QTMagazine



Fast Forwarding Queenstown

Focusing on resort's recovery

BETTER BUSINESS

Dynamic local ventures fly the flag

HOME IS WHERE THE HEART IS

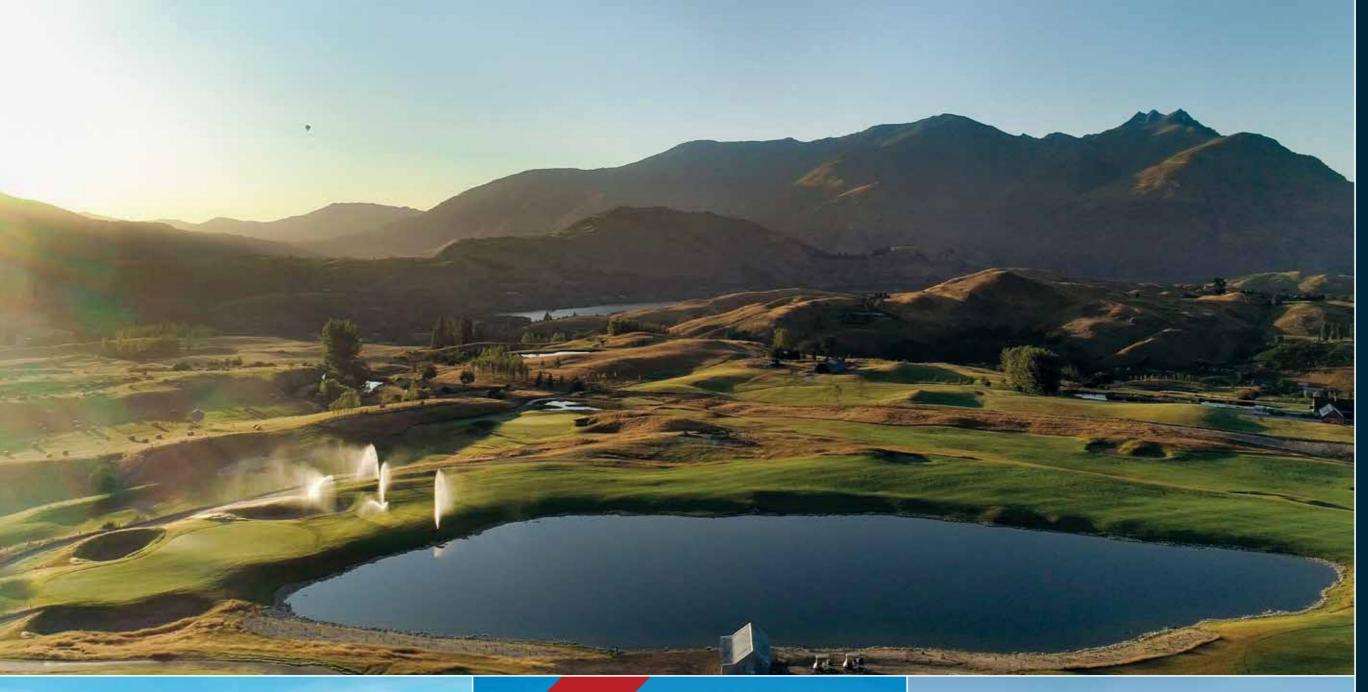
Innovative home designs, interiors and products

EXPLORING OUR BACKYARD

From Stewart Island to Cardrona Kiwis discover their own country

ISSUE 109 WINTER/SPRING 2020

QUEENSTOWN, ARROWTOWN, WANAKA, CROMWELL & CLYDE



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 1528m² - 2109m²

RESIDENCES ON DALGLEISH

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

MILL FARM

Mill Farm is Millbrook's brand new residential neighbourhood – offering sophisticated rural living within two brilliantly designed residential enclaves. As part of this exciting new development is an impressive nine hole golf expansion completing Millbrook's existing 27 holes. Register your interest today!

MILLBROOK -CALL IT HOME...

Come for a day, a week or a lifetime.

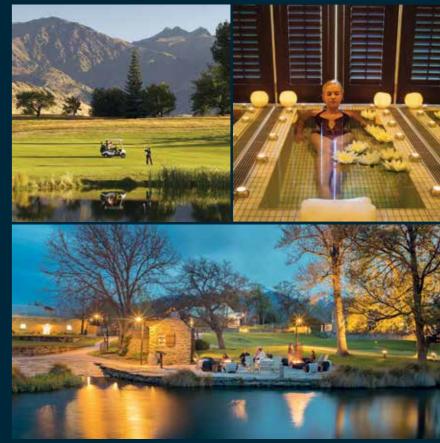
Come and experience our award winning facilities, five restaurants, The Spa at Millbrook, luxurious five star accommodation, our 27 hole championship golf course and covered driving range.

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.



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







CANADA GOOSE®

WWW.TEHUIANZ.COM

EMBRACE WINTER WITH CONFIDENCE

Canada Goose delivers the ultimate system to combat harsh outdoor elements with the latest range of functional coats & parkas suitable for rain, wind and snowy conditions.

choose your style



A classic parka style, elevated with subtle details — like an adjustable waist to customize fit and trap in warmth. Cordura® fabric reinforcement at the elbows adds durability, and reflective details on the cuffs can be hidden away when not needed.



WOMEN'S LORETTE PARKA

Conquer fluctuating temperatures in style with a sophisticated parka with elaborate quilt-through detailing. Tighten the adjustable drawcord hood to keep brisk winds out. Experience the enduring warmth of a heavy-duty rib-knit collar as well as fleece-lined pockets.



WOMEN'S KENTON PARKA

The Kenton Parka was designed for daily wear in cold climates, with features like an interior down-filled collar and double-stacked fleecelined pockets. When temperatures rise, side vents and a two-way zipper can be opened-up for ventilation and range of motion.



MEN'S MACMILLAN PARKA

This hip-length parka couples great warmth with stylized features including a quilt-through design and a new curved hemline. The MacMillan provides fundamental protection for the urban commuter or active traveler.



MEN'S CARSON PARKA

The Carson Parka is slim-fitting with exterior quilted lines to create a stylized aesthetic. It's mid-thigh length and removable coyote fur ruff on the hood provides exceptional warmth for unpredictable weather.





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

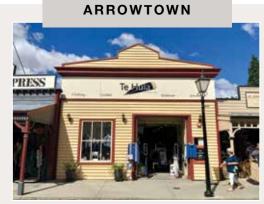
WHERE TO BUY

The new range of Canada Goose coats, parkas & lightweight jackets are instore now at Te Huia in Queenstown & Arrowtown.

Choose your style and get sorted for winter with our Laybuy &

Choose your style and get sorted for winter with our Laybuy & Afterpay options. Full pack & shipping delivery service available worldwide.

Order instore or online at WWW.TEHUIANZ.COM



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





Te Huia is a showcase of leading New Zealand and international made luxury goods and clothing including MerinoMink, Untouched World, Kapua™ Cashmere Blend 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

www.tehuianz.com

CONTENTS

Winter/Spring 2020 Features

Food & Wine 14/15

Award-winning hospitality @ Amisfield

17

Experience The Shed at Cloudy Bay

27

Cargo launches new era for historic pub

Q&A with celebrity chef Nici Wickes



Kinross - Gibbston's wine destination

Whiskey & wine sampling at Pembroke Wines

59

Lipsky & Sons - Wanaka's class act

60

Quartz Reef ranks among New Zealand's top ten leading wines

QTMagazine

QT Magazine is a modern

lifestyle magazine covering

the Southern Lakes region

of New Zealand.

Lifestyle

Queenstown Faces New Future

8

Destination Queenstown drives winter and spring promotions



11

Art attraction and specialised framing @ Aurum Gallery

Greatest Needs Fund reflects generosity for vulnerable people

21

Barbecuing in style with **Outdoor Concepts**

25

Masport delivers solutions for home heating

57

Metalworks Wanaka focuses on environmental sustainability

Experience 28/29

Real Journeys offers bucket list visit to Stewart Island



Queenstown Arts & Crafts market showcases diverse South Island artists and craftspeople

44-45

Country Lane hosts an eclectic mix of businesses on former pioneering property

64/65

Cromwell — the launching pad for a Central Otago tour



EDITOR Jenny McLeod MANAGING EDITOR Margo Berryman

WANAKA ACCOUNT MANAGER Janey Newlands CONTRIBUTORS

Jane Brooke / Penny Simpson Rebecca Williamson

Cardrona Hotel. Photograph supplied FOLLOW US qt.co.nz **f** QTmagazine **9** @qtmagazine

CONTACTUS OT Magazine, PO Box 754, Queenstown +64 21 246 3342 / margo@gt.co.nz

Oueenstown is a resilient community and despite the massive challenges it faces in the wake of the 2020 Covid-19 pandemic the resort will recover.

FACING THE

Mayor Jim Boult launches tourism's return after

That is the view of Queenstown Lakes mayor Jim Boult who says most of the people who live in the district choose to do so - "most of us weren't born here but what drives us all is our passion for the place. Let's remember nothing can take away from the sheer beauty of our area which means it will always be an attractive place to live and visit."

He says dire 20 per cent unemployment predictions will only be realised "if we do nothing. But we are not a do-nothing sort of community. we are a community that picks itself up and gets going".

Key to the recovery in his view is the \$85 million funding from the Government for "shovel ready" infrastructure projects which he describes as "a major shot in the arm".

The grant includes \$50 million for the first stage of the long talked about town centre arterial bypass and \$35 million to upgrade the downtown commercial centre streetscape.

"These projects will help generate economic activity and create around 320 jobs. This is infrastructure we have been trying to get for years and we are delighted the Government has listened to our calls for help. The funding will help unlock other proposed infrastructure projects and while it is not a panacea for our problems it is a step in the right direction."

In a bid to identify other opportunities the Queenstown Lakes District Council has set up a regenerative recovery task force, represented by a varied group of community members, to look at

longer term recovery for the area.

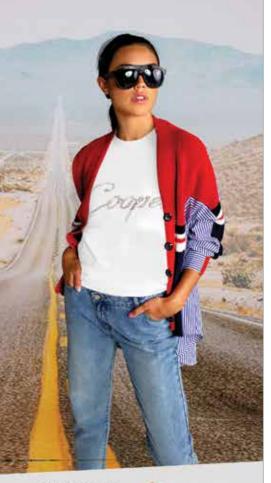
By Jenny McLeod

"Our economy has been based primarily on tourism, with construction up there in second place. We have talked for a long time about diversifying the economy and Covid-19 is our sharp wake up call," says Mr Boult. 'Now is the time to tackle this and explore

opportunities such as education, film and medical tourism. If our future is not solely based on tourism that is a good thing."

The Government has also agreed to provide \$25 million to waive Department of Conservation tourism concession fees which has wide implications for many Queenstown Lakes operators concerned about paying hefty concession bills on drastically reduced incomes in the wake of the Covid-19 crisis.

> "This move has been welcomed by operators and will go a long way to help support their recovery," says Mr Boult. "Above all, we are very hopeful that a trans-Tasman bubble will get the go ahead this year which will be significant in saving both businesses and jobs in the near future."

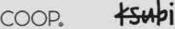
















cartel & willow SUPERGA

ASSEMBLY LABEL





ARROWTOWN Ph: 03 442 1355 E: info@ikonnz.com

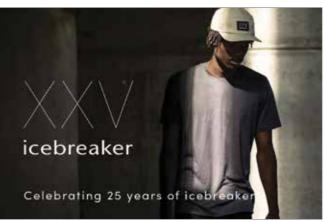
WWW.IKONNZ.COM



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

Open daily from 9.00am Established over 20 years in Arrowtown









40 Buckingham Street, ARROWTOWN Ph: 03-442 1355 THEWOOLPRESS.COM Open daily from 9.00am

Established over 20 years in Arrowtown

SHARING THE QUEENSTOWN We Are Queenstown Destination Queenstown is encouraging Queenstowners to support each other and local By Jane Brooke businesses with the #WeAreQueenstown campaign. "This has showcased the community spirit that has taken centre stage during the Covid-19 upheaval — it's been a real silver lining and is incredibly inspiring to see," Destination Queenstown's high-profile campaign to promote says acting CEO Ann Lockhart. "#WeAreQueenstown reminds us of our amazing people, our beautiful place the ski season reached 3.4 million New Zealanders on digital and why we all choose to call Queenstown home." channels and the message was reinforced with primetime television advertisements seen by an audience of 1.4 million "Similarly the We Are Winter celebration held in early July across TVNZ and TV3. to mark the start of the ski season was a major success and gave our community and the many school holiday visitors a chance to gather and support downtown

Acting CEO Ann Lockhart says it was an outstanding result and an added Queenstown promotion on TVNZ's Breakfast, which included a trip package attracted nearly 19,000 entries, the highest number ever achieved by the

"The country's move to Alert Level 1 in early June was well timed allowing Destination Queenstown to launch its winter campaign to domestic visitors who have always played an important role in Queenstown's tourism economy, historically making up a third of all visitors."

She says the 2020 message to Kiwis who have not experienced Queenstown is — "you have Queenstown all to yourselves. This is a great time to come and see why over two million international visitors and one million Kiwis visit the resort each year".

Upcoming campaigns by Destination Queenstown will focus on the spring season and again on attracting the domestic market, highlighting Queenstown's leading position as the home of adventure.

"Queenstown is resilient and our community is weathering the current challenge together and our tourism businesses are welcoming New Zealanders with the same hospitality we show all our visitors."

Queenstown's HeArt of Contemporary Realism

Home to New Zealand's only Master Certified Picture Framer



Shane Woolridge



Steve Couper



Spike Wademan

Simplify your life with Fendalton Eye Clinic

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

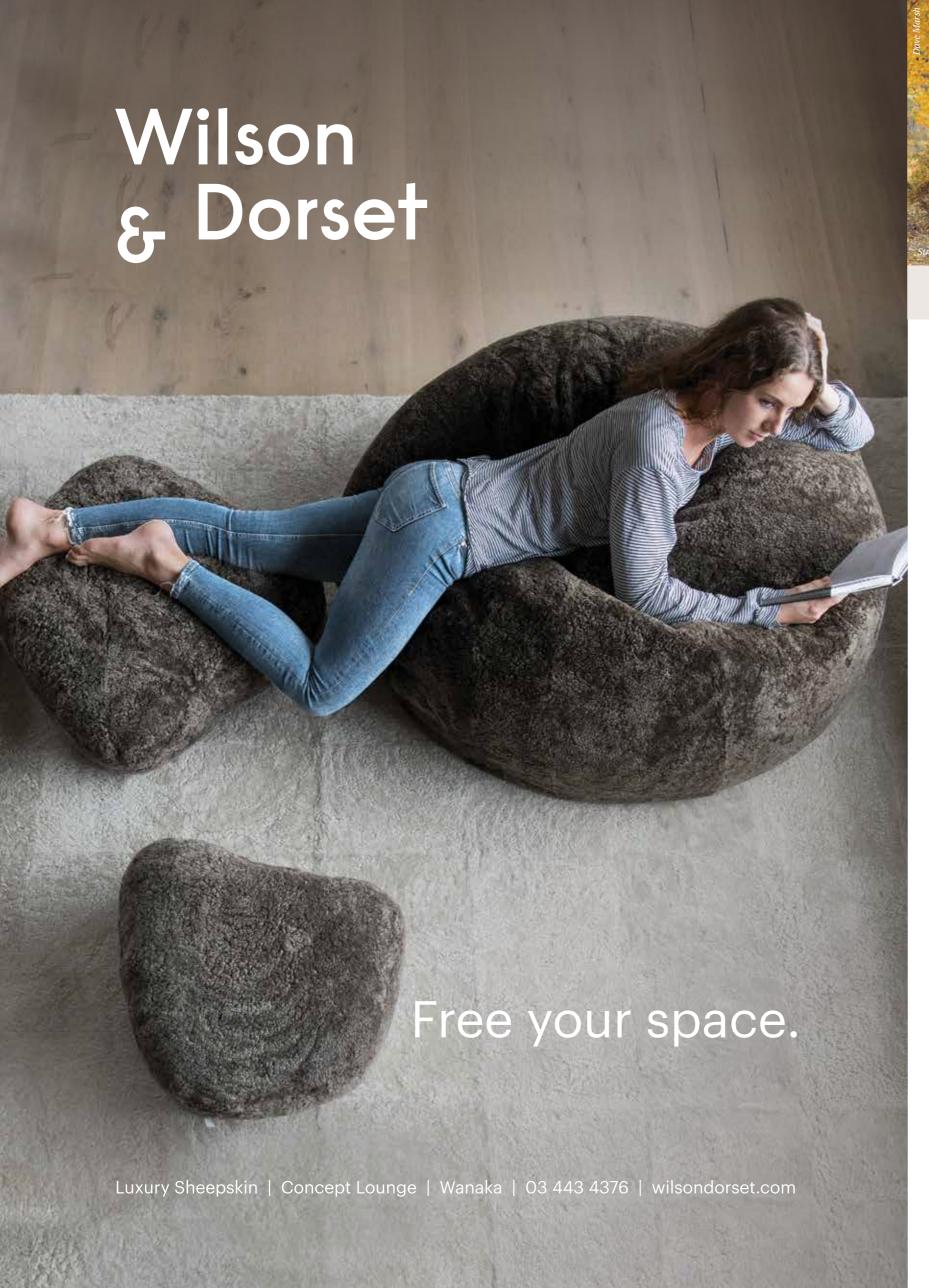




www.aurumgallery.com | 158 Arthurs Point Road, Queenstown | Phone 021 517 307

Sofia Minson

P8





MASTERING THE ART OF FRAMING

By Margo Berryman

New Zealand's only Master Certified Picture Framer (MCPF) Dave Marsh of Queenstown's Aurum Gallery has an international following for his outstanding

"I was working for Pipeline Bungy and had considered framing as a change of direction but was told there was a lot of competition in town. Through a series of unconnected circumstances I found myself in Wellington at New Zealand's oldest established wholesale picture framing supplier.

"It was a warehouse full of mouldings, matboard and machines — like an Aladdin's cave. Two hours later I walked out rather poorer having made the decision there and then to start my own framing business. That was 22 years ago and Aurum Gallery is the result."

Dave then embarked on gaining the highest qualifications in the industry.

"My view in life is once you discover your passion you should fuel it to be the very best you can so I worked for two years to become a Guild Commended Framer (GCF) through the Fine Art Trade Guild in London. I then studied for and received my certified picture framer (CPF) qualification through the Professional Picture Framers Association in America. The requirement is to hold this for four years before being eligible to study for the Master certification which I gained in 2008."

With that credential he became the only master certified picture framer in the country and still is today.

"This certification has been absolutely invaluable and instilled into my clients a level of confidence that is the foundation on which my reputation has been built"

Dave is revered in the industry for his technical framing ability.

"I have taken apart hundreds of frames and none of them have been framed correctly which is a shocking statement about this industry.

Preservation is at the top of my list to keep the artwork in perpetuity and frame everything from family photos to highly valuable artworks with the same level of care and attention."

He says creating a wow factor with art requires creative design lair.

" I am comfortable that my design skills have been proven over the years with a number of competition

successes and I feel confident guiding my clients in what is best for their particular piece. Framing has to be sympathetic to the artwork itself and not just follow trends or someone's architectural requirements and fortunately most of my clients respect my guidance in this area."

"Increasingly clients send work from all around the world entrusting me to create the magic. I then frame, crate and freight it back to them because they love what I do. It's a privilege to have created this position in Queenstown."

THE BEST OF THE BEST

From imported Italian mouldings to handmade Peruvian leather framing components, Aurum Gallery has an exceptional collection.

"I probably have the largest selection of mouldings in the country with an exclusive range from Peru that is second to none," says gallery owner and master framer Dave Marsh. "I import Italian mouldings which are all handmade and absolutely beautiful because the Italians make some of the best in the world."

Dave has worked with celebrated Queenstown artist Ivan Clarke's Lonely Dog series for the past 19 years.

"Lonely Dog has been an exciting journey to be part of. We are also one of only two galleries worldwide to represent respected Australian artist Gordon Hanely (ARCLM) who is currently the only metalpoint living master in the world so it's a real honour."

New Zealand artist Sofia Minson is presently the main exhibitor at the

rable following for her

"She has a considerable following for her contemporary artworks that are large and impactful. They are accessible to the New Zealand market and beautiful to frame. I love creating magnificence and Sofia's work is a drawcard for the gallery."



MANTEL

Make your home

DRIER & HEALTHIER
with
PYROCLASSIC
FIRES

PH 0800 626 835 www.mantel.co.nz View at Aurum Gallery 158 Arthurs Point Rd





FRESH FLORAL

Prominent wedding florist Sarah Gutschlag is behind Queenstown's newest floral store Floralsmith which recently opened online at floralsmith.co.nz

"Floristry is my life-long vocation beginning as a junior florist at 16 then moving to Queenstown to operate my first business when I was 20," says Sarah. "Now my husband Brad and I own The Flower Room, a specialist wedding and event florist, and it's exciting to launch our new sister brand Floralsmith."

"We were regularly asked for a retail delivery service, so during the Covid-19 lock down the concept was developed. It is a beautiful, simple, modern brand providing a consistent and convenient service to all local Queenstown areas."

Sarah has a fresh supply of flowers from local growers and flower farmers around the country and her bouquets are created using seasonal florals in various price ranges.

"We source glorious blooms such as dahlias, zinnias, cosmos, roses and lavender locally and are incredibly lucky to have Otago grown peonies during spring. There are three bouquet styles to choose from including classic whites, earthy tones and pinks designed in modern floral gift wrap or presented in self-contained vases."

"Potted Phalaenopsis orchids are a great option and we have an exquisite selection of handcrafted chocolates, scented candles, home fragrances and cherry blossom cakes and cupcakes that can be added to any order."

Floralsmith caters for special requests such as bouquet and buttonhole packages, bereavement tributes and red rose bouquets.

"My preference for florals is simple and modern." says Sarah.
"Recent trends include earthy boho vibes with lots of texture using fresh and dried flowers but also minimal designs with edgy, structured modern lines and strong flower groupings."







floral.smith

- www.floralsmith.co.nz
- floralsmithqueenstown@gmail.com
- Deliveries Mon-Sat excluding public holidays

LAUNCHING THE PRODUCE BOX

Launching a fresh produce home delivery business during the Covid-19 lockdown has been a highly successful initiative for business partners Lisa and Dave Devlin, Jason and Jayne Peters and Lisa and Warren Carter.

With 25 years' experience in the produce industry, Lisa says it has been a long held dream to bring locally grown fresh produce from local suppliers direct to customers' homes.

"We wanted to offer restaurant quality produce direct to homes to make life easier and meals tastier and the Covid-19 lockdown kickstarted the delivery idea into reality. Our customers are amazed by the superior quality and freshness they get saying the produce lasts longer in the fridge. Word of mouth has quickly spread and people are loving supporting a local family business."







The Produce Box operates out of Queenstown with free delivery to Queenstown Lakes, Wanaka, Cromwell, Glenorchy, Clyde and Alexandra. Their Invercargill branch services all of Southland and Te Anau.

"We pack and deliver a wide range of fruit and vegetables plus essential products like milk, fresh eggs, meat and artisan breads. Customers choose and order online and our free delivery service happens within 48 hours ensuring quality and freshness door to door."

The entrepreneurial venture recently began providing a year's supply of food for the birds housed at Queenstown's Kiwi Bird Life Park.

"When we heard the Kiwi Bird Life park was struggling and needed support, we visited them and were totally amazed by this hidden gem in the middle of Queenstown," Lisa says. "They are doing awesome conservation work that everyone should know about and we are so happy to feed the birds and support them in this way.

- www.theproducebox.co.nz
- office@theproducebox.co.nz

The Produce Box SLOW store is the perfect setting in which to experience Queenstown as a place to slow down, relax, connect to its surroundings and embrace the new.

SLOW

Experiental store in the heart of Queenstown

Slow Story

It was the desire of living a more conscious and authentic life that led to a new journey of developing a brand that encompasses the values of permanency, quality, craft-design, sustainable practices and social-awareness. The start of any change in our lives begins with parting ourselves with the old so new, fresh and long lasting experiences can enter our lives.

On a material level this can translate to decluttering from fleeting trends, and consequently making conscious choices regarding purchases whether it is for your home or lifestyle.

Our Store

We have hand-picked products that hold the qualities of SLOW's core ethos, bringing you an array of authentic brands that can enrich your lives with beauty, style and the essence of permanency. Showcased in store as interiors, lighting, homewares, fashion, beauty and lifestyle products, complemented by in-house Coffee studio and eatery, an exclusive collaboration with Frama Copenhagen.





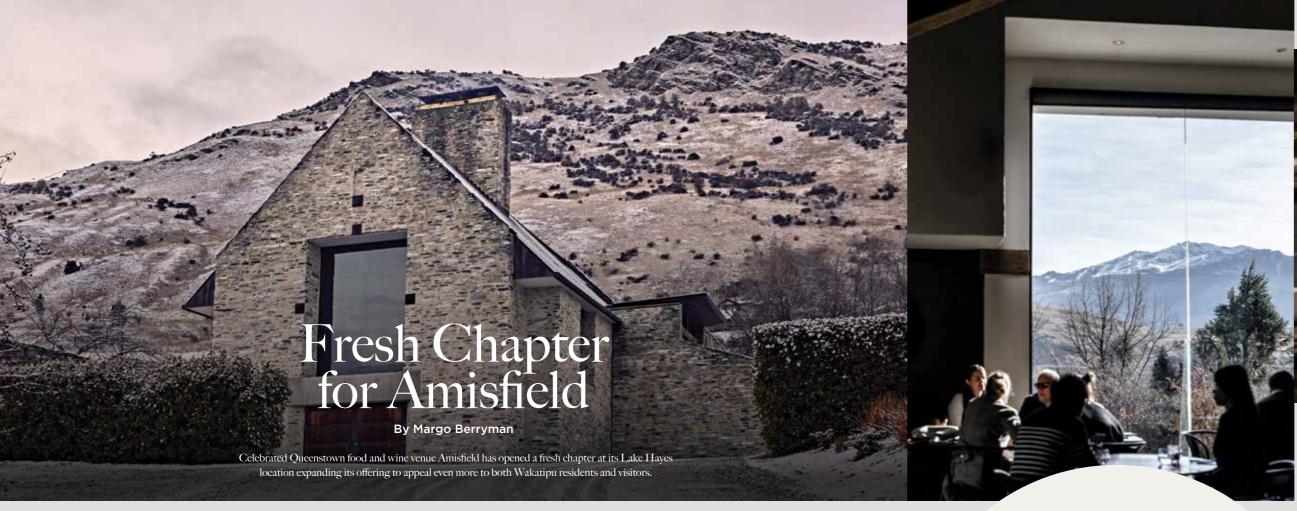






83 Beach Street, Queenstown – opposite Enslow park Open daily 10am – 6pm

Instagram @slow_store Facebook / slowstore



Amisfield has been part of the Queenstown landscape since opening its cellar door and bistro in 2005. Built from local schist and located in a spectacular setting, the highly distinctive complex represents the finely tuned elegance and aesthetic of the Amisfield vineyard, cellar door and bistro.

"In recent times the bistro and cellar door at times became overwhelmed by their own success and were very busy with international visitors and the demands that brings," says food and beverage manager Tony Stewart. "We have now taken time to reevaluate what is really important and have set out to broaden what we are doing to accommodate residents and visitors."

A commitment to local, seasonal ingredients and sustainable, ethically produced food and wine has always been part of the Amisfield philosophy. The introduction of a new cellar door bar menu, revamped cocktail selection and three-course degustation lunch menu continues that theme while creating a relaxed and friendly atmosphere.

"The cellar door is open daily for wine tastings and to this we have added a new cellar door bar menu so guests can enjoy small plates, snacks and drinks throughout the day and into the evening."

"The bistro lunch caters for three courses and two canapes that guests select themselves from a daily menu for \$80 per person. Each dish has been carefully matched with Amisfield wines that can be included while our evening menu continues to be a refined degustation experience of five to seven courses."

He says they have opened up various spaces within the building creating an easier flow throughout.

"There are now tables and chairs on both sides of the fireplace where people can enjoy wine tasting, cocktails and small plates with additional seating options in the cellar door itself."

In the evenings, the cellar door bar becomes a cocktail lounge which is a popular spot for after work socialising and weekend get togethers. The bistro meanwhile has a late-night licence allowing diners to relax into the evening for both pre and post dinner drinks.

"By remaining true to our core values, we are creating an authentic experience that is both loyal and balanced to the Amisfield of old but with a little more casual understanding," says Tony. "The response has been wonderful and it's nice to have that one-on-one rapport back with locals that we see on a regular basis again."

"We want our local guests to know they can come here at any time and not be turned away. Even when it's busy there are always options available — locals love to eat at Amisfield which is wonderful proof of our authenticity."

Après ski unwind

After a day on the mountains, whether it be Coronet Peak, The Remarkables, Treble Cone or Cardrona relaxing and unwinding at Amisfield's après ski is hard to beat.

"The fires are roaring, there is a warm and cosy ambience and our boutique wine range and perfectly mixed cocktails are an excellent way to finish off a day up the mountain," says marketing manager Richard

He says guests are welcome to enjoy drinks and an extensive bar menu at the wine cellar bar, beside the fire or at the long table in the main bistro throughout the afternoon and evenings. It caters to all tastes with an array of canapes and dishes priced similarly to a glass of wine.

"We have been mindful of the price point to encourage guests to relax and spend time appreciating the Amisfield ambience. The bar menu is available from 12.00pm until 10.00pm and there is always the option to stay on and explore our evening degustation menu if time and bookings allows," says Richard.

"There are many reasons to come and enjoy this beautiful location and experience our expression of Central Otago."

Award-winning cuisine

Amisfield executive chef Vaughan Mabee is passionate about using locally sourced ingredients to create the award-winning flavour combinations and presentations that have become Amisfield's dining signature.

Food and beverage manager Tony Stewart says the dishes are ingredient focused to tell the food and wine stories of Central Otago.

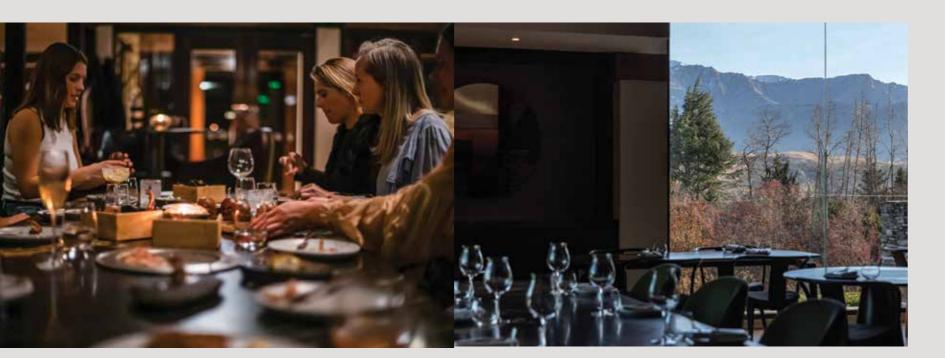
"Vaughan is 'hyper local' about food providence and his entire team are engaged in foraging as part of their weekly routine. They make time to go and gather food together such as Hogan's Gully apples, Hawthorn berries from our vineyard or field mushrooms — it all forms an integral part of the day to day operation and creates a real sense of discovery in the food our guests

"His flavour combinations are remarkable and local ingredients are vital for that. Overseas products are never used here, very little comes from the North Island and by example we source fish from Foveaux Strait that is long line caught to order and spear fished on that same basis."

Amisfield Bistro recently received three hats alongside the top chef award at the Cuisine Good Food Awards, placing it in the top tier.

Tony says the awards are proof of excellence and showcases Amisfield's dedication to an ethical and sustainable New Zealand food story.

"Everything's a little more special and refined here — you can explore dishes and enjoy things that you might not experience somewhere else because you're eating food created by Vaughan and his team who are dedicated to this ethos."







AMISFIELD AT ALTITUDE

Soho Basin is an unspoiled playground where you can indulge in a unique backcountry experience. Explore our private ski area, with state-of-the-art snow cats alongside incredible food and wines from the team at Amisfield.

BOOK NOW

www.sohobasin.com







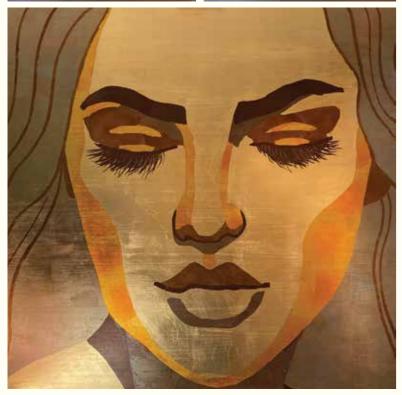


PRIVATE ARTIST STUDIO **VISITORS WELCOME** LEVEL 2 THE SHED **4 BUCKINGHAM STREET ARROWTOWN**

+64 21875337











The Cloudy Bay Shed is a key Central Otago wine and food destination offering an authentic and unique tasting experience in a tranquil setting at Northburn near Cromwell.

Brand experience manager Julie Delmas says the Cloudy Bay team is excited about showcasing its vineyard and cellar door to visitors again, particularly New Zealanders making their first foray into the region.

"Cloudy Bay is an integral part of the Central Otago community and we are very happy to be reconnecting with our local clientele and welcoming visitors to enjoy the distinctive ambience at The Shed. This is a cosy and inviting space and there is nothing quite like lounging by the fire and sampling our internationally renowned wines."

She encourages people to drop in for a glass of wine or enjoy a more leisurely wine tasting over several hours.

"This is an opportunity to learn more about the Cloudy Bay concept, which is well known in the Marlborough region and now becoming a significant part of the Central Otago landscape, after we purchased Northburn in 2012. Our knowledgeable team engages with customers and enjoys relating the stories behind the brand and the wines that reflect the terroir of the Cloudy Bay vineyards."

During the late winter and early spring the cellar door is serving a selection of cheese and charcuterie platters to accompany wine tastings.

The Cloudy Bay Shed is open for the next few months from Tuesday until Saturday and reservations can be



"The platters are created to match the wine choice, whether it be our Sauvignon Blanc from Marlborough, our signature Pinot Noir, Te Wahi, produced at Northburn or our other labels," says Julie. " All the wines are available to buy at the cellar door."

"While we welcome walk-in customers it is advisable to book ahead particularly for larger groups to avoid disappointment."

The Cloudy Bay brand is internationally recognised for its commitment to quality and on going vision to create a distinctive experience for visitors.

"By visiting our cellar door and vineyard people have an opportunity to understand first-hand just how significant our passion and enthusiasm is for our wines," says Julie. "We have a huge commitment to what we are doing and this is expressed in all aspects of the venture."

Cloudy Bay vineyard and The Shed are easily accessible, just five minutes' drive from Cromwell on the main highway to Tarras.



CLOUDY BAY NEW ZEALAND

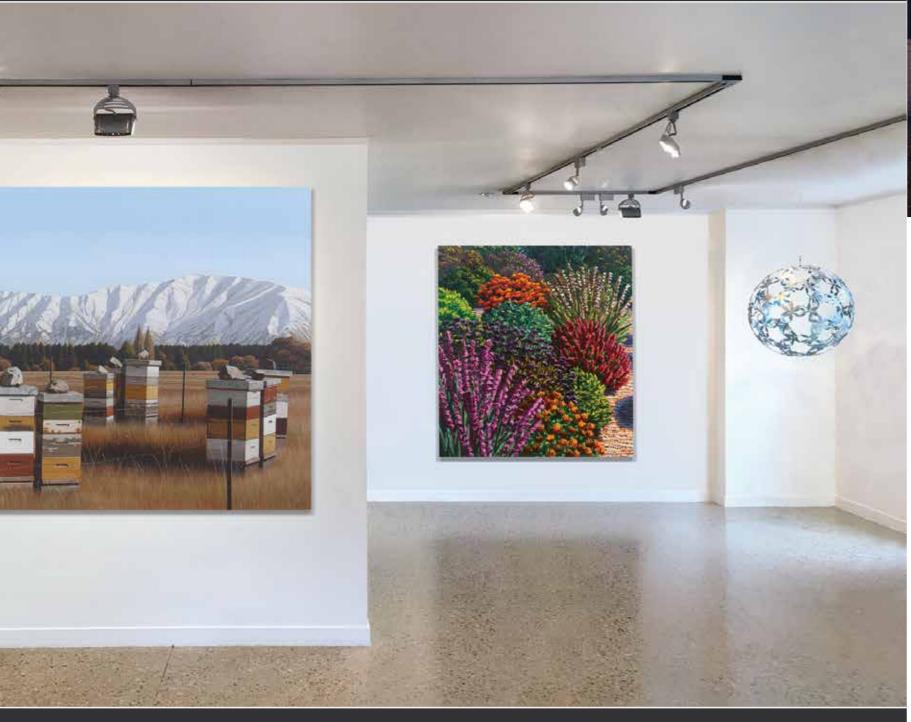
The Cloudy Bay Shed, Central Otago Cellar Door, 45 Northburn Station Road RD3, Cromwell 9383, +64 (03) 777 6059 April to November | 10am - 4pm | Tuesday to Saturday | December to March | 10am - 5pm | Daily







Milford Galleries Queenstown



WINTER / SPRING EXHIBITIONS 2020

Simon Edwards The Arrow 11 Jul - 4 Aug

Susanne Kerr The Review 8 Aug - 1 Sept

Michael Hight Spring Catalogue 5 Sept - 29 Sept

Russell Moses Studio 9A 3 Oct - 27 Oct

Garry Currin Aaron Scythe 31 Oct - 24 Nov

Mike Petre

Milford Galleries Queenstown www.milfordgalleries.co.nz



What has been described by political leaders as a "bloodbath" for the Queenstown tourist industry quickly led to a "humanitarian crisis" with thousands of people, mostly migrants on work visas, losing jobs and flooding the Queenstown Lakes District Council's Emergency Operation Centre with calls of help for food, clothing and in some cases accommodation.

Amidst the pandemic emerged the Greatest Needs Fund, launched by well-known Queenstown charity fundraiser Kaye Parker, under the umbrella of the Wakatipu Community Foundation.

"A few days before the country went into lockdown in March, I decided we had to take action if we were going to look after the most vulnerable people in the community as well as addressing gaps in government assistance."

Kaye shoulder tapped influential philanthropists and community leaders before a public appeal was launched with the fund closing at almost \$900,000 after just two

"The generosity of people has been absolutely humbling. We have had support from all over the country and overseas and from other charitable trusts such as founding donor Hugo Charitable Trust and E P Wilding Estate who have weighed in behind us.

Early grants were made to front line agencies including the Salvation Army, Happiness House, Baskets of Blessing, KiwiHarvest, Volunteering Central, Central Lakes Family Services, a newly created Mental Health Fund and a special GP Fund.

Funding was also provided to the Kia Kaha Queenstown Lakes Hub which established a "pop up" in the resort for Wakatipu residents, in particular migrants, providing advice on immigration, repatriation, employment finance and welfare

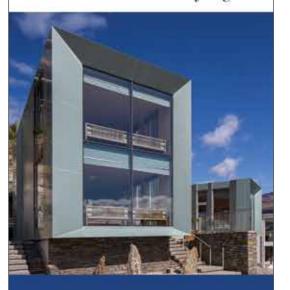
"We will continue to make grants through the community recovery phase, as and where the money is most needed," says Kaye. "There is still so much angst out there and while other Emergency Operations Centres across the country are moving into a transitional phase, we are in no position to do that in Queenstown. The agencies and their personnel at the coalface are exhausted and we hope that our funding will go some way to alleviating the dire situation so many of our people

Queenstown Lakes mayor Jim Boult paid tribute to the overwhelming community response to the Greatest Needs Fund

"People have recognised the extent of suffering in our community and through their efforts agencies and charities who are working on the front line in Queenstown can do so much more. These are unprecedented times and devastating hardship stories have emerged. It is a frightening time for so many in our community and the generosity of those supporting the fund has been outstanding."



Luxury Accommodation on the Lake Edge surrounded by magnificent mountain Views & lake views from every angle



The Lanah Residence is spectacularly situated on the edge of Lake Wakatipu in Kelvin Heights, Queenstown.



Lanah Residence 8 Old Homestead Place Lake Edge, Queenstown

Book direct at www.lanahresidence.com

9A Earl Street, Queenstown qtown@milfordgalleries.co.nz

FLOORING

TRA

Let's get chatting

Now is a great time to start planning your flooring project. Visit us in store and our experts will find the right flooring for you. We can complete your look with window treatments and soft furnishings in our new Colourplus store within Flooring Xtra.



CARPET • TILES • TIMBER • LAMINATE • RUGS



Life's Better Barbecuing

By Margo Berryman

Outdoor Concepts' professional approach to outdoor barbecuing, grilling and heating appliances has attracted a wide following in the Southern Lakes.

The Remarkables Park store specialises in high quality international brands from Europe and the US that provide the best outdoor solutions for residential and commercial

"Cooking in the outdoors is all about lifestyle and if you are passionate about barbecuing then you're going to want the correct appliances to be able to do it all year round," says store

"Many of our clients choose to have two or three barbecue options at home such as a Beefeater for quick grilling, the Kamado Joe for the enthusiast and the Weber Kettle for cooking with charcoal. It's about choosing premium barbeques and grills that will cook a wide range of foods, meat and seafood exceptionally well, ensuring professional results."

Everything instore at Outdoor Concepts has been designed to reinforce a smart outdoor environment.

"Barbecuing is about friendship, food, wine and creating a beautiful outdoor lifestyle space to complement your home. Cooking and eating outdoors makes food taste infinitely better and so our products are carefully chosen to create those sensory experiences," he says.

"We are a specialist Weber dealer which means we supply their very highest tier of premium Weber products, along with Fisher and Paykel's luxury DCS Outdoor Grill range and others such as the versatile Traeger, Ooni pizza ovens, OFYR fire pits and Jetmaster outdoor built in fire places."

The dynamic range of premium barbecues and grills provides a high level of performance and functionality and Glenn says this is supported by an extensive range of outdoor accessories.

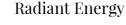
"We have everything here from charcoals, wood pellets and chips, tables, outdoor planters, covers and cleaners and fire pit seating to create a luxury al fresco experience at your home."



Shop 12, The Landing, 5 Hawthorne Drive, Frankton PHONE (03) 428 2788

OPEN Weekdays 9.30am - 5pm, Saturday 10am - 4pm, Sunday - Closed

QUEENSTOWN@OUTDOORCONCEPTS.CO.NZ



Creating a warm and inviting space to enjoy outdoor areas all year round requires adequate heating options.

Outdoor Concepts are the local specialists for a wide range of optimal heating choices by

"Radiant energy is the most practical way to add warmth to any outdoor space like decks, courtyards and enclosed terraces and that's why we stock the Infratech range of heating appliances," says store manager

"It is not affected by wind and heats all objects within a space!

"Infratech are the world's

most efficient outdoor heaters delivering comfort and ambience to outdoor areas while adding value to your home. We have fitted them in many homes and commercial spaces, like Fergburger in Queenstown, because they are so efficient in very cold climates. People should call in and chat to us about their best options."

"Barbecuing is about

friendship, food, wine and creating a beautiful outdoor lifestyle space to complement your home."



Barbecuing is one of the simplest ways to create delicious flavoursome food in a short time.

Outdoor Concepts store manager Glenn Stalbut is a passionate foodie who loves nothing better than cooking barbecue food that packs a punch of flavour.

"We are always sharing recipes instore with customers and encouraging them to think outside oregano and cook for a further three minutes. the square when it comes to cooking outdoors. My all-time favourite recipe that is simple to make is Sausage & Pepper

Sausage & Peppe Heroes

¼ cup extra virgin olive oil 4 peppers seeded &

1 onion thinly sliced

1 tsp brown sugar

6 cloves garlic 1 tsp dried oregano

1 kilo Italian sausages (Neat Meat — cassalinga) 6 large bread buns (Ma Boulangerie - small ciabatta)

Step One: Heat the oil in a large pan and add all the vegetable ingredients with salt and cook over a moderate heat on the barbecue until caramelised (ten minutes). Add the garlic and

Step Two: Light the barbecue grill and grill the sausages over a high heat, turning often, for about ten minutes. Place them into individual buns and serve with the pepper mixture on top.



Finding the perfect balance

Q&A WITH DEIRDRE AND DR KENNETH PHOON

Deirdre and Dr Kenneth Phoon made Arrowtown Lifestyle Retirement Village their home in 2019 after living in Australia for many years.



"

Sharing our time between Sydney and Arrowtown, the village has been the perfect lifestyle choice for Ken and I. With family in both places we enjoy being able to come and go so easily, spending quality time with grandchildren and balancing city life with the picturesque serenity of Arrowtown.



There is a sense of neighbourliness at the village that we appreciate very much after many busy years in Sydney and Hong Kong. We can relax and enjoy our home without the work involved in maintaining a large house and garden. Besides, there are always more muffins

What do you most enjoy about village life?

Friendships, our lovely, sunny well-appointed villa, beautiful grounds and gardens, views of the distant mountains, and it is close to the delightful Arrowtown village for shopping. The spare room has accommodated friends from Sydney and some grandchildren from Sydney during school holidays. Visits to the Residents' Lodge to join in activities or read a book in the library, there is always someone to have a chat with.

How has your life changed since moving into

I'm no longer on call for other people. I'm learning to relax not worry about other things after a busy lifetime of caring for others. We now have time to please ourselves and enjoy beautiful New Zealand with all its stunning areas of beauty

Lifestyle, location and a vibrant retirement community

Arrowtown Lifestyle Retirement Village is located at 224 McDonnell Road near Arrowtown.

Stage one is now complete, and includes 28 architecturally-designed villas and an interim Residents' Lodge. A further 26 homes are underway, with villas available from \$\$635,500 to \$1,249,500 for an Occupation Rights Agreement.

Village tours are available most days. Call 03 442 1050 to arrange a suitable time to view. Kouzina's new sales associate Sally Carson has a wealth of design knowledge and guides clients to create the best appliance solutions for their

DESIGN WITH

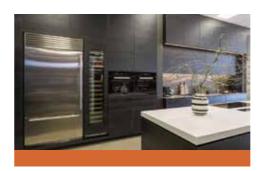
FUNCTION

By Margo Berryman

"I worked in my family's high-end Italian furniture business for over 30 years with stores in Sydney, Melbourne, Canberra and Brisbane, My mother was a designer and we did all the interiors for Australian ambassadorial residences around the world — it was fascinating."

Sally is upbeat about Kouzina's extensive range of home appliances for residential and commercial properties.

"It's a showcase of beautiful appliances designed for contemporary and modern interior spaces. The advantage is that you can pick and choose from an extensive range of brands to suit each individual client kitchen brief.



"I love talking with people to discover how they like to cook and what's important to them in the kitchen, so we achieve stunning results. We work with local kitchen designers and architects and have many samples in our Queenstown showroom for people who are just beginning their kitchen projects."

Kouzina has been a leading

retailer for stylish and

innovative home and kitchen

appliances for over a decade

and their showroom at The Landing at Remarkables Park highlights the company's cutting edge.

Kouzina's range of top European and US brands is unrivalled and includes Miele, Wolf, Sub Zero, Gaggenau, Bora and Liebherr among many others.

"Everything has been expertly chosen featuring the latest technological advances including induction ovens, integrated refrigeration and self-venting cook tops. Some of these brands are exclusive to Kouzina so you won't find them anywhere else."

As a passionate foodie herself, Sally has relished the opportunity to get creative in the showroom

"I baked a cake in our state-of-the-art Wolf oven with fantastic results - it was so much fun. We are planning some cooking demonstration nights to show off these amazing appliances and to learn a thing or two from some of the region's professional chefs."



OPENS IN **CHRISTCHURCH**

Kouzina recently opened a new Christchurch showroon that is a design destination for discerning clients and nev



Located in the CBD at 148 Victoria Street it is close to many prominent businesses, restaurants and retail stores and has easy street front parking

"The showroom is a large 300 square metre contemporary pavilion featuring large windows with displays that showcase our extensive range of appliance brands within a stunning setting," says Kouzina Christchurch sales associate Matt Clapp. "Essentially we are an appliance design centre representing the many talented South Island designers and cabinet makers we work with who have created inspiring spaces to show off these appliances at their best."

"Our team works across the South Island to ensure the best results and after-care service and we often have projects in Queenstown, Wanaka, Nelson, Southland and Dunedin. Kouzina services the entire country and we are here to help from any of our showroom locations."





Retire to Arrowtown

Enjoy your retirement years in a beautiful alpine setting

Experience the freedom of a lock-and-leave lifestyle with an airport close by. Relax and let the village team take care of your home while you are away.

Open weekdays 11am - 3pm 224 McDonnell Road, Arrowtown 0800 442 446 / 03 442 1050 www.arrowtownretirement.co.nz









BORA







BORA PURE combined cooktop and extractor are ideal for flush installation offering minimum volume and an oversized cooking surface.

Available in **6 COLOURS** and priced from





AUCKLAND 155 The Strand Parnell (09) 377 7822

CHRISTCHURCH 148 Victoria Street Christchurch Cer (03) 365 8338

OUEENSTOWN Shop 12. The Landing

sales@kouzina.co.nz (03) 428 2731 @kouzina appliance



A CLEAN EXTENDED BURN. GOOD FOR YOU, GOOD FOR NZ.

Masport ULEBs. Changing the wood fire industry for good.

At Masport Heating, we want to do what's right for the environment. Whether it's using energy more efficiently or improving our air quality, we want a cleaner, greener Aotearoa.

Our new freestanding Ultra Low Emission Burners (ULEBs), are engineered to do just that. The Rakaia and Waimakariri not only exceed NZ's most stringent air quality emissions standards, but they can do so with an extended burn.

The choice is easy.

Cleaner air, lower operating costs, more comfortable rooms and all with an extended burn. Made in New Zealand and suitable for all regions, we believe Masport ULEBs are the future of wood fires.







New technology is having a significant impact on the future of air quality across New Zealand and there is a growing commitment to creating a cleaner, greener Central Otago.

Air pollution in Otago during winter is reported as among the worst in the country and ten years ago the Otago Regional Council developed its first air quality strategy aimed at meeting the national air quality

In tandem, Arrowtown, Alexandra, Clyde, Cromwell, Wanaka and Queenstown communities have focused on reducing emissions where

One company which is spearheading change is Masport Heating NZ and managing director Mike Daish says their recently launched Ultra Low Emission Burner (ULEB) is ideal for Central Otago residents needing to replace outdated wood burners or installing new ones.

"The new models are incredibly clean burning and perfect for home heating solutions in these Central Otago towns where the air quality is seasonally compromised and heating performance a must."

The technology reduces over-heating, prolongs the life of the firebox and provides an extended burn time, all with low operating costs.

"Previously, a clean extended burn was difficult to achieve as logs would burn too quickly. The new ULEB's give a longer burn time and hold a flame unlike a traditional wood fire that goes cold and dwindles to a smoulder," he says. "The fires are climate controlled in the way that they hold the temperature and continue to radiate heat, so the comfort level remains high. It's an exciting product to offer to Central Otago

For the past 40 years Masport Heating has produced high quality wood fires and home heating products for Kiwis. The company is a significant employer in New Zealand and sells fires globally.

"A New Zealand manufactured wood fire has been our top priority and in-depth design, research and development has gone into the new range. We have established a class leading 20-year warranty on our

Mike says the three new Masport NZ Heating ULEB models are available for purchase from Masport heating suppliers

"As a tribute to some of New Zealand's iconic waterways we have named the wood burners after South Island rivers, being the Rakaia. the Waimakariri and the Rangitata. Each model is national clean air certified, doing right by our environment, and all are suitable for use in Central Otago. We believe these energy efficient wood fires are the future of home heating for the country and especially for regions like Central Otago where low emission fires are critical for improving the



The Otago Regional Council is promoting options for Central Otago residents as solutions for replacing or upgrading heating.

"The Cosy Homes Trust can help navigate available subsidies and grants for insulation and heating appliances. They also have tips on how to increase the energy efficiency of a home in a cost-effective way," says air quality scientist Sarah Harrison "Our advice as we enter winter is to only burn dry wood as this ensures the best heat output. Burning wet wood means that the energy from combustion is converted into steam, instead of heat. We also discourage banking down a fire at night. Not only is it dangerous to leave a fire unattended, but this causes very little heat output and maximises air pollution so it is better to restart a fire the next

Check out resources at The Cosy Homes Trust (http://www.cosyhomes.org.nz/) and EECA Warmer Kiwi Homes (https://www.energywise.govt.nz/ funding-and-support/funding-for-heaters-and





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







Queenstown Central

Cargo Brewery Revitalises **Historic Pub**

By Margo Berryman

Creating memorable hospitality experiences has become a way of life for Malcolm and Meron Blakey and their Cargo Brewery team.

They recently opened their second Queenstown location at the former Gantley's Hotel in Arthurs Point taking over the historic goldfields pub and garden bar and launching a new café as part of

"Gantley's is the perfect spot for engaging locals and visitors and during winter it's the ideal après ski location. You can pop in on the way up the mountain for coffee and one of our bacon and egg or haloumi breakfast rolls and then in the afternoon experience the beer garden bar and pub with hearty and wholesome meals and roaring fires," says Malcolm.

Cargo Brewery has a reputation for its range of pioneering craft beers brewed at its Waitiri Creek tasting room and beer garden in Gibbston where they also stage live music events.

Malcolm says by opening at Gantley's as well they can bring the Cargo brand experience to a wider audience.

"Our vision for Cargo has evolved in recent years from just producing award-winning craft beers to creating unique environments where people can come and enjoy the beer. It gives us the freedom to curate an entire Cargo experience based around the beer, exceptional food, good mood and lighting and genuine hospitality."

Meron, Malcolm and Cargo marketing manager Graham Kinlan worked during the Covid-19 lockdown to refurbish an area of the historic pub into an inviting and lively café.

"It was an amazing time to be creative and we upcycled everything out of the pub and an old cottage out the back."

the cottage, the kitchen sign is a door from an old cabinet and we used iron found in the garden for hooks and handles to hang things from," says

"We made the café bar

out of recycled walls from

"It took five coats of paint to freshen up the walls and the addition of Turkish rugs, cushions and dried flower wreaths made from the garden have created a cosier, lighter interior and warm, homely

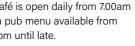


"Mornings are very much focused coming in for coffee, snacks and sweet treats and in the afternoon the focus moves to the pub and garden bar," says Meron. "We invited over 100 locals to the pub to taste test our dishes when we opened which gave creative feedback. The pub menu has homely and hearty dishes - we make everything from scratch including all our sauces, chutneys and aiolis, focusing on home style

As a meeting place Cargo at Gantley's is appealing to locals.

space and really value having a local pub where the neighbourhood can get together and enjoy each other's company."







"They have really embraced the





Beer Garden Après Ski

Since 1863 Gantley's, Queenstown's oldest hotel, has been dedicated to hospitality, serving travellers and goldminers in the early days.

The pub is surrounded by an extensive garden area with outdoor fires where an appealing outdoor bar area designed for après ski has been established.

"For après ski afternoons and nights we are lighting up the garden and creating a really cool outside bar area with heaters, fires and rugs to make this one of the most engaging areas of Cargo at Gantley's during winter," says owner Malcolm Blakey. "People can come straight off the mountain, park outside and walk into the outside bar area and order a mulled wine or beer while still in their ski gear."

The full range of Cargo craft beers are available on tap at Gantley's along with an extensive beer, wines and

"Customers can find the same great classic Cargo beers here along with our other more adventurous brews that our brewer is crafting from the hops we grow at Waitiri Creek. We are really proud to be able to continue the hospitality that started here so long ago and extend that into a new era with a fresh look and feel to the place — it's where we have always wanted





Stewart Island, also known as Rakiura the isle of the glowing skies, is growing in prominence as an eco-tourism destination providing a safe haven for animals and birds and an unrivalled experience for nature lovers.

Southern tourism company Real Journeys has played a pivotal role in tourism on the island in recent years, running a regular ferry service from Bluff to Halfmoon Bay and return, along with boat and coach tours for island visitors under the Stewart Island Experience banner.

"People can visit for just a day or stay over on the island and get the feel of what is one of the country's most unique holiday places. We also operate our contemporary Stewart Island Lodge which is close to Halfmoon Bay village and has stunning views of the bay, Foveaux Strait and the beautiful night skies," says general manager Paul Norris.

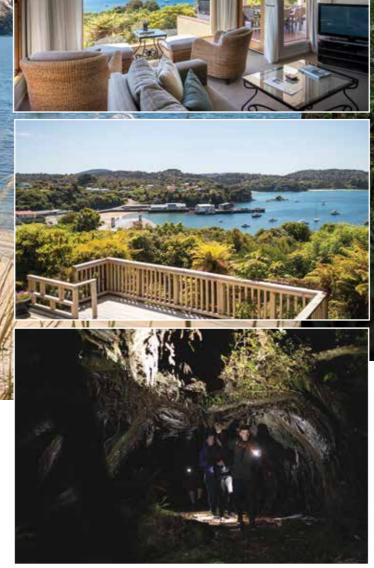
Stewart Island is probably best known for its Ulva island sanctuary which is set in the Rakiura National Park in Paterson Inlet and is today pest free, allowing native birds such as the forest parrot, the South Island kākā, parakeets and weka to live in harmony on the reserve.

"Visitors to Ulva Island can also expect to see the endangered mohua/ yellowhead and tieke/saddleback and hopefully even a southern brown kiwi/tokoeka," says Paul. "Real Journeys has had a close association with the development of the predator free sanctuary with the Les Hutchins Conservation Fund, set up by our founder, partnering with the Department of Conservation to help achieve its current status."

"Our vessel the Ulva Island Explorer provides a cruise of the spectacular Paterson Inlet, where it is often possible to spot fur seals and penguins on the shore, before taking visitors to Ulva for a guided bush walk in this very special part of New Zealand."

The Village and Bays Tour provides an insight into many of the island's attractions including Lee Bay, the gateway to Rakiura National Park and the famous Observation Rock.

"Our well-informed local guides provide a personal introduction to the island's background and environment," says Paul. "It is such a fascinating place with its Māori and European history, its stories of whaling, sawmilling and fishing. There is so much to take in and our aim is to encourage people to stay longer when they visit to make the most of this beautifully unspoilt island destination."





Stewart Island was officially recognised in 2019 as the world's fifth international Dark Sky sanctuary and only the second island sanctuary in the world.

The International Dark Sky Association claimed Stewart Island / Rakiura's pristine skies were a "rare treasure" and the area will remain a significant resource in the world where access to the night sky is becoming increasingly scarce.

Real Journeys general manager Paul Norris says the Dark Sky sanctuary is an increasing attraction and yet another reason for people to visit Stewart Island. "It is certainly complementary to the other environmental opportunities on the island and we see night sky viewing

becoming part of people's itineraries

more and more."

STEWART ISLAND Escape to an untouched paradise Wild Kiwi Encounter Village & Bays Tour • Ulva Island Experience • Accommodation & Vehicle Rentals Stewart Island BOOK NOW 0800 000 511 | stewartislandexperience.co.nz

QTMAGAZINE WINTER/SPRING 2020 QTMAGAZINE WINTER/SPRING 2020



INTRODUCING MEGAN & JAIDEN

QUEENSTOWNS TOP PERFORMING TEAM

Megan and Jaiden are excited to announce their new partnership as the top performing Osbornes, Harcourts Queenstown team. Combining to offer clients a professional, honest and genuine approach to Real Estate, they value clients needs and are known for outstanding results and service delivered to clients.

With in-depth experience and knowledge of the local Queenstown market for over a decade, Megan is consistently a top performer and holds a strong reputation for delivering premium results. As someone who lives by the notion of "clients for life", she has a huge network of previously happy clients and is known for being honest, up front and caring.

With a passion for all things property from a young age, Jaiden has spent the last 4 years immersing himself in the industry and building a strong results driven skillset. Having spent multiple years in the fast-paced Melbourne market straight out of high school, Jaiden knows what it takes to deliver results and have your property stand out to buyers. Jaiden holds a great appreciation for the lifestyle that attracts many to this region having grown up in Central Otago and after retuning back two years ago, he has worked alongside Megan and Warwick Osborne helping grow the top performing team.

In these uncertain times it is more important than ever to have proven, trusted professionals on your side to produce premium results. Talk with Megan and Jaiden today for a focused, unique approach to Real Estate.



Jaiden Direen 027 455 4739

Megan Osborne

027 544 2677

osbornes@harcourts.co.nz





Highland Real Estate Group Ltd Licensed Agent REAA 2008





Checking In

Novel Queenstown tourism venture Check In is an online platform created by sisters Karmela and Maria Rapata, connecting visitors to a genuine local experience with a personalised concierge service.

"We offer a true local point of contact, a professional service and a friendly face. The business offers a range of services, facilities and comforts that enhance the home away from home holiday including adventure, exploration and local experience," says Karmela.



Both sisters share an in-depth tourism background helping them to establish a credible business platform from the outset.

"I worked for a local Queenstown touring company that eventually led to employment with a major international travel company. Maria started in hotels, moved into the luxury experience space and has been invested in community projects and events for many years. She started her own business eight years ago and all of this was a catalyst for the creation of Check In."

Designed for customers staying in a range of accommodation



from independent establishments, holiday homes, B&B's, campers or with family or friends Check In offers a different perspective on the region.

"Our opportunity to add value exists by connecting customers to local experiences that inspire, enhance and fulfil their stay — we share local insight, elevate the welcome experience and create opportunities to connect with our local people. Here at home we're enabling our community to create and collaborate, to share stories and offer experience," she says.

A concierge team is constantly on call to assist Check In customers and the business ethos is reflected in the company tagline — *Our Home. Our Village. Our Papela*

"The value of collaboration with those who respect this beautiful place we call home is what drives us," says Karmela. "Our core growth initiative is to eventually create a nation-wide Check In network powered by the community and people of each town."



Maria - 022 079 2486



The Juno Gin Way

Juno Extra Fine Gin is a premium New Zealand gin produced by founders Dave and Jo James.

"Juno is at the heart of our boutique range of gin and the name represents the wife of Jupiter, known as the goddess of marriage and domestic harmony. She is linked to the idea of vital force, fullness of vital energy and eternal youthfulness," says Jo.

"We use a carefully selected blend of spices and beautiful Mt Taranaki water to create this extra fine gin of distinction. With well-balanced initial tastes of refreshing juniper and lingering citrus and peppery notes, Juno is built on a generous base of local and exotic botanicals. It's ideal for making an enticing après ski cocktail after a big day out on the slopes."



Juno Winter Dreaming Cocktail

50ml Juno Winter 2020 Gin 20ml Lemon juice (fresh squeezed) 15ml Lychee syrup/juice (available in supermarkets) 10ml Coconut cream

10ml St Germaine Elderflower Liqueur 5ml Heddadura Agave Syrup (plus extra for garnish) 1x Egg White

Rose petals (dried) or small flowers for garnish

Prepare garnish first. On the edge of a glass going downwards with a pastry brush gently make a line (about 1cm wide) using the agave nectar. Add dried rose petals gently pressing down so they stick to the side of the glass. Keep some aside for the final garnish.

Add a pitted lychee to the bottom of the glass.

Pop the remaining ingredients (gin, lemon, agave, lychee syrup, St Germaine, coconut cream) into a cocktail shaker followed by the egg white.

Top with ice and shake hard and fast until the egg white is foaming. Double strain into the glass and add the remaining rose petals in a line.

junogin.co.nz

DUUC



Urban Greens

Gibbston Microgreens, established three years ago, has grown along with its popularity among customers across the wider Southern Lakes region.

The company is a boutique producer of custom grown microgreens and owner Chris Wilkinson says demand inspired the business start-up.

"We could see the potential to create our own circular economic model here growing localised microgreen food that has minimal environmental impact. We produce nutrient dense microgreens for both restaurants and residents."

"Typically our microgreens are used in restaurants as a garnish, however recent studies have shown their nutritional value and depth of flavour and there is a shift in demand for home cooking use. Our varieties include sunflower shoots, broccoli, kale, rocket, pak choi, sorrel, pea shoots, red cabbage, mustard, radish and mizuna."

Building relationships has been a key to the success with many of Queenstown's most established restaurants and cafés firm fans.

"We have received continuous support from many local operators that we are very grateful for. This includes Bespoke Kitchen, Kinross, Vudu + Larder, Odelay, Franks Eatery, The Boatshed, Sherwood, Flame, Ivy & Lola, JSH, the St Moritz, Sofitel and Provisions in Arrowtown to name a few."

Chris says his home delivery service has taken off and is in demand from foodies and home cooks.

"We deliver mixed varieties of living microgreens direct to the door that stay in fresh condition until harvested. You can snip and serve from punnet to plate making them ideal for all your home cooked meals. Our microgreens are grown using vertical space in climate-controlled shipping containers and we offer free weekly home deliveries and discounts for referrals. On delivery we pick up the empty trays and swap them with a fresh rotation of greens."





www.gibbstonmicrogreens.comChris Wilkinson 027 857 0893



Seafood Inspiration

Moving their retail business to a South Island wide online ordering system was a quick turnaround for the team at Harbour Fish during the Covid-19 lockdown.

"Our fishermen were still able to operate as an essential service, but our Dunedin and Queenstown stores could not open," says general manager Aaron Cooper. "We'd considered an online sales channel for some time and Covid-19 gave us a good old hurry up to get it sorted."

"Fresh fish is a healthy affordable protein source and we wanted to make sure our long-time customers could continue to access it. We were able to ship to most addresses South Island wide and the response from existing and new customers was phenomenal which we are still very grateful for."

Aaron says the new online ordering service continues to connect customers with fresh seafood.



"People can still buy online from us and we now deliver nationwide to most addresses. Locally in Queenstown Lakes and Wanaka and Cromwell we deliver via one of our trucks, which means if you're rural, we'll likely come to your door."

Harbour Fish is a family-owned business operating for over 17 years with the Queenstown branch established almost six years ago.

"The success of the business is down to our people, our fishermen and our factory as well as office and retail staff who look after the supply chain. Our speciality is fresh fish. We own our supply chain, we know our fishermen and we process and sell our own fish. This means you can trust what we supply is premium quality," he says. "There's no arguing South Islanders love blue cod, but there are there are so many delicious varieties of fish in our waters and we really encourage our customers to eat a little of all of them, rather than a lot of one."



9 McBride St, Frankton, Open 7 Days

www.harbourfish.co.nz

03 472 8768

HARBOUR FISH





As a purveyor of international design brands Trenzseater is a distributor of exclusive European furniture ranges and designer hardware across New Zealand.

"The majority of our collections are classic and timeless and to achieve this we are always looking well in advance for new designs. We are conscious of the need to keep introducing fresh and exclusive pieces to continue to inspire our clients."

Ben's outstanding attention to detail has resulted in all Trenzseater stores offering a highly curated interior and furniture experience.

"They are a real showcase of the unique furnishing collections we import. We have dedicated EICHHOLTZ spaces in each showroom alongside Jonathan Browning lighting displays featuring their speciality finishes and materials. Many of our international brands understand the aesthetic we are trying to create here and work collectively with us on these projects."

Keeping a consistent brand story across all three stores ensures clients can discover new items whether they are staying at their permanent home or holiday house.

Ben says the Trenzseater online platform is becoming an increasingly handy tool.

"We are more digitally orientated than we were six months ago and our website is an exceptional vehicle that allows clients to visit and shortlist products before coming instore to view. This saves both time and money. We are currently creating a virtual store experience online that is really innovative."

Home Office

Trenzseater liaises with many clients who have dedicated offices in their homes.

General manager Ben Lewis says with an increasing number of people choosing to work from home there is high demand for good design solutions.

"We believe having an inspiring work environment at home is key to making it feel genuinely like your own space to be productive in. We have introduced a lot of beautiful desks, desk lamps and office chairs to Trenzseater and often suggest to clients they should further develop their office area with wallpapers and occasional armchairs to create a more complete space."

INTERNATIONAL DESIGN REPUTATION

By Margo Berryman

Award-winning furniture and interior design company Trenzseater is continuing to develop its high-profile stores in Queenstown, Christchurch and Auckland which in turn is stamping a mark on homes across the country.

"Our recent focus has very much been on scaling up the interior design consultancy working with clients on their existing homes, large architectural builds and commercial projects," says Trenzseater general manager Ben Lewis.

"We opened almost 20 years ago and one of the key developments from a very early stage was the introduction of this service which has gained an international reputation after our award-winning entry in the International Design & Architecture Awards held last year."

"We love interior design and it is our passion. My advice is to start as early as possible on a project to achieve a great interior design outcome. It's important when choosing a designer to look over their previous designs to ensure quality of workmanship for your own project."





BEN SHERMAN CURATE



CHAOS . HARMONY



OIIIO Contro Siti



TRELISE COOPER

LOOBIES STORY &

ISSUE

NEW LONDON

PAIG

WALLACE + Gibbs

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

www.wallaceandgibbs.com

QTMAGAZINE WINTER/SPRING 2020 P33 QTMAGAZINE WINTER/SPRING 2020

Mardi Gras 2020

George FM Audiology and Greenroom Vodka is staging New Zealand's biggest and wildest winter festival event in Arrowtown this year — Mardi Gras 2020.

The event will be held in Ramshaw Lane bringing an exotic festive celebration to the town during Winter Pride week on Saturday September 5.

A huge entertainment line-up is part of the Mardi Gras with big names such as The Upbeats, Concord Dawn, Wax Mustang, Montell2099 and Flowidus participating.



Fighting to Survive

The Lakes District Museum has been thrown a lifeline by the Oueenstown Lakes District Council (QLDC) in its bid to raise

around \$3.5 million for essential earthquake strengthening of the historic Bank of New Zealand building in Arrowtown.

The museum missed out on special Government funding for "shovel ready" projects but the QLDC has recently stepped up to assist with a loanfunded grant of \$1.04 million.

"This is a significant contribution that has provided a real boost to our other fundraising efforts," says director David Clarke. "We are grateful to the council for recognising this building and that the district's museum is a valuable historical and cultural asset for our region."

"We are still seeking additional funding from central government through its provincial growth fund and there are also some other options through tourism bodies and cultural facilities that we will look to for assistance."

To donate visit www.givealittle.co.nz and search Lakes District Museum





Arrowtown Revisited

Arrowtown has been punching well above its weight attracting both regional and national Kiwi visitors back to the Southern Lakes following the Covid-19 global outbreak.

The Love Arrowtown social media campaign has driven key welcome messages connecting visitors to the picturesque town that reflects a fascinating gold mining history combined with its role as a contemporary hub.

"We have encouraged people to come and rent a house in Arrowtown, wander the tracks, mountain bike the trails and re-visit their favourite shops and restaurants." says Arrowtown Promotion and Business Association manager Sue Patterson.

"During winter Arrowtown is a wonderful location to enjoy roaring fires, mulled wine and delicious food all easily found in bars and restaurants down the connecting laneways and streets. Our boutique retail shops are some of the best in the region and the town is open seven days a week."

With a daily ORBUS service connecting Queenstown, Arthurs Point and Arrowtown, the town is easy to access. There is also plenty of free car parking available throughout the village.

> The Arrow River is a defining feature with parks and trails dotted along its banks creating relaxing places for families and friends to unwind and take in the natural surroundings of the charming, boutique town.

"It is pretty special place and people love discovering our heritage from the beautiful, historic buildings to authentic local history at the Lakes District Museum," says Sue. "The vineyards are close by for wine tasting and

long lunches and Arrowtown is open and ready to welcome people back."

Native Guardianship Initiative

Arrowtown's vision to become a haven for a wide range of natives, as well as flora and fauna, is a step closer with a proposal by the Arrowtown Wilding Group to establish a community based nursery in the town.

"The group wants to create an affordable and consistent supply of sapling trees to regenerate the hill country of the surrounding Mahu Whenua convenant and the proposal starts with a flagship community nursery in the town," says Arrowtown Promotion and Business Association manager Sue Patterson.

The Mahu Whenua covenants were established in September 2015 and are located on four high country stations between Arrowtown and Wanaka offering an outstanding back country experience.

"We hope to achieve several milestones by the end of 2021 including the supply of about 5,000 native and exotic trees a year, an education programme for tree growing in the local community, work with the Wakatipu Reforestation Trust and others in getting planting and biodiversity into all Central Otago schools and the establishment of safer and more reliable access into the high country for workers and volunteers."

The Arrowtown Wilding Group is part of the Arrowtown Village Association charitable organisation. The group is also part of a wider proposal for funding nursery infrastructure and employment, which could be raised both through Government and private investment sources.



W W W . A R R O W T O W N . C O M



Destination Fashion

By Penny Simpson

Boutique fashion stores Ikon and Wallace & Gibbs are continuing to connect with Arrowtown and Queenstown communities at the same time operating as destination stores for regional and New Zealand visitors.

"We have developed such a strong following locally for our collections from leading fashion brands like Amuse Society, Sol Sana, Assembly Label, C&M, Ksubi, Maison Scotch, Coop, Diesel, Stolen Girlfriends Club, Trelise Cooper, Paige, Scotch & Soda, Cutler and many others," says Ikon executive director Caroline Walak

The family owned fashion stores are a local identity and an integral part of Arrowtown's retail mix, located side by side on Buckingham Street.

"As a family we have been showcasing fashion to the region since 1991 when our parents opened their first store here. It's been heartening to see so many people buy local and support locally owned businesses like ours and we have loved reconnecting with our regular customers."

"Our online stores really stepped up during the Covid-19 lockdown and with quick turn arounds and deliveries we were able to ensure our customers continued to enjoy their fashion purchases even when they could not make it into the store," she says. "This is an ongoing focus for both Ikon and Wallace & Gibbs as we continue to serve the wider local community including Wanaka, Cromwell, Clyde and

Spring and summer new seasons' collections are now instore including a new label Et Alia at Wallace & Gibbs.

"We chose Et Alia because of its cute and playful prints and styles in dresses, pants and tops — it's a very pretty range at a good price point. We also have the latest styles from Cooper, Ketz-ke, Assembly Label and Amuse Society that are amazingly fresh and fashion forward for spring across both stores."





Check out the amazing deals on now at Ikon and Wallace & Gibbs on winter styles from leading brands Chaos & Harmony, Kathryn Wilson, Sol Sana and Rollie.

DENIM SUPERSTARS

As a designer denim specialist store Ikon stocks a full range of denim jeans for men and women including high profile styles by Diesel, Ksubi, LTB, Maison Scotch, One Teaspoon and Dr Denim.









ONETEASPOON













ASSEMBLY LABEL







Whether you're renovating or building new, our team has the knowledge and experience to help you create a home that perfectly reflects your unique taste and lifestyle – as well as your budget.

Visit Colourplus Queenstown (located within Flooring Xtra) to meet our dedicated team and bring your interior design visions to life with quality products and expert advice.







COLOURPLUS QUEENSTOWN

Located within Flooring Xtra 186 Glenda Drive, Frankton, 03 441 4523 queenstown@colourplus.co.nz



curtains | blinds | shutters | wallpaper

It's All About **GOALS**

By Penny Simpson

In what has been a local success story three sisters behind boutique leisure and activewear store Goals in Arrowtown, are helping inspire the next generation of young women and men to achieve their healthy lifestyle aspirations.

Caroline Walak, Sophie Gibbs and Elizabeth Wallace-Gibbs opened the store three years ago following their passion for fitness and fashion.

"We grew up with our parents in fashion retail which gave us a solid grounding in how the industry works and an understanding of how your clothes can really help to make you feel good in day to day life," says

"Our own personal interest in being active drove the desire to open Goals. It's been a wonderful way to integrate with our local community and work with those in the fitness industry, like our personal trainer ambassador Hannah Mai, who helps so many young women and men to keep up with their fitness goals." Goals stocks high quality active wear brands such as L'URV, Nimble, Beach Riot and Onzie and streetwear by Champion, Adidas Originals, Brixton, Federation and Barney Cools. The store's large shoe wall features high-tier styles from New Balance, Vans, Adidas Originals, Reebok, Puma and Lacoste.

"Our collection is curated around the needs of both locals and regional visitors, so we always have Kiwi women in mind when we choose items like leggings, tops and sweats, particularly for comfort and style,"

"It's been amazing to see so many people increase their fitness output since the Covid-19 lockdown, from walking and running to mountain biking, home workouts and yoga and we are so lucky to have been part of that journey for many. A special thank you to everyone who supported us through our online store during this time."

L'URV

Fashion and fitness go hand in hand with the range of L'URV activewear. The new neutral colourways and animal print fabrics add a cool vibe to your fitness regime whether in the gym or outdoors.





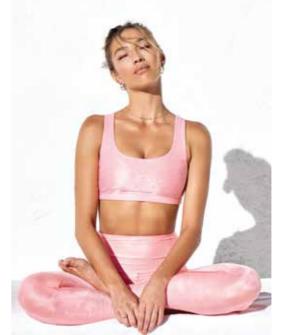
Beach Riot

Shop the hottest trends in women's activewear including embellished leggings, sports bras and more from US brand Beach Riot. The latest prints offer the perfect mix of California cool wherever



Adidas Originals

To make a statement shop the Adidas Originals range at Goals. The selection is a perfect fusion of sport and style with shoes for men and women which suit a wide range of ages and



Onzie

The ultimate cool girl look with cami's, crops and leggings in a myriad of animal prints and colours to make you feel good while sweating it out.



BL



Reebok

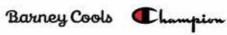
VANS 000 LORNAJANE







L'URV



OPEN 7 DAYS

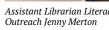
34 Buckingham Street **ARROWTOWN** Ph: 03 442 1355 E: info@goalsstore.com www.goalsstore.com

Libraries Without Walls

Bv Tom Kalliber

Oueenstown Lakes District Council libraries have created two new initiatives to make it easier than ever to access a growing range of services.

District librarian Sue Gwilliam says a dedicated mobile app and a collect or delivery service are part of the libraries' efforts to encourage new efforts to encourage new Assistant Librarian Literacy/
memberships and greater Outreach Jenny Merton use of their services.



"We like to think of it as 'libraries without walls.' We love seeing people come into our library buildings but appreciate it's not always easy for everyone to

"The app lets you manage your account from your phone or tablet. You can keep track of your current loans and renew items, search the catalogue to check availability and place holds as well as seeing a list of forthcoming events and programmes."

Sue says the app also has easy links to an interesting range of free digital resources like eBooks, eAudiobooks, movies and online versions of newspapers and magazines.

"While our eLibrary services continue to expand we haven't forgotten that sometimes there's nothing like sitting down with a good book. That's where MyBookBag which is our new collect or delivery service, comes in," says Sue

"Simply phone us or complete a form on our website with a few simple questions. Our librarians then choose items to match your taste and confirm a time for you to collect or for us to deliver. Easy as."

Taking to the Outdoors

A positive spin-off from the Covid-19 lockdown in Queenstown Lakes was a renewed appreciation of nature and enjoyment of open spaces.

Trails around the district experienced a surge in users as individuals and families found time to walk or bike around their neighbourhoods.

Queenstown Trails Trust CEO Mark (Willy) Williams says it was hugely rewarding to see people out in their bubbles enjoying the great outdoors at what was a difficult time

"We're delighted that our trails provided the 'essential service' of fresh air and exercise, contributing to the community's health and wellbeing during lockdown. And we've seen a huge number of new users discovering our incredible trail network for the first time."

Queenstown Lakes District Council (QLDC) General Manager Community Services Thunes Cloete says maintaining open spaces and improving access to trails, parks, reserves and playgrounds is an important role of

"One of the key things about these community assets is that they are free for everyone and you don't need to be super-fit to enjoy them. A stroll around Queenstown Gardens or biking along the Wanaka lakefront can be a simple reminder of why we choose to live in this stunning corner of Aotearoa New Zealand."







His company owns Brazz, Pier, Boardwalk Restaurant and The London and with his new outlet opening at Five Mile this summer the emphasis will be on a place to sit back, relax and enjoy a beer, coffee, lunch or dinner.

Pete has wanted to develop a standalone pub outside central Queenstown for some time and the proposed new facility will have a large beer garden area, plenty of parking and all-day sun.

"We're all about providing good hospitality and enjoying historic pub values right here in New Zealand which people will enjoy wherever they come from in the world."

He says the pub's novel design features exposed brick, reclaimed timber, pub chandeliers, a garden bar pavilion and an all-weather kids' play zone.

"There are two welcoming fireplaces inside and stunning black joinery which while having modern aspirations blends with traditional materials such as slate flagstones surrounding the bar and timber floors. An open log fire in the beer garden means a cosy outdoor space all year round with views to The Remarkables mountain range. The garden bar pavilion will open out to the garden during summer but can be enclosed to provide a warm space in colder months."

"We've got the perfect spaces for birthday parties, for sports groups get togethers, school fundraisers and pub charity events," says Pete. "We want to service our local community and I guarantee Sundays will become an institution in the pub for a catch up over Sunday roast with family. We'll have everything from pool and darts competitions to live music with pub bands and quiz nights."

Wholesome traditional pub meals will be on the menu and children will be catered for first, so they can go off and explore the playroom and outdoor areas while the rest of the family enjoys a leisurely meal. A wide range of tap beers and ciders will be available with speciality ales or guest beers depending on the season.

"Given its location we anticipate quite a cross-section of customers from families to tradespeople, local staff who work in the area and shoppers in need of refreshment," says Pete. "We'll welcome those having Friday night drinks or looking to watch the game over the weekend and hopefully they'll have such a great night out they won't feel like they're missing the hustle and



Queenstown hospitality entrepreneur Pete Jefford is stamping his trademark professionalism on his new pub at the Five Mile Centre just as he has with his stable of well-known restaurants and bars in the















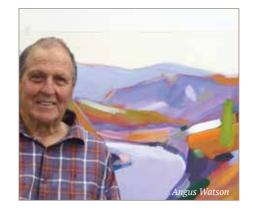
Diverse & Distinctive

By Jenny McLeod

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

world, underlining his international appeal.

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



"Having my own exhibition

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

Angus' wide-ranging collection features nudes, landscapes, boats, cows,

His nudes are detailed tones of golds, reds and silvers and his watercolours use bright, vibrant colours. "I make a bold use of colour and my work tends towards

Angus produces an annual calendar which represents a stunning mix of his favourite work. He also sells a selection of prints and cards from his studio. Visit Angus in his studio in Littles Road Dalefield. Advisable to make an

Tel: +64 03 442 8486 www.anguswatson.com gus@anguswatson.com

Exceptional NZ Made Art Glass

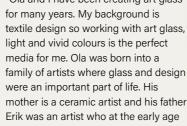
By Penny Simpson

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 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 light and vivid colours is the perfect media for me. Ola was born into a were an important part of life. His



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."

Höglund Art Glass Studio Gallery is clearly signposted on State Highway 6 between Cromwell and Wanaka.

For opening hours, please refer to the website or phone 027 804 7454 www.hoglundartglass.com







The market hosts a variety of artisans from around the lower South Island who all contribute to the creation of a lively Saturday marketplace on Farnslaw Park from 9.30am until 3.30pm.

during winter and spring.

VITAL ARTS &

Queenstown Arts and Crafts Market open for business

Market co-ordinator Jasmine Clark says each season brings new people and fresh ideas which adds to the momentum.

"It's like a mini-event each Saturday with over 40 stalls being set up on Earnslaw Park where people are encouraged to wander through, see all the products that have been produced by our wonderful group of artisans and

"We have live music playing as part of the market which helps to create a relaxed and friendly setting and many people come along just to enjoy this and embrace all the types of creativity that is presented here every week."

a decade in the downtown location.

"All our artisans present their own work and man their own stalls which is a really nice way for locals and visitors to be able to interface with them on a oneto-one basis and discover more about the products they are producing and the authenticity of the work."

"I believe this is a significant reason why the markets are so popular and we get many people coming back each season to see and engage the same artists because they love their products and their personalities," says Jasmine. "It also encourages our artists to examine and push boundaries to produce new and different items."

The distinctive display of arts and crafts ranges from paintings, carvings, metal and fibre art to jewellery, pottery and photography. Natural products like soaps, fragrances, wool and wood add to the diverse selection.

The South Island artists come from as far afield as Nelson, Christchurch, Dunedin, Invercargill and the West

Jasmine says a new initiative has been the recent introduction of online sales on the market's website

"We used the time over the Covid-19 lock down to expand the online offering to include artists' products along with prices and contact details. That way people who are unable to make it here physically can still connect and buy direct which is a cool way to support our artists."

"Winter and spring are usually a very busy times at the market and we have been positively encouraged with the amazing feedback from our many customers since reopening," she says. "People should check our website or Facebook page for any market updates and the latest news throughout the year."



allthingsfrench.co.nz





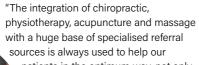




Health Clinic Pushes Boundaries

By Jenny McLeod

Queenstown Health was launched by chiropractor Neki Patel almost 30 years ago and its current mix of therapists remain committed to his original vision to provide a patient-oriented clinic with the best possible care.



patients in the optimum way, not only for treatment but also for advice and quick referral," he says.

Neki leads a highly qualified and proactive team who are engaged in the community, particularly with sports groups, and he personally has a wealth of knowledge when it comes to treating athletes.

"I have worked over the years with PGA Australia, Commonwealth Games athletes and the All Blacks to name a few and am one of just two chiropractors in New Zealand with the Internationally Certified Sports Chiropractor (ICSC) postgraduate qualification. This includes sports science, extremity manipulations, soft tissue, taping and rehabilitation catering for international sport teams."

He says Queenstown Health is on the cutting edge when it comes to staff education, their experiences in the community and their ability to work as a focused team.

"Our clinicians are always ahead in their own respected field of healthcare and are always upskilling in their education to provide our patients with the best services."



Physiotherapist *Natalie Haines*

Natalie joined Queenstown Health from the UK in 2012 after graduating with a Bachelor of Science (Hons) in Physiotherapy. She is currently finishing her postgraduate studies in Health Science Rehabilitation which includes hand and upper limb therapy and pain mechanism and management. Natalie has been the lead physiotherapist and medical co-ordinator for the New Zealand Ice Blacks ensuring the athletes were at peak performance level for their World Championships competitions from 2014-2017. In 2017 the team was world runner-up taking out the silver medal.



Chiropractor Srujana Rao

Srujana is pursuing a postgraduate qualification in paediatrics via the Australian College of Chiropractic Paediatrics, Australia's leading and internationally recognised post-graduate chiropractic paediatric training programme. The up-to-date evidence based management and treatment programme is a key feature and will allow her to specialise in caring for children from birth onwards.

"Chiropractic is natural, gentle and safe and can help babies who suffer from colic, are unsettled or who have had an intervention during labour and so much more," she says. "It can also support physical development of a child's spinal curves which sets them up for life."



Chiropractor Haresh Patel

Haresh has an avid interest and experience in treating athletes and is studying for the postgraduate qualification as an Internationally Certified Sports Chiropractor (ICSC). Once achieved he will join Neki Patel as one of the few chiropractors with this qualification in New Zealand.

"I am fascinated by how dynamic the human body is and passionate about the role chiropractic plays in enhancing the performance of every aspect of our lives."

Haresh is involved in the New Zealand Ice Hockey League (NZIHL) with the Skycity Stampede, the Southern Football League (SFL) with the Queenstown Rovers and many other elite athletes representing New Zealand on the world stage.

Queenstown Health services are available from clinics in Queenstown, Frankton and Arrowtown. Open Monday to Saturday.



Great local coverage 6 days a week!



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



As spontaneous as the weather. The Haven is up for anything, with technology features to keep you warm, dry and looking good.

Available in tobacco (pictured) and black.

MERRELL

www.merrell.co.nz

YOUR LOCAL STORE

MERRELL

LET'S GET OUTSIDE

QUALITY PERFORMANCE CLOTHING AND FOOTWEAR

11 THE MALL, QUEENSTOWN

patagonia

QTMAGAZINE WINTER/SPRING 2020 P43 QTMAGAZINE WINTER/SPRING 2020

COUNTRY LANE

























f 0

Tasting Central Otago

Mount Michael Wines are on a mission to share their exceptional Central Otago wines with both local residents and visitors and their recently opened stylish tasting room at Country Lane is gaining attention

"Our little family wine company has grown over the years and opening our first ever tasting room has certainly been a milestone," says owner Peter Robbie. "The 2020 Vintage certainly had its challenges with harvesting and making wine during the Covid 19 Lockdown and although the overall yield was lower than usual across the region the quality has been outstanding. Our head winemaker Pip Clarke has done an amazing job and we are very much looking forward to sharing some of our new vintage wines later in the year." Peter says Kiwis are passionate about wine and great supporters of Central Otago Pinot Noir.

"Our wines are honest, hand crafted from the very best the season has to offer and we have built a reputation and loyal following based on this. The Mount Michael Rosé has something of a cult following, selling out each year with a wait list for the 2020 vintage."

The Robbie family (sixth generation South Islanders) purchased Mount Michael Wines in 2015 and Peter and his daughter Anna quickly set about establishing strong local and domestic markets reinforcing the profile of their wine.

Peter says Country Lane is the ideal location.

"Our tasting room offers seasonal wine tasting flights daily and a formal guided wine tasting with a Mount Michael team member can be reserved."



"We recommend sampling the 2016 Isla Pinot Noir (\$69). Only 115 cases of this highly awarded premium reserve wine were made and cellared for release in 2019. Keep an eye out also for our new release Pinot Rosé and Pinot Gris available early August."



What's the Buzz?

Country Lane's first schist lawn, Bill's Green, opened recently taking its name from former farmer Bill Grant who farmed the property for many years and is an avid golfer.



"As Country Lane expands there will be more of these round lawns appearing, named after someone in the Grant family who were the farm's founders, to honour their history," says Buzzstop's Rosie Ryan. "By spring we will have an old tractor for kids to play on, new outside tables and a pentangue lawn.'

"Our beehives are now into full winter cluster mode with the nursing bees keeping the Queen warm and fed which is exciting for visitors to Country

Lane to view."

Buzzstop is a hive of activity for the winter season offering fun experiences for groups of friends and families.

"The number one booked activity Spin-your-own-Honey



operates twice daily at 10.30am and 2.30pm during winter," says coowner Nick Cameron. "Our new craft experience is 'make your own coconut beeswax lip balm, hand cream, and honey face wash.' These are all made with 100% natural ingredients including our own beeswax and honey from our Buzzstop bees. For kids' birthdays and activities we have added 'make your

own cake pops and gummy bears."

The Buzzstop café offers a range of sweet treats and winter warming foods seven days a week.

"Our new bar menu is ideal to match with Mount Michael wine tastings and features tasty snacks like chunky and crinkle cut wedges, spring rolls and fries of the day," he says. "The daytime menu has soups, quesadillas, chilli con carne, GF corn fritters and our Roar Coffee is made with love."

The Barn

The Barn co-owner Tineke Enright is one of the driving forces behind the development of Country Lane on her family's farming property in Frankton.

She started The Barn, housed in one of the old farm buildings, as a base to launch her own children's clothing range, Pretty Kiwi.

"I originally used the space to sew and create the range and now we have three businesses here with Lusso Boutique and handcrafted furniture store Sugar Trading as part of the mix. People love The Barn experience

because it's one of those stores where you can find all sorts of eclectic pieces for your home and children."

> One of the biggest drawcards is the popular children's wear brand Jamie Kay

"Each collection from Jamie Kay is exquisite and we are lucky enough to be one of the only local suppliers. They use beautiful organic cottons and muslins in wonderful colours and textures."



"We have beautiful giftware, cards and accessories that you won't find elsewhere along with our own handmade in New

Zealand range Pretty Kiwi which is how this all started," says Tineke. "As the outdoor area expands Country Lane is gaining in popularity as a location for everyone to enjoy."

RUSTIC CHARM IN A COUNTRY SETTING QTMAGAZINE WINTER/SPRING 2020 26 HANSEN ROAD QUEENSTOWN





A CENTURY OF EXPERIENCE

Welcome to the world of Belling, where over 100 years of experience meets the highest demands of flawless design, innovation, exquisite quality and world-leading technology. Belling kitchen appliances are the starting point for unforgettable culinary experiences.





The only 90cm oven that gives you the freedom to switch between 3 or 4 ovens using the Proflex™ Cavity Splitter.



multi-cavity cooking to decrease cooking time and eliminate cross contamination.



Allows for safe and easy access to food, without having to reach into the oven.



Rapid and intense heat fitted 14.4MJ wok burner with flame safety devices or 5 induction zone cooktop with slide controls and 10 power levels.







OTMAG WINEW DELLING CO. DZ

Q&A Nici Wickes

New Zealand food editor and celebrity chef Nici Wickes is recognised nationally for her award-winning food styling and television shows. As an ambassador for Belling Ovens she is inspired by the innovative British cooking appliances. QT Magazine finds out what motivates her in the kitchen.



What were some of your early inspirations for entering the world of food and cooking?

My nana, mum, Hudson & Halls and their New Zealand cooking show and more latterly British celebrity chef Jamie Oliver.

What motivated you to become a professional food editor?

My five years with New Zealand Woman's Weekly as the food editor were some of the best of my working life. I really felt my whole life had been working up towards that role. It was so deeply satisfying to inspire New Zealand cooks with recipes that would help them out with their baking, ideas for everyday dinners as well as for those celebratory occasions, desserts and puddings. Four recipes, every week, over five years — that's a lot.

When were you first introduced to Belling Ovens?

The first time I cooked with a Belling Oven was when my gorgeous dusky pink Belling Richmond Range Cooker was moved into my kitchen. I instantly nicknamed her *Miss Rose* and she is now quite famous with her own hashtag #missrose on my Instagram page.

Colour is just one of the many features of the Belling range — you can order them literally in any shade. It becomes such a feature of your kitchen and everyone I know who has chosen their own colour are in love with

What are some of the special functions of Belling Ovens?

One of the key characteristics is the multi-cavity design that I am an absolute convert too. It's economic and efficient and it makes so much sense to have a choice of sizes so that you're not always heating up one big oven. This is helpful when I'm cooking different dishes at once. I can have a cake on one oven happily rising while roasting a chook in another and don't have to worry that opening and closing the oven will ruin the cake.

What are your favourite places in New Zealand to visit?

Central Otago is one of my favourite destinations with outstanding food, produce and eateries like Sherwood in Queenstown. I recently wrote an article about Central Otago eats in a new online publication *A Quiet Cuppa*. Hawke's Bay is another fabulous food destination due to the care and attention paid to locally grown produce.

What are some of the produce and flavours of Central Otago you enjoy cooking with?

You can't go past the stone fruit — it's the best. Each year I order peaches, apricots, nectarines and cherries direct from the orchards because the quality and flavour is unbeatable. Central Otago honey often has a hint of wild thyme which is a favourite along with great venison, goat and lamb from Central that I love cooking with.

What projects are you currently working on?

Myself and the former editor and deputy editor of New Zealand Woman's Weekly have started up a wonderful publication called *A Quiet Cuppa* (www.aquietcuppa.co.nz) which arrives in your email inbox each week with all the recipes, travel, gardening, puzzles, New Zealand stories and royal news you could wish for. It's so much fun putting it together and we've been blown away with how many readers have subscribed.

Shingle Creek Chevon Goat Curry

by Nici Wickes

The goat meat from Shingle Creek Chevon, situated just south of Alexandra, is such a terrific product to cook with.

1/2 tsp cinnamon

Poppadoms or

naan to serve

4 TB oil

Serves 4-6

2 onions, diced

100a butter

1 tsp cumin

4 cardamom pods,

5 cm fresh ginger, 1kg goat meat, diced (use arated tenderloins or lea 4 tsps garam meat) masala 1-1.5 cups water 1/4 tsp turmeric 1/2 tsp salt 1 tsp ground ginger 250g yoghurt 1 tsp ground Cooked basmati coriander rice to serve

Melt butter in a pot, cook onions until soft. Add spices + oil and fry 2-3 minutes. Add more oil if they look dry. Add goat meat and coat in spices, add water + salt and cover and cook for 1 – 1½ hours or until meat is tender. Serve with rice, poppadum and dollop of yoghurt, fresh coriander to garnish.





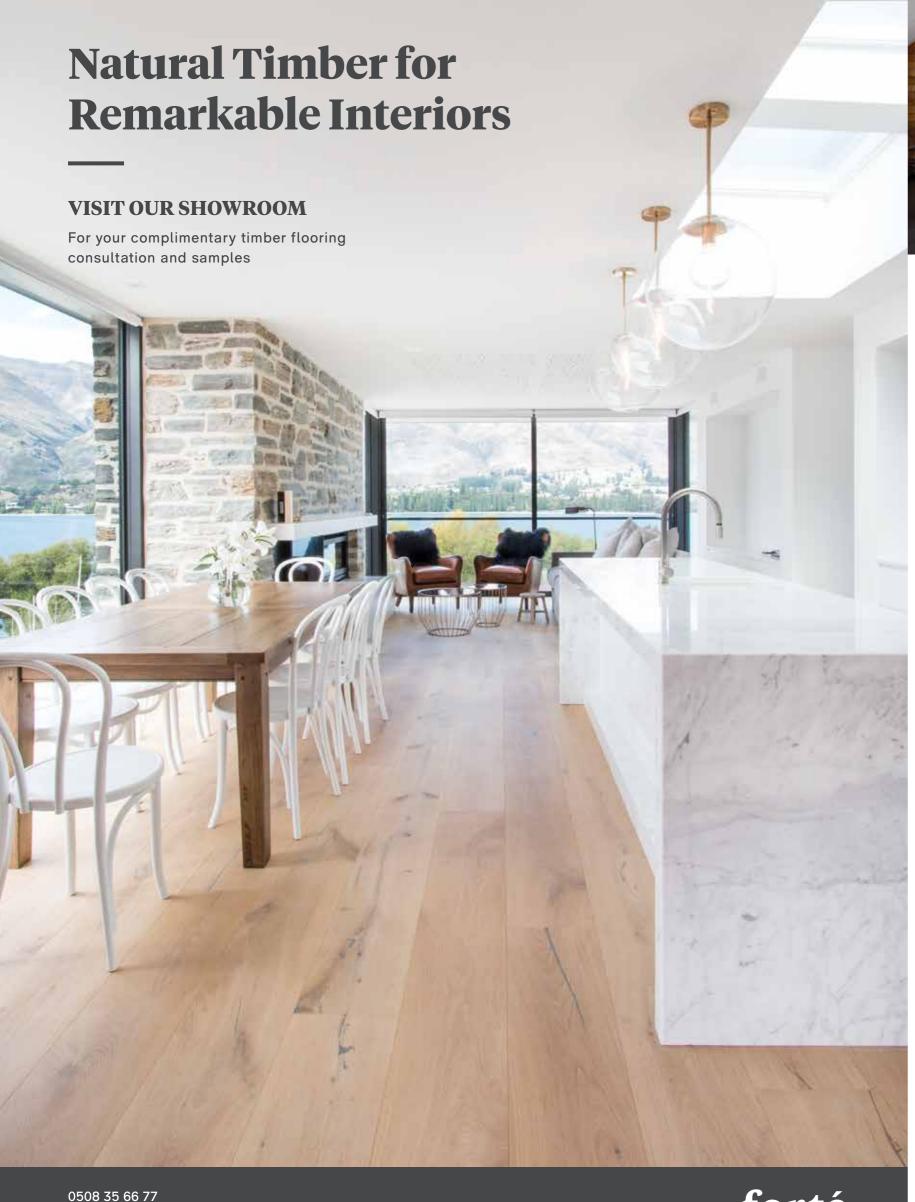


And, it's here for our community to enjoy.

QTMAGAZINE WINTER/SPRING 2020

GIOVI

P47





The boutique cellar door, bistro and accommodation venture has seen a rapid rise in its profile since owners Christine and John Erkkila established the complex in 2015.

"When we discovered the piece of land, we felt it had potential for a $\,$

viable accommodation business amongst the vines," says Christine. "While we fell in love with the idea of owning a vineyard it was not a folly — it had to be profitable."

As a family owned business, with John and Christine living on the property, Kinross has become part of the local community representing five premium Central Otago wine labels.

"We quickly realised that first and foremost it was a wine business with the accommodation and bistro in support of that. Our unique selling point is the relationship we have with our local wine partners Valli, Wild Irishman, Hawkeshead and Coal Pit and we also showcase our own Kinross label."

Christine says developing the strategic business wine partnerships has resulted in Kinross becoming the exclusive cellar door and sales experience for the wineries.

"Wine tour groups and visitors can experience all our partners' wines in one visit and our team are incredibly knowledgeable and passionate about each of them." The bistro provides a relaxed indoor and outdoor atmosphere serving a range of food to accompany the wide selection of wines.

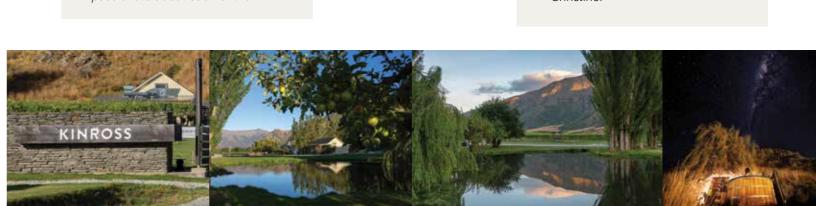
"Our team take their job seriously and have a real connection with the vineyards sharing their knowledge and passion for the wines which

makes the tasting a genuine, fun and friendly interaction," she says. "We offer three and five-course wine and food matched menus and you can book a premium wine pairing experience to sample some of the more unique library wines or specific vintages."

"People pop in daily to Kinross for coffee, brunch or lunch, locals come out for platters and pizzas or a glass of wine in the afternoon with friends and wine tastings happen throughout the day and into the evening. It's a good idea to book but we always do our best to accommodate walk-ins."

With wine sales a big part of the business Kinross makes it easy to curate a personalised collection from the cellar door and they alert customers with the latest vintages and offerings via their online sales platform.

"Kinross is an ideal base from which to experience this region including the wine trails and cycle lanes and other wineries such as Brennan, Mt Rosa and Cargo Brewery in Gibbston Valley," says Christine.











For bistro & wine tasting bookings visit kinross.nz

forté

Nature Refined

Optimistic Outlook

A strong New Zealand customer base and loyal local following is a major positive for Lake Wanaka's Edgewater.

General manager Catherine Bone says her team have revisited the products they are offering to stay on point for the Kiwi market.

"It has been a pretty tough time for everyone recently and as a business we have tuned our offering to ensure we are appealing to the local and domestic market as we really value the support base we already have. We have created some lovely packages targeting a Kiwi Staycation such as the *Romance* package that includes a massage for two at our on-site day spa, Elements, a stay in our deluxe suite, dinner bed and breakfast and of course a late check out."

"There is a *Getaway with the Girls* package currently in development designed for busy mums and groups of girlfriends. Inclusions will be a choice of beauty treatments, bubbles, beautiful food and yoga and all the details are on our website," she says. Edgewater is designed to cater for a range of guests and their individual needs.

"Our apartment style one bedroom and two-bedroom layouts are popular with guests especially families, requiring more space and the convenience of separate bedrooms and a relaxing lounge, dining and kitchenette area

"Shortly after the Covid-19 lockdown we introduced some new room types including deluxe suites featuring superior, locally sourced furnishings with luxurious and spacious bathrooms. The Garden View rooms located within the complex are hotel style rooms and one-bedroom apartments."

The Edgewater Wineglass café and bar is known for its stylish après ski and a revamped menu now includes Kiwi favourites, a Sunday roast and high teas.

Catherine says the recently introduced Lonely Tree gift shop has a superb selection of New Zealand made gifts including Boh Runga jewellery and popular Southern Tartan throws and cushions.

She says Edgewater is optimistic about the return of the wedding

and conference markets.
"Couples planning
weddings which were

postponed due to the lockdown have mostly rescheduled for later in the year or early next year and we can now host conferences and business meetings across all our facilities."





www.edgewater.co.nz/+64 3 443 0011



Luxe Society

A combination of hard work and fun has gone on behind the scenes in the establishment of Wanaka's newest interior business Luxe Society started by Dale Field and Sara Cleugh.

"We both share a passion for beautiful furnishings, unique interiors and houses. We did many shopping tours and realised our different strengths would make running a business together enjoyable," says Dale.

Luxe Society's first pop up store, held at the 2020 Lake Wanaka A&P show, was a great success and the pair have not looked back.

"We globally source indoor and outdoor furniture and pots, homewares and soft furnishings so clients can purchase from the online shop or we can work with them to customise bespoke pieces. Our large range of home décor items are consistently updated online and restocked often."

Creating business awareness through pop up stores is part of Dale and Sara's strategy with future Luxe Society events planned for Wanaka, Christchurch and Auckland.

"We love talking with customers and other business owners for feedback and the positively overwhelming response to our launch has given us huge confidence to set some big goals and evolve the concept. The Wanaka community is a great space with lots of entrepreneurial people living here and we specifically chose local businesses to work with for our website and marketing," says Dale.



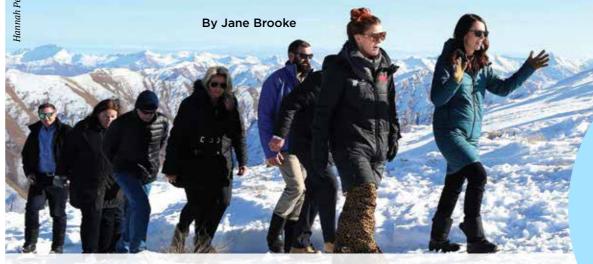
"We are members of the Wanaka Biz Women Facebook group, which is a new boutique modern space to talk and learn. Our friends and family have provided great support and the business is a result of much dreaming and talking through our friendship of ten years."



- www.luxesociety.co.nz
- luxesociety@xtra.co.nz

LUXE·SOCIETY

LoveWanaka Supporting Local



PM Jacinda Ardern visited the carved pou whenua, installed as part of the Marae to Maunga project at Cardrona Alpine Resort, with general manager Bridget Legnavsky (second from right).

LoveWanaka Supporting Local has been the catch cry for the lakeside town's recovery following the Covid-19 pandemic and has struck a significant chord with businesses, residents and visitors.

The campaign was devised by Lake Wanaka Tourism in partnership with Ignite Wanaka and launched as the country transitioned into Alert Level 3, with the aim of collectively promoting a "go local" approach to doing business.

Lake Wanaka Tourism media and campaign manager Gizelle Regan says it was born out of a vision to unite as a community and rally behind businesses in a changed world.

"The idea is for businesses to offer promotions, discounts and initiatives under the banner of LoveWanaka Supporting Local. The rebuild needs to start at a local level with everyone working collectively."

The campaign has been an outstanding success with a huge uptake from businesses.

"The innovative and proactive approach from

local business has been phenomenal, complemented by unwavering support from the Wanaka community," says Gizelle.

As part of the campaign a mini-series has been created highlighting the stories of eight Wanaka businesses who adapted their operations at a critical time. They range from the Ode Conscious Dining Restaurant selling 1.5 tonnes of apple crumble to the community as a

fundraiser to keep the popular restaurant afloat, to Koha activities and one tour operator even turning grocery-deliverer for the vulnerable.

The Mountains Are Waiting

A winter ski campaign launched a month before the opening of the Wanaka ski areas was all about inspiring New Zealanders with the love, passion and respect local people have for their mountains.

The campaign video narrated by internationally renowned skiing legend Jossi Wells invited Kiwis to imagine the winter ahead and visit the region to ski and ride

Prime Minster Jacinda Ardern officially opened the 2020 season at Cardrona Alpine Resort issuing the same message encouraging people to make the most of their own backyard and visit the ski areas in the south.

Lake Wanaka Tourism digital marketing executive Jessie Byrne says when the country moved from Alert Level 3 to Level 2, they continued to drive the *LoveWanaka* message as more businesses were able to open again.

"We started seeing *LoveWanaka* pop up everywhere — on car bumpers and shop windows. The campaign now has a life that extends far beyond the alert levels and it has been incredible to see the community get behind it." Queenstown Lakes mayor Jim Boult praised the initiative by Lake Wanaka Tourism and Ignite Wanaka.

"The district's community and economic recovery doesn't rest with one organisation or individual... everyone can play their part through supporting local businesses as often as they can. I would encourage everyone to rally round and help our district get through in as strong a position as possible."

PRFCINCT

XCITING COLLECTIVE OF RETAIL & HOSPITALITY OFFERINGS IN DOWNTOWN WANAKA / NOW OPEN



EVAL / REVOLOGY / WEE TART / THE GREEEN ROOM / CAKES OF WANAKA / UKIYO

WW.THEPRECINCT.CO.NZ

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

P50 QTMAGAZINE WINTER/SPRING 2020 P51

Focus on Quality

By Rebecca Williamson

Over the past six years Landmark Homes has focused on developing architecturally impressive homes while simultaneously building an exceptional brand.

Home consultant for Landmark Homes in Queenstown and Central Otago Dylan Thomas says the reputation of the design and build company is reinforced by its commitment to quality customer service.

He says the company's personal, all-inclusive service begins with an initial consult and "discovery meeting" to finish with a one-of-a-kind architecturally designed luxury home.

"I think the main point of difference for Landmark Homes is that we have a real focus on quality, both in our service and our product. For each build we follow our nine simple steps to building a dream home. This encompasses everything from the first get together over a coffee, to the design, pricing, plans and consent, then finally the build. We lead the customer through every step of the way to make the process as seamless and stress-free as possible and the result is a home of the highest standard."

This successful step-by-step formula ensures the distinctively luxurious homes created by Landmark Homes stand the test of time. More than 60 homes have been built in Queenstown and Central Otago since the local branch was established in 2014, with some exceptional residences designed at Millbrook, Jack's Point, on the Crown Range and in Wanaka.

But the 100 per cent Kiwi-owned company does not just specialise in the bespoke.

Dylan says Landmark Homes also offers a carefully curated portfolio of high-spec, award-winning home designs in a variety of sizes and designs. The plans can be adapted to suit any environment, site or lifestyle and transparent, professional advice is provided throughout the process

"In terms of quality our homes are unrivalled and that enables us to provide the warranties, guarantees and security that independent builders can't. We also have the local knowledge and experience — I've been a designer-builder for 24 years and know this region inside and out, which is helpful for our clients, particularly those from out of town."



Landmark Homes also offers a limited collection of house and land packages in Queenstown and Cromwell which are ready for financing and can be set to a fixed price contract eliminating any surprises or cost over-runs.

"Due to the scarcity of land available we have teamed up with our preferred real estate agents in Queenstown and Cromwell to develop these packages," says Dylan. "We find the best home for each site in terms of the views and sun angles and show clients some options and ideas that they may not have necessarily thought of. Then we incorporate their vision to produce a stunning home."



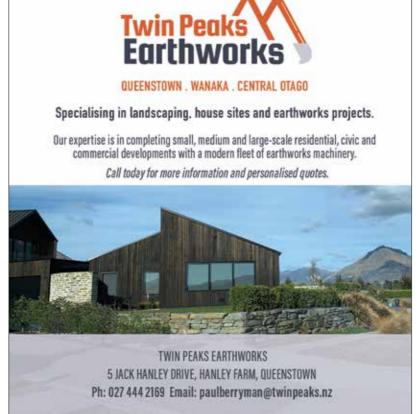




The only limit is your imagination

Contact Dylan dylan@landmarkhomes.co.nz 027 702 7969 03 409 2504

www.landmarkhomes.co.nz





For the best of women's fashion from casual to corporate, Bella stocks many great NZ labels

See you soon, in store or online

OBI

NYNE

taylor

sylvester

CHARMAINE REVELEY

STAPLE + CLOTH

NINETEEN//46

WORKSHOP®

STITCH MINISTRY

deeanne hobbs

RICOCHET

SILENT D

tuesday

Vassalli

random

ZAFINA

JUMP

POL

Spencer House Mall, 31 Dunmore Street, Wanaka (opposite the supermarket)

www.bellawanaka.co.nz

P52

Racing from Peak to Peak

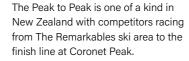
By Penny Simpson

High profile events such as Queenstown's winter multisport race, the David Reid Homes Peak to Peak, are an increasingly important part of the Southern Lakes tourism dynamic.

The iconic one-day winter event scheduled for September 12 attracted a record number of competitors from outside the district when entries opened three months earlier.

"The response was instant from people outside the area who were obviously champing at the bit to come and spend a weekend in Queenstown and compete," says race director Adrian Bailey. "The numbers were up significantly for the first day of early bird entries opening with competitors from as far as Christchurch, Dunedin, Oamaru, Rotorua, Kaikoura, Invercargill and Timaru signing up."

"We have even received an entry from an Australian team so that's a positive forecast from the Aussies wanting to get over to Queenstown and make it happen. These are the kind of events that Queenstown needs right now to encourage regional tourism spend while supporting people to keep up their winter training and active lifestyles."



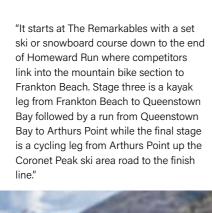
Last year's individual winner Queenstown's Hamish Fleming has teamed up with world class adventurer Sam Manson from Christchurch to enter the event as a duo.





"Hamish and Sam will make a strong pair and we are looking forward to them bringing their A game to the event. It also opens up the field for the male solos and the ultimate Peak to Peak trophy," says Adrian.

The race began over 25 years ago and was designed as a way to link the mountains with the town during the annual Queenstown Winter Festival. With five race stages, Adrian says it is a challenge that many people want to take on.





"The Peak to Peak is one of Queenstown's most stunningly scenic events and a true showcase of the town and our mountains with the event very well supported by NZSki as the official host and David Reid Homes, the title sponsor," says Adrian. "Last year's event was a sell-out with over 450 competitors racing. It was an amazing day with such a broad range of competitors from school kids to seniors and everyone went home with a real sense of achievement and a bit of an adrenalin rush. This year's event will be no exception."



SAMPLING THE PEMBROKE EXPERIENCE

By Rebecca Williamson

After 20 years travelling the world working on superyachts
Pembroke Wines & Spirits owners Troy and Nadia Davidson know
a thing or two about wine and first-class service.



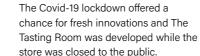
When the opportunity arose to take over the long-established boutique bottle store in 2018, it was too good to miss. Under their influence the venture, which celebrates 25 years this year as a prominent Wanaka business, has gone from strength to strength with Troy and Nadia serving up quality international and New Zealand wines, cocktails and spirits in an intimate, home style lounge bar setting.

"Because Pembroke Wines & Spirits is the only place in Wanaka where customers can purchase drinks off the shelf at takeaway prices and enjoy them on-site means it's particularly appealing to locals. It isn't just a bar or a bottle store, it's a place where locals go to enjoy an aperitif before going out for dinner or a casual quiet beer in the heart of Wanaka," says Nadia. "As the bottle shop and lounge area and tasting room are side-by-side, we aim to keep the environment peaceful to allow guests to relax and enjoy the quality beverages, as well as each other's company."

Customers can expect expert advice when it comes to their wine, beer and whiskey selections, advice which is golden, given the bottle store stocks an immense collection of local and international wines, 50 craft beers and more than 80 whiskey options.



"WE ARE A FAMILY-OWNED BUSINESS SO INSTEAD OF STOCKING MASS QUANTITIES OF ONE BRAND, WE TRY TO OFFER SOMETHING A LITTLE MORE SPECIAL LIKE WINES FROM SOME OF THE SMALLER VINEYARDS IN THE REGION."



This warm, cosy and sophisticated space is a haven for wine and whiskey lovers, who can relax and enjoy a Central Otago wine paddle featuring a mix of white wines and pinot noir, or a whiskey paddle constructed of top Highlands and Lowlands brands.

The paddles' starring beverages are carefully selected by the team at Pembroke Wines & Spirits and updated each season. The exceptional wine and

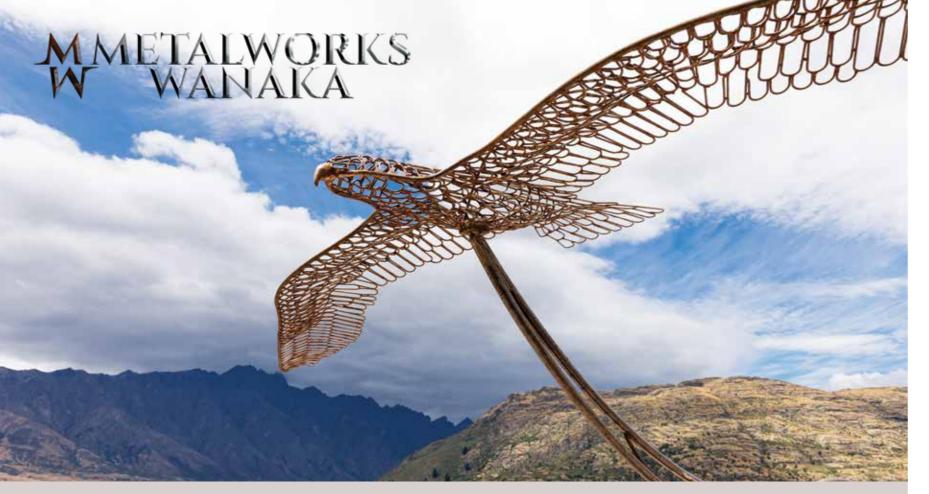
whiskey tasting experience is elevated by the addition of one of the cheese and charcuterie platters or epicurean delights from the tasting plate menu, all designed to be shared with friends.

"Our platters and tasting plates are simple but delicious and perfectly complement our paddle selections," says Nadia. "We have a distinct love for everything local and we do our best to source as much as we can from Wanaka and Central Otago to ensure our produce is the freshest it can possibly be."





QTMAGAZINE WINTER/SPRING 2020 P55 QTMAGAZINE WINTER/SPRING 2020



UNIQUE HANDCRAFTED SCULPTURES & CREATIVE PROJECTS

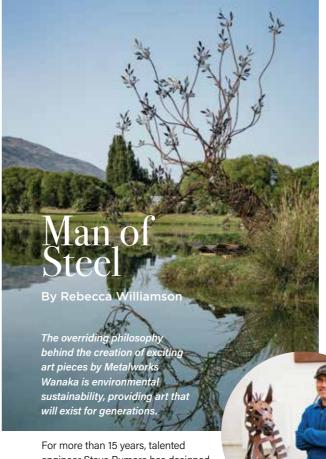




Metalworks Wanaka

Visitors Welcome / Open Monday to Friday 8.30am - 5pm 54 Ballantyne Road, Wanaka 9305

> phone: 03 443 1760 office@metalworkswanaka.co.nz www.metalworkswanaka.co.nz



engineer Steve Rumore has designed and crafted metal, iron and steel into either functional home accessories or outstanding works of art.

Steve operates from his professional engineering workshop on Wanaka's Ballantyne Road where he also works on a range of off-the-shelf home essentials including outdoor fireplaces and braziers, furniture, gates, mailboxes, shelving and fireguards.

But, it is his artwork that reflects his imagination and creativity. A range of pieces can be purchased straight from the gallery floor, but Steve also designs and makes stunning, bespoke metalworks. Thought provoking sculptures and wall hangings are popular and he says that when it comes to metal the options are endless.

"Metalworks Wanaka is a design and sculpture house backed by a full engineering workshop. For any project we utilise our design principles and skills to make functional pieces aesthetically attractive. In our current disposable world predominant orientation, precision and craftsmanship are the primary goals for us in crafting works that will last for generations."

Customers work in collaboration with Steve on bespoke projects to ensure a piece is the perfect fit for their space and he guarantees a high standard for all his products.

Steve aims to design pieces that captivate attention and soothe the soul, but it's not just his workmanship that raises the metal bar — the fact that the family owned company is dedicated to environmental sustainability is a significant selling point for clients.

"We are the antithesis of disposable, throw-away, single use or planned obsolescence and our ethos doesn't just apply to our work," says Steve. "We use local suppliers and we recycle scrap metals. We undertake repairs and restorations and we only use recycled paper. We even drive electric cars to try and minimise our footprint as much as

The business has an Artist in Residence programme that currently features animal themes by Adam Humphreys of Castle Carvings.

"Working with a range of artists through this programme is a very positive aspect of the business as is working with other local companies such as Linda Scoullar at Alps Admin who provides us with excellent administration



Bespoke Beauty

Premium bespoke sculptures are part of the Metalworks Wanaka signature offering



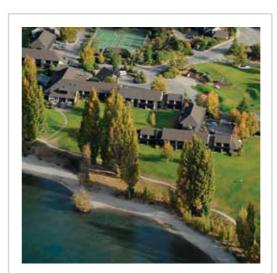
Rumore Jennifer Rumore & Max Friday

For a personal commemoration, a kinetic garden sculpture or a custom conversational piece, the company can transform metal, iron and steel into inspired works of art.

"We have a very talented team and everyone adds something special to every sculpture -Max Friday's passion for design and skill on our plasma cutting table, Nicola Lupachino's welding expertise, Jennifer Rumore's skills in helping the marketplace be aware of what we offer and Linda Scoullar's translation of our clients' vision are all very important elements," says engineer Steve Runmore

He says the commission process begins with an idea and a vision, followed by an evolving series of concept sketches and then finally, the cutting, welding, grinding and sometimes heating and hammering to complete the form.

"In some cases, we just jump right in and let the piece evolve naturally. We crate and ship pieces all over New Zealand and have an extensive gallery of images to inspire people featuring on our website metalworkswanaka.co.nz.



BE INSPIRED by the water's edge

Stay by the lake, explore Wanaka











"We have been inundated with locals coming for a weekend away and to grab some downtime in their own backyard since the Covid-19 lock down," says publican Cade Thornton.

The Cardrona Hotel is ideally situated on the spectacular Crown Range halfway between Queenstown and Wanaka making it easily accessible from both resorts.

"There have been groups of friends from Queenstown and Wanaka deciding to catch up in the middle so everyone feels like they are getting away, plus there are plenty of romantic date nights booked or families having weekend get togethers."

One of the oldest hotels in New Zealand, dating back to 1863, it has a carefree charm which appeals across the board.

"I think part of the attraction is that Cardrona is an iconic location with a rustic and rural ambience that is very welcoming and easy for people to relax into. You can plug into the country grandeur easily," says Cade, "The hotel has always been a traditional gathering place for people to enjoy good food and hospitality. It's very homely and welcoming with every comfort at your fingertips and with a familiarity that creates a lovely atmosphere."

"We transcend all demographics. You can land a helicopter out the front, arrive in a convoy of cars and easily park over the road or travel by coach just 20 minutes from Wanaka and Queenstown. There are not a lot of other venues locally that can cater in

Cade says it is important to book for weekend stays as more Kiwis travel in their own country and the hotel grows in popularity.

"Weekends are not always guaranteed for walk-in accommodation at the moment so if you're planning a weekend catch up with friends definitely get in touch to book the types of rooms you want so as not be disappointed."

CARDRONA HOTEL

2312 Cardrona Valley Road

www.cardronahotel.co.nz

Family anniversaries, weddings, work functions, Christmas parties and birthdays are significant business for the hotel.

Christmas functions in particular are extremely popular and Cade says the hotel can scale up or down depending on the style of the party and budget.

"It can be as simple as bringing your team out for fries and beers around the fire or an \$180 per head sit down dinner in our beautiful country dining room. What we can create is accessible, extremely good value, with amazing food and wine packages that satisfy everyone."





AFTER THE MOUNTAIN

"Hands down the Cardrona Hotel is the most famous après ski destination in the Southern Lakes region," says publican Cade Thornton. "If all else fails at least come to Cardrona to experience this - everyone absolutely loves it."

As a traditional gathering spot for people leaving Cardrona Alpine Resort or heading home from Treble Cone or Coronet Peak the Cardrona Hotel has hosted some big afternoons and nights over the years as customers unwind after a day on the

"Most people end up wishing they could stay here — it's very social and relaxed and a big scene in the garden around the outdoor log fires. Everyone stands around in their ski gear, the kids

> run around and socks are dried by

the fire," he says. "We serve a great range of Central Otago wines and craft beers including locally made brews by Altitude Brewing in Queenstown and Ground Up Brewing in Wanaka. Our

bar menu is filled with delicious salty snacks such as our fried chicken, the Swiss inspired potato, cheese and bacon 'Tartiflette' and spicy Frickles (deep fried gherkins) that are the perfect accompaniment for a pint or two."











CLASS ACT AT LIPSKY & SONS

From the expansive dark wood bar and elegant chandeliers to the cosy outdoor courtyard and fireplace, first impressions of Wanaka's Lipsky & Sons are of pure sophistication.

The chic style infiltrates the restaurant's every detail from the glassware to the menu, which highlights tender, New Yorkinspired steaks and succulent New Zealand oysters served straight from the raw bar.

The brainchild of internationally renowned chef Leungo Lippe, Lipsky & Sons is a class act and a welcome addition to the Southern Lakes restaurant scene.

After training at the Culinary Institute of America, Leungo finetuned his skills in creative cuisine with stints at Marco Pierre White's London restaurant MPW and The Lennox Room in New York City.

He launched Lipsky & Sons late last year and the restaurant is already a favourite haunt for locals because of its fresh, premium New Zealand produce prepared with a generous dollop of creative international flair.

"Enjoying a beautifully cooked steak is one of life's great pleasures and we are passionate about providing a space where people can come and experience good food and good company in a place that feels special and relaxing without being pretentious," says Leungo. "Although we update our menu according to the seasons, a selection of topquality steaks and oysters are always available."

Lipsky & Sons' sharing plates and charcuterie boards are the go to for the après ski crowd returning from Cardrona and are perfectly complemented with a warming drink, a red wine or a tipple from the extensive cocktail menu.

Nestled in a prime position on Mountain View Road, the restaurant features a separate bar and dining room, courtyard and Wanaka's only private dining room.

"The building was initially built as a venue so we are lucky to have such a large space to utilise," he says. "We have designed Lipsky & Sons so guests can choose where they hang out. There's a casual area where friends can grab a beer and some hot chips or they can dine in the restaurant and enjoy a superb cut of

The decadent private dining room seats up to ten people and is ideal for special occasions and romantic dinners. Guests select a set menu in advance - including a starter, main and dessert - are greeted with an arrival drink and their own personal waiter for an exclusive dining experience.

"Our aim is to make sure our guests have an evening to remember," says Leunao.

Rave reviews since opening reinforce the restaurant is achieving this.

"Great food, excellent service in a fantastic environment. It was our wedding anniversary and we were excited to try Lipsky and Sons. We were not disappointed and will be back," TrinAdvisor







THE LIPSKY EXPERIENCE

THE LIPSKY BAR



QTMAGAZINE WINTER/SPRING 2020 QTMAGAZINE WINTER/SPRING 2020

TOP TEN FOR QUARTZ REEF



Quartz Reef Wines' top ten placing in the Real Review Top Wineries of New Zealand 2020 underlines the winery's commitment to producing consistently highquality wines across a broad portfolio every year.

Quartz Reef was awarded ninth place, the first time it has ever made the top ten, in the 2020 list ranking the 176 wineries in New Zealand. This follows 11th place in 2019 and 17th in 2018. The Real Review certificate of excellence is awarded to a select group of wineries in New Zealand that consistently produce excellent wine and around 10,000 wines are reviewed each

Winemaker Rudi Bauer says it is an honour to be singled out for the third consecutive year alongside some of New Zealand's renowned producers.

"The Real Review list is seen as a national benchmark and we are extremely proud to be recognised amongst our peers. The award highlights the quality and versatility of Quartz Reef as Bendigo's pioneer vineyard, our wines and our region."

Quartz Reef produces three distinctive styles of Methode Traditionelle sparkling and world-class Pinot Noir, Pinot Gris, Rosé, Gruner Veltliner and Chardonnay

Rudi says much of their success is due to their holistic approach

"We farm

holistically with full organic and biodynamic certification and our priority is to be good custodians of the land for future generations while making great, expressive wines."





By Penny Simpson

An innovative dining experience which takes guests on a culinary adventure around wineries in the Queenstown region is putting Alpine Wine Tours on the map.

Owner operator Emma Chisholm says the Queenstown Progressive Dinner Tour introduced last winter was a first for the Wakatipu Basin and visits top restaurants including Amisfield Bistro, Aosta in Arrowtown and Eichardt's Private Hotel in Queenstown.

"We offer a boutique group tour that caters for up to 11 wine and food admirers who we transport in a luxurious Mercedes Sprinter with a local Kiwi wine guide to host them on the evening. There was a gap in the market and I wanted to offer visitors the chance to experience some of the area's finest food and wine and the progressive dinner tours are the result. Guests can fill their days with activities and then spend a stress-free evening wining and dining. All they need to do is book and turn up, we take care of the rest."

Alpine Wine Tours also offers other personalised day-time trips including the Valley of the Vines Lunch or their afternoon wine tours. The company recently launched a full day Queenstown and Central Otago wine tour visiting the wine regions of Bannockburn and Cromwell.

"We are really excited about the Valley of the Vines lunch tour that now takes guests to lunch at the stunning Akarua Wines & Kitchen by Artisan near Arrowtown. It's one of our highlights and guests always provide amazing reviews for this food and wine experience."





Inside Eade Gallery

By Penny Simpson

Word of mouth has been the best endorsement for Eade Gallery since it opened its doors in Clyde in 2017 and each year the gallery grows in size and popularity.

"We hear comments that customers have heard about us in Auckland and they make sure to visit when down here on holiday. Over the last year we have increased the presence of the outdoor sculpture garden with new works that are becoming a real drawcard," says gallery co-owner Melanie Eade.

"The gallery walls are constantly being refreshed with new artwork to keep our regular customers inspired. Our current exclusive works include sculptor Richie Knight, Cromwell wood artist Murray Sheppard and photographer Neville Porter. We are the only South Island gallery to represent Richie whose cast aluminium style is not seen anywhere else in the lower south and his pieces are quite extraordinary."



"Rex started his professional journey as a

the gallery.

A picture framing service, set up by co-

owner Rex Eade, is a recent addition to

typographer moving on to graphic design and when we shifted to Central Otago, he took up photography," she says.

"His framing is proving popular and we get a mix of new and existing works being brought in to be 'modernised'. There is a lot of repeat business because people are very impressed with the results."

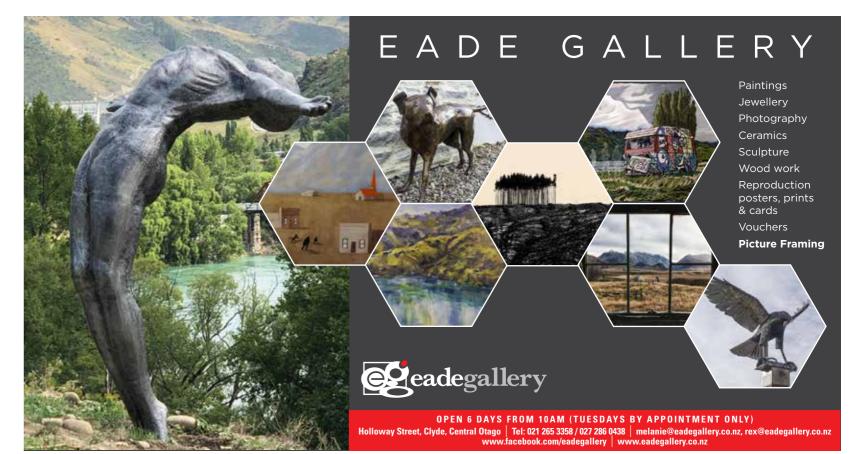
An artist in her own right, Melanie has been involved with art since completing Fine Arts, Graphic Design and Retail Design accreditations. Her artworks hang in the gallery which doubles as

"I loved the work of Wassily Kandinsky, Delaunay, Paul Klee and recently Richard Diebenkorn but it was weekly classes with Wendy Leach that led me to the style I have in my present work."

She says Clyde is becoming a must visit destination and an idvllic town to live and work in.

"There is a boutique mix of quality retail stores, great places to eat and stay and an untouched gold mining history plus the fruit and wine industry. You can relax surrounded by the hills and Clutha River and enjoy the visual history walking and biking the many cycle trails. There's truly something for everyone here which is also the by-line for our

"We are getting more enquiries and sales via our website and our Instagram and Facebook pages are a showcase of the latest gallery pieces. Customers can also sign up for our regular newsletters to keep up to date with new works in the gallery and get invites to future solo



Celebrating Kiwi Labels

By Margo Berryman

With an eye for design and a love of New Zealand fashion Anna McRitchie is the driving force behind Clyde boutique Lily & Esther which has a nationwide following.

"I had been working at Oliver's and could see how busy Clyde was becoming which inspired me to start my own business here to fill the gap. The store opened in late September 2017 and it's been going from strength to strength. We started with eight New Zealand designer ranges and as the boutique has established have added two more."

Enduring design and high-quality fabrics are features of the Lily & Esther range with Anna hand selecting garments from each seasonal collection.

"We have some very clever designers and I am all about supporting New Zealand made. I was drawn to each designer we stock because of their quality like twenty-seven names for wonderful soft prints, Yu Mei's incredibly soft leather bags and of course Kowtow's certified organic cottons.

"Designers like Juliette Hogan create their own beautiful prints and gorgeous silks, Lela Jacobs focuses on sustainability and zero waste with her stunning possum and merino jumpers and Company of Strangers have a significant following," she says. "Standard Issue do fabulous merino knits for winter and gorgeous cottons and linens for spring and summer and Staple + Cloth have created the most comfortable pants ever, called the Frequent Flyers, which we stock on repeat."

To complement the garments Anna stocks shoes and boots by Chaos & Harmony and eyewear by Karen Walker and Age along with jewellery by Joanna Salmond, Lindi Kingi and Katy B. Wanaka's George + Edi scented candles make popular gift purchases.

"I love every single piece in the store and feel so lucky to have created such a wonderful fashion dynamic here in Clyde."

LILY & ESTHER

23D Holloway Street, Clyde. 027 381 8103







order online at www.GaryAnderson.co.nz



State-of-the art designer audio

By Penny Simpson

The best of Yamaha's state-of-the art MusicCast audio products are in store at Gary Anderson in the Cromwell Mall.

The store has a name for high-quality lifestyle audio brands and home appliances and owner Gary Anderson says Yamaha offers the very latest technologies to homeowners in the region

"Their home audio system is for wireless streaming of music throughout your home. MusicCast represents the cutting-edge of audio technology and trademark sound quality that Yamaha is renowned for."

"This offers a totally modern approach to audio and their products have plenty of power, amplification and instant connectivity."

The store stocks the full range of products from Yamaha who are the world's biggest musical instrument manufacturer.

"From AV receivers to sound bars to wireless speakers — whatever your needs are, MusicCast brings your home entertainment experience to a whole new level," says Gary.

As audio specialists Gary and his team supply and install audio systems for private and commercial properties.

"People who are building or renovating or just want to upgrade their home audio systems should bring in their house plans and we can work with them to create the best audio solutions to suit their budget and needs."

FOLKLORE

- FINE GOODS -

In the heart of Historic Clyde Village

High-quality homewares, furniture and accessories crafted from natural materials.

Bespoke range of Folklore fine goods · One-off original pieces and antiquities

















folklorestore.co.nz
@folklorestore.clyde



Open 7 Days www.facebook.com/folklorestore.clyde/

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 Open 7 Days ph 03 449 2998

QTMAGAZINE WINTER/SPRING 2020

WORLDWIDE SHIPPING AVAILABLE



THERE'S MORE TO DISCOVER IN

CROMWELL

By Marion Low





Where the mighty Clutha and Kawarau rivers meet, lies an unassuming town that has much to offer travellers venturing beyond the big fruit.

Cromwell is not a destination that often features on bucket lists – and therein lies its charm. Here, you won't be surrounded by droves of tourists, but rather find yourself surrounded by locals enjoying everything the place has to offer.

This beautiful Central Otago town provides a truly authentic experience.

What makes Cromwell a destination in its own right is, of course, the wine. Driving through the basin from Wanaka you would be forgiven for thinking you have been transported to the Barossa Valley or even Provence in France. The landscape is filled with row upon row of vines, guarded by the Dunstan range in the east and Mount Pisa to the west

Thanks to the hot summers and icy winters, this region offers some of the best Pinot Noir wines in the world. And you will have ample opportunity to sample the fruits of the land – the Cromwell region boasts at least 35 cellar doors and wineries where you can explore to your heart's content.

One of the Māori names for Cromwell is "place with the hole in the sky" because of the low rainfall the area experiences. This means that most days in Cromwell are bright and sunny and perfect for outside activities.

The locals like to make the most of the great weather and can often be seen walking, jogging, or cycling along the newly finished cycle trail, which forms part of a greater network. And with New Zealand's newest lake, Lake Dunstan, in their back yard most Cromwellians enjoy partaking in water sports.

One of the greatest draw cards to Cromwell in winter is the opportunity to hit five different ski-fields in five days. Cromwell is only about an hour's drive from Coronet Peak, Treble Cone, The Remarkables and Cardrona Alpine Resort, and just an hour and a half from Chau ski field

Cromwell provides the perfect launching pad from which to discover Central Otago.



No matter what the season, there are always fun happenings in Cromwell.

The town's event calendar is never empty. It seems that every weekend there is a motorsport race, concert, or sporting fixture happening in the basin.

Visitors from all over are attracted to well-established annual events such as *Light Up Winter*, *Street Party and Fireworks*, the *Cherry Festival* and the five sporting events which make up the *Cromwell Summer Series*.

Upcoming events

- 27 September
- Cromwell Spring Market **25 October**
- Cromwell Half Marathon

Street Party and Fireworks

- 25 October
- 28 November
- Nevis Valley Gutbuster **30 December**
- Bannockburn Classic
- 2 January

Lake Dunstan Tri- & Duathlon





Take a moment to sample the fruits from our land, to spoil yourself.

Take a moment to discover our heritage, to glimpse into our future.

A moment to soak in the natural beauty of our landscape, to breathe.

Take a moment in Cromwell – to be inspired.



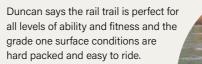


By Jenny McLeod

Central Otago, Queenstown and Wanaka cyclists are being encouraged by well-known biking specialists Bike It Now! to explore their neighbourhood and take advantage of scenic excursions on the Otago Central Rail Trail and the Roxburgh Gorge trail.

Co-owner Duncan Randall says they have several options and the One Day Wonder which takes in a section of the Otago Central Rail Trail is ideal for family groups.

"This one-day tour starts in Clyde but we do operate transfers from Queenstown and Wanaka. People can bring their own bikes or hire from our great selection. Our trip to the starting point takes in historic goldmining towns such as Ophir and the ride gets underway at Auripo. From here cyclists can ride as far as the Chatto Creek tavern and take the courtesy van back or ride all the way to Clyde."



The Roxburgh Gorge trail is suited to more experienced riders with a better level of fitness or ideally an electric bike.

"It leaves from Clyde and follows a 22-kilometre trail to the Doctors Point jetty where the bikes are loaded for the journey down river to the Shingle Creek

takeout. The ride continues onto the Roxburgh hydro dam and finishes nine kilometres on from there at Roxburgh township, with a return by shuttle to Clyde"

Duncan says the worldwide electric bike explosion has hit the region with the Covid-19 lockdown spiking demand particularly from new converts to the sport.

"As a result there is a global shortage of e-bikes but we have new stock arriving all the time at both our Clyde and Cromwell stores with leading models from Specialized, Scott, Avanti, Trek, Merida and Sinch."



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

















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

TRENZSEATER INTERIOR DESIGN

At TRENZSEATER we have tailored a specialised full interior design service for clients who wish to have the expertise of professional, sound advice on the development of their residential property, both internationally and within New Zealand.





2018 & 2019

THE INTERNATIONAL DESIGN & ARCHITECTURE AWARDS 2017 / 2018 / 2020 SHORTLISTED 2019 WINNER

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

WeChat

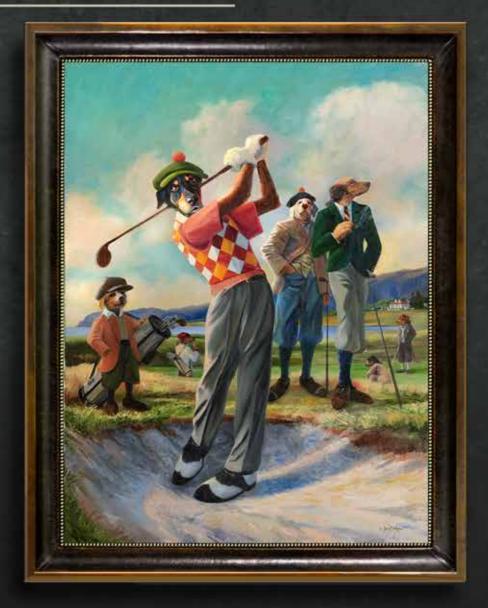


IVAN CLARKE GALLERY



IVAN CLARKE
GALLERY
exhibits a range
of traditional and
whimsical paintings,
featuring the
LONELY DOG
art collection
RATED #1
Top Ten, Must-See
SYDNEY MORNING HERALD

10am - 6pm Seven Days



35 CAMP ST. QUEENSTOWN TEL: 442 5232 E: SALES@IVANCLARKEGALLERY.CO.NZ WWW.IVANCLARKEGALLERY.COM

IVAN CLARKE Lake Studio



BY APPOINTMENT TEL: 442 5232





Showcasing Ivan Clarke's original Paintings & Impressionist works inspired by the region. The Lake Studio is an informal working studio located ten minutes (11km) scenic drive from Queenstown towards Glenorchy. Visits by Appointment