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QTM Magazine

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ISSUE 110 SUMMER 2021

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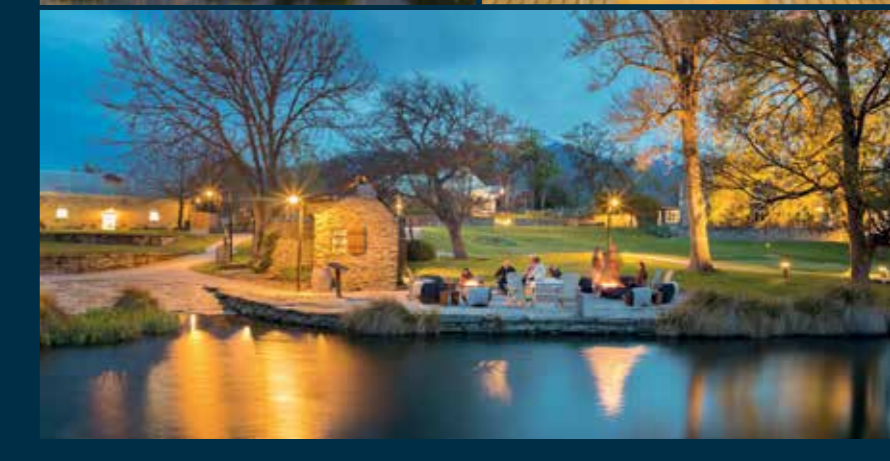
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CONTENTS

Summer 2021 Features

Food & Wine

10/11

Fresh image for Jack's Point restaurant



10

19

Enjoy luxury of time and space at Cloudy Bay Shed

27

Akarua Winery celebrates 20th vintage

55

Rustic charm at Country Lane café

57

Unrivalled waterfront dining at Pier & Boardwalk restaurants

62

Innovative company Dropping Inn creates social hubs in Wanaka

63

Wee Tart designer milk bar opens at The Precinct

66/67

Wanaka's inaugural food and wine festival attracts Kiwi celebrities

Lifestyle

15

International designer Ed Cruikshank creates timeless and classic furniture

28

Fine New Zealand art and wine blend at Cox's Vineyard in Gibbston

36/37

Forward thinking education at Christchurch's St Margaret's College

39

All Things French — all about French furnishings

42

Arrowtown artist Jenny Mehrrens welcomes art lovers to her idyllic private studio

47

Queenstown Business leaders guardedly optimistic in wake of Covid-19 epidemic challenges

68

Distinctive bridal boutique opens in Clyde's historic precinct



68

Experience

8

Leading New Zealand opera singers perform at Twilight Opera in the Garden

13

Taking to the hills with local outdoor enthusiasts

20/21

High adrenalin activities at Nevis Oxbow adventure centre



20

23

TSS Earnslaw and Walter Peak high-country station provide exceptional tourist combination

32

Explore your backyard and experience Fiordland — Beyond Belief

53

Flying high with Cromwell based Heliview flights and tours

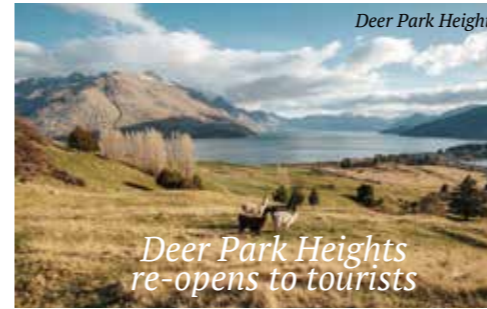
58/59

Remarkables Market focuses on zero waste on path to sustainability



News from Around the Region

with Jenny McLeod



Deer Park Heights re-opens to tourists

Deer Park Heights, one of Queenstown's earliest visitor attractions, has re-opened to the public after more than a decade. The venture was launched in 1966 providing a self-driving safari style experience on the Kelvin Heights Peninsula, attracting thousands of tourists every year to view the many animals, including llamas, alpacas, miniature horses and Kunekune pigs.

Owner Mike Mee says the family wanted to make Deer Park Heights accessible again after being closed for 11 years while the property was operated as a breeding and working deer farm.

"It's such a great place to go. We were one of the Queenstown tourism pioneers when we opened at the same time as jetboat company KJet and Skyline gondola. Now we want to welcome visitors to a great fun, good value family day out for those who want to spend time in the outdoors and with our animals."

An online booking system provides visitors with an access code for a specific day for the scenic drive and animal encounter.



Deer Park Heights

Top tourism executive for Wayfare

Former chief executive of Tourism New Zealand Stephen England-Hall has appointed to head the Queenstown based Wayfare Group.

England-Hall has been CEO of the national tourism organisation for the past three and a half years and is looking forward to his new position.



Stephen England-Hall

"Tourism will play a crucial role in our nation's recovery and future prosperity and I believe Wayfare can be a leader in making this happen."

Wayfare chair Jim Boulton says England-Hall

"brings a wealth of tourism industry knowledge and deep understanding of both the domestic and international markets that will be invaluable in these extraordinary times".

The Wayfare group of companies includes Real Journeys, Cardrona Alpine Resort and Treble Cone, the International Antarctic Centre and Go Orange.

Solving seasonal worker accommodation

Campaigns are being spearheaded in Central Otago to provide accommodation for seasonal workers needed to work in the horticulture and viticulture sectors.

Potentially 5000 people will be required in the region this season to ensure harvests are carried out successfully.

The Central Otago Recovery Response group is calling on people in the area to offer spare rooms to seasonal pickers.

A call has also gone out to retirees or other people looking for work to help in the orchards

and vineyards this season due to the labour shortage caused by Covid-19.

Meanwhile The Workforce Accommodation Network (The WAN) has been launched by Carmel Blackler of Wanaka.

She says the online initiative aims to connect people in the community, who have a spare room, sleepout, house or even a caravan, with the right worker at the right price this summer.

"Accommodation matters and so do our local businesses and seasonal workers. The WAN connects businesses, roomers and accommodators in a way that creates opportunities and value for all involved."

Sounds Air launches Wanaka-Christchurch service

Sounds Air has launched a passenger service between Wanaka and Christchurch after almost two years planning for its introduction.

The company's managing director Andrew Crawford says 12 return flights a week between the two destinations are scheduled.

He says there has been strong support for the service using the nine-seater Pilatus PC-12 turboprop aircraft.

No extra infrastructure has been needed in Wanaka with Sounds Air using the existing runway and terminal building at Wanaka Airport.

Crawford says the new venture supports domestic tourism and local business recovery.



Sounds Air managing director Andrew Crawford & Waitaki MP Jacqui Dean

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Spectacular Setting for Twilight Garden Opera

By Jenny McLeod

A twilight opera will be presented in a prestigious Wakatipu garden on February 21 2021 by the Auckland Opera Studio, inspired by the success of the inaugural event two years ago.

The Arrowtown Creative Arts Society is staging Twilight Opera in the Garden in Birchwood Garden in Dalefield, the home of committee member Margot Robinson and her husband Bruce.

"Following the twilight opera held at Birchwood in 2019, we have continually been asked when we will hold another event," says Margot. "The first one was a sell out and we are aware there is strong demand to bring entertainment like this to the area again as part of the Society's arts and cultural programme."

Birchwood Garden, designed by prominent Australian landscape designer Paul Bungay, has recently been judged a garden of national significance by the New Zealand Gardens Trust making it an ideal environment for the twilight concert.

"There are spectacular views of Coronet Peak, Cardrona and The Remarkables mountain range," says Margot. "A feature pond enhances the setting which is perfect for the picnic-style concert."

Frances Wilson, who created the Auckland Opera Studio as a charitable trust to assist the development of young New Zealand operatic singers, agrees.

"The Birchwood Garden is stunning and surrounded by so much beauty our singers can't help but love performing there. We are grateful to Margot and Bruce Robinson and the Society for their initiative and taking the risk in staging the first twilight opera which was so successful."

The Shades quartet, a group of young Pacific Island and Samoan men, performed in 2019 and two members have since been awarded young artists' programmes at the Metropolitan Opera in New York.

"This shows the calibre of our performers and we can promise those attending next year's event that the four talented singers we have selected will provide a most professional evening's entertainment. This is not just a stand up and sing concert, they will engage with the audience."

Frances says one of the spin-offs from the Covid-19 pandemic has been that many gifted singers, usually based overseas, have returned home to New Zealand.

"This means we have been able to select some of the best this country can offer to perform at the Twilight Opera in the Garden."

Paul Whelan is a bass baritone who is resident in Manhattan and has been performing in diverse roles offshore for many years. He has most recently appeared in NZ Opera's performance of Handel's Baroque masterpiece, Semele, in Auckland.



Paul Whelan

Soprano Amelia Berry attended the New Zealand School of Music in Wellington before moving to New York to the Manhattan School of Music. She made her debut with the New Zealand Opera in 2013 singing Zerlina in Don Giovanni.



Amelia Berry

Auckland soprano **Natasha Wilson** is the 2019/2020 resident artist with Pittsburgh Opera in the US and has performed the roles of Rosalba in Catan's Florencia en el Amazonas and Morgana in Handel's Alcina. She is a graduate of Auckland University and the San Francisco Conservatory of Music.



Natasha Wilson

Tenor **Oliver Sewell** has returned from the US where he attended the Manhattan School of Music. Among his career highlights he has performed as a soloist at Carnegie Hall. He is currently a resident artist at the Academy of Vocal Arts in Philadelphia.



Oliver Sewell

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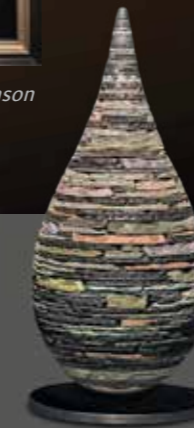
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WORLD CLASS GOLF EXPERIENCE

By Margo Berryman

The New York Times recently singled out Queenstown's Jack's Point as one of just five of the world's dream home sites for golfers and wine lovers while the US Golf Digest ranked it in the top 50 golf courses internationally.

Jack's Point general manager of golf John Griffin says the accolades reflect the growing reputation for the championship golf course, designed by John Darby.

"It gives Jack's Point greater exposure globally and provides a premium, qualified referral to golfers travelling the world which we are proud of. With five teeing options to accommodate players of various skill levels, the course is now a must-play experience. The combination of 18 great golf holes offers a huge variety of challenges enhanced by 360-degree breathtaking views."



Ben Lynch & John Griffin

The re-opening of the clubhouse and restaurant at Jack's Point this summer is a highlight.



"Now that the clubhouse is open again we have greater interaction between our team and the golfers, pre and post playing a round of golf which is great. The golf shop is now located directly beside the clubhouse entry and exit so visitors can pick up items required for their golf round or select gifts to take home, such as high quality merchandise and golfing accessories, as a souvenir of their time at Jack's Point," says John. "There is a nice ambience here with everything moving seamlessly between the shop, clubhouse and restaurant."

Golf bookings are recommended to ensure preferred tee off times are available however John says his team will always try to accommodate last minute enquiries or walk-ins.

"All golfers can enjoy a warm up on the practice range and the two putting greens prior to commencing play. We have 75 motorised carts available alongside PING rental clubs for men and women including right and left-handed sets."

"I personally love to play in the afternoons at Jack's Point," says John. "This way you get to play on a course which has been fully groomed for the day's play, the ground is dry and your body has loosened up."

He says Kiwi golfers are embracing the championship golf course.

"We find they really appreciate Jack's Point because it's like no other course in New Zealand. The great variety of holes that challenge all skill levels are really fun to play and Kiwis love the minimalist approach taken to the course design that has remained in true harmony with the nature reserve that surrounds it."

JACK'S POINT RESET

Set alongside the spectacular championship golf course and emerging Jack's Point village the restaurant at Jack's Point has been relaunched this summer with a fresh approach to all day dining where having fun and enjoyment is very much at the core.

"There is a large and growing community of residents at Jack's Point that first and foremost we are catering for, along with our golfers and regional visitors, who are an integral part of the mix out here," says Jack's Point food and beverage manager Tony Stewart.

Tony has overseen the re-opening of the restaurant at Jack's Point with the same care and precision he executed as owner of the acclaimed Auckland restaurant Clooney. It's a hands on style of leadership that has served the changeover well.

"As a team we really wanted to reinvigorate the food and hospitality offering from where it had been in the past and create a relaxing environment for people to have fun socially. In this setting it's hard not to have a good time — you would be pushed to find a more beautiful restaurant setting in New Zealand."

"The food is fresh and appealing with a broader American style menu of interesting dishes that are a little bit of everything to everyone," he says. "I really like it because it's a sharing menu without being smaller plates."

"The opening hours reflect how the day flows at Jack's Point and recognises that our community come here regularly — often three or four times a week. The morning take-out option is ideal for golfers with an early tee off time or locals picking up coffee on the way to school and work," says Tony. "Our seated restaurant service is from 11.00am through until 6.00pm with drinks wrapping at 7.00pm. This allows golfers to head back in for a beer or wine after their day out and for locals to catch up and unwind after work."

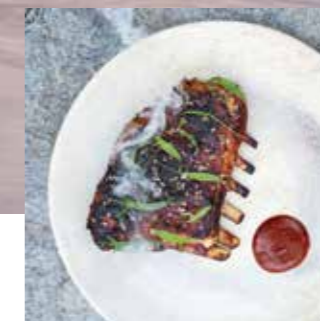
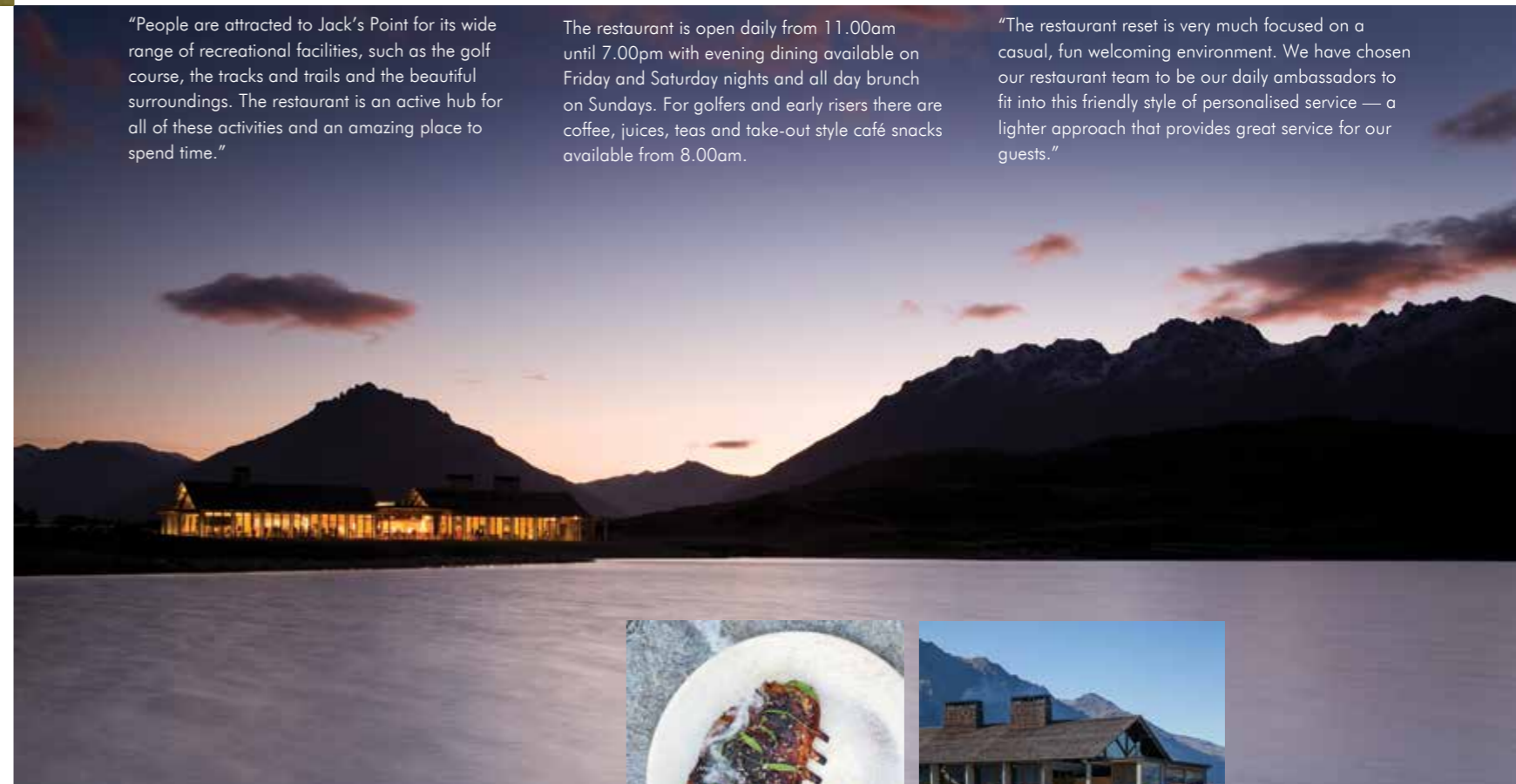
Sundays at Jack's Point are reserved for the favourite dining choice — the all day brunch.

"Our owners realised how important the outdoor brunch idea was to New Zealanders so Sundays are all about a relaxed brunch both inside the restaurant and outside on the terrace beside Lake Tewa," he says.

"People are attracted to Jack's Point for its wide range of recreational facilities, such as the golf course, the tracks and trails and the beautiful surroundings. The restaurant is an active hub for all of these activities and an amazing place to spend time."

The restaurant is open daily from 11.00am until 7.00pm with evening dining available on Friday and Saturday nights and all day brunch on Sundays. For golfers and early risers there are coffee, juices, teas and take-out style café snacks available from 8.00am.

"The restaurant reset is very much focused on a casual, fun welcoming environment. We have chosen our restaurant team to be our daily ambassadors to fit into this friendly style of personalised service — a lighter approach that provides great service for our guests."



SUPER GOLF PASS

Four world-class Queenstown golf courses have joined forces to create a golf super pass this summer. The \$399 Queenstown Golf Collective's Super Pass allows players a round at Arrowtown, Jack's Point, Millbrook and Queenstown golf courses.

General manager of golf at Jack's Point John Griffin says the pass is a New Zealand first.

"Queenstown has a number of incredible golf courses and by bringing them together on a single ticket we want to make it easy for golfers to play multiple courses during their trip. Working with the other courses in the Queenstown region like this makes for a really attractive offer and cements Queenstown's reputation as New Zealand's best golf destination."

The Super Pass is directly available for purchase from golf tour specialists Peak Golf Queenstown and Remarkable Golf Tours who can also assist with accommodation, transport and other activities.



FRESH FLAME

The team behind the relaunch of the restaurant at Jack's Point has cultivated a strong connection between the restaurant's calm and natural surroundings and an innovative food style with dishes cooked over flame.

Amisfield executive chef Vaughan Mabee is the creative lead with newly appointed head chef Mathieu Lagarde overseeing its execution in the kitchen.

Mathieu's previous role was as executive sous chef at Amisfield and his promotion to head chef at Jack's Point is well deserved, says Jack's Point food and beverage manager Tony Stewart

"The menu has been built on a concept of hyper-seasonal and local produce cooked over charcoal. The kitchen has been reconfigured and opened up to allow for greater interaction between the chef and diners and has been fully equipped with specialist equipment for this style of cooking."



Mathieu Lagarde



The restaurant menu begins with an engaging bar and appetiser selection that includes a raw seafood section, then separates into categories for salads, pastas, vegetables, beef, lamb, chicken, fish and pizza.

"Each dish is large enough to be its own course or diners can choose one or two from each category to share with the table," says Tony. "In total there are 18 dishes designed by our team which we believe are just the right approach for our clientele."

"We have chosen an international range of beer and wine including Amisfield and Central Otago varieties to suit the diverse drinks menu keeping in mind our extended golfing community who have a great appreciation for fine wines and beer. It's all about exceptional food and wine set in a beautiful location."

Milford Galleries Queenstown



Dick Frizzell, On the Pigroot (2019)

SUMMER EXHIBITIONS 2020/21

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The Earl Street Journal
30 Jan - 9 Mar

Andy Leleisi'uao Whenua
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QT Magazine discovers what
inspires Southern Lakes
outdoor enthusiasts

taking to the hills

Tobins Track [Arrowtown]

Hannah Mai / Personal Trainer

"Taking exercise outdoors in the Southern Lakes Region is the best thing to do over summer and my personal training groups can often be seen around Arrowtown and Queenstown doing a boot camp session. My favourite track is Tobins Track in Arrowtown because it's a three minute drive from home and gives a good sweat."

What to wear: "High quality active wear is my go to and as a Goals NZ Store ambassador I love their brands like First Base, L'URV and Aim'n for exercise and life in general."



Earnslaw Burn [Glenorchy]

Luana Schramme / Marketing and Sales Executive

"Glenorchy is my favourite place in New Zealand and summer is the best time of the year to explore this region and all of the surrounding hiking trails. One of my favourites is Earnslaw Burn trail because it's a tough hike, but rewarding once you get up close to the glacier. After such a long hike, there is nothing better than going back to Camp Glenorchy Eco Retreat to decompress and experience the eco-friendly and comfortable cabins."

What to enjoy: "Relaxing at Camp Glenorchy is easy with an on-site massage or by taking part in a morning yoga session that many locals attend so it's a great way to meet some of them. The camp is the first Net Positive Energy accommodation in New Zealand and all of their profits go back to the Glenorchy Community Trust to support the local community."



Ben Lomond Saddle [Queenstown]

Adela Muchova / Let's Get Outside Store Manager

"Queenstown is a biking paradise — my favourite trail to ride for a challenge and nice views is up to the Ben Lomond Saddle via the



Beached As track. On that track on the way down you can add in the Missing Link and Hammy's tracks which are great fun. Just ask at a local bike store for directions. During warm summer days it is worth taking a lightweight sleeping bag, some extra food and enjoying a night under a starry sky."

What to wear: "My go to biking shoe is the Merrell Moab FST as its light, breathable and with great grip. They are built for any kind of activity, not only biking which is just what you need for Queenstown adventures."



Skyline's Tiki Trail [Queenstown]

Andrew Robinson / Merrell Ambassador

"One of my favourite activities to do in Queenstown is run up and down the Tiki Trail that starts at the Skyline Gondola ticket office to the top of the gondola. It's just on our doorstep and steep enough to be tough for anyone, and technical enough to always be interesting. You zig zag up through pine forest and there are great views from the top."

What to wear: "I like to wear any one of the Merrell Tencel Tees because they are light and

breathable which makes them cool enough on a warm day and warm enough on a cooler day."



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THE ART OF FURNITURE DESIGN

By Jane Brooke

Prominent Queenstown based furniture designer Ed Cruikshank is recognised for creating timeless and classic designs with a "home grown" personality made in New Zealand using naturally enduring materials.

"I have always believed that well conceived objects are equally deserving of the term art as traditionally accepted artworks so I am delighted to hear people increasingly describe my work in this way, but I never take my eye off the fact that furniture must also be beautifully crafted and perfectly suited to its purpose."

There has been a resurgence of interest in Ed's work in the aftermath of the Covid-19 pandemic.

"Many people have re-evaluated what is important in life and this includes a renewed focus on human values and what makes people tick. New Zealand is no longer seen as a second choice and local designers are receiving the recognition they deserve," he says. "People realise they can have original furniture designed specifically for them rather than opting for mass produced copies."

He says part of this shift has coincided with the disruption by Covid-19 to global supply chains and the support for New Zealand made, where shopping locally can be better both environmentally and financially.

Ed loves reflecting narratives in his design.

"My designs are usually inspired by stories of people I know or have created furniture for. Each piece of furniture has its own life and the scrapes, dents and worn smooth surfaces which are part of everyday living become embedded memories that grow richer and deeper with each generation."

The journey from customer engagement to finished object is very much a personal one for Ed and his clients.

"For the most part they want me to create something that is unique to them — a deeply personal object that has special meaning in their family's life. I have always been imbued with a sense of wanting to explore what is below the surface of 'life' as part of expressing the meaningful side of society and my designs reflect a quality that goes beyond the functionality of everyday pieces."

The Cruikshank fusion of historic, contemporary and Kiwi style is helping shape not only homes around New Zealand and the world but also major corporate boardrooms, including the AMP head office in Sydney.

It is a fascinating story of bespoke designed furniture that crosses the boundary between practicality and art with everything built to endure by highly skilled New Zealand craftspeople, ensuring an outstanding product and experience.



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Ode To Holidays

A passion for holistic Kiwi experiences has led Rebecca Freeman to develop Tahuna Hideaway — a dynamic property management and hospitality business that celebrates everything Queenstown.



Rebecca Freeman

"I started my journey at Queenstown Resort College (QRC) and began my career working in hotels before moving into property management. I wanted to incorporate all these skills from the service industry into my own business to provide the best accommodation experience with an all Kiwi, eco-friendly theme."

Originally from Hawkes Bay Rebecca moved to Queenstown for her studies and immediately fell in love with the resort.

"There is no secret that Queenstown is New Zealand's biggest tourism destination so it was a no brainer to build my business around this beautiful area."



Establishing Tahuna Hideaway during the Covid-19 lock down was opportune timing, allowing her to progress ideas quickly to get the venture up and running.

"My first listings were the result of many relationships developed over the

years in Queenstown and four months on from launching the business I now manage 12 local properties that range from cosy family hideaways to luxury lakefront gems."

She says creating stress-free holiday experiences with an efficient booking system is key.



"Our customers want a hassle-free stay with amenities and services to suit their individual needs. Whether it's a 21st birthday, family holiday or romantic getaway they generally want something tailored so I focus on personalising the experience for every stay."

"Booking direct is the way forward — we cannot emphasise this enough so we can provide the very best rates and special deals direct. Our holiday homes are also available on multiple online portals such as Airbnb, booking.com and homeaway.co.nz to ensure maximum exposure."

Rebecca says property owners are kept well informed and success has come quickly.

"Building personal relationships and fostering an easy, enjoyable experience helps to deliver results for our owners. Taking a modern



approach to business marketing has definitely contributed to our early success and with many positive reviews and word of mouth endorsements the business is starting to reach the next level which is exciting."

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Boutique Botanical Flavours

A new range of handcrafted gin is making waves this summer produced locally by Hamish Bourke and Stu Clark of Arrowtown Distillery.



"Our new Quartz Gin Limited Release is a real botanical treat. It is distilled with elderberries and mint tips along with locally foraged wild thyme, manuka and Douglas fir," says Hamish. "With its strong botanical flavours, it goes well with soda water, ice and a slice of lime making for a pretty healthy beverage option."



Hamish Bourke & Stu Clark

The Quartz Gin has already won the pair a bronze medal at the New Zealand Spirit Awards alongside their original Dry Gin produced in 2019 which took out gold.

"It's been amazing to win these awards," he says. "It takes a lot of trials with different botanicals to nail the balance and flavours of a quality gin, so we are stoked."

Hamish and Stu started producing their boutique botanical gins over two years ago after the idea was sparked following Stu's visit to several UK distilleries. They both grew up on farms and both are builders which Hamish says has informed a lot of their ideas and grass roots attitude.

"Our products have been in development for over two years and from the get-go sustainability has been a big focus. We have designed and produced our own gin bottles proportionally from recycled glass and we will soon launch a new carbon neutral cork stopper."

Arrowtown Distillery products are available locally at the Arrowtown Wine store and Henry's liquor outlets along with a selection of Queenstown and Arrowtown bars and restaurants.



"We will be launching two new 350ml gin options this summer, in single and twin gift boxes. It will be cool to have the option so people can experience two different gins off the shelf," says Hamish. "My go to drop this season will be the Quartz Gin Limited Release with soda water, ice and lime. It's a seriously tasty, refreshing drop and low sugar is always a winner."

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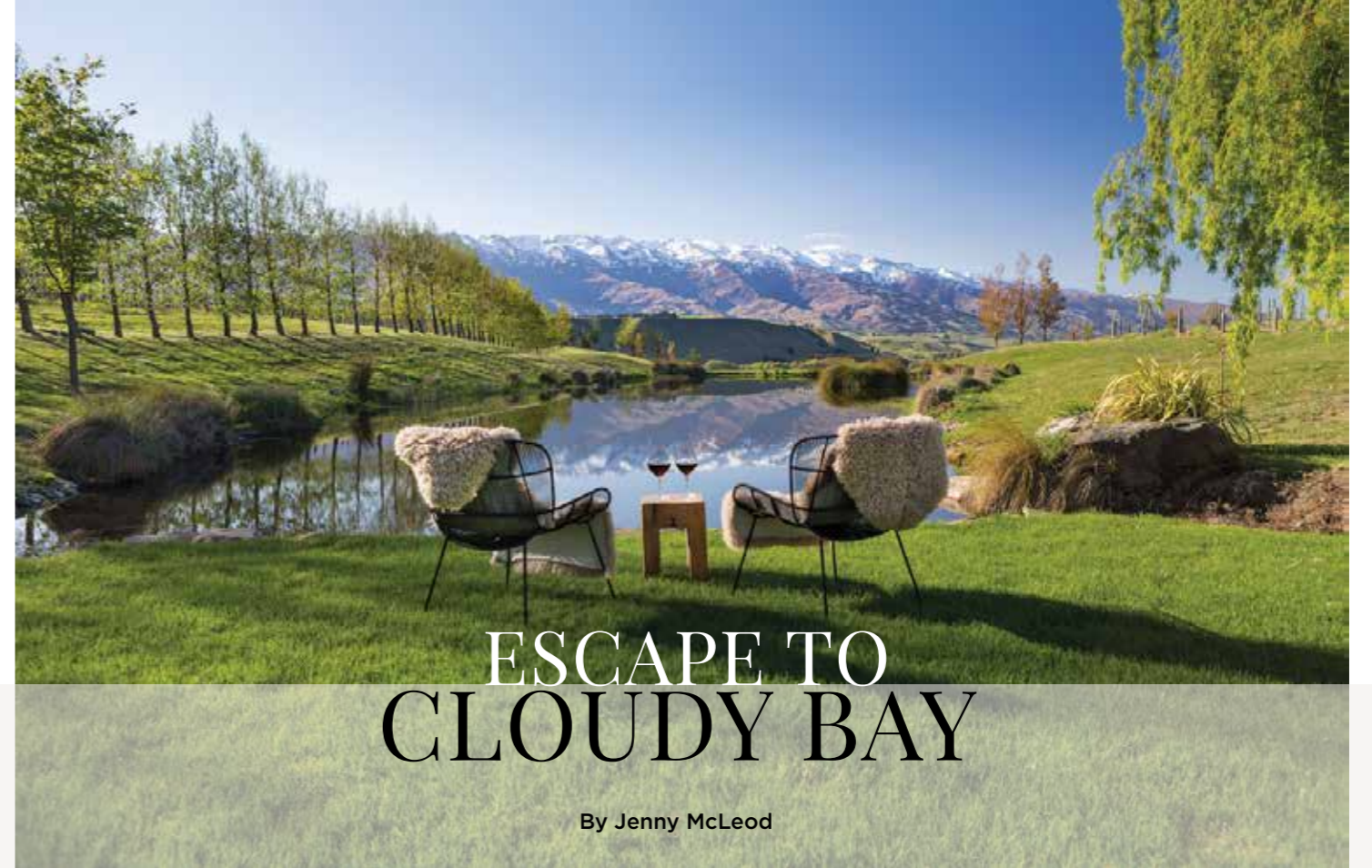
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ESCAPE TO CLOUDY BAY

By Jenny McLeod

Cloudy Bay is celebrating its third summer in Central Otago and its cellar door The Shed is continually being discovered as a significant regional wine and food destination in the region.



Customer experience manager Meg Soper says while Cloudy Bay is a Marlborough brand it is excited to be including an incredible quality Central Otago Pinot Noir in its wine selection.

"We are proud to be in Central Otago producing our signature Te Wahi Pinot Noir. It has been an amazing journey for the international brand which is also known for its high-profile Sauvignon Blanc grown from Marlborough grapes. Central Otago is such a renowned wine growing region and we are embracing that and love showcasing our Pinot Noir to both locals and visitors."

Meg says Cloudy Bay is committed to the local community and The Shed is a welcoming and approachable venue.

"We are only a five-minute drive from Cromwell and close to Queenstown and Wanaka. We want people to see Cloudy Bay as a place where they can enjoy the luxury of time and space. Here they can sit back and relax in our special environment with its incredible views and backdrop. For us it is about welcoming everyone whether they are buying a case of wine or simply a glass. We just want people to experience what we are offering and share our passion."

The Shed serves a choice of small plates or larger platters which include smoked salmon, cheeses and a range of chutneys, dips and salad and vegetable portions.

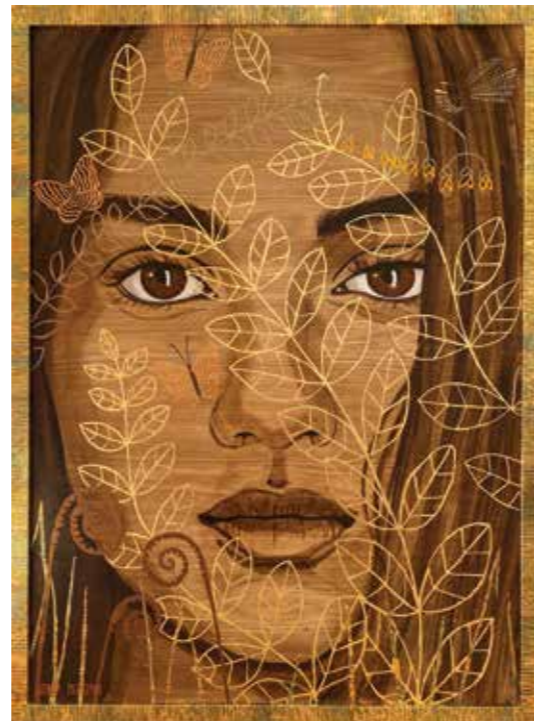
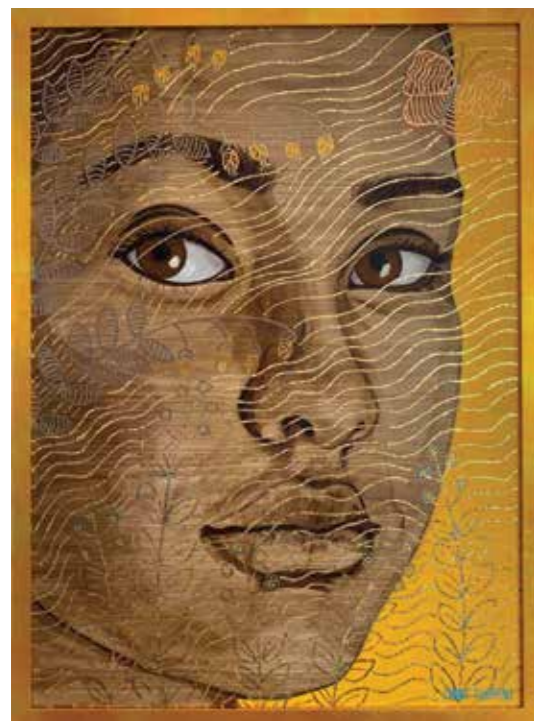
During the summer pop-up restaurants are planned.

"We are collaborating with chefs all over the country to host special lunches or dinners. Menus will be created according to the season and the clientele and we are looking at a variety of options. Again it is all about attracting our local community out to The Shed to take advantage of the location and wonderful wine and food matching."

Cloudy Bay runs private experiences ranging from full day tours, tours of the vineyard to epicurean experiences.

"People can, if they wish, fly in by helicopter and spend the day at Cloudy Bay taking part in the tours and enjoying the wine and food — there's all sorts of things we can tailor for different needs," says Meg.

To the future and Cloudy Bay is currently underway with its conversion to organic vineyards — but for now the passionate team is dedicated to creating a special environment and place of discovery at The Shed cellar door.



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Super Charged Kiwi Fun

By Margo Berryman

Fun, adventure, family and teamwork are the drivers behind Queenstown's newest activity centre Oxbow Adventure Co, recently opened at the Nevis Bluff in Gibbston.

The company offers specialised adventures with a range of activities including jet sprint boats, off-roading and clay bird shooting from their purpose-built facility. The personalised trips cater to individuals, families, groups, team building and conference and incentive groups.

"Oxbow is unique both in the national and international market," says general manager David (Darb) Richmond. "Our company is a passionate provider of one hundred percent super charged, Kiwi fun and we like to send people home with huge grins and a head full of fantastic memories."

The business has operated since 2012 when it was founded by Darb, his wife Hails and her parents Lloyd and Julz Ferguson, on their property in Wanaka.

"Lloyd and Julz moved to Wanaka in 1999 with their four children because they were attracted by the town's adventurous spirit. My background was in adventure tourism and as a commercial jet boat operator and together we created the Oxbow concept. Since then family friends Tim and Jen Bayliss have joined the company and are now part of the management team."



Darb Richmond, Lloyd Ferguson, Tim Bayliss

The new Oxbow facility is located on long-term lease land at the Nevis Bluff between AJ Hackett's Nevis Bungy venture and the Kawarau Bungy Bridge. The project has been in the planning since 2017.

"It's great to be closer to the Queenstown airport and positioned on the main highway connecting Queenstown, Cromwell and Wanaka which means traffic and visitor flows are naturally higher," says Darb. "The Gibbston Valley is developing with wineries, breweries, accommodation, bike and walking tracks and is the perfect backdrop for Oxbow. We are already working closely with Cargo Brewery, Kinross, Gibbston Valley Lodge and The Stoaker Room to assist in catering for our group bookings."

He says the entire Oxbow team is motivated by adventure and fun.

"We want people to have a truly outstanding experience and fortunately we are unrivalled in the market. People love having experiences that you can't get anywhere else in the world and as a result tell their mates about us. It's highly addictive."



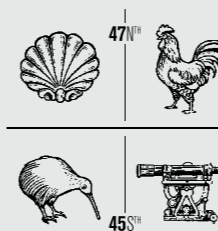
All about Oxbow

Jet Sprint Boat — The Oxbow custom built four-seater jet sprint boats are the only commercial four-seater jet sprint boat in the world and can go from 0-100 in 2.5 seconds all the while pulling 3-4 g-forces around the purpose built Oxbow racetrack.

Ultimate Off-Roader — The Oxbow custom-built 4WD, 4-wheel-steer off-roaders are one of a kind, all-terrain vehicles that can take on any challenge. The off-roader track is made up of steep gullies, rock climbing and cliff drops designed for drifting around a purpose built course. The off-roaders take the driver and three passengers on a 15-minute ride and have an extremely low centre of gravity enabling them to go almost anywhere.

Clay Bird Shooting — People can enjoy a spot of healthy competition on the compact sporting range, decked out with eight automatic clay bird throwers.

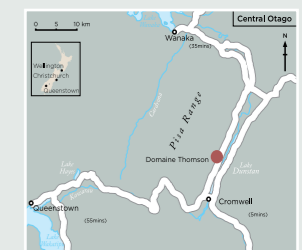
"The original idea for Oxbow was to create a day of unique experiences that you couldn't find anywhere else and that is still our guiding principle today. Whether you're planning a boys' or girls' weekend away or just craving some adventure that's what Oxbow is all about."



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Walter Peak Destination Attracts Kiwis

By Jenny McLeod

The TSS Earnslaw cruise and Walter Peak excursion is an outstanding mix of a classic heritage steamship and a lakeside high-country station that attracts New Zealanders from all over the country eager to experience the exceptional combination.

Real Journeys Queenstown experience manager Andrew Husheer says the dual venture of the 1912 steamship, which is the oldest passenger carrying coal-powered steamship in the Southern Hemisphere, and the visit to Walter Peak opens up a remarkable part of New Zealand to visitors.

"Once the TSS Earnslaw arrives at Walter Peak, following a scenic lake cruise, there are a range of experiences to enjoy. The guided farm tour visits the animal pens where people can feed alpacas, highland cows and deer while a sheep herding demonstration by sheep dogs gives people a taste of working dogs in action."

"A homemade afternoon tea is included in the farm tour offering personalised, quality food," says Andrew. "This includes traditional Kiwi favourites such as sandwiches and scones and is served in our new woolshed bar which also has a selection of local wines and espresso coffees. The afternoon teas appeal to New Zealanders, evoking the nostalgia of Nan's home baking."

He says the Walter Peak Gourmet BBQ lunch or dinner is also a popular choice offering guests an epicurean buffet in the historic Colonel's Homestead.

"Horse trekking, finishing with afternoon tea, is another option and suits riders of all abilities who want a relaxed scenic ride on the high-country farm. Wandering the garden is a highlight taking people on pathways through the established gardens with its many trees and other species planted by early owners — some as far back as the 1860s."

The Walter Peak excursion leaves Queenstown Bay daily, with additional departures during summer.

"We have extended the trip this summer to give people more time to explore Walter Peak," says Andrew. "We recognise that New Zealanders like to spend longer there and that has definitely been the feedback from the domestic market. The high-country station is a destination in its own right and visitors love the stunning garden setting with its exceptional lake and mountain views."



Walter Peak Gourmet BBQ

Walter Peak is renowned for its gourmet buffet dining featuring a diverse menu designed by executive chef Mauro Battaglia and served in the Colonel's Homestead.

Sample Lunch menu

Homemade Breads

- Focaccia, rosemary and flaky sea salt
- White polish baguette

Salads & Vegetarian

- Baby spinach, sumac, hazelnuts, fennel, white balsamic dressing
- Curious cropper tomatoes, watermelon, cucumber, and basil leaves
- Roasted kumara, baby red onions, dried apricot sherry vinegar dressing
- Asparagus, preserved lemon, black sesame seeds, feta cheese, lemon dressing
- Mixed colour beans, golden raisins, almonds, red radish, goats cheese curd, lemon dressing
- Iceberg lettuce wedges, peas, serrano ham, mint, garden flowers, mint dressing, mandarin picada
- Curious cropper tomato tart, ricotta cheese and basil



Antipasti

New Zealand cheeses, spicy marinated mixed olives, semi dried tomatoes, artichoke in sunflower oil & herbs, pickled green pimento chilli, roasted red capsicum

Hot Vegetables

- Heirloom tomato, carrot, corn, smoked chipotle butter, coriander, lime
- Duck-fat roast potatoes
- Bok choy, edamame beans, slender stems broccolini, spring onion, pomegranate dressing

From the Charcoal BBQ

- Whole butterfly chicken
- Cardrona Merino lamb
- Southland beef
- Canterbury pork
- Zamora sausages

Desserts

- Walter Peak sticky date pudding
- Mochaccino mousse
- Lemon tart, pomegranate cream
- Chocolate cake slice with hazelnut praline ganache
- Yogurt and white peach panna cotta
- Walter peak pavlova, mascarpone cream, strawberries

* Walter Peak Gourmet BBQ Dinner includes seafood options



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The Arrowtown Lifestyle Retirement Village is situated in a peaceful rural setting close to the historic township of Arrowtown. Surrounded by the foothills of the Southern Alps and with two nearby golf courses – it is a location quite unlike any other. This sheltered and sunny village feels a world away from the hustle and bustle of urban living.

Residents have easy access to shops, cafés, galleries and a number of sports and social clubs in the nearby township. Plus, Frankton is just a short drive away where there is a variety of supermarkets, shopping centres, and an international airport.

The resident community now numbers close to 50 residents, and continues to grow as new villas are completed as part of Stage Two. "People have joined us from all over the country and from all walks of life", says Village Manager Robyn Frey. "It has been a delight to see new friendships and connections being formed".

The Residents' Lodge serves as the social heart of the village, and is the venue for the regular happy hours, group fitness classes and coffee mornings.



“

I have really enjoyed the social part of living here – meeting lots of different people and finding out about their lives. The Lodge is a great place to meet and share a drink and a story

– David Johns, Resident

The facilities include a café lounge, spa, gym, private bar, library, petanque, and a putting green, with further amenities to be added as the village grows.

Village Tours are available most days between 11am and 3pm at 224 McDonnell Road, Arrowtown. Call Vicci on 021 442 105 for more information.

What's on at Arrowtown Lifestyle Retirement Village?

2 & 3 January Open Weekend

Come to the village for a tour of the architectural show homes in stage one and two. There are several homes to view to suit a range of tastes and budgets, all designed specifically for older people living in the Wakatipu region. You can also enjoy a complimentary coffee in our Residents' Lodge and see the huge range of facilities on offer. Open 11am to 3pm.

9 January – Lake Hayes A & P Show

Once again, the village is the Red Ribbon Sponsor of the Lake Hayes Show. Join us for a fun day out at one of the most beautiful showgrounds in the country. We'll have our marquee up near the main show ring, with refreshments, seating and shade available. Venue: Lake Hayes Show Grounds. Gates open at 8am.

7 February – Garden Party

The Arrowtown Lifestyle Retirement Village Garden Party is a special highlight on the calendar for us, when we throw the gates open and invite the community in to celebrate summer with us. Enjoy musical entertainment, an art trail around the village showcasing local artists, wine tasting, elderflower punch, summer fruit preserves and more. Venue: The Lodge, off 224 McDonnell Road, Arrowtown from 2pm to 4pm.

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Akarua Winery Marks 20th Vintage

By Jenny McLeod

Prominent Central Otago winery Akarua is celebrating the release of its 2019 Akarua Pinot Noir marking 20 consecutive vintages since the vineyard was established by Sir Clifford and Lady Marie Skeggs in 1996.



General manager Kathryn Pettit says the original family owned vineyard on Bannockburn's Cairnmuir Road is situated on a prime north west facing slope and the name Akarua was selected to honour the estate's establishment. "Akarua represents two Māori words together meaning 'two vines' and was chosen as homage to the original two varietals planted on our home vineyard, Pinot Noir and Chardonnay."

Akarua has gained international recognition over the years and was in the spotlight with its introduction to the Air New Zealand Wine Awards in 2004 when it became the first Central Otago winery to win the much coveted Wine of Show Trophy with its 2002 vintage.

"Since then Akarua Pinot Noir has attracted accolades year on year," says Kathryn. "Some of the more notable awards are the 2013 Romeo Bragato Champion Wine of Show, the Champion Pinot Noir at the 2014 New Zealand International Wine Show and the 2016 Six Nations Wine Challenge Red Wine of Show."

She says it is not just trophy successes that have marked significant milestones for the winery and over the years the company has expanded its holdings to include an additional site in Bannockburn and four properties in the Pisa sub-region.

"This includes a 21-hectare property on the iconic Felton Road in Bannockburn and a terraced vineyard aptly named 25 Steps in the Pisa sub-region planted solely to Pinot Noir. We are also pursuing organic certification for some vineyards on top of the already certified de Bettencor vineyard in the Pisa region, home to the oldest certified organic vines in Central Otago."

"As well as expanding the organic footprint, Akarua is committed to working in an increasingly environmentally sustainable way with a goal to eliminate herbicides across the estates. We also have large projects underway to recycle 100% of winery water usage and compost all grape marc."

In 2008 the first vintage of a second Akarua label, Rua Pinot Noir, was launched on the market.

"It was designed as a more approachable and early drinking style wine. The RUA label's popularity has soared over the years due to its quality, consistency and affordability," says Kathryn. "In addition to the RUA release, in 2012 Akarua launched its first range of Methode Traditionelle sparkling wines under the expert guidance of the late Dr. Tony Jordan, produced from the original two varietals, Pinot Noir and Chardonnay, planted in Bannockburn. The cool Central Otago climate is perfect for Methode Traditionelle production and has become a firm favourite both in New Zealand and internationally."



What is the Akarua Wines & Kitchen by Artisan food style and presentation?

The restaurant is open for breakfast and lunch daily and we are passionate about hand crafted food hence the term Artisan. Everything is made from scratch by our kitchen team, led by co-owner and executive chef John Pickens and head chef Dirk Stark, using only the very best locally sourced ingredients. There is a lot of attention to detail to ensure extra finesse to every dish that goes out of the kitchen.

What is the focus of the service?

Our restaurant team, led by restaurant manager Tess Wearda, is friendly and welcoming so guests do feel instantly relaxed. Going the extra mile to offer personalised and professional attention that supersedes expectations is important and our service strives to match our beautiful food and wine presentation. We are always humbled by the many positive Tripadvisor comments about our wonderful service team.



What are the signature dishes for summer?

The cedar wood smoked Mt Cook Alpine salmon and the slow braised lamb shoulder are two standout lunch dishes which are our signatures and are name checked in almost every testimonial. The duck liver paté is very popular as a starter as is the halloumi and watermelon dish for its wonderful flavour combinations. The breakfast waffles are highly requested and a star performer.

When is the cellar door open and can guests book a specific table of choice?

The cellar door is open every day showcasing Akarua's premium Central Otago wines. We highly recommend making restaurant bookings to avoid disappointment. Walk-ins are always welcome and while we do our best to accommodate everyone, if people want a particular table it's best to book online or call the restaurant and talk to one of our team.



Q&A

Akarua Wines & Kitchen by Artisan opened in 2016 as a partnership between Akarua and catering company Artisan. The restaurant and cellar door are in a stunning garden setting on the Arrowtown- Lake Hayes Road and open daily.

QT Magazine spoke to co-owner and general manager Debbie Pickens about the successful food and wine experience.

New Zealand Art Glass

Höglund Art Glass has been created in New Zealand since 1982 and its name is revered internationally by art glass collectors and connoisseurs.

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

After emigrating to New Zealand in 1982 Ola and Marie established their glassblowing studio in Nelson and at the end of 2016 they opened their new home studio gallery in Central Otago 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, refer to website.

www.hoglundartglass.com
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Höglund Art Glass

Combining Wine & Art

Fine wine and early New Zealand art flow seamlessly together at Coxs' Vineyard in Gibbston where co-owners Simon Cox, a second-generation wine grower and Leah Seifert, a second-generation art dealer share their passion for both.

Located next to their family home on Gibbston Back Road, the vineyard and gallery are gaining a reputation for award-winning wines and well curated pieces of art and object.

"I think the turning point came when we opened the tasting room and gallery," says Leah. "The wine is exceptional so speaks for itself when tasted and in the gallery we display unique, high quality pieces that highlight New Zealand's recent and early cultural history."



Simon has been involved with the vineyard since his father Doug Cox established the premium Pinot Noir site. Initially a contract grape operation they now produce their own single vineyard Pinot Noir and Pinot Gris which attract five-star wine reviews.

The first vintage under the Coxs' Vineyard label was in 2016 with the 2018 Pinot Noir recently winning gold at the 2020 New Zealand International Wine Awards. In 2018, a wine made solely from Coxs' fruit, the Takapoto Estate 2014 Gibbston Pinot Noir, won The Pinot Noir trophy at the IWSC in London.

"Although it was not our wine, knowing that it was our fruit is a major success for us" says Simon. "Given that this is the world's most highly respected wine competition attracting over 5000 entries for the category we were overjoyed. We are eternally grateful to Takapoto Estate wine maker Andy Anderson for what he did with our grapes."

Leah's father owned Dunedin's Marshall Seifert Gallery for 25 years and her background as an art dealer is evident at the vineyard's tasting room.

"Having the heritage gallery here is both a point of difference and a source of great fulfilment for us, as the whole experience for our guests has become educational as well as enjoyable. Visitors can view and purchase a wide selection of New Zealand art and objects including the first images of European/Maori encounters during Abel Tasman's 1642 voyage, through to contemporary works including Ralph Hotere, Len Castle, and Whites Aviation hand coloured photographs."



The Coxs' Vineyard tasting room is open seven days by appointment only.

"Guests need to make a booking and we host one group at a time offering a private tasting. There are some exciting things in the pipeline for this summer" says Leah. "Joining our mailing list and Instagram is a great way to stay updated on what is happening out here at the vineyard."

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OUTDOOR SUMMER SOCIALISING

By Margo Berryman

Mastering the art of barbecuing and cooking al fresco is made easy at Outdoor Concepts where the expertise about 'all things barbecue' is unrivalled in the region.

Based at The Landing at Remarkables Park, the specialist store is a place to discover the latest innovations in barbecues, outdoor fire pits, grills, smokers and high-quality barbecue accessories.

Outdoor Concepts store manager Glenn Stalhut says because Central Otago summers have the longest daylight hours in the country outdoor grilling in the evening is a great way to socialise with family and friends.

His picks on the best barbecue appliances available at Outdoor Concepts Queenstown for summer 2021 are:



Charcoal Grills

A true classic. Charcoal Grills are portable, easy to use and create a smoky flavour that's hard to beat. They are slower to heat up than gas or electric grills, but can also get a lot hotter. With no temperature control knobs, the griller needs to arrange the coals to create indirect and direct heat cooking zones. Using a charcoal grill can be more time consuming than a gas grill but the flavour is worth the extra effort.

Instore Recommendation: *Kettle Weber Charcoal Grill*

Gas Grills

Gas grills are the most common backyard grills that start fast, heat up quickly, are easy to operate and require much less cleaning than other types of grills. There is not the same smoky flavour from cooking with charcoal, but they still grill all kinds of great tasting food. Gas grills come in a wide variety of sizes and tend to be the most expensive option, so be prepared to make a longer-term investment. With proper maintenance and care, a gas grill will last for years to come.

Instore Recommendation: *Fisher & Paykel DCS*

Smokers

Nothing delivers rich flavour quite like a good quality smoker. The slow-cooker version of a grill, smokers cook foods at lower temperatures over longer periods of time and are now becoming more common for at home enthusiasts. Because of their size, smokers are also good for grillers looking to cook larger cuts of meat at one time.

Instore Recommendation: *Kamado Joe Classic*



Wood Pellet Grills

Wood pellet grills are one of the easiest ways to add the desired smoky flavour to food. Simply set the temperature and cook time and the electric-powered grill automatically adds wood pellets to the fire pot as required. These specialty pellets come in a range of woody flavours and can be purchased at Outdoor Concepts.

Instore Recommendation: *Weber Wood Pellet Smoke Fire*



Food Talk

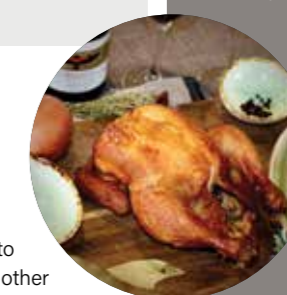
Remarkable Brined Chicken

Outdoor Concepts manager Glenn Stalhut whose recipe for brined chicken is popular among clients, says adding flavour and tenderness to barbecue chicken is a quick and easy step.

"If you have never brined a chicken before this summer is the time to give it a try. A brine adds a lot of depth of flavour and juiciness to the final dish. I use my Weber Q barbecue for this dish because the rotisserie option cooks it to perfection."

Brine

- 1ltr water
- 1ltr iced water
- 8tbs salt
- 1 large yellow onion peeled and quartered.
- 8 cloves of garlic smashed
- 2tbs peppercorns
- 2tbs coriander seed
- 2tbs yellow mustard seeds
- 4 sprigs of rosemary
- 4 sprigs of thyme (try foraged wild thyme)
- 4 dried bay leaves



Combine all the ingredients except the iced water and bring to a simmer. Turn heat off and steep for 15-30 minutes. Add ice water to cool. Pour over the chicken and ensure it is submerged in the brine. Refrigerate for two days then drain the brine off, rinse the chicken thoroughly with water and pat dry. Season and cook on your favourite barbecue until core temperature reaches 74 degrees.



OUTDOOR CONCEPTS

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QTMAGAZINE SUMMER 2021



William Patino

SUMMERTIME IN

TE ANAU AND FIORDLAND



William Patino

Summer in Fiordland is a beautiful thing and a holiday in this place of overwhelming natural beauty presses the re-set button in unimaginable ways.

Te Anau is a small town with a big heart, the perfect base camp for summer adventures. The famed Southland hospitality is genuine and visitors are enthusiastically welcomed.

Snow has all but disappeared from mountain tops in summer, and lush green rainforest abounds, with the bright red flowers of the Southern rātā (native Christmas tree) dotted throughout. Temperatures creep into the high 20's encouraging family fun from a dip in the lakes to a paddle or a fishing expedition or simply a picnic on the beach.

Summer is the best time to explore the Fiordland based New Zealand Great Walks – the Kepler, Milford and Routeburn tracks. But there are also dozens of free day walks, including excursions found along the road to Milford, at Lake Manapouri or around Lake Te Anau.

The walks are the best places to spot forest birds like tomtits, fantails, tūi, bellbird and native wood pigeons, while the Eglinton Valley is a stronghold for kākāriki, robin and kākā. The cheeky mountain parrot, the kea, likes to hang out around the Homer Tunnel.

SUMMER MUST DO'S

- The Te Anau Bird Sanctuary is top of the must do list, just a short stroll around the lake from Te Anau township and home to the pre-historic looking tākahe. Originally thought to be extinct the unique bird was rediscovered in Fiordland and is the region's pride and joy.
- Take a boat cruise in Milford (Piopiotahi) or Doubtful (Patea) Sound and spot rare Bottlenose dolphins, Fiordland Crested penguins and fur seals. Charter cruises venture deep into Fiordland for outstanding fishing, diving, ocean-to-plate crayfish, kayaking and paddleboarding.
- Take to the air by float or fixed wing aeroplane or helicopter to appreciate the sheer grandeur of towering mountains, glacial-carved valleys, thundering waterfalls and Fiordland's magnificent coastline.
- Dine on local game and fresh seafood in outstanding restaurants or sample delicious Asian dishes at Te Anau's first food truck. Sleep soundly and well in accommodation ranging from BnB's to motels, boutique properties and luxury lodges.
- Jump on an e-bike to explore the area, or 'make like a local' and find a swimming hole in the largest body of fresh water in Australasia.

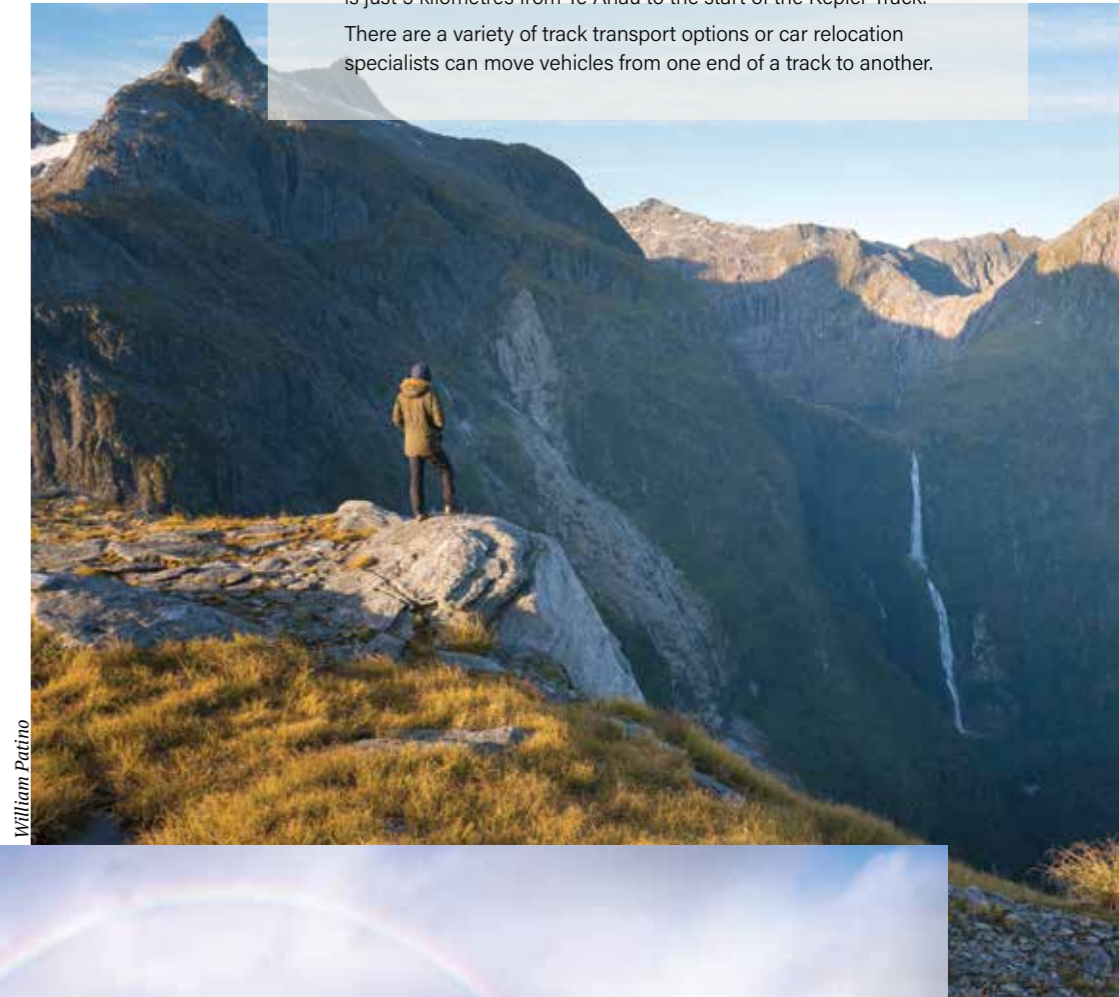
EXPERIENCE YOUR OWN BACKYARD

Fiordland – Beyond Belief is the destination's recently launched brand which targets domestic visitors and positions Te Anau as base camp for a world of adventure and fun.

"We'd seen the untapped potential of domestic visitors for a long time, people who have travelled all around the world without fully exploring what their own backyard has to offer," says Destination Fiordland manager Madeleine Peacock. "There is so much more to the area than just Milford Sound and a quick stopover in Te Anau on the way there and back."

"*Fiordland - Beyond Belief* conveys the scale, grandeur and mind-blowing nature of the area, and applies to everything on offer from the people who call Fiordland home to the quality of experiences, accommodation and food, and a deep sense of connection with the environment."

"Our research identified Kiwis' desire to connect with nature, looking for real world experiences, connecting with natural environments and ensuring those environments will be protected for generations to come – it's about who we are as Kiwis," Madeleine says. "So come and say hello. There's never been a better time."



William Patino

LAUNCHING FROM TE ANAU BASECAMP

With Te Anau as the basecamp for Fiordland adventures, visitors can take time travelling to Milford Sound by road – just two hours on this beautifully scenic route.

To reach Doubtful Sound is a short drive to Manapouri then a boat trip across Lake Manapouri followed by a bus tour over the Wilmot Pass to the sound.

The journey from Te Anau to the start of the Milford Track (by bus then boat) is about 1 hour 45 minutes, while it takes 1 hr 15 mins from Te Anau to The Divide to access the Routeburn Track and it is just 5 kilometres from Te Anau to the start of the Kepler Track.

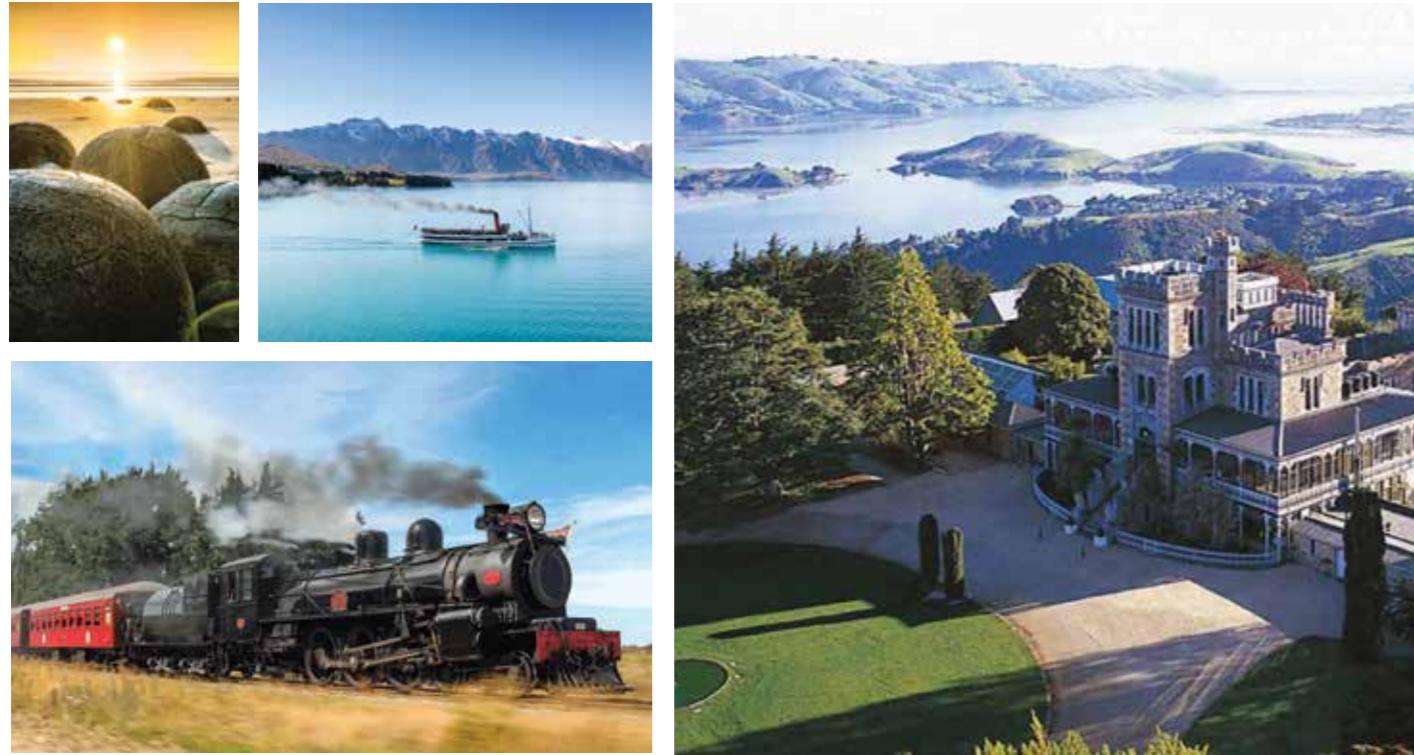
There are a variety of track transport options or car relocation specialists can move vehicles from one end of a track to another.



William Patino

BEYOND BELIEF
FIORDLAND

Go to [Fiordland.org.nz](https://www.fiordland.org.nz) for all the latest news and updates



ABOVE: Experience the Ab608 Passchendaele steam train, Moeraki Boulders, TSS Earnslaw, Larnach Castle and more!

Nostalgia revisited

Experience the adventure and the romance of steam train travel.

Step aboard and straight into a bygone era, all while exploring South Island's majestic backyard. ODT Journeys together with Pounamu Tourism Group have created something quite special to help us explore the beauty between Christchurch and Invercargill, all while taking an epic heritage steam train journey.

There are four options from eight to 13-days which take place in April.

13-Day Tour departing Christchurch

The journey through postcard-perfect vistas and dramatic scenery begins from Christchurch via Arthur's Pass on the TranzAlpine. The transverse starts inland along the West Coast on luxury coaches to explore the wonders of Queenstown, Milford Sound and Te Anau.

At Invercargill, you will meet the star of the show; the historic World War 1 memorial steam locomotive Ab608 Passchendaele, named honour of New Zealand's fallen soldiers at the Battle of Passchendaele in 1917.

Passchendaele is a "living, breathing, working monument" to railway heritage and is quite something to behold when it is thundering down the track under full steam, says Pounamu Tourism Group director Paul Jackson.

Travelling in the comfort of its vintage carriers and a lounge car, the train explores the length of the South Island: Invercargill to Dunedin, Oamaru, Christchurch, Kaikoura and Marlborough.

The guided tour is escorted by a fleet of luxury coaches that provide seamless transfers from the train to the hotel each evening.

Highlights

Franz Josef Hot Pools; Walter Peak Homestead visit; Arrowtown Lakes District Museum; Bill Richardson Transport World; OCHO chocolate factory tour; Moeraki Boulders; up close with Blue Penguins and takah; TSS Earnslaw visit followed by homestead dinner at Walter Peak; high tea and garden tour at Larnach Castle; seal colony guided walk in Kaikoura; Yealands Wines vineyard tour.

Food and accommodation

Cooked breakfast and sumptuous dinners, including evening meals at Walter Peak and The Wine Station, and at least four-star accommodation.

Options

13-day tour departing Christchurch 24 April 2021; 10-day tour departing Christchurch (return) 24 April 2021; 7-day tour departing Invercargill 30 April 2021.

Bookings

journeys.odt.nz or 03 974 1812



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Come and experience the St Margaret's College difference at our annual Open Day and Boarders' Sleepover

SMC Boarders' Sleepover: Sunday 21 March 2021

Open Day: Monday 22 March 2021



ST MARGARET'S COLLEGE
JUNIOR, MIDDLE & SENIOR SCHOOL

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www.stmargarets.school.nz



Education with a Forward Thinking Focus

By Jane Brooke

St Margaret's College, one of Christchurch's oldest boarding and day schools for girls, also has a reputation as one of the most forward thinking.

Executive principal Diana Patchett says small class sizes, emphasis on pastoral care, leadership, compassion and internationally focused education ensure students have the best start in life.

"The high ratio of adults to students and close partnerships with parents provide the backbone of St Margaret's wellbeing programme and academic success. We put more of our budget into wellbeing than many schools do, or are able to, because that is what we believe is number one. After all, if you are not happy you cannot learn. It's all about supporting students to thrive and be the best they can be."

The College caters for over 800 girls from Years 0 to 13 across its Junior, Middle and Senior Schools.

"This includes 150 boarders starting from Year 7, with a growing number from the Southern Lakes region, attracted by our reputation as one of New Zealand's leading girls' schools with its academic, sporting and cultural excellence," says Diana.

"The students make friends for life and the school has friendships with families in the regions that go back for generations. We appreciate that choosing St Margaret's is a huge commitment for families, but believe this investment is one that can help give your daughter her best shot in the world."



Diana Patchett



St Margaret's College is the only girls' school in the South Island offering a dual pathway to tertiary education by providing both the International Baccalaureate Diploma and NCEA.

"Each year our students achieve between 95% and 100% pass rates across all three NCEA levels and 100% of the IB Diploma students achieve their university goals," says Diana.

The St Margaret's College boarding houses are a home away from home.

"The three houses are split into age groups to ensure inclusiveness," says director of boarding Nicky Langley. "While the younger girls

have dormitory style accommodation to develop friendships and learn tolerance and inclusivity, the older girls live in motel-styled units which give them the independence and confidence to work towards life as a tertiary student or a flatting situation. All meals are provided in the school café and All Blacks nutritionist Katrina Darry has worked alongside the College catering team to design a nutrient dense, healthy menu which teenagers like to eat – and it is delicious."

In the words of a Year 10 student in her second year of boarding – "St Margaret's is so much fun, it's crazy how many facilities and new technologies they have to help you grow. You get to have a great education and in boarding you make friends that you'll have for the rest of your life."

St Margaret's College Open Day is on Monday March 22 2021 with the SMC Sleepover taking place on Sunday March 21 for girls keen to sample a taste of boarding life at St Margaret's.

For further information: www.stmargarets.school.nz



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The Balcony Bar

Dorothy Brown's boutique cinema and bookstore has long been an Arrowtown institution and the recent opening of its bar, The Balcony, underlines its funky flair.

The theatre with its eclectic décor reflecting a mix of romantic charm and quirky modernism, houses large comfy seats with armrests made to measure for wine glasses and cheeseboards,



ideal for watching the wide selection of contemporary and arthouse films screening all year round.

The main cinema and a smaller theatre dubbed The Den, along with an outstanding selection of contemporary and classic books, have been enhanced by the novel bar located on a balcony overlooking downtown Arrowtown.

The Balcony manager Alice Caron says it is a beautiful, tastefully furnished space, tucked away behind an imposing black velvet curtain in the foyer, and provides a relaxed ambience for filmgoers before and after a movie.

"With classic movies projected on the wall it's a wonderful place to meet for drinks, especially our gin specials. Heaters and blankets are available for colder nights or the louvre roof can be opened to enjoy the sun. With views over rooftops and beyond to the hillsides it is a stunning place to sit back and soak up the atmosphere."

The Balcony is open daily. Four seasonal gin specials are offered from Wednesday until Sunday each week as well as a variety of "mix & match" gin and tonics.

"There are also platters available with fish and chips on Fridays and pizzas on Saturdays. The Balcony is a great addition to the Dorothy Brown's experience and can be hired for private use," says



Alice. "You don't have to combine a visit to the bar with a movie but that's a great option too."

Book online dorothybrowns.com
Buckingham Street, Arrowtown



African Heartbeat

Set in the heart of Arrowtown Birdwoods South Gallery brings a touch of African flavour to Central Otago.

Birdwoods South is home to a distinctive range of stone sculptures, recycled metal sculptures, large-scale photographic canvases along with a selection of smaller creative crafts.



"Primarily we exhibit works by Africa's internationally acclaimed stone sculptors along with our hand selected textiles and photos by both African and New Zealand artists," says gallery owner Jack Stobart. "We showcase the wonderful creativity of Africa which



celebrates my dual heritage having spent half my life as a Zimbabwean." Jack is following in the footsteps of his parents Bruce and Louise Stobart, the founders of acclaimed Birdwoods Gallery in Hawke's Bay.

"I travelled back to Africa and spent four months living and working in the sculpture communities of Zimbabwe under the tutelage of a small group of leading stone sculptors in 2019. The creativity and resourcefulness of the artists I met was both inspiring and humbling. They work outdoors, with no power or running water and every step in the process is done by hand. I learnt how to quarry and select raw stone, and then to find the 'spirit in the stone.'"

He returned to New Zealand with 200 sculptures which was the catalyst for opening the Birdwoods South Gallery in Arrowtown.

"It was an amazing reconnection with the people and country but it was also hugely confronting. Unemployment in Zimbabwe is at record highs, three quarters of the population are living in poverty so it's a privilege to be able to support and promote many of the artists. Their talent and creativity is truly inspiring, especially considering the environments in which the artists work."

"The gallery came to life with these sculptures and I love welcoming people to see them and sharing the skills and friendships I developed there." says Jack. "The beautiful stone sculptures and artworks we have here will add a graceful focal point to any home and garden around the world."

The gallery is open seven days and shipping is available throughout New Zealand and internationally.

18 Buckingham St, Arrowtown
+64 27 236 914
jack@birdwoodssouth.co.nz



Q&A with All Things French

A passion for France has led to the creation of antique and vintage furniture business All Things French which is attracting wide appeal across New Zealand. QT Magazine talked to owner Tracey Gilmour about her Francophile focus in Central Otago.



Where did the inspiration come from to establish All Things French?

After many years abroad we returned to find that most of the French antique and vintage furniture available was based in the North Island so we decided to bring a bit of French style and flair to Central Otago.

We wanted to share our passion for interesting, unique and quirky pieces which have a story to tell. It is knowing you own a piece of European history which is beautifully handcrafted and made of oak, walnut or chestnut.

Sustainability played a part too, knowing that our products come from a region which doesn't have human rights or deforestation issues as well as being the ultimate in re-use as opposed to throwaway trends. Our products are sourced from the Breton and Bordeaux regions.

Is the business only online or do you have an outlet in Central Otago?

All Things French officially launched earlier this year, but it has been four years in the making.

We are currently only online at www.allthingsfrench.co.nz with viewings by appointment but hope to open a shop in Wanaka once we find the right space.

Where does your passion for All Things French come from?

It started with a love of France. For me it was the history and food — for my husband it was the skiing in the Alps. Having been fortunate enough to spend a bit of time in France it was hard not to miss all the beautiful furniture they have, particularly in chateaux or grand houses.

We have always loved statement furniture as well as the romance of owning something that will last for generations to come. Antiques always make a space feel more like a home and this is one of the interior design aspects which appealed to us.

What has been the key to your success?

Our passion for our products is what shines through — we can talk forever about the history of our pieces and the small details that you can only find on something which is truly handcrafted such as handmade nails or hand-cut dove tails in drawers.

What type of homewares and antiques do you stock?

We currently have a great offer of free delivery for our larger furniture items anywhere in New Zealand. Our new stock is delivered twice a year and this will increase once Covid-19 is under control or disappears. When stock arrives, we do a slow-unpack and update our website with new products regularly.

How would you describe your own personal interior style?

We have always loved old houses, particularly villas from our time living in Auckland and Wellington. As villas are not a common sight in Central Otago the only way we have been able to bring character into our home is with antique or vintage furniture and décor. Our personal taste is not showroom but more modern rustic. One trend that we are noticing more and more is the interest in statement pieces with distinctive character or playful quirkiness — whether it's something small like a champagne bucket for utensils, a copper cauldron as a table decoration or something large like a farmhouse dining table.



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allthingsfrench.co.nz

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Environmentally Aware

Arrowtown's pristine natural environment and the surrounding Mahu Whenua covenants on high country stations Coronet Peak, Glencoe, Mount Soho and Motatapu are playing an important role in eco-tourism and the town's future development.

The Arrowtown Promotion and Business Association (APBA) is endorsing the work of local environmental groups who are driving change.

"In the past the Arrowtown environment has been modified by humans and while we have always championed heritage in this town we recognise that harm was done by gold miners sluicing out river beds, early settlers planting invasive exotic plants and the introduction of predator animals which decimated native birdlife," says manager Sue Patterson.

"To help restore the natural environment we are working closely with groups like the Arrowtown Wilding Group, the Wakatipu Reforestation Trust and Predator Free Arrowtown in their efforts to make a difference. Government and community fundraising is vital for these groups to ensure their work can be effective."

The Wakatipu Reforestation Trust is growing and planting native plants around the area to create wildlife corridors.

"Birdlife is starting to return and people are reporting wonderful morning bird call and seeing tui and kākā," says Sue. "The Predator Free trapping programme is playing a vital role in this by reducing pests and predators to encourage bird life."



People Power

The Arrowtown Wilding Group has taken on the immense task of removing wilding pines and replanting a mix of non-invasive trees around Arrowtown and spokesperson Ben Teele says the project could not happen without community support.

"We had over 170 people turn up over several days to plant just under 2000 new plants at Whitechapel and nearly 1000 plants at Bush Creek. These volunteers are the unsung heroes of this community led programme."

The group works in conjunction with The Arrowtown Choppers — a group of volunteers who remove wilding pines in their spare time.

"People taking time away from work and family to pull out seedlings and chop down trees in support of the control work being done by the National Wilding Conifer Control Programme is significant and we can't thank them enough," says Ben.

"Arrowtown is a growing community and with the Arrowtown Wilding Strategy officially adopted in 2018 these programmes are set to continue for years to come. Ongoing fundraising and community involvement is critical to ensure future generations don't have to tackle the same problem."



#LOVEARROWTOWN

What's New in Arrowtown

By Margo Berryman



Best of the Best

Arrowtown is officially the most beautiful small town in New Zealand after winning the title in the 2020 Keep New Zealand Beautiful awards. The awards celebrate environmental excellence and finalists were judged on their ability to demonstrate sustainable and environmentally conscious behaviours including litter prevention and waste minimisation, community beautification, recycling projects and sustainable tourism. QLDC Arrowtown Ward councillor Heath Copland says winning the award reflects enormous community pride. "Everyone in Arrowtown is really stoked. It shows the investment of time and effort by many people in presenting the town for the awards. The connection in our community was evident when the Arrowtown Village and Business associations worked together to prepare the award video, along with support of community environmental groups, heritage protection and the council led waste management. Everything came together to present the town at its very best and the award has given Arrowtown businesses and residents a big boost."



Escape & Experience Historic Charm

Arrowtown's reputation as a relaxing place to escape and discover new things is resonating with Kiwi visitors keen to experience its historic charm and beautiful natural surroundings.

"The scale of the iconic mountains, rivers and trees is very attractive to New Zealanders who also appreciate the dynamic mix of boutique shopping, restaurants,

wineries and cafés in the village," says Arrowtown Promotion and Business Association (APBA) manager Sue Patterson.

Out & About

- Head for the hills to walk the trails. Pick up a trail map at the Lakes District Museum and check out popular favourites Sawpit Gully, Millennium Track or Tobins Track.
- Ride the extensive bike trails that link Arrowtown with Queenstown and Gibbston Valley. Bike hire is available.
- Walk around Lake Hayes and appreciate nature — just five minutes' drive from the village and achievable for most fitness levels.
- Play golf at one of the world-renowned courses close by at Arrowtown Golf Club, Millbrook Resort or The Hills.
- Visit the Chinese Village and gain an insight into how this community lived alongside the Arrow River during the goldrush in the 1860s.



WWW.ARROWTOWN.COM

High Fashion Connection

By Penny Simpson

Arrowtown fashion boutique Ikon is renowned for its modern take on streetwear and high fashion with an ever-changing styles instore each season.

"Our women's summer range is a vibrant mix of everyday essentials and luxe staples to lounge around in from popular brands like Assembly Label, Camilla & Marc and Stolen Girlfriends Club, as well as fun and flirty summer pieces from Amuse Society, Cartel & Willow, One Teaspoon, Coop and Cooper," says director Sophie Gibbs.

"We also stock a huge range of denim from popular brands like Ksubi, Diesel, LTB and Dr. Denim and we are the only local store to stock Tigerlilly, a very popular boho inspired brand that instantly says summer."

New to the store is Australian fashion brand Apéro that has feminine shapes, beaded and embroidered tees and fun dresses to suit all occasions. Sophie says add a pair of Superga slides or sneakers for those sizzling summer afternoons, or a pair of Sol Sana strappy heels for festive occasions.



THE OTHERS



AMUSE SOCIETY



COOPER



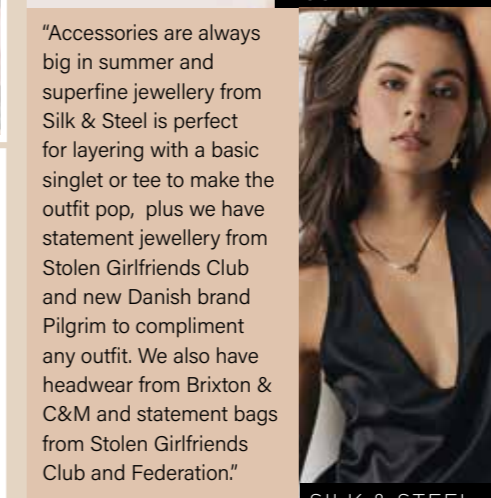
TIGERLILLY



APÉRO



ASSEMBLY LABEL



SILK & STEEL

Assembly Label menswear is popular at Ikon as are Diesel denim, Federation shirts and shorts and Scotch & Soda shirts and t-shirts.

"Accessories are always big in summer and superfine jewellery from Silk & Steel is perfect for layering with a basic singlet or tee to make the outfit pop, plus we have statement jewellery from Stolen Girlfriends Club and new Danish brand Pilgrim to compliment any outfit. We also have headwear from Brixton & C&M and statement bags from Stolen Girlfriends Club and Federation."

Designer Inspiration

By Penny Simpson

As a designer led boutique, Wallace & Gibbs continues to inspire with leading fashion brands instore for summer including Elm, Rollie, Chaos and Harmony, Trelise Cooper, New London, Kathryn Wilson, Garcia, Saben and Madly Sweetly.

"There is a lot to love about the summer fashion pieces we have for men and women this season," says director Elizabeth Wallace-Gibbs. "Madly Sweetly is new bringing a pretty and easy fit range of light cotton dresses and linen tops including their Flamingo Sun dresses featuring soft ruffles and pretty colourways."



TRELISE COOPER



DSTRESSED

MADLY SWEETLY



ROLLIE

"The Curate range by Trelise Cooper adds some drama with full skirted dresses and skirts that are perfect for summer celebrations, parties and weddings. And our range of sandals and shoes by Chaos & Harmony and Rollies complete the look."

Ben Sherman, Distressed, Cutler, No Excess and Garcia are top label choices for men.

"For guys we have casual shorts and t-shirts ideal for weekend barbecues and stylish shirts and denim that clean up nicely for smarter occasions," says Elizabeth. "There is plenty to choose from instore including accessories, belts, hats, shoes and boots."



IKON

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

E: info@ikonnz.com

WWW.IKONNZ.COM

Meet the Artist

By Jenny McLeod

Arrowtown artist Jenny Mehrtens, whose paintings are in private collections around the world, is a prolific painter but above all enjoys hosting art lovers in her tranquil, purpose-built private artist studio in a picturesque corner of the historic village.

"My Arrowtown studio is unique in that people can meet the artist and see my workspace firsthand. Visitors find it interesting to see work in progress and I love discussing my art and its motivation. It is special to meet people from many places and walks of life and share my story with them."

Jenny has been selling her art for 16 years, after being encouraged while attending Wellington's Inverloch Art School once her family had grown up.

She originally trained as a physiotherapist and later had her own design and clothing labels in Dunedin. Her creative drive led her to art school and a career as an exceptionally talented painter.

"We had a group exhibition at the end of my first year at art school and after selling most of my work I knew I was capable of achieving what I wanted. Since then I have developed my own way, my own style and I never run out of inspiration."

Jenny has produced several series of works, developing her own distinctive technique using generic gold leaf as well as metal leaves, which are always a talking point with visitors.



Jenny Mehrtens

She particularly enjoys painting portraits.

"When I am painting a portrait I am intrigued about the person and the life they have led. Everything is in a person's face and especially the eyes which are always a feature in any portrait I do."

Exclusive frames are designed for many of her paintings.

"I finish a painting then think about what sort of decoration I will use for the frame to set off the piece."

Much of Jenny's work is commissioned and while the advent of Covid-19 has, not surprisingly, had an impact on her overseas market the demand from New Zealanders to have a Mehrtens work in their home has grown.

"There are a lot of people who are spending money on their homes, particularly the bigger builds, who either select existing work from my studio or commission a specific piece. They see it as an investment to cherish and while I stay true to my artistic values, I take onboard their thoughts and then they 'trust the chef.' There is more and more awareness in the community of what I am doing which in turn is attracting more visitors to my studio. I am incredibly grateful to this area and the people who live here — there has been so much local support."

Jenny only sells online or from her own private artist studio enabling her to develop close relationships with clients.

"People frequently tell me their personal stories and often their reasons for buying my art can be very emotional. This is what inspires me and why I find what I do so satisfying. When I was aspiring

to be a successful artist I used to imagine myself standing in a room of paintings that I felt good about — now I feel I have achieved that and I am in that room."

TOP LEISURE GEAR AT GOALS

By Penny Simpson

Embracing their own favourite brands was the impetus behind Arrowtown luxury leisure and active wear store Goals for co-owners, and sisters, Sophie Gibbs, Elizabeth Wallace-Gibbs and Caroline Walak.

"Fresh new ranges from top active and leisure wear brands like Nimble, L'urv, Onzie and Beach Riot are dropping monthly," says Sophie. "The recent introduction of active wear brand Aim'n to Goals has been an instant success with our customers because of the amazing comfort and on trend neutral colour palette."

"If you are shopping for your mini we now have a new selection of kids swimwear from Seafolly, kids streetwear from Federation and a range of hats and Havaianas for them instore this season," she says. "Our popular shoe wall is now filled with new kicks from Adidas, Puma, Reebok and Vans, making quite a statement for summer."

"At Goals we pride ourselves on being a fashion forward boutique for people who seek high-end lifestyle clothing and active wear. Goals embodies on-trend fitness fashion and stylish, casual living."

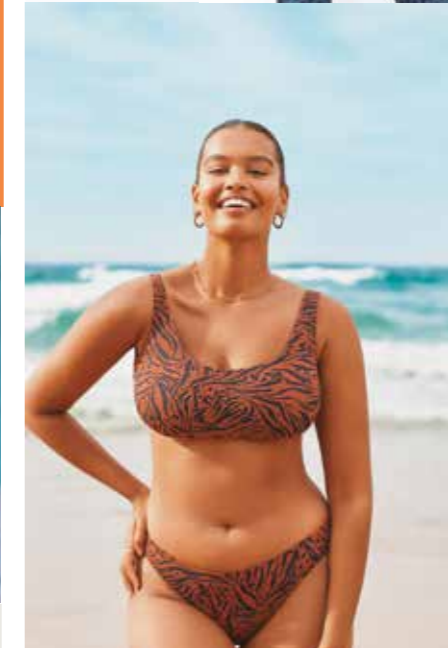


RIBBED COMFORT

"The Aim'n workout gear is super comfortable made from amazing ribbed and seamless fabrics. We have chosen soft pink, beige and nude colourways from their core collection that are perfect for yoga, gym workouts or just being active outdoors." Sophie Gibbs



"New to Goals is women's activewear by Pure Dash which is an Australian brand engineered for optimal performance using premium, sweat wicking fabrics that will keep you cool during any kind of workout." Elizabeth Wallace-Gibbs



SWIMWEAR BOOST

"We are lucky to be one of only a few stores in New Zealand to stock Seafolly which is a defining swimwear brand famous for its fit and fashion forward direction. We also have a premium swimwear range of one pieces and bikinis from Jets, Beach Riot and classic board shorts for guys from Barney Cools. We are in love with the Seafolly kids Tropical Punch surf sets." Elizabeth Wallace-Gibbs

WE ARE FEEL GOOD

"The new generation We are Feel Good sunscreen is made in Australia and people can totally trust it for kids and adults. There are no nasties or parabens with specific sunscreen products for your face, body, babies and kids. We are also loving the Paw Paw nectar that can be used for chapped lips, sunburn and surf rash."

Sophie Gibbs



REALITY EYEWEAR

"Reality Eyewear is a new arrival for Goals with a great range of vintage inspired eyewear — a distinctive brand spotted on celebrities like Gigi Hadid and Emily Ratajkowski."

Elizabeth Wallace-Gibbs



CONVERSE FOR XMAS

"Our new selection of Converse shoes has arrived for the summer — it's such a great casual streetwear shoe and we have low and high top styles. Team them with denim or shorts and it's the perfect everyday style."

Sophie Gibbs



Fly High with our Wine Tours
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Instagram and Facebook icons.

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Opera in the Garden

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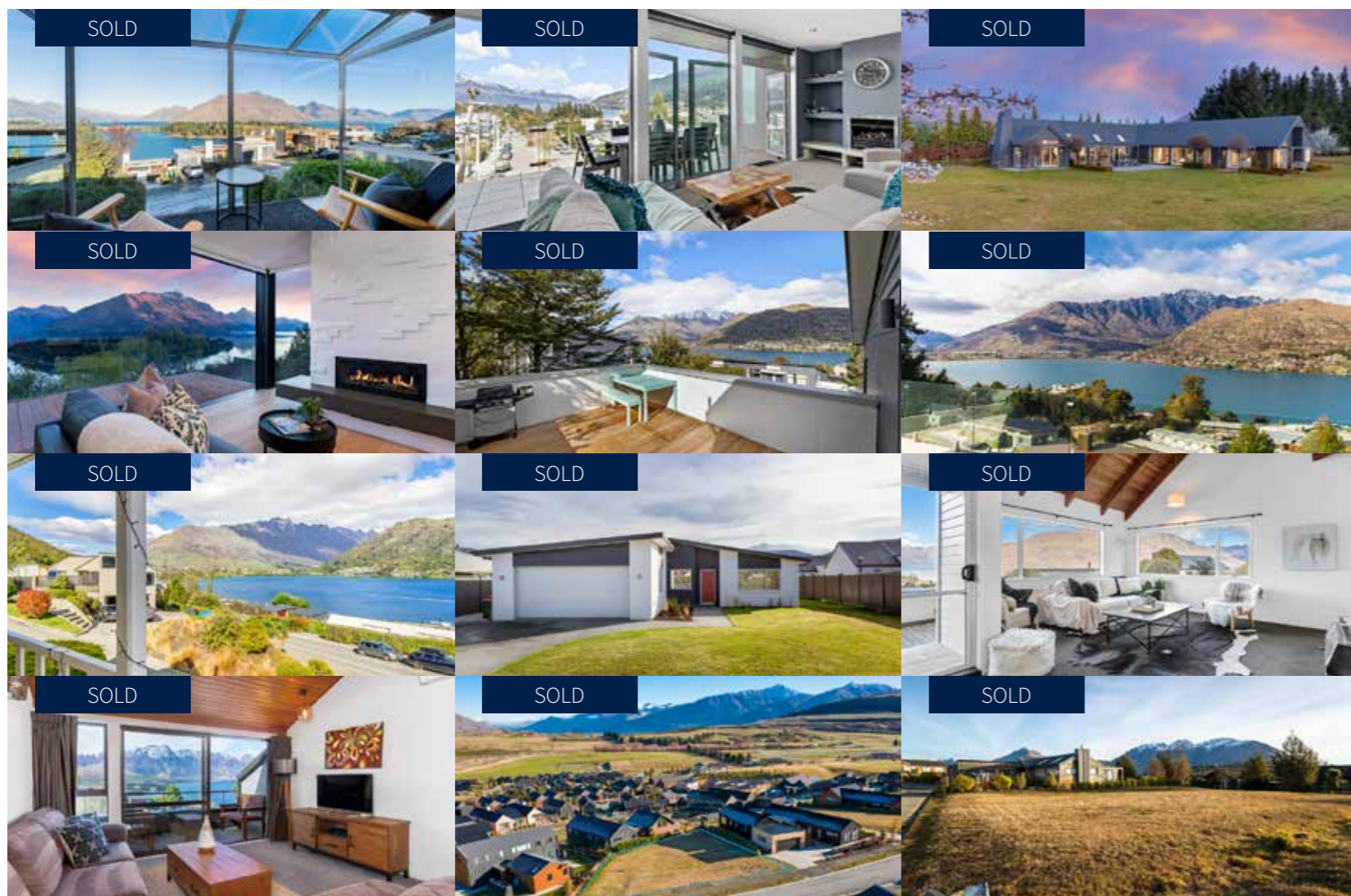
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Ogle catches the eye

By Jane Brooke



The main street of Arrowtown is a drawcard for shopping, art galleries, cafés and restaurants and one store always catches the eye.

With its eclectic mix of curated items Ogle is a destination for exceptional and unusual homewares and gifts sourced from around the world.

Owned and operated by Arrowtown locals Rosemary Duggan and her daughter Lisa the store recently celebrated its tenth anniversary.

"I've always enjoyed finding fun and interesting pieces and when we opened Ogle I wanted the shop to reflect a broad range that would be appealing for men, women and children," says Rosemary. "I like to purchase stock that has a timeless feel and is of good quality. We often have original items that have stood the test of time which prove to be popular pieces with our customers."

Open seven days a week, Ogle has a relaxed and friendly vibe.

"Shopping at Ogle should be a fun experience and it gives me a lot of joy to hear customers laugh out loud if they see a card that has tickled their fancy or they are relaxed enough to enjoy our shop music. Having a bit of banter with our customers is

often on the cards and it is great to see people smile and be happy."

Over the years Ogle has attracted all sorts of visitors including several high-profile celebrities and politicians.

"Julia Gillard and John Key, who were both Prime Ministers at the time, called in on a walkabout in Arrowtown and it was lovely to see them mingle and chat with our customers. We also had musician Sam Smith in the store who is a down-to-earth nice guy," says Rosemary.



As the business has developed so has the team behind Ogle.

Rosemary and Lisa share the responsibility of managing the store with assistant Kate Davies.

"We have had wonderful staff who have all contributed over the past ten years and it's great having Kate, as part of our team along with Maddie McLean who has joined us again for summer. I am also so lucky to have the support of family who undertake odd jobs and I love working with Lisa who is instrumental in assisting with the smooth running of Ogle."

Rosemary says Ogle is a go to gift store for all occasions and is a firm favourite particularly with Arrowtown people.

"Online shopping is available at myogle.co.nz which makes it easy for people to continue to shop with us after they go home. We really value both the local support and that of visitors and particularly enjoy being part of the overall shopping experience in Arrowtown."

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CAUTIOUS OPTIMISM FOR QUEENSTOWN

By Jenny McLeod

Queenstown business leaders are guardedly optimistic about the potential of the domestic market during summer based on the strong support from Kiwis particularly during the 2020 winter and spring school holiday periods.

Queenstown Chamber of Commerce executive chair Craig Douglas says there is often a perception that the resort is a winter town but campaigns by both Tourism New Zealand and Destination Queenstown promoting the region's summer attributes have raised more awareness amongst Kiwis.

"The important thing is to highlight to people that just because you have visited Queenstown once that doesn't mean you have experienced everything on offer. It is a place you can keep visiting at different times of the year for different reasons."

While he admits the recent climate has been incredibly challenging for Queenstown business operators, with at least 25 per cent surveyed in October 2020 reportedly trading at less than 30 per cent of the previous year's turnover, the original dismal predictions following the Covid-19 outbreak have not been realised.

"Those early predictions were pretty dire but they were based on 'do nothing'. There has been a lot of work across several agencies go into making sure we don't 'do nothing'. While unfortunately some businesses have closed and others which have gone into hibernation until they have a market again during the 2020 July and September school holidays there were a number of operators who did do well," he says. "The scale of Kiwi visitors travelling does provide hope that we will continue to attract good numbers throughout the summer. There has been good support from Air New Zealand providing the capacity to get people into Queenstown and if the Australian border happened to open that would obviously make a big difference to the viability of the industry."



Craig Douglas

An over-riding issue for the resort is staffing with hospitality and tourism businesses across the board struggling to fill key positions.

"What has been demonstrated in the last few months is just how dependent we have been on the working holiday visa workforce," says Craig. "We have been fortunate to have had a lot of energetic young people come into Queenstown who want to work for a time then move on elsewhere. That has worked well in the past because there was always another plane load arriving."

The concern is that the Covid-19 pandemic has broken that cycle with many of the visa holders returning to their homes or moving elsewhere in New Zealand to work.

"There is a big hole and while we understand that the Government wants unemployed Kiwis to have jobs first, they are either not in Queenstown or they don't want to do this work. Many are not interested in frontline hospitality jobs because they want more certainty due to mortgages and other commitments. They don't have the flexibility of the visa holders but the jobs in many cases are structured around flexibility."

A priority for the Chamber following the election of the new Labour Government is to get in front of the policy makers and push for changes to the visa system.

"We can't conjure people out of thin air to work here but there are people who have expired visas wanting to work in Queenstown and it makes perfect sense to extend their visas. We've got a problem and we have the solution and it is really just a stroke of the official pen to make it happen. If we could get a rule change it would undoubtedly provide a lot more stability for everyone."



Summer Exhibition



Angus Watson

By Jenny McLeod

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

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

"I am accumulating a significant collection of new artwork for the January 3-14 2021 event," he says. "Having my own exhibition gives people a chance to visit my studio in its idyllic garden setting and see where my work is created."

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

Angus' latest calendar for 2021 is available online or from his studio and again represents a stunning mix of his favourite work.

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

Angus welcomes visitors at any time but call ahead to ensure the studio is open.

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Image shows under-cover installation using ceramic wall tiles. Please refer to the installation manual for detailed instructions.

OUTDOOR LIVING AMBIENCE

Matakana 1200 Outdoor Wood Fire and Cooking Centre

An ever increasing demand for outdoor living spaces, and the importance of bringing people together, has spurred Masport Heating to create the Matakana.

Drawing inspiration from one of New Zealand's popular getaway spots, the Matakana 1200 Outdoor Fire represents a picturesque region known for its farmers market, boutique food, pizzas and spectacular vineyards - an entertainer's haven.

With an impressive 1200mm width, the Matakana not only offers the warmth of an open fire but also cooking facilities on its cast iron hot plate and grill or its substantial pizza oven where 3 x 300mm pizzas can be cooked at the same time.

www.masportheating.co.nz



The Future of Fire

By Penny Simpson



Masport Heating NZ, together with Nectre, Dimplex and Real Flame are leaders in flame technology offering Central Otago homeowners more options than ever to introduce flame into their homes.

Their wide range of wood and electric fires, which include outdoor fires, are designed and produced with South Island properties in mind using renewable fuels to both heat and create ambience in the home.

"Kiwis are looking for new solutions to heat their homes but are increasingly conscious of the impact on the environment," says Masport Heating NZ managing director Mike Daish. "The latest linear fireplaces from Dimplex and Real Flame deliver an exciting new design concept that uses simulated, lifelike electric flame effects to mirror the beauty of a real fire."

He says the Real Flame Ignite XL range is an optimal electric alternative to gas or wood fireplaces.

"The range is visually impressive with sleek and modern design features that are paired with stunningly realistic flame effects. The semi-matte outer frame is slim and the edge to edge glass showcases the beauty of the flames from any angle."

Real Flame Ignite XL fires are easy to install with no requirement for local authority permits, flues or fuel supply.

"The fire just plugs into the wall socket," says Mike. "The lower cost of these models compared to their gas and wood counterparts is also attractive and they are ideal for Central Otago homes. Without the need for council permits the fires make a great addition to apartments or spaces where a wood or gas fire would not be possible."

"The ambience of an electric fire can beautifully complement the existing heating in a home. They are quieter than a heat pump and work well paired with panel heaters to provide a whole heating solution. People can enjoy them with or without the heat option on for all-year-round comfort."

Contemporary Outdoor Entertainment

The state-of-the-art Masport Matakana 1200 is the latest addition to Masport's outdoor fire line-up.

The designer wood fire offers the ultimate outdoor heating and cooking solution. Complete with cast iron hot plate and grill, it also features a substantial pizza oven. Standing at 1200mm wide, the fire is an outdoor entertainer's dream.



CROMWELL'S HOSPITALITY AND VISITOR CENTRE

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



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

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Snap Send & Solve

By Tom Kalliber

A new Queenstown Lakes District Council mobile app is making it easier for people to report any issues they identify around the district.

Customer services manager Angela Tayler says the Snap, Send & Solve app is a simple, free and fast way to send in 'fix it' requests to the council.

"It's often members of the community who first spot a water leak or come across a fallen tree. The new app means you can now take a quick photo with a mobile phone, hit send and the problem will immediately show up for our team to pass on to the relevant council department."

"The app automatically tags the photo with a geolocation so we can zero in," she says. "If you're raising an issue outside our district, it's smart enough to direct your request to the relevant local authority."

For urgent issues Queenstown Lakes District Council staff are available on a 24-hour phone line — 03 441 0499.



Café makes a splash

Splash Café, operated by the MacKenzie Coffee Co team, has transformed the main entrance at Queenstown Events Centre with a fully fitted counter, colourful seating and a distinctive wall mural. The new café offers a diverse range of food, fresh smoothies and outstanding barista coffees.

Be Plastic Fantastic

By Tom Kalliber

A focus on the types of plastic that can be recycled in New Zealand is behind changes to Queenstown Lakes District Council's kerbside recycling.

Waste minimisation project officer Kath Buttar says only plastics numbered one, two and five are now being accepted for recycling in yellow-lidded kerbside bins and all other types of plastic should be placed in red bins.



She says everyone can play a positive role in recycling across the district.

"Keeping yellow bins reserved for high-value plastics that can be processed onshore is better for the environment and helps grow our domestic recycling industry. One of the golden rules of recycling is 'if in doubt, leave it out'. So if you're unsure whether an item can go in your yellow bin the best thing to do is put it in the red one."

Kath says more information about recycling, including tips on how to swap plastic products for similar ones packaged in cans or glass can be found on the council website www.qldc.govt.nz/recycling-changes

FIVE MILE COMES OF AGE

Five Mile has come of age after five years of growth and development, and is celebrating with a new brand.

The popular business and retail centre has expanded steadily over the years, evolving into the bustling community hub of today, a one-stop centre for business, shopping, groceries, household services and supplies, reinforced by an emerging café and restaurant scene. With increased business space since the new Craig's Investment Partners building opened in 2019, the centre boasts 34 business and 27 retail tenants, with more to come.

Mountain Club's collaborative office space perched on the third floor of the new building has already expanded less than a year after opening. Its combination of boutique office spaces, high-tech design and 280-degree mountain views attracts a business community of entrepreneurs and creatives.



Mountain Club



Joe's Garage Café

Co-owners Chris Davern and Jason Wilby say Five Mile has become the centre of Queenstown's burgeoning tech and professional services economy. "At Mountain Club we have start-ups, management consultants and fast growth companies who love the Five Mile community, state-of-the-art facilities and opportunities to socialise," says Jason.

The BNZ is the latest business to move into the centre, their new location provides a glimpse into the future of banking, focusing on delivering specialised advice, digital tools and services, and financial education. All cash and cheque transactions are handled by the Smart ATMs, coin, and cash exchange machines in a 24/7 secure lobby. With a focus on advice, BNZ Whakatipu is particularly geared towards its business customers, bolstering BNZ's presence in this fast-growing area. The Partners Centre offers meeting spaces and facilities, the latest video conferencing technology, as well as specialised business bankers available for customers, and not to mention spectacular 360-degree views!

The bank says Five Mile was the obvious choice for this new flagship branch – "A modern development matching BNZ's modern approach to helping our customers in Central Otago. It's close to major development opportunities, key transport links and many of our business customers in Queenstown, and is a real marker of our intent in the region," says BNZ's Head of Otago and Southland Jason Forbes.



The Crown gastro pub

NEW PUB OPENS

There's a warm and friendly welcome waiting in Five Mile's new pub, THE CROWN – PUB & BEER GARDEN, a place where you can sit back, relax and enjoy a beer, coffee, lunch or dinner.

The pub has a large beer garden, plenty of parking and all-day sun stretching into warm summer evenings.

The design features exposed brick, reclaimed timber, pub chandeliers, a garden bar pavilion and all-weather kids' play zone, with welcoming fireplaces inside and out.

The pub opens out onto the beer garden with panoramic views to The Remarkables Mountain range.

There's plenty of room for parties, sports groups, fundraisers and charity events.

Sunday roasts are on the menu along with great value traditional pub meals – and for entertainment check out the pool, darts, live music and quiz nights!

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Wine Tours Fly High

By Margo Berryman

Boutique helicopter company Heliview Flights is flying high with its adventurous wine tours which provide exceptional Central Otago food and wine experiences.

The family owned business is operated by Richard and Jolanda Foale who are upbeat about their company's achievements especially being named as the first New Zealand helicopter company to hold a Qualmark Enviro Silver award.

"We have made it our mission to show visitors the best of what Central Otago's wine and food scene is all about and that means both on the ground and from above," says Jolanda. "We love direct bookings as it gives us the opportunity to work with clients directly to make their day special. The tours themselves end up being casual and relaxed and totally focused on the guests on the day — between the two of us we are their personal guide, driver, pilot and photographer to commemorate their day."

Heliview's range of tour options include scenic flights and heli mountain biking and alpine landings. But, it is their distinctive food and wine tours that have captured the market.

"Our Heli Gold Wine Tour is hugely popular and an exclusive day out that is loads of fun. We fly and land on the lawn at the Cloudy Bay tasting shed which is a pretty special experience. The professional Cloudy Bay team take us through the winemaking process from vine to bottle. After tasting some of their premium wines our guests are escorted by Jeep Wrangler onto the next stage of the adventure visiting some of the smaller, authentic wineries of the region, to meet the winemakers and continue the tasting experience."

Heliview Flights are based at the Cromwell Racecourse but customised tours can start and end in Queenstown or Wanaka.

Richard is the chief pilot having flown for 35 years



since beginning his flying career with the British Army Air Corps. Jolanda's background in Swiss hospitality and tourism management makes her the ideal operations manager and head tour guide. Her knowledge of Central Otago food and wine is exceptional.

"It's fun to create special experiences for people and the feedback we get is always positive. We enjoy collaborating with local winemakers like Mount Michael who are part of our Wine Tasting at Altitude tour aimed at the true wine connoisseur," she says. "It's a tailored experience guided by a senior member of their vineyard team. Guests get to sip a glass of Mount Michael wine and enjoy delicious food while sitting on the top of Mount Michael itself"

Heli dining is an impressive way to entertain friends and business colleagues.

"This is actually one of our most affordable options that can be scaled up or down depending on what guests want. We fly to one of our local wineries to enjoy a two-course lunch or to the Stoaker Room in Cromwell for their banquets platter and a flight of five-world class Wild Earth wines," says Jolanda.

"With Kiwis unable to travel overseas due to Covid-19 we are getting a lot of demand for flights for special birthdays, celebrations and anniversaries which are our favourite tours to cater for. It can be such a wonderful treat for people and really elevates their special day."

Picnic with a Difference

Showcasing Central Otago produce is at the heart of Heliview Flights' Central Otago Heli Picnic.

Operations manager Jolanda Foale says they have designed a high-country picnic package that brings together local fruit, meat, cheese and wine.

"Our picnics are specially crafted by Charlotte & Christina of The Little Platter Company who are absolute foodies and take pride in supporting local producers. Their picnic platters include special products like Akaroa Salmon, Central Otago venison, Whitestone cheese and a glass or two of Central Otago's finest Methode Traditionelle from Quartz Reef winery."



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AWARD RECOGNITION FOR MOUNT MICHAEL

Mount Michael Wines took centre stage at the prestigious New Zealand International Wine show winning a double gold and the champion Pinot Gris Trophy for its 2020 Mount Michael Otago Pinot Gris made by winemaker Pip Clarke.



"This is the largest wine judging competition in New Zealand and very prestigious. It's not the first time our boutique wine company has been recognised over the years but the trophy is really special and myself, daughter Anna Dunsdon and the whole team at Mount Michael are absolutely delighted."

"Our last gold elite award was for our 2016 Isla Pinot Noir and after being aged for four years this wine was only recently released for sale and is drinking beautifully and receiving rapturous praise."

Pip Clarke has marked 17 vintages as a winemaker and this year is her first for Mount Michael.

"She has completed multiple vintages in Australia, USA, France and New Zealand and we are delighted she is on our team," says Peter.

He says now is the ideal time to sample and purchase the award-winning wines at the Mount Michael tasting room at Buzzstop at Country Lane.



"We are spoilt for choice this summer with all of our new and current vintage wines receiving a host of awards and five-star reviews. I would recommend grabbing a bottle of our new vintage Mount Michael or The Mountaineer Pinot Noir Rosé to enjoy on longer evenings and for weekend barbecues."

2020 Mount Michael Otago Pinot Gris Tasting Notes

Crafted using premium fruit, hand harvested from 15-year-old vines located in the Queensbury sub-region of Central Otago. Fifteen per cent of the wine was racked to old oak barrels and allowed a partial malolactic ferment with the remaining being cool fermented in stainless steel. The resulting wine is packed full of aromas, textural and full on the palate balanced perfectly with flavours of baked pears and custard apple and refreshing mouth-watering acidity.



BUZZSTOP TAKES OFF

2020 has been a roller coaster of a year at Buzzstop and co-owners Nick Cameron and Rosie Ryan are ramping up for their busiest summer to date.

The unique honey centre and café at Country Lane has developed rapidly in the last 12 months as awareness of what it has to offer grows.

Nick says that along with the Grant family, who own the land where Country Lane is located, the Buzzstop team worked through the winter to transform a former carpark into an inviting tree-filled garden bar and play area.

"The addition of the garden bar area has created a wonderful social hub in the centre of Buzzstop and everything looks amazing with summer growth in the flower and herb gardens. It is a welcoming outdoor lounging area where you can hire bikes or sit in the sun and enjoy the day. We have extended our trading hours to host evening functions and activities and are co-hosting live music on weekends over summer to entertain locals and visitors."



Since Covid-19 lockdown Nick says the Buzzstop business has taken new shape.

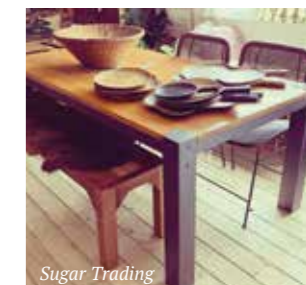
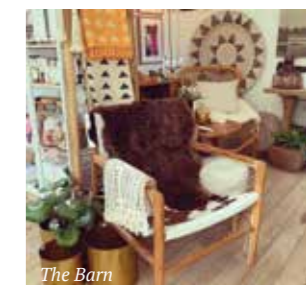
"We had to pivot in response to Covid-19 and have developed from a busy little honey shop with a small café to an incredibly busy café with a small honey shop. Our primary focus is welcoming locals and visitors to Country Lane with delicious food and coffee that is well priced along with New Zealand craft beers and Mount Michael wines available by the glass."

"Our Be a Beekeeper tours are proving very popular with Kiwis and families and we now have our Honey Export license so people can shop online anywhere in the world for our premium active Manuka and Queenstown honeys."



NICHE SHOPPING AT THE BARN

From gorgeous homewares, gifts, jewellery, eyewear, prints and accessories to children's clothing and high-quality furniture The Barn stocks interesting niche products.



The store is a collaboration amongst three boutique Queenstown businesses — Pretty Kiwi, Lusso Boutique and Sugar Trading.

"The Barn is a lovely space to showcase our curated range of products," says Lusso Boutique owner Amie Saxton. "There is a relaxed, friendly vibe,

we bring our dogs to work and really enjoy each other's company."

Amie started her business five years ago and sells both instore and online.

"We stock limited edition prints by Byron Bay's Jai Vasicek which are super popular, Status



Anxiety bags, Quay sunglasses, fun homewares and gifts including our bespoke range of Lusso Botanic handmade candles and natural skincare. Lusso Muse is our own line of designer jewellery made for everyday wear and priced accordingly — its beautiful, modern and sells extremely well."

Rachelle Greene's passion for design and travel led her to launch furniture business Sugar Trading in 2017.

"Our range of solid, hand crafted furniture is selected from small family owned furniture makers and antique stores primarily in Bali."

"Although our pieces are often crafted from reclaimed timber which has a lot of character, our range is designed to complement your typical contemporary New Zealand home."

"I absolutely love occasional chairs so there are always plenty in store, including rattan, leather and seagrass options along with a good range of consoles, coffee and dining tables," she says. "The Barn is certainly a beautiful spot to showcase our furniture and it's fabulous sharing the space with two other like-minded people."



RUSTIC CHARM IN A COUNTRY SETTING
26 HANSEN ROAD QUEENSTOWN

Absolute Queenstown Lakefront Dining

By Margo Berryman



Pier

Lakefront dining in Queenstown doesn't get any better than at two of the resort's most highly rated restaurants — Pier and Boardwalk Restaurant on Steamer Wharf.

Owned by hospitality entrepreneur Pete Jefford, whose other businesses include Brazz, The London and The Crown Pub and Beer Garden, the two lakefront hotspots are prime settings for wining, dining and socialising during summer.

"Pier caters to a wide market, with a large variety of meat, seafood, vegetarian and vegan dishes," says operations manager Ellen Murphy. "The restaurant offers full table service that is both friendly and professional in its relaxed location."

Seafood dishes on the Pier menu are a house speciality.

"New to the menu is our grilled King salmon salad with kale, fennel, orange, pickled daikon, cucumber, radish, white miso and wasabi cream dressing which is a highlight," she says "The blue cod tacos with chill jam, coriander, chipotle, salsa and jalapenos are very popular as is our seafood linguine with prawns, mussels and scallops in a white wine cream sauce."

The drinks list offers Central Otago and New Zealand wines, locally sourced beers and spirits and international varieties.



Pier

With an extended seated outdoor table and bar area Pier is an al fresco social hub.

"It's usually the first and last stop for tourists arriving and departing Queenstown because it's the best spot to soak up the views and ambience," says Ellen. "We welcome guests on a first come, first served basis, but do take bookings for special occasions."

Boardwalk in the Bay

Boardwalk Restaurant on the first floor of Steamer Wharf in Queenstown Bay offers upscale, contemporary dining with a relaxed ambience.

General manager Kelli Williams says the position is one of the best in Queenstown and the restaurant maximises its views over Lake Wakatipu.

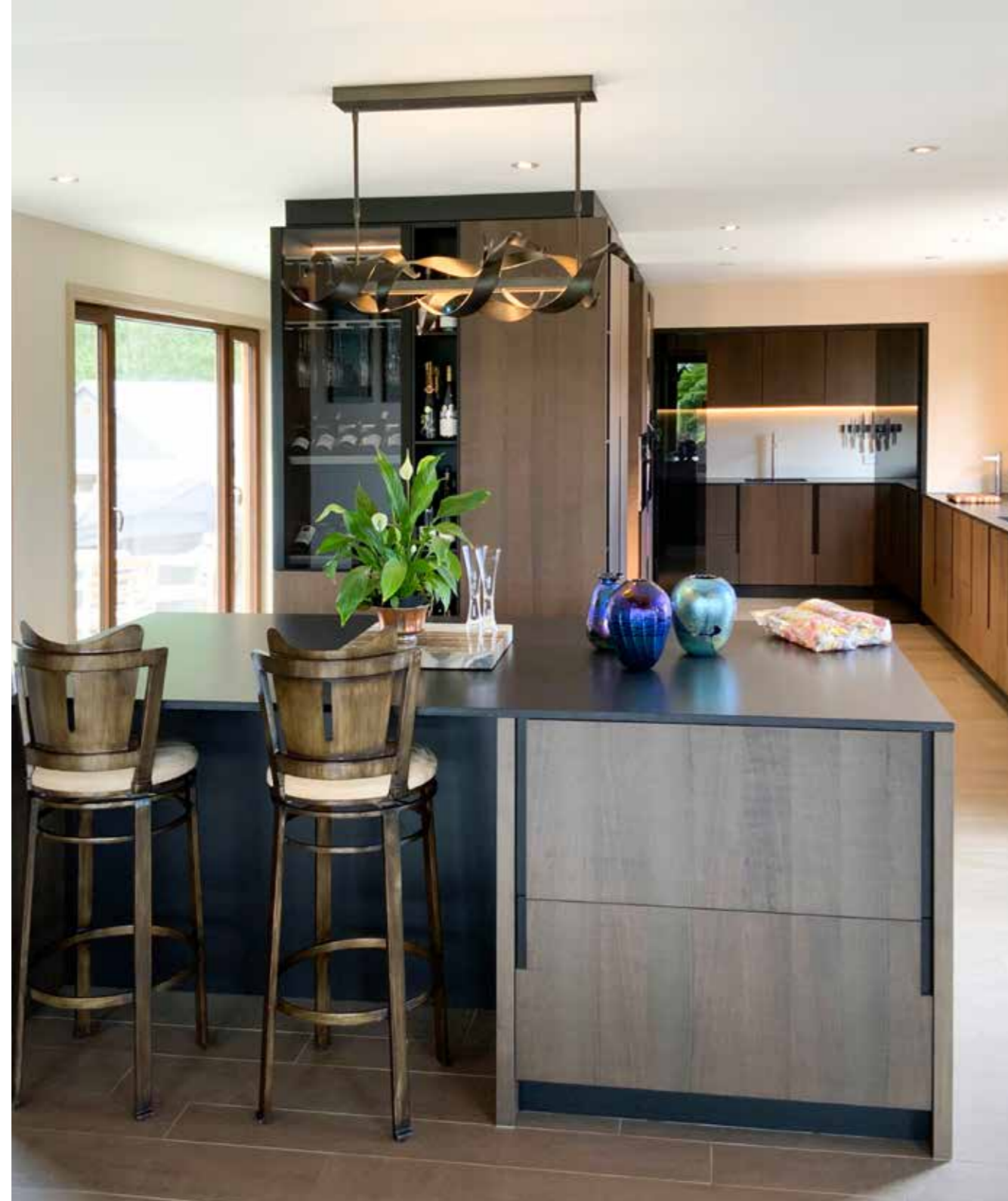
"It's very sleek and modern inside with softer touches throughout. We have a separate bar area to the dining room with floor to ceiling windows to showcase the stunning outlook and there are three seated balcony areas which are the perfect situation for summer dining."

Group head chef Chris Lees is classically trained and has worked in five-star restaurants in Canada and Australia and Michelin star restaurants in the UK and Scandinavia.

Kelli says he oversees the Boardwalk menus which rely heavily on New Zealand produce.

"Primarily steak, seafood and oysters are customer favourites along with pan seared New Zealand scallops and Big Glory Bay cured salmon for starters. For mains it's hard to go past the salted tomato poached blue cod with confit cherry tomatoes, potato gratin, broccolini and meyer lemon butter or the merino lamb duo with herb crust, vadouvan carrot puree, shallot, pistachio yoghurt and minted lamb jus. We also have daily market fish and live crayfish on the menu."

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Market Sustainability

By Margo Berryman

The Remarkables Market is one of Queenstown's star summer attractions — the largest outdoor market in Central Otago selling an array of local fruit, vegetables, produce, plants, arts and crafts.

Located at the landmark Red Barn near the Remarkables Park Town Centre, the market operates every Saturday during summer with 60 to 100 high quality stall holders showcasing and selling their products each week.

photo credit: Neville Porter



"We have been focusing on sustainability because we recognise the importance and responsibility we have in this space. There are a number of achievements we are proud of instigating such as last year becoming the first market in New Zealand to ban the use of single use takeaway cups, marking a major milestone for our stall holders and customers."

Market manager Sherryn Smith says there is always something new and exciting to discover and zero waste is very much part of the market's future. "Previously the market would sell hundreds of cups of coffee, fresh juices and smoothies all in take-out cups, but not anymore. Our coffee vendors are using ceramic cups and the juicing stall is using donated glass jars and the response has been amazing. We also encourage regulars to bring their own cups."

She says the hot food stands at Remarkables Market are following the sustainability ethos using compostable plates and utensils.

"This allows for these types of take-out products to be put into our own composting system along with food scraps, coffee grinds and juicing pulp and that compost is then dispersed across our market gardens to complete the circular process."

Stall holders no longer offer customers single use plastic bags and the market now has jute bags for sale and local Boomerang Bags which people can borrow and return to collection boxes around Queenstown.

Open every Saturday until Easter (April 4 2021), the Remarkables Market has a strong following amongst locals and regional visitors and is recognised as a weekly social occasion.

"We see a lot of people at the market for breakfast, brunch or lunch or just taking time to wander around the stalls and catch up with friends," says Sherryn. "Live music adds to the atmosphere and there is a real sense of community with locals coming to purchase their weekly fruit and vegetables and other seasonal produce."

"This season we have introduced the QR code signage to our four market entrance ways in line with the Government's Covid App so we can provide tracing if need be. We also have hand sanitiser dispensers available for market goers."



Cultural Gateway

The Remarkables Market celebrated the opening of its 27-week summer season with the unveiling of the new Remarkables Market waharoa (gateway), carved by Ngai Tahu Queenstown Steve Solomon.

The celebration included a powhiri, waiata and performances by the Wiatatia singers and the Wakatipu High School Kapa Haka group.

"It was a very special and moving event with kaumatua Michael Skerrett speaking on behalf of Ngai Tahu," says Sherryn. "We are very thankful to Steve Solomon for his wonderful creativity in carving our beautiful waharoa which is on view for everyone to enjoy at the entrance to our marketplace."

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Grant Winsloe and Debbie Forrest, having joined First National this year, have teamed up to bring a fresh approach to Real Estate in Wanaka. This dynamic duo has an enthusiastic and positive approach to dealing with the complexity and stresses involved with property transactions. Their encouraging attitude along with an easy manner, allow them to deal with both buyers and sellers with a relaxed but professional approach.

TESTIMONIAL

We had an excellent experience selling our house with Debbie Forrest and Grant Winsloe, from First National. From the moment we first approached Debbie and Grant we enjoyed their enthusiasm and professionalism. Through the whole process from presenting the CMA to the completed sale. Their persistent hard work in presenting suitable purchasers for viewing our house resulted in a contract plus a back up contract within 3 weeks of listing. We would wholeheartedly recommend Debbie and Grant for all real estate services and look forward to them assisting us in the future.

Peter & Annette, Wanaka

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Wanaka Property Sales Buoyant

By Margo Berryman

Lake Wanaka is continuing to appeal to Kiwis as a place to own property with the resort experiencing buoyant property sales, according to First National real estate agent Grant Winsloe, who says New Zealanders view Wanaka as a safe and resilient location with stunning scenery.



"Wanaka feels like a safe haven compared to the bigger centres and especially the rest of the world at the moment. The lifestyle offered here is second to none. People are now thinking 'if I can work from home, let's choose our home in the best possible location.'"

"The market has been extremely buoyant over the past months. It started strong in June 2020 against all expectations and the heat has continued to build since then," he says. "We didn't even experience much of a slowdown prior to the election as we would normally expect."

As a long-time Wanaka resident, Grant has been in sales most of his life. He and his wife Lynette brought up their family in the area and have both been part of the local real estate industry and community for 20 years, building a solid network of contacts.

"I really like all aspects of the real estate business and working with clients on a wide variety of projects. It's a pleasurable process making sure the sales journey is an enjoyable experience for everyone involved."

"People live in Wanaka by choice and are generally not stuck in a rut so the level of happiness and calm here is very noticeable — actually it's contagious. Locals strive to keep this vibe here because it really is a very special place to live," says Grant.

First National real estate agent Debbie Forrest works alongside Grant on property sales and together they make a formidable team.

Debbie is a Central Otago local who swapped her 23-year hairdressing career for real estate.

"We currently have the Marina Terrace Apartments ready for market that are architecturally designed by Mason & Wales so these are five-star properties with stunning views out over Lake Wanaka," she says. "There is a choice of a variety of apartment layouts and designs and we can show people all the options. These apartments are so close to downtown Wanaka you rarely need a vehicle to get to the cafés, bars and shops that are right on the doorstep."

"I am very results driven and like to focus on delivering successful outcomes for all our clients. The industry here is very easy to be enthusiastic about and there are great investments to be made in Wanaka."



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Dropping Inn

By Penny Simpson



Entrepreneurial couple Anna & Matt Laming have built a significant business portfolio based around their passion for Wanaka and for being social.

Their diverse company, Dropping Inn, represents quality, connection and community and focuses on collaborating with likeminded people to create new initiatives.

"Having grown up in the South Island, we always planned to return home after spending several decades living in cities while working in corporate roles," says Anna. "We visited Wanaka several times a year for holidays and in 2013, with our then young family, we made the permanent move and haven't looked back since."

In 2018 they were looking for a new work challenge and when the opportunity to purchase well established Wanaka eatery Urban Grind arose, they jumped at it.

"As passionate café customers ourselves we saw this as a great establishment to share our love of food and drink. Both of us value service and we wanted to continue the local following Urban Grind had gathered over the years and grow on that."

Anna says Urban Grind's open plan, industrial interior has a real buzz to it.

"There is well considered art hanging on the walls, customers enjoy gathering and catching up with friends. The café has a sense of inner-city vibe meets small town community. We love it."

After establishing their reputation at Urban Grind it was not long before the Lamings second business came to fruition in the form of b.social.

"This is a collaboration with James Hay, a local craft brewer extraordinaire who I met through local biking events, sponsorship and sales," says Matt. "We shared a few beers over the years and developed a business ideology for a neighbourhood brew bar to align with James' new brewery known as b.effect. The bar opened in 2019 and is a popular spot for gathering with friends and sampling the many beers and delicious food on offer."

The final piece of the puzzle came together when Matt and Anna, along with friends Keary Adeane and Sally Roundhill acquired the Hawea Hotel business. The hotel has been part of the Lake Hawea township since 1925 and Matt says it's an amazing location.

"The hotel is a space for everyone to enjoy from locals and families to groups, individuals, travellers and more. It's a place to relax, socialise, celebrate and connect — where our backyard is your backyard."

Matt says Dropping Inn has evolved into a company that builds clever brands around social destinations creating opportunities for people to feel connected.

"We like to think our business partners and our customers get to develop a sense of ownership over these social places and create memories that are unique to each brand. We want our social hubs to be local for everyone hence the company name Dropping Inn — there is a sense of discovery to everything we do which is exciting."



The Dropping Inn Management Team

Nostalgia Revisited

By Margo Berryman

Modern urban architectural design is the driving force behind the development of Wanaka's contemporary retail and hospitality complex The Precinct and the recent opening of designer coffee shop and milk bar Wee Tart is an integral addition.

The café is the brainchild of The Precinct's brand and retail manager Mel Norman reflecting her nostalgia for 1950s rural Kiwi milk bars.

"Creating a space that is interesting, comfortable and unique where people can connect is something I love doing and combining that with good food and drinks is a winner. I have a background in marketing and hospitality having started two cafés in Dunedin so it's wonderful to be back in that social space."

"The café interior is minimalist and clean with soft Bohemian styling giving a nod to old fashioned sweet stores and American Diners — it fits perfectly with The Precinct aesthetic."

Wee Tart specialises in quintessential Kiwi style foods such as lamingtons, cinnamon oysters, brandy snaps, club sandwiches and cheese rolls.

"There is a small but cohesive menu that steers away from the current health food trend and focuses on traditional wholefoods like cream, butter, bread, sugar and eggs. We offer mixed cabinet salads, hot sandwiches of the day and USA diner staples such as fried chicken, poutine, designer hot dogs and donuts."

Mel's love for this type of food harks back to baking with her mother as a child.

"One of my first memories is making cups of coffee with whipped cream and cinnamon on top for my parents. Mum had a cookbook I was obsessed with showing colourful pictures of classics like Eton Mess, Baked Alaska, lemon meringue pie and crepes which I learnt to make by heart."

"The drinks selection includes our barista coffee, classic milk shakes, hard shakes, house made sodas, iced coffees, smoothies and fresh juices. Cocktails, beer and wine are available and with an amazing rooftop garden and courtyard we can cater for all types of events in a special setting."

The Wee Tart Coffee Shop & Milk bar is fully licensed and open seven days from 8.00am until 7.00pm with late nights on Friday and Saturday.



Cakes to Impress

Clare Pennell's influence on New Zealand's cake world is significant. Her stylish designer cakes are sought after by celebrities and brides around the country and her boutique cake store at The Precinct is a drawcard for cake lovers.

"I wanted to offer our customers something a little different and create a memorable everyday moment. I felt Wanaka was ready for a destination specialty cake shop and the interior is lovely featuring a one off floral wallpaper mural by Italian brand Instabile Lab sourced by Casa Mia in Wanaka."

A chef by trade with over 30 years' experience, Clare loves sharing her cake products with everyone, not just brides and wedding guests.

"We offer a huge range of sweet treats, biscuits, cake slices, tarts and pastries along with a good range of local retail products and we create cakes for all occasions. Our daily buttermilk scones with clotted cream are super popular as are Sunday high teas that are also available for home entertaining. Our famous Express cakes are available daily and we do next day cake orders. However for custom designed cakes we recommend prior orders of one to two weeks."



Clare Pennell



Dropping Inn



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Show Unites Town and Country

By Rebecca Williamson

The Wanaka A&P Show, scheduled for March 12-13 2021, is recognised as one of New Zealand's largest agricultural and pastoral events, attracting more than 40,000 people to Wanaka each year for two days of activities and entertainment which unite urban and rural communities.

In its 84th year the show, held at the Wanaka Showgrounds, is a significant event for the Southern Lakes and provides more than \$11 million worth of direct economic benefit to the local economy annually.

Event manager Jane Stalker attributes the show's unwavering success to the right mix of agricultural features such as equestrian and livestock events, combined with more than 500 food and trade stalls and high-quality entertainment in the form of music, comedy and cooking demonstrations. The family-friendly show also caters to young children with classic carnival rides, captivating stage shows and designated play zones.

"Throughout the years the Wanaka Show has remained true to its farming roots and a lot of people attend the event to get a glimpse of rural life," she says. "But it's also much more than a traditional A&P show — it is a celebration with a focus on getting the entire Upper Clutha community together. That's why we are always very conscious about providing outstanding entertainment and activities for people of all ages to enjoy."

There is a jam-packed programme for 2021 including one of the most popular drawcards, the K9 Natural Jack Russell Race. Two novel public competitions have been added to the programme — the Produce a Patch vege-growing challenge and The Runway which is a wearable arts display.

"One of the great things about the Wanaka Show is that every year is different in terms of the wide range of activities, the fresh new stalls and new entertainers and performers," says Jane. "We are very excited about the 2021 event, which we hope will further strengthen the amazing community spirit of the Upper Clutha after a particularly challenging 2020. It's an opportunity for the people of this region to get together and have some fun."

Community Competitions

Two new community competitions are debuting at the 2021 Wanaka A&P Show — the Produce a Patch vege-growing challenge and The Runway, a creative wearable arts competition which culminates in a fashion show at the event on March 12-13 2021.

Families from all over the Upper Clutha have been tending to vege gardens over spring and summer to participate in the inaugural **Produce a Patch** competition, which is being judged on March 1 by Harvest Homegrown founder Erin Allison, gardening expert Liz Buggs and Ben Elms (aka Dr Compost). Celebrity gardener Lynda Hallinan will announce the winners at the Wanaka A&P Show two weeks later.

In **The Runway Art You Wear** event art and fashion combine for the Wanaka A&P Show's highly anticipated wearable arts competition and runway show. Open to budding designers original garments will be created from 100% sustainable and recycled materials. The entire collection will be displayed in a special catwalk event at the Upper Clutha Rugby Clubrooms.



Erin Allison



WANAKA A&P SHOW
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CELEBRATION CENTRAL

By Rebecca Williamson

Central Otago and the Southern Lakes are renowned as premier New Zealand wine destinations and the launch of Ripe — The Wanaka Wine & Food Festival on March 21 2021 is planned as a celebration of both wine and food in the region.



Nathan White

Ripe festival director Nathan White came up with the concept of an all new festival, blending regional food, wine, live music and celebrity entertainment, after returning to the Southern Lakes from Australia and discovering no such event existed in Queenstown or Wanaka.

"I believed an upscale wine and food festival should be hosted in one of the most beautiful and vibrant epicurean corners of the country. Central Otago needs a showcase event like this to match the other famous wine regions in the country. Ripe has great potential to be one of New Zealand's most popular wine events as it has all the right ingredients including world-class wine, amazing restaurants and food producers, along with a naturally stunning location."

Some of Central Otago and the Southern Lakes best known wineries such as Akarua, Amisfield, Maude and Māori Point will participate at the inaugural festival, as well as local food producers including The Stoaker Room, Hook Wanaka and many more.

Nathan says guests will sample the food and wine while enjoying live music from Kiwi pop-rock favourites The Jordan Luck Band and viewing a cooking demonstration by Arrowtown based celebrity chef Nadia Lim.

Ripe is being held on the outskirts of Wanaka at the Corbridge Woolshed, a rustic-style venue with views out towards Mt Maude and the Clutha River. Plenty of parking will be available and pre-booked bus transport for ticket holders from Wanaka, Cromwell, Alexandra and Queenstown will also be provided.



Instor Studio

Nathan says he is expecting a sell-out crowd of wine aficionados for the anticipated autumn event, with something to suit every palate.

"Some of my personal favourites are Māori Point wines, from a vineyard located near Tarras. The wine is amazing — not just the Pinot Noir but the whole range makes it on to my highly recommended list. I am also really looking forward to hosting The Stoaker Room which uses old wine barrels from Wild Earth Wines to steam or smoke the food in. We also have revered wine connoisseur and New Zealand's only master sommelier Cameron Douglas presenting a wine tasting session that is guaranteed to be lots of fun. It's going to be a fantastic day out."

Tickets available at ripewanaka.nz



Instor Studio



Nadia Lim



Instor Studio



KIWI TUNES & TUCKER

Celebrity entertainment is a key feature of the inaugural 2021 Ripe festival and legendary performer Jordan Luck will take to the stage with The Jordan Luck Band playing chart-topping tracks as well as classic anthems from The Exponents.

My Food Bag chef Nadia Lim will also be a popular attraction sharing her cuisine secrets in a special live cooking presentation during the event.

Festival director Nathan White says it is important to secure entertainment for Ripe that will appeal to New Zealanders and Jordan Luck and Nadia Lim are the ideal choice.

"Most Kiwis have either seen The Exponents or The Jordan Luck Band live or sung along to them at the local pub on a Saturday night. The music is so well known in New Zealand and it appeals to almost all ages. Nadia Lim is a household name and she shows us how to cook amazing variations of meals with ingredients we already have in our pantries. The fact that she is now an Arrowtown local is even more reason to welcome her on board."



The Jordan Luck Band

Nick Paulsen



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Flagship Bridal Boutique

By Margo Berryman

With an impeccable flair for designing high-end wedding gowns and special occasion garments, Jamie Richards is celebrating opening her flagship designer boutique in Clyde.

The Margaret Wray Bridal boutique displays her exclusive catalogue of couture, bespoke and vintage-inspired wedding dresses.

"I want my clients to feel empowered, feminine and strong — my gowns are never the same because each bride is different," she says. "My signature collection is a mix of classically styled vintage and couture base designs for clients to choose from, try on and then we hand tailor to their requirements."

Jamie spent many years in London working as a garment technologist in women's clothing, fashion knitwear and men's tailoring.

"I've been designing and making clothes and wedding gowns for family members since my early 20s. In London I made a few gowns for friends of friends and some Kiwi brides and my Margaret Wray bridal brand evolved from there."

Returning to Clyde over 18 months ago, Jamie is relishing now having her own boutique studio space.

"Vintage style is my go to so I was lucky the store had vintage décor. My family helped to paint the interior walls a 'hint of rose pink' and my Dad made the hanging racks out of copper piping. We also painted over the original debossed wallpaper and it looks stunning with the copper accents."

Fabrics, trims and exclusive bridal accessories are sourced from the UK and Jamie is building up her New Zealand

suppliers to support the local industry.

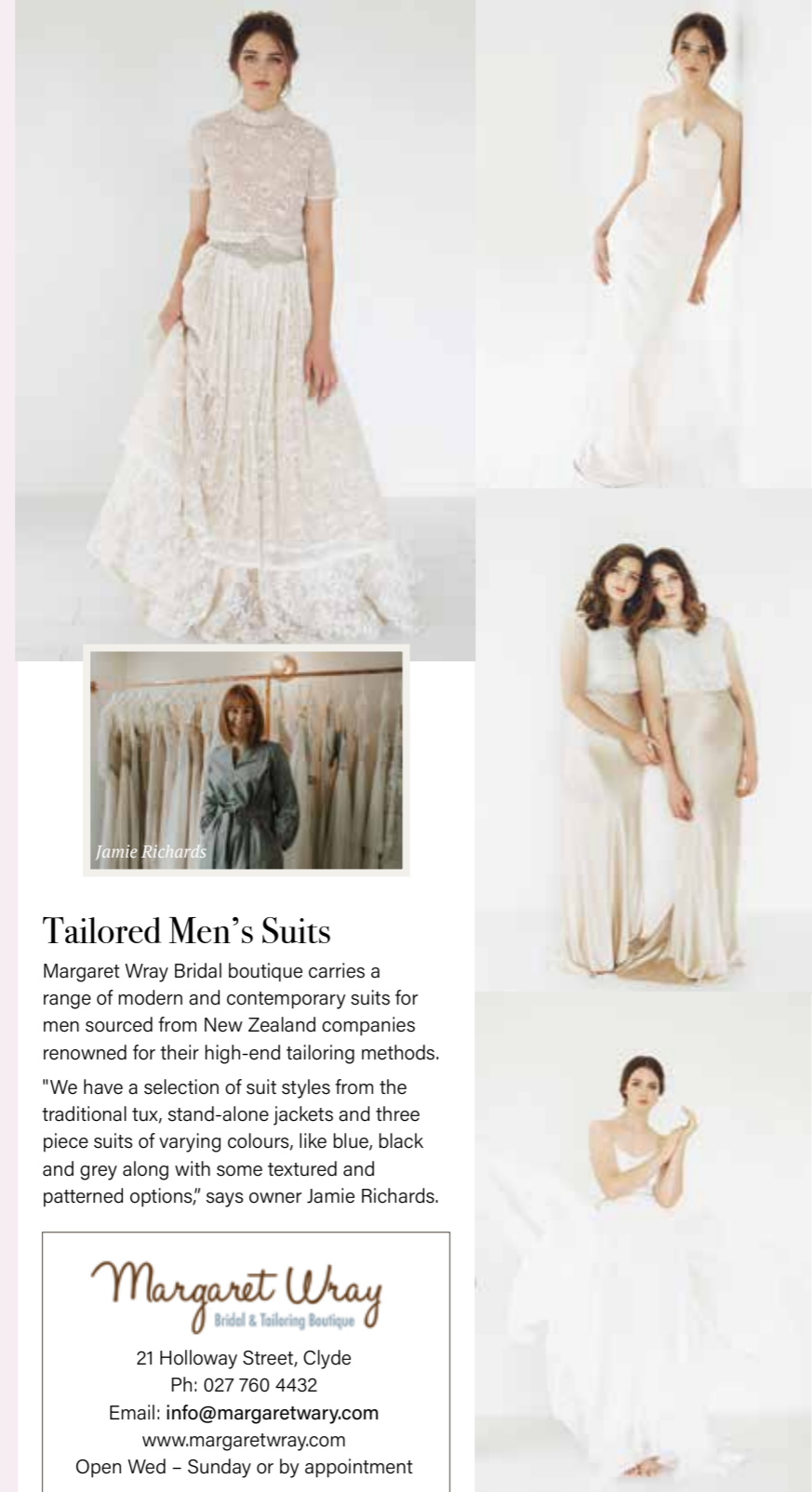
"I love to rummage at markets and secondhand stores for gems to use in the gowns as they play an important role in my vintage aesthetic. It depends on what each bride wants and I can incorporate as much or as little as required."

She says it is best to allow anything from nine to twelve months for dress design from start to finish.

"I like to think of the dress as a total experience. Brides can come in, soak up some inspiration, talk directly to me as the designer and dress creator and together we create the magic for their day. My signature collection is only the beginning of what can be achieved and we can match suits and bridesmaids' dresses to complement the bridal gown. Clyde is a lovely town to visit and a good option for a weekend getaway or to bring the whole wedding entourage to work out the wedding plans."

Jamie says the key to her success is ensuring brides love the end result.

"The feedback is really lovely with lot of comments about how easy and calming my design process is. I like to apply my knowledge and skills to create a gown to fit perfectly, even if the bride has absolutely no idea what she wants or suits. My clients are always very happy with the outcome and how comfortable they feel in their dress on the big day."



Tailored Men's Suits

Margaret Wray Bridal boutique carries a range of modern and contemporary suits for men sourced from New Zealand companies renowned for their high-end tailoring methods.

"We have a selection of suit styles from the traditional tux, stand-alone jackets and three piece suits of varying colours, like blue, black and grey along with some textured and patterned options," says owner Jamie Richards.

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SOLO ARTIST RECOGNITION

By Penny Simpson

Clyde's Eade Gallery is championing three local artists this summer with the return of its popular monthly solo exhibitions which feature Peter Walker, Megan Huffadine and Nigel Wilson.

PETER WALKER

January 2021

A recent move from Invercargill to Clyde has been an exciting step for artist Peter Walker.



"I have been based in Invercargill for 30 plus years as a builder and part-time artist so this transition to Central Otago has offered a more relaxed lifestyle with the opportunity to focus on my painting," says Peter.

"During Covid-19 lockdown I enjoyed the rare opportunity to paint uninterrupted and continuously for weeks at an end which was a luxury I had never experienced before. The works I painted during this time now complete the majority of my solo exhibition at Eade Gallery."

Peter has been painting for 20 years and has won several awards, including Macalister's Award for Best Exhibit. He says local artists have been a huge influence but he has worked to develop a style that reflects his own personality with a fresh approach.

"My work is consciously unpremeditated and relies on spontaneity. Each painting is a journey in discovery with unintended results and surprises. This approach ensures that my paintings are kept fresh and are sometimes puzzling - I love to experiment."

"I have an expressionist style that is enhanced by the mixing of different mediums, for example acrylic and enamels, hopefully in a controlled manner," he says. "The intention with each painting is to challenge and question the viewer to discover their own meanings and interpretations hidden within the canvas."

MEGAN HUFFADINE

February 2021

The Covid-19 lockdown was an opportune time for Bannockburn artist Megan Huffadine.

"It was a mixed emotional bag for many people but a gift to be able to focus solely on my painting and I made a series of experimental works that started an exciting new series."

Megan's background in anthropology, archaeology and museum practice informs her artistic ideas around collecting and displaying objects. Her sought after works include artefacts, ceramics, textiles, plant materials and paintings.



"I initially made around 20 to 30 new pieces and have continued to develop them. The results are focused towards still life however they contain the sculptural objects and constructions that I have previously done. Put simply, I am now painting complex sculptures that have a sense of cabinet or installation that would be too difficult to physically make."

She says engaging with a supportive dealer is an important part of her art journey.

"I've been involved in the arts for 40 years, both as a teacher and a practitioner and representation is key. There are a wide range of influences on my art from museum displays to botanical drawing, cabinets of curiosity or Wunderkammer and the use of plants in surface design."

"Part of my work has always had an environmental focus and currently I am exploring images that are metaphors for environmental health and also looking at insects and seeds — the small things that are often overlooked."

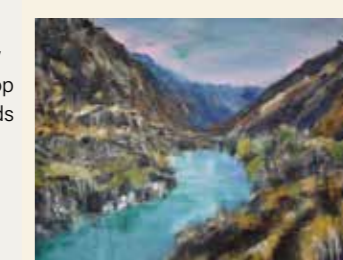
NIGEL WILSON

March 2021

Make it vital, challenging and popular. That is the motivation behind artist Nigel Wilson's latest series of works that are part of his solo exhibition at Eade Gallery over summer.

His works are highly sought after nationally and internationally for their distinctive Central Otago landscapes depicting the seasons.

"My art evolves over time taking on different concerns about artistic processes and themes. I interchange between oil and acrylic suitably and will be exhibiting work in different styles. Recently I have been working on invented abstract landscapes which will form part of the exhibition along with my expressionist landscapes."



Nigel started his art career as a teacher at Cargill High School in Invercargill before completing a fine arts degree at Ilam in 1982. He has been a full-time professional artist since 1996 and is

well represented in public and private collections around the world. He references celebrated New Zealand artist Toss Wollaston as a major influence.

"Presently I'm concerned more with invention in an abstract format that links to landscape, however I will always paint and exhibit my expressionist landscapes that refer to Central Otago locations," he says. "My new abstract work has been achieved through working with varied surface treatments and varied painterly procedures. It is experimental in essence and visually poetic."



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All about the Dress

By Margo Berryman

Stepping into the summer season the team at boutique store Lily & Esther in Clyde have a selection of ready to wear designer dresses with a feminine focus.

"The dress is our go to this summer because it is so versatile and easy to wear. I am a total fan — you just pop them on and are instantly ready to head out the door," says Lily & Esther owner Anna McRitchie. "We have an amazing array of prints, patterns and colours in pretty silks, linens and viscose that are so soft to wear."

Lily & Esther stocks New Zealand designers exclusively and Anna says dresses by designers Juliette Hogan and Company of Strangers are a seasonal highlight.

"Some of the prints are reminiscent of a Monet painting with beautiful pink, nude, green and pomegranate colourways. Tier dresses are having a moment right now and we have the sweetest Mystic dress by twenty-seven names in navy and the Field tiered tunic by Juliette Hogan featuring waterfall colours in 100% silk."

For summer staples like shorts and t-shirts, Anna says there is plenty to mix and match.

"The Kowtow Basket top made from organic cotton features a kimono style sleeve and the Standard Issue t-shirts are some of the best we have seen. There is a range of shorts in various lengths instore including the Standard Issue Folded culottes that are light weight featuring clever 'origami inspired' front pleats."

On the Central Otago Trails

By Jenny McLeod

The support and enthusiasm from Kiwis for cycling trails in Central Otago has been phenomenal since Covid-19 lockdown with solid forward bookings continuing for summer, according to biking specialist company Bike It Now!

Co-owner Duncan Randall says the response has been rewarding, particularly referrals from clients.

"It was fairly daunting during lockdown when we lost all our overseas bookings. At times we wondered if we would survive it but we are so fortunate that biking is an activity that we all love doing and so many people want to come to this region for our trails."

Bike It Now! operates several tour options and with the imminent opening of the 52-kilometre Lake Dunstan Trail will be ideally placed with its Clyde and Cromwell stores to service customers at either end of the trail.

"There is a lot of anticipation about the new trail which will eventually connect to Gibbston and on to Queenstown. It is amazing how much awareness there is around the country and it will certainly put the Southern Lakes on the map as a true cycling destination."

Duncan says that because biking was one of the few activities people could do during lockdown there was a huge uptake locally in the numbers of people taking up the sport.



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Duncan Randall



Roxburgh Gorge Trail



Lake Dunstan

"This also led to an unprecedented explosion in demand for E-bikes which is happening all over the world and has subsequently led to a short supply. There is also a worldwide shortage of bike accessories such as tubes, tyres and chains because factories are not keeping up with production."

Bike It Now! stocks several cycle brands including Trek, Specialized, Merida, Scott, Marin, Avanti and Sinch.

"Between our Clyde and Cromwell outlets we have a good range which gives us more option for stock and a better chance of providing our clients with what they want," says Duncan. "In the seven years we have been in business we have built up a good reputation and relationships which see people continually returning and using our services."

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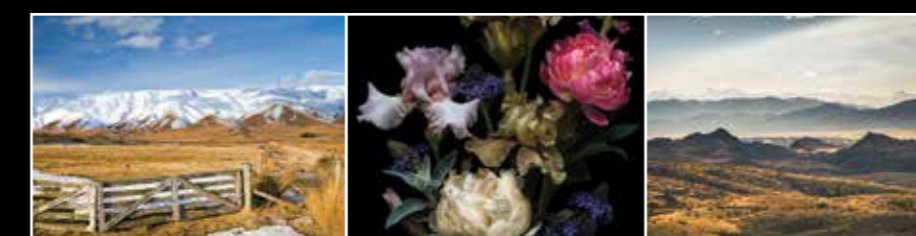


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