is currently a hive of activity with mass plantings being nurtured over summer," says Mel. "The creation of an inviting green space is in readiness for the hospitality courtyard opening in autumn."

28 HELWICK ST, LAKE WANAKA  
**PRECINCT**

EXCITING COLLECTIVE OF RETAIL & HOSPITALITY OFFERINGS IN DOWNTOWN WANAKA / OPENING SUMMER 2019



DEVAL / REVOLOGY / WEE TART / THE GREEN ROOM / CAKES OF WANAKA / UKIYO

WWW.THEPRECINCT.CO.NZ

FIND US ON INSTAGRAM @theprecinct.wanaka FACEBOOK The Precinct - Lake Wanaka



Prominent fashion retailer Debbie Lawson has been actively preparing for her new store Deval opening at The Precinct this summer.



Debbie's lifestyle move to Wanaka is a new era for her established fashion business.

"Having spent six years in Queenstown when I was younger, I always connected with Central Otago and wanted to come back for the lifestyle. After selling my two Christchurch stores I have been working on adapting my Deval fashion label to fit the Wanaka surroundings and climate."

The new Deval store at The Precinct will be an attraction for the fashion conscious.

"The introduction of menswear to our curated collection of womenswear adds a fresh dynamic along with sunglasses by Gucci, YSL and Balenciaga. We will now be able to style and complement a full outfit for women with shoes, accessories, sunglasses and bags."

Debbie regularly travels to hand-select garments from high-profile international brands.

"I undertake buying trips twice a year to New York and the US to view collections by Zadig & Voltaire, Sam New York, James Pearce and Joie and also to Australia for Dylan Kain and German handmade B Belts."

"We offer a personalised styling approach in store and have developed our own Deval house brand over many years spent in the design and apparel industry. These in house fashion pieces offer luxurious and comfortable natural fibres like cashmere and leather that last a lifetime. We also have six top denim brands in store including AG, Citizens of Humanity, Agolde, Mother and Frame that offer customers who like denim something different."

Debbie and her team are looking forward to being part of The Precinct retail experience.

"We love the industrial aesthetic of the new building and our customised store fit out is amazing. Having a connection and synergy with the building and other stores owners has resulted in a creative collaboration that is energising to be part of."



Introducing their award-winning designer collections at The Precinct is a progressive step for Revology owners Alex Guichard and Monique Kelly who are at the forefront of international design in Wanaka.



"We needed a face to bring Revology out into the public, in the form of a flagship store, and The Precinct building in our hometown is the perfect opportunity," says Monique.

"The requirements were for a tactile environment so our customers could see, feel and experience our products. The new store will be highly curated to validate our concept and will house our designs along with pieces from other national and international designers plus homewares and everyday objects."

The Revology store set to open this summer is centred around relaxing, refuelling and rethinking.

"For us 'rethinking' is about encouraging conscious design, with products sourced ethically from a circular economy including upcycling and focusing on less waste. Our in house tea range is part of the 'refuelling' mantra and then our strong connection with plants links our signature Revology chair as a plant-based product," says Monique.

"Relaxing is about slow living and so our children's products encourage creation, moving children away from screens and using their hands to re-imagine their world. There will be a tiny home in store designed to be interchangeable and modular to spark ideas. For adults this will also be a calm space where they can relax and slow down."

Monique and Alex have spent time at London and Paris design forums meeting designers and sourcing products for their expanding collection.

"We currently have two containers filled with a mix of beautiful antique and modern products arriving from Europe for the new store along with our Revology chairs, which customers will be able to test in store," says Monique. "Consumers don't want to buy cheap and plastic items anymore, they are looking for things that are ethically sourced, non-toxic materials, not harming the planet and thoughtfully designed"

The couple are keen to join other outlets in the contemporary urban retail space at The Precinct.

"The Precinct will be a completely different experience for customers. It's a high-end build which has been well thought out with a cohesive mix of creators. There are no large corporate chain stores, all stores there are independent and locally owned and that connects directly with our own ethos."



# EATING FOR A HEALTHIER PLANET

By Rebecca Williamson

Entering the sleek black doors leading into Wanaka's conscious dining restaurant Ode is like stepping into the future with its stunning marble bar and the black timber and leather décor stylishly on point.



But that's where any similarities to a traditional restaurant end. Instead, the wide-open kitchen serves as the hero of the room, an unexpectedly calm focal point where an audience can watch an artist at work.

The redefined yet relaxed atmosphere is exactly what acclaimed chef Lucas Parkinson wanted to achieve when he and his partner Larissa McDonough developed Ode, a conscious and ethical restaurant specialising in organic, sustainable and innovative cuisine.

Lucas says Ode isn't just an experience for the senses, it's an awakening of the mind. Its flagship eight-course menu encompasses the best produce from the region, from the buttery walnuts picked from a 180-year-old Luggate tree to the wild Fiordland venison and the "orgasmic poached pears" from Ettrick.

The progression of the menu tells a story, a triumph over adversity narrative which begins with the fire that devastated Ode in August 2018 and ends with the jubilation of its reopening in July 2019.

Although Lucas' expertise in complex cooking techniques, flavour combinations and presentation are integral elements of the eight-course experience, the foundations of it were built on the couples' strong environmental, health and social ethics. The wine list, curated by Larissa, suggests only world-class biodynamic and organic varietals.

Lucas and Larissa are dedicated to generating change and believe eating local, organic and sustainable produce is one way that everyone can decrease their footprint for a healthier planet.

"Ode has only 1.8 per cent food wastage compared to the typical industry level of 15 to 30 per cent," says Lucas. "We all need to do our bit in living a more sustainable life and mitigating climate change. As well as the health benefits it's important people turn to organic to preserve the soil for future generations. Eating organic produce which is sourced locally helps to slow the effect of global warming because there's less carbon usage in the growing and transportation of it."

Each dish of the eight-course experience is a work of art with various tastes, colours and textures working unpredictably in sync. Lucas personally delivers plates to diners and details the ingredients, their origins and how they are best enjoyed.

It is this human connection, as well as the care and respect shown to every single ingredient, that raises Ode to another level. The restaurant is a catalyst for meaningful conversation, not just over dinner but in the days after dining.

"Food is our art form and each plate is an ode to the Earth, the present and the future."



Lucas Parkinson

## Social Responsibility

Community wellbeing and social responsibility are important aspects of the holistic Ode experience.

Throughout the year the restaurant participates in various philanthropic events and collaborations, with more than \$20,000 raised to date for charities including Kahu Youth, Everybody Eats and Garden to Table.

Lucas has successfully adopted the Dine by Donation initiative established by renowned New Zealand chef Michael Meredith. Diners are asked to pay what they feel is fair for a "trust the chef" three-course menu with all proceeds going to charity.

Garden to Table is a non-profit charity which is particularly close to Lucas' heart. The programme provides hands-on experience for children to learn to grow and prepare their own food and Lucas himself runs Garden to Table workshops at Hawea Flat Primary School.

*"We have 250,000 Kiwi kids that go to school without lunch every day and if they can learn to grow, forage, preserve and cook their own food these children will never go hungry and it breaks the negative cycle. It's really special seeing the smiles on the kids' faces and their sense of achievement."*



### ODE CONSCIOUS DINING

At Ode we want your experience to ignite all five senses, soothe the soul, bring presence to your evening, and open your eyes to New Zealand's inspiring local cuisine.

Dinner | Tues - Sat 6pm-Late  
CLOSED | Sunday & Monday

Reservations: 03-428-4140  
eat@odewanaka.com

33 Ardmore Street, Post Office Lane,  
First Floor, Wanaka, NZ 9305

## Behind the Scenes at Wilson & Dorset

By Penny Simpson

*Wanaka based business Wilson & Dorset was established ten years ago by owners Ben Wilson and Amanda Dorset who have a shared love for wool and natural interiors.*

"When we first started there was nothing in the interiors market that excited us so we set about designing sheepskin products to use in our everyday life. We discovered these natural products promoted a more relaxed and connected way of living," says Amanda. "Our sheepskin floor rugs are designed for lounging, thus maximising the floor plan in modern homes as useable living space. Our rugs create a cosy recess within a larger space."

The Wilson & Dorset collection suits many interior situations with innovative shapes and colours available for summer.

"Our organic Moa Rug made in our signature 60-80mm shaggy pile teams well with an L-shaped couch, proving popular where space is tight. Our new Matuki shaggy bag is a cool neutral shade with a slight bamboo base giving a fresh, natural vibe to living spaces. And our short wool 12mm easy-care collection is a must this summer for effortless natural style for the home, bach or to take camping."

The company ships their products worldwide and recently sent a cluster of shaggy bags to a client as far away as Paris.

"We are excited to launch our updated website in February 2020 making it easier to access our products globally," says Amanda. "The Helwick Street store in Wanaka is brimming with beautiful wire furniture from our friends at ICO Traders which is great for indoor and outdoor entertaining and the perfect complement to our sheepskin products."

## Why We Love Wool

Sarah Rutherford – W&D Production Manager

"As a farmer's daughter, it's hard not to know and love wool. I like how the curly organic character of sheepskin instantly adds depth of style to your space. The feeling of wool against the skin is lovely and there is a myriad of uses for the sheepskin which adds warmth, texture and softness to my home. I am constantly rolling my sheepskin up and moving it around my house and garden."



Hilary Knox – W&D Creative Manager

"I bought the Matuki Double Shaggy Skin in the depths of winter to be cosy. Stepping out of bed every morning on to sheepskin feels like a little piece of luxury and during the warmer months the wool is nice and cool underfoot. It's a versatile piece that looks lush wherever you put it either on the floor by the bed, on the couch or use as a yoga mat or outside for a picnic."

Rachel Shattky – W&D Commercial Manager

"I love wool. The Shaggy Bag is the ultimate cosy, natural, warm woolly seat. It is versatile and creates the perfect spot for reading, a coveted space to watch movies from and transforms into a pirate ship or a treasure island, limited only by my children's imagination. The Shaggy Bag has brought natural comfort and relaxed style into our home combined with a great sense of fun."



Jo Knight – W&D Sales Manager

"I chose sheepskin seat covers because our children were complaining of cold bottoms when sitting on our bar stools. They provide warmth and texture and give the bar stools a luxe feel. The covers stay anchored in place thanks to the suede backing. Visitors often comment on how toasty warm they are to sit on and they love the shaggy look of them."

## NEW ARRIVALS

HIGH SUMMER 19

## Sills + Co

CAROLINE SILLS Sills ISAAC + LULU

sillsandco.com

80A Ardmore Street, Wanaka  
(03) 974 7567





# Boost for Business

By Jenny McLeod

The opening of the Lake Dunstan Trail this summer is a milestone for recreational cyclists and commuters and bike specialists Bike It Now! anticipate significant spinoffs for the Central Otago region.



Co-owner of the Clyde and Cromwell based store Duncan Randall says the opening of the first stage of the trail from Smith's Way to Cornish Point has been eagerly awaited with the new route offering a range of opportunities.

"Local people have been very excited about the progress on the 52-kilometre trail which will eventually connect Clyde and Cromwell and we expect a lot more interest in bike hire from visitors to the region during summer."

Duncan says while the trail, which is part of the proposed Central Otago Queenstown Trail Network, will provide a fresh option for cyclists riding for fitness and leisure it is also ideal for commuting.

"Rather than people driving their cars to work from some areas like Pisa Moorings they can jump on their bikes. With the trail surface completed to cycle trail standard it offers a very nice commute in and out of Cromwell or Clyde."

He says the launch of the Lake Dunstan Trail is excellent for business in the region. "Accommodation, tourist ventures and bike hire and servicing will all benefit so everyone is a winner." Bike It Now! which has operated from its base in Clyde for six years recently expanded into Cromwell where there has been an increasing demand for the company to set up shop. "We already had a strong database of Cromwell clients in Clyde and it was only a matter of time before we opened a store there," says Duncan. "Our business model of a retail store combined with a workshop is working well in Cromwell and it is also a pickup and drop off centre for bike rental."

Duncan says the company's tagline — *it's all about you* — is an important philosophy for both stores.

"Our clients come first and we are committed to providing an all-round service to our regular customers and visitors to the region. We feel that by opening our Cromwell outlet we are further supporting the tourist industry and enhancing existing services."

The Clyde and Cromwell stores complement each other well, according to Duncan.

"We like to think of Cromwell as an extension of our Clyde store — same company, same people, same product, same services."

Bike It Now! stocks leading brands of both manual and e-bikes and is known as Central Otago's e-bike specialist.

"We offer Trek, Scott, Avanti, Merida and Sinch bikes in Clyde and have recently added Specialized to the Cromwell Store which is a very strong brand, particularly for e-bikes, which is such a growing market."

"Accommodation, tourist ventures and bike hire and servicing will all benefit so everyone is a winner."



Open 7 days  
0800 245 366

www.bikeitnow.co.nz

# Central Otago Spotlight

By Penny Simpson

Eade Gallery in Clyde celebrates diverse and innovative works by Central Otago artists and is hosting three separate exhibitions over summer.

The first is a Small Works exhibition in January where artists have been invited to display a piece of work no larger than 400mm x 400mm. The novel idea is something owners Melanie and Rex Eade have been planning for some time.

"It's exciting to see what can be expressed in this limited frame space and there will be some intriguing works under the theme Central Summer Memories," says Melanie. "These smaller works offer more affordability from some very well-known artists."

In February the gallery will host a solo exhibition by Alexandra artist Richard Parsons and in March works by Roxburgh artist Sheena Lassen.

Melanie says the gallery is always featuring something new.

"The recent installation of a customised art storage unit from Australia has increased the number of works available in the gallery. We have also introduced in house professional framing services including archival framing work with a diverse range of frames to choose from to suit all types of artwork, mirrors, posters, craftwork and photographs."



Eade Gallery

## Richard Parsons Solo Exhibition

February 2 - February 27

Award-winning artist Richard Parsons spends his days as a farmer in Central Otago's Waikerikeri Valley where he and his wife have farmed beef and sheep for the past 32 years.

The rural setting inspires his large scale oil on canvas works that have been well recognised.

"I started with art classes at the local high school around 25 years ago. Some of my early works were entered into the annual Alexandra Blossom Festival Art Exhibition gaining merit followed by second place in 2008 and 2009 respectively and first place in 2014."

Richard's oil on canvas works do not have glaze applied which he says enable the paintings to change and be affected by natural light when viewed.

"My work is predominantly landscapes of the West Coast, Main Divide and Central Otago. The theme for the Eade Gallery exhibition is slightly stylised and focuses on colour and panorama with a timeless feel. There are no human made objects or buildings in these paintings."

He hopes his South Island subject line resonates with the audience.

"Our wild and beautiful South Island, with its dramatic landscapes is unique to the world and I endeavour to bring out the colours and subtle lights to create a special atmosphere in these paintings."

## Sheena Lassen Solo Exhibition

February 29 - March 26

Sheena Lassen's representational landscape paintings of the South Island's rugged hills and mountains have attracted a strong following for her distinctive style.

Originally from Christchurch Sheena has lived in several rural spots around New Zealand before settling in Roxburgh in 2014.

"I have been interested in art for as long as I can remember and have been trying to make a living from it for the last 30 years. It's something I enjoy doing and sharing with people."

Sheena's work has been part of several group exhibitions throughout New Zealand and also some solo shows. She won first prize in the annual Alexandra Blossom Festival Exhibition in 2016 with her piece entitled *Central Otago Landscape*.

"My overall artistic direction is of the New Zealand landscape and especially the South Island high country. There is a focus in my work on the effect changing light has on the land and the way it emphasises the underlying abstract forms and patterns."

Sheena's solo exhibition at the Eade Gallery will be a collection of oils painted in a realist, slightly surreal style.

"The body of this work has been inspired by the Central Otago landscape that surrounds us. I hope people who come to see the exhibition will appreciate the beautiful world we live in here."

## Eade Gallery Artists Small Works Exhibition

Central Summer Memories  
January 1 - January 30

This exhibition is a collection of small works which includes painting, photography, ceramics and jewellery. It offers an opportunity to purchase affordable, original works by well-known artists for those on a small budget or with limited wall space. A great start to collecting New Zealand artworks.

- |                  |                 |                    |
|------------------|-----------------|--------------------|
| Angela Burns     | Lucia Araoz     | Noeline Walker     |
| Eric Schusser    | Lynne Wilson    | Paul Samson        |
| Esther Dexter    | Marg Hamilton   | Peter Walker       |
| Gretl Barzotto   | Marie Hogland   | Philip Beadle      |
| John Robinson    | Marion Vialade  | Rachel Hirabayashi |
| Jillian Porteous | Megan Huffadine | Rex Eade           |
| Judy Smith       | Melanie Eade    | Richard Parsons    |
| Kathi McLean     | Neville Porter  | Svetlana Spectra   |
| Kelvin McMillan  | Nigel Wilson    |                    |



**THE GATE**  
CROMWELL

**CROMWELL'S HOSPITALITY AND VISITOR CENTRE**

CNR HIGHWAY 8B & BARRY AVENUE, CROMWELL

**FIVE STAGS**  
HUNTING LODGE

**forage**  
INFORMATION CENTRE & CAFE

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

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

ALSO AT THE GATE

**THE GATE** Cromwell  
E: info@thegate.nz NZ: 0800 104 451 P: + 64 3 445 1777 W: www.thegate.nz

# RECYCLE GLASS

GLASS BOTTLES & JARS ONLY

**17A Holloway Street, Clyde**  
www.eadegallery.co.nz

melanie@eadegallery.co.nz  
Ph: 021 265 3358

rex@eadegallery.co.nz  
Ph: 027 286 0438

Open 7 days  
from 10.00am  
f Eadegallery

# REALISING A VISION

By Margo Berryman

Two years ago Anna McRitchie realised her vision for a boutique dedicated to New Zealand fashion with the opening of her store Lily & Esther in Clyde.

The Holloway Street store connects people with unique New Zealand designer fashion, eyewear, shoes and jewellery in one place.

"It was a dream come true to create Lily & Esther and as a fashion and shoe aficionado myself, fun to bring many of my favourite designers together under one roof," says Anna.

"My motivation was to work with key New Zealand designers that have an appealing brand aesthetic. It was hard to narrow down the choice but as a small boutique I wanted to focus on high-quality workmanship, design and finish and that has certainly resonated with customers."

Lily & Esther are stockists of Juliette Hogan, Company of Strangers, Twenty-Seven Names, Kowtow, Standard Issue, Lela Jacobs, and Staple + Cloth. Shoes by Chaos & Harmony add to the exclusive kiwi design mix along with Yu Mei bags and eyewear by Age Eyewear and Karen Walker.

"So many people come into the store looking for a specific designer that they know are tried and true or exactly their style," says Anna. "Certainly, Kowtow with its sustainability ethos and Twenty-Seven Names are very much in demand and Age Eyewear seems to be having a big fashion moment this season."

Celebrating two years in business, Anna recently expanded with an online store that has been an immediate success.

"It's great to extend the Lily & Esther experience to those who don't live locally. We have a lot of overseas women and visitors to the region shopping here and it's nice to be able to offer our designer collections to them when they get home. We have our full summer range online from shorts and skirts to tops, pants, dresses and shoes plus the eyewear and beautiful George & Edi candles made in Wanaka."



"Locals are also choosing to shop online as well as in store as often when time is limited it's easier to order online and receive a package direct to the door."

Anna says it's hugely rewarding to be part of Clyde's eclectic retail shopping mix.

"I have loved developing the business here. The village has a vibrant mix of shops, cafes, award-winning restaurants and boutique accommodation and is increasingly popular for day visits and weekend stays."



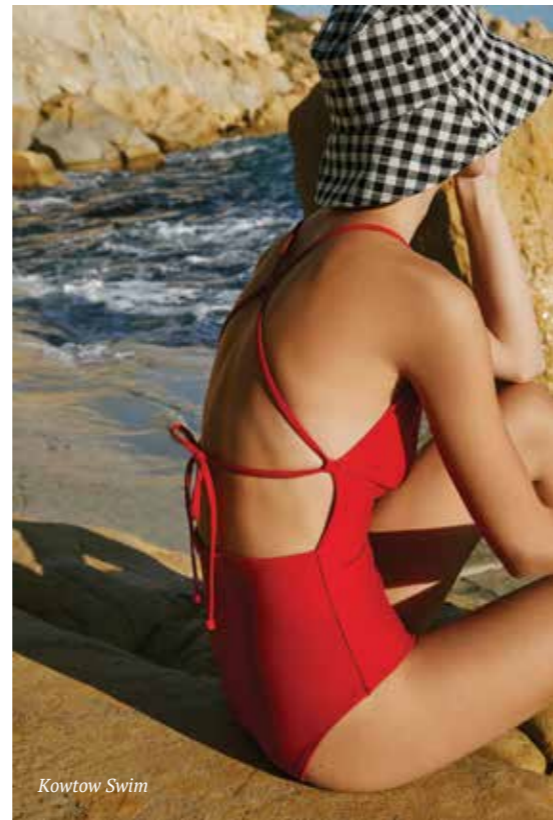
Kowtow

LILY & ESTHER

23D Holloway Street, Clyde.  
027 381 8103



Kowtow Swim



Kowtow Swim

FOLKLORE  
— FINE GOODS —

In the heart of Historic Clyde Village

Unique high-quality homewares, furniture and accessories crafted from natural materials  
Bespoke range of Folklore fine goods · One-off original pieces and antiques

Only an hour's scenic drive from Queenstown, Arrowtown or Wanaka.



19 Holloway Street, Historic Clyde Precinct

ph: 03 449 2998

[www.facebook.com/folklorestore.clyde/](http://www.facebook.com/folklorestore.clyde/)

Open: Monday - Sunday 10am to 5pm

[www.folklorestore.co.nz](http://www.folklorestore.co.nz)

@folklorestore.clyde



OLIVERS  
AT THE  
VICTORIA STORE

BRINGING YOU THE  
FRESH FLAVOURS

OF  
*Central Otago*

Fresh, clean flavours are the hallmark of cuisine at Olivers Restaurant. Featuring superb local produce.

Dine in front of the fire within the restaurant's old stone walls, under the maps in the Merchant Room, or under the stars in summer.

~ 03 449 2805 ~  
[www.olivers.co.nz](http://www.olivers.co.nz)

RESTAURANT & BAR  
CLYDE - CENTRAL OTAGO

THE  
VICTORIA  
STORE  
BREWERY

CRAFT BEER TASTINGS, BOTTLE PURCHASE  
AND AVAILABLE ON TAP

LIMITED EDITION PHOTOGRAPHIC WORKS

BY SARAH & TODD SISSON

The work of prominent New Zealand landscape photographers Sarah and Todd Sisson is showcased in their beautiful, custom-designed gallery in the heart of historic Clyde village. The carefully curated collection is printed in large format, creating an exceptional viewing experience. These museum grade archival prints grace the walls of client's homes worldwide.



SISSON  
GALLERY



19 Holloway Street  
Clyde Historic Precinct  
Open 7 Days ph 03 449 2998

WORLDWIDE SHIPPING AVAILABLE

# Best Kept Secret

By Margo Berryman



**Award-winning Wild Earth Wines has created a stylish new venue providing a memorable New Zealand food and wine experience at The Stoaker Room Bistro and Bar in Cromwell.**

Originally established at Goldfields Mining Centre in the Kawarau Gorge it has recently relocated its Stoaker Barrel Cuisine operation to Freeway Orchard, opening a new chapter for co-owners Quintin Quider and Sue Barbara.

"We've developed a relaxed and rustic indoor and outdoor setting in Cromwell in a beautiful spot nestled beside fruit trees and overlooking Lake Dunstan," says Sue. "We wanted to create a real connection with the land, away from the hustle and bustle, where people can enjoy our award-winning wines and barrel cuisine made for sharing with friends and family."

The Stoaker Room Bistro & Bar is widely known for its distinctive New Zealand food and wine pairings and its signature dish The Banquet is a drawcard.

"Cooking wild foods inside wine barrels is something we developed in our restaurant at the Goldfields Mining Centre and is our distinctive point of difference," says Quintin. "The Banquet is what we have become known for – it consists of the chef's selection of five tasting dishes served on a wine barrel stave matched with five of our wines including Riesling, Rosé, Pinot Gris and two Pinot Noir vintages. We have served our Stoaker Barrel Cuisine to many people over the last ten years and its popularity keeps growing."

The Stoaker Room Bistro & Bar incorporates a cellar door and craft beer bar with a range of wine, cider and beers on tap.

An appealing a la carte menu includes burgers and sandwiches with take-out options available.

"Our food is designed for people to enjoy together," says Sue. "We have introduced a wonderful new menu choice called The Butchers Board that serves up a whole fish, alongside lamb, steak, pork belly, potatoes and vegetables on a large wine barrel lid. Add a bottle of Wild Earth wine and it's a lovely food and wine match for up to six people. Local people have embraced the new space here in Cromwell and the feedback is the experience is better than ever before."

Open seven days from 10.00am until late The Stoaker Room Bistro & Bar has a knowledgeable cellar door team and wait staff who are passionate about the Wild Earth wine and food experience.

"Wild Earth is about New Zealand and the beautiful outdoors," says Quintin. "That's what the name represents to us alongside friendly Kiwi hospitality."



Quintin Quider



## Kiwi Way of Life

**Quintin Quider first came to New Zealand from the United States in 1992 where he experienced the sea, land, people and Kiwi way of life.**

"As a commercial paua diver I originally came here for the fishing," says Quintin, "and what I remember most about that first time was how friendly Kiwis are. I have always loved catching, preparing and cooking food and entertaining with friends and Wild Earth Wines came about because of that passion."

Once established Wild Earth Wines quickly rose to prominence winning awards for every vintage and today the wines are made by Jenn Par from Valli Wines.

The development of Stoaker Barrel Cuisine was the next step in Quintin's journey.

"We wanted to offer people tasty food to enjoy with our wines as the complete dish. A fellow paua diver named Stormalong Stanley from Stewart Island came up with the original concept for barbecuing in a wine barrel and he and I built one on the side of the Kawarau River. We added some water in the bottom of the barrel because we were not sure if it would work and that provided a wonderful steam effect that made the salmon and mussels we cooked beautifully soft – it was the best salmon I had ever tasted."

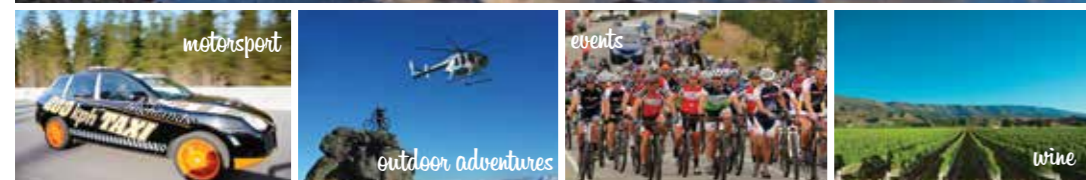
He says the Stoaker Room Bistro & Bar is very much about the New Zealand experience he first encountered.

*"The bistro is designed to be natural, rustic, and relaxed in style – we're not about fine dining – this is food and wine presented in a friendly environment to create that memorable Kiwi experience."*



**CROMWELL**  
CENTRAL OTAGO

the ultimate Central destination



What's your passion? World class food and wine, exploring unique landscapes, international motorsport, or just sitting back and relaxing around Lake Dunstan. Cromwell has an enviable location right in the heart of Central Otago. We grow some of the world's best stonefruit and produce exquisite Pinot Noir in what is the world's southernmost wine region. A haven for mountain-bikers and hikers, there are trails to suit all levels or buckle up and experience an unforgettable adventure in a race car, helicopter or jet boat. Make Cromwell your Central destination, a warm welcome awaits.

[www.cromwell.org.nz](http://www.cromwell.org.nz) #cromwellnz

**ALEX CAMPBELL'S**  
MENSWEAR

BUSINESS WEAR CASUAL WEAR

Whatever the Reason,  
Whatever the Season...  
We're proud to dress the Region.

64 The Mall, Cromwell, 9310 | 03 445 0504  
187 King Edward Street, Dunedin | 03 455 3280  
141 Gordon Road, Mosgiel | 03 489 4607

Showing the eclectic cottage garden, metal work and painting of a local Artist

Rachel Hirabayashi  
Garden and Gallery  
open daily 1-5  
16 Horace Street, Cromwell. ph: 021027 90159

**the stoaker room**  
and  
*Wild Earth*  
WINES  
CENTRAL OTAGO

NOW nestled in Freeway Orchard, Cromwell  
Open 10am till late, 7 days

180 Highway, 8b Cromwell Ph. 03-445 4841  
Email: [restaurant@thestoakerroom.co.nz](mailto:restaurant@thestoakerroom.co.nz)  
[www.thestoakerroom.co.nz](http://www.thestoakerroom.co.nz)

WINE BARREL  
CUISINE

WILD EARTH WINES  
CRAFT BEERS  
TASTING & SALES

WINE & FOOD  
PAIRINGS

CATERING  
& EVENTS

# Expanding Lifestyle Village

By Jane Brooke

Momentum is building at the Queenstown Country Club with the recent announcement of the go ahead for a private hospital run by Southern Cross and the Central Lakes Trust at the lifestyle retirement village.

## Retirement Made Easy

Sue and Ray Simms have lived at the Queenstown Country Club for over six months after purchasing a new home off the plans.

"We chose the design ourselves and were very involved in all aspects of the build, including the final interior finish. Everything was made so easy and the staff were amazingly helpful" says Sue. "Moving in was a great experience, arriving to find everything finished, curtains up, IT connections ready and working, windows cleaned and a lovely basket of goodies and flowers. Even the garden was planted."

She says the community aspect is increasing as more people purchase homes.

"We have a small gym, a library and a community van to go out to events and we are all looking forward to the completion of the new clubhouse.

We love living at the village and retirement has taken on a new meaning."



Sue Simms & Gill Wilstrom



Operated by the Arvida Group the facility has new homes under construction and a clubhouse along with an adjoining retail centre planned for 2020.

Sales manager Hilary O'Hagan says there has been rapid progress at the village since opening two years ago.

"We currently have 36 houses occupied which will increase to 40 by Christmas, with a further 20 homes at various stages of construction. It is a beautiful place to live with spacious set out homes, green open spaces and lots of fruit and nut trees enhancing the grounds."

"The future hospital is exciting and the construction of our new clubhouse planned to start in May means people want to secure a home now while there is plenty of choice. The clubhouse will be the social heart of the village with a heated indoor swimming pool, gym, spa, movie theatre, library, billiards tables, bar and functions area."

Queenstown Country Club homes are architecturally designed by Warren and Mahoney Architects and feature five-star, underfloor water reticulated heating, insulated internal and external walls, double glazed and thermally broken windows and gas fireplaces.

"When people walk into the show home their first reaction is often 'wow'. The spaciousness and luxurious qualities strike them and the homes are warm and inviting. The mountain views are stunning and the village enjoys long sunshine hours," says Hilary.

Four villas are currently available for purchase ranging from \$750,000 to \$845,000 and ready for immediate possession.

"These homes are a great option because you get all the benefits of village life for a bit less spend. Or you can choose any site in the development and build off the plan which takes approximately eight months from signing up to completion."

Hilary says the site is flat and residents will be able to walk or ride to the proposed new shopping precinct which includes the Wakatipu Medical Centre, Summerfield's pharmacy and a café.

"This will certainly add a new dimension to life at the Queenstown Country Club."



## EMBRACE BLISS

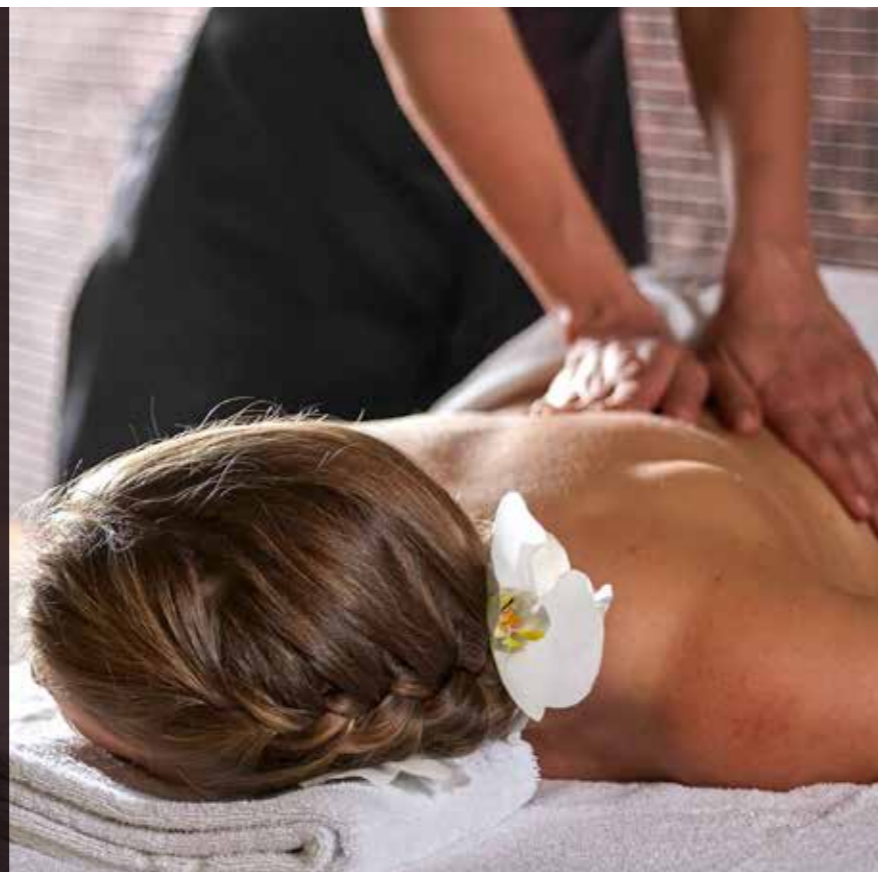
Seek sanctuary in the serenity of So Spa - voted the World's Best Hotel Spa by Travel + Leisure magazine. Using the finest French cosmetology techniques and local traditions, you'll discover a blissful range of treatments designed to delicately restore body, mind and soul.

So Spa at Sofitel Queenstown Hotel & Spa  
8 Duke Street, Queenstown  
Tel. 03 450 0048

[sofitel-queenstown.com](http://sofitel-queenstown.com)



SOFITEL  
HOTELS & RESORTS



## BESPOKE KITCHEN

9 ISLE ST, QUEENSTOWN

[BESPOKEKITCHEN.NZ](http://BESPOKEKITCHEN.NZ)

## VUDU CAFE AND LARDER

16 REES ST, QUEENSTOWN

[WWW.VUDU.CO.NZ](http://WWW.VUDU.CO.NZ)

Why queue? Download our app today.



Welcome to New Zealand's premium alpine retirement community. Villas available from \$750,000.\*



Open Homes: Mon-Fri 10am-3pm, Sundays 1pm-3pm

Enjoy your retirement the way you dreamed it would be. The lifestyle we offer at Queenstown Country Club is ideal for active retirees who love having the freedom to roam - and then to return to their architecturally designed, luxurious alpine home. Whether your roaming takes you over the local alpine trails, around the country or across the globe, it's great to know your home will be in safe hands until you return. Why not come and experience Queenstown Country Club for yourself and have a chat with us about your retirement plans? *\*Licence to Occupy.*



ARVIDA

Queenstown Country Club

An Arvida Living Well Community

420 Frankton-Ladies Mile Hwy,  
Corner of Howards Drive,  
Queenstown

For more information  
Phone Hilary O'Hagan  
on 022 417 8358

Freephone 0800 111 410  
Email: [sales@queenstowncountryclub.co.nz](mailto:sales@queenstowncountryclub.co.nz)  
[www.queenstowncountryclub.co.nz](http://www.queenstowncountryclub.co.nz)