

Southern Lakes Lifestyle

QTM Magazine

Lonely Dog on the big screen

*Artworks bought to life with
international immersive production*

WAKATIPU COMMUNITY ENGAGEMENT

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ISSUE 112 WINTER 2021

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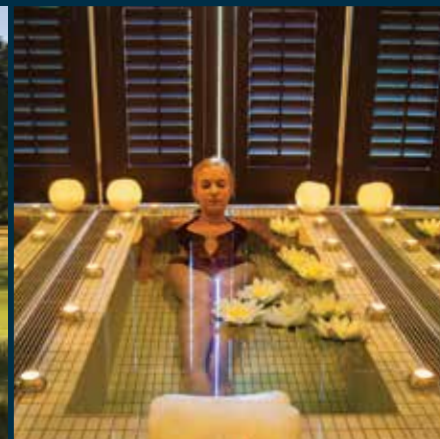
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Te Huia's newest fashion label Madly Sweetly is a magnetic mix of wardrobe staples in high fashion colourways and prints. Offering both flair and fashion forward designs choose from full pleated skirts, ultra-fine merino and alpaca knits and pretty floral tops for winter.

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One of Te Huia's most desirable items is the New Zealand made Kapua Wrap by Untouched World. This beautiful wrap is crafted from a blend of 40% possum wool, 40% cashmere, and 20% silk for the softest hand-feel and warmth. The fabric does not pill creating a superior all year round garment that is pure luxury to wear.



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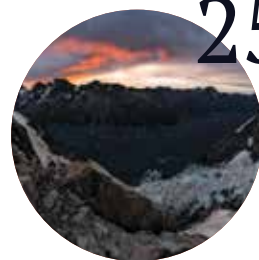
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QTMagazine

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

EDITOR Jenny McLeod

MANAGING EDITOR Margo Berryman

WĀNAKA ACCOUNT MANAGER Janey Newlands

CONTRIBUTORS Jane Brooke, Penny Simpson, Rebecca
Williamson

COVER Lonely Dog - Shipwood Mountain Open Day - hounds
ski free. Original Artwork: Ivan Clarke

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CONTACT US

QT Magazine, PO Box 754, Queenstown
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News from Around the Region

with Jenny McLeod

Economic diversification funding welcomed

A recently announced \$20 million government investment in economic diversification for the Queenstown Lakes district has been welcomed by mayor Jim Boulton.

He says the district has been overly reliant on international tourism as a single industry and the fund means support to help diversify and reset the economy.



"Council has long recognised the need for our district's communities to become more economically resilient to events such as the Covid-19 pandemic or other global economic shocks."

He says they are supporting several diversification initiatives and working alongside Central Government to assess which can be amplified and which new ideas will offer the most local and national benefit.

The council's economic development manager Peter Harris says "the most proven pathway is to build upon what you have. Film and software for tourism and hospitality are two existing strengths while our start-up community is also flourishing. As such it makes sense to foster these."

Research & innovation hub for Queenstown

A proposed research and innovation precinct in Queenstown's Remarkables Park has attracted a \$22.5 million government loan which will contribute to the first stage of the \$45 million facility.



Remarkables Park Ltd executive director Johnathan Chen says "ultimately the establishment of the hub will provide a platform to attract a new high-value workforce and visitors as well as retaining and upskilling Queenstown residents."

The company says the greenfield hub will be a significant step towards diversifying and helping create a more resilient local economy.

A Research and Innovation Advisory Board will be chaired by Dr Hermann Hauser vice chair of the European Innovation Council's \$10 billion-euro deep tech fund.

"New Zealand has a track record in developing diverse technologies and innovation," he says. "Critical thinking, collaboration and research are all facilitated by enabling supporting infrastructure, even better when it is in an inspirational environment like Queenstown."

Wānaka ski areas focus on sustainability

Wānaka ski areas Cardrona Alpine Resort and Treble Cone are making significant sustainability changes this season both in waste and transport.



General manager Bridget Legnavsky says neither mountain will sell any food and beverage items with packaging that needs to go to the landfill and rubbish bins will be replaced by recycling and compost stations.

To address transport emissions shuttles are free of charge from the bottom of each mountain and car pooling is encouraged by offering reserved spaces close to the base facilities.

Ms Legnavsky says they want people to keep challenging them on their sustainability journey.

"These mountains are for all of us to share and future generations to enjoy – imagine what we can all do together when we try."

Multimillion dollar roading project for Queenstown

The multimillion dollar Queenstown arterial route which has been in the pipeline for some 30 years is set to go following a fast-tracked consent from the government.

The Queenstown Arterials Project will improve transport links and reduce congestion downtown through the construction of a new urban road around the town centre.

Environment minister David Parker says traffic congestion has been a long-standing problem in the resort and the project will help future proof the town and contribute to a much safer more climate friendly transport network.

Mr Parker says the project will create over 470 jobs and support the local economy which has been hard hit by the impact of Covid-19 on international travel.

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Prioritising mental health and wellbeing

By Jenny McLeod

The Southern Wellbeing Trust co-founders Queenstown GP Tim Rigg and health communications specialist Anna Dorsey recognised the challenges local health and social services were facing with the advent of the global pandemic last year.

"We identified a far reaching and ongoing threat to peoples' health and wellbeing and our Trust is trying to fill the gaps and develop innovative strategies to help keep the community well," says Anna. "Today it includes a team of ten volunteers with Ashely Light as Trust chair."

She says it is an ambitious goal with the focus on prevention.

A pilot project designed to bring an evidence based, established mental health programme into the community has been adopted as a first step.

"The concept is for ordinary people in the community to deliver mental health workshops where they are most needed. We already have six facilitators trained and they are going into the workplaces and other areas to talk about mental health, raise awareness of mental illness and provide people with practical skills to stay well."

The programme is based on a model which has been successfully running in New Zealand for several years, using people who are not clinically trained to talk "peer to peer".

A newly formed Queenstown based charitable trust aims to help people protect and enhance their mental health and wellbeing in the wake of significant pressures imposed by Covid-19.



Tim Rigg Susan Finlay Central Lakes Trust CEO & Anna Dorsey

"It's a very accessible platform as they understand each other's world and connect to one another in ways that professionals may not be able to," says Anna. "As a priority we have trained Brazilian and Filipino facilitators who can engage with their community providing workshops in their native language."

New parents and small business owners and their employees are also being targeted to provide them with support and a \$40,000 funding grant from the Central Lakes Trust will help the pilot programme go ahead.

"What this means is that more local people will increase their understanding of mental health, learn how to protect it, understand the signs and symptoms of mental illness and learn what to do when they are worried about someone."

The Trust has received funding from other sources including the Wakatipu Greatest Needs Fund, the Lottery Community and the Ministry of Social Development.

"This reflects confidence in our approach and we would welcome any further support," says Anna, "to ensure that we can continue to move forward with our vision to help the Wakatipu community stay well."

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Lonely Dog brought to life in stunning production

by Jenny McLeod

Prominent Queenstown landscape artist Ivan Clarke's Lonely Dog character and the vibrant fantasy world he lives in is being brought to life in a multimedia immersive event, the result of a collaboration between American and Italian production companies.

Producer Cliff Dew, president of Jumping Frog Entertainment USA says they have combined with Centria of Italy who are recognised pioneers in creating art immersive experiences, and production is now one year on.

He says the Lonely Dog Immersive Experience features "brilliant storytelling, dazzling visuals, captivating music, reflecting a style that celebrates the nostalgia of the 1950s and the line-up of production partners draws on an international talent base from Italy, UK, USA, Mexico and New Zealand."



Ivan Clarke



"Lonely Dog is an unconventional character and brand that appeals equally to a younger audience and adult demographics. Its imagery and storytelling strike a chord with everyone and sparks their imagination. Animated paintings are being combined with 3D CGI animation, traditional 2D animation and scored with original music. The entire production will be presented as an immersive cinematic event featuring 360-degree projection and sound that will literally envelop the audience."

Producer Cliff Dew

Ivan Clarke created Lonely Dog some years ago and has produced more than 200 works of art featuring Lonely Dog, his cohorts and the whimsical land of Alveridge they inhabit. In 2009 Warner Brother Studios acquired the movie rights.

Manager of the Ivan Clarke Queenstown Gallery Wilma Nehoff says "the story is often told about how Ivan created Lonely Dog almost by accident, after looking back at his dog as the family left him behind to go on holiday. That kernel of an idea continues to blossom into an incredible universe of entertainment that none of us could ever have imagined."

Ivan says when he was originally approached by Jumping Frog Entertainment he had never heard of an art immersive but has since experienced the Van Gough Alive Immersive currently touring New Zealand and was most impressed.

"At first the idea sounded gimmicky but with what I have already seen of Lonely Dog in production I'm blown away. I'm thrilled although I am yet to experience it in a huge exhibition space but I am assured it will be something to behold as there have been no other immersive events like this."

"Viewers will have surprise discoveries such as being transported under the seas witnessing hounds clad in dive suits whalemilking. We will also experience a night-time journey of the Lunar Express, cloud surfing in a giant vintage steam powered seaplane complete with billiard room and coal shovelling stoker hounds."

None of the original Lonely Dog paintings have been sold and they are retained in Ivan's private collection which is showcased in the Queenstown art gallery. There are also published art works consisting of a limited edition of giclee prints, drawings, sculptures, puzzles and books which all have a significant fan following worldwide.

The Lonely Dog character and icon is licensed to a growing number of consumer items globally and construction has recently begun on the first of a themed restaurant/smokehouse chain which is opening beside Lake Geneva in Illinois in 2022.

"They know what they are doing and I think the Lonely Dog theme pairs perfectly," says Ivan. "Each restaurant is being designed and built rustic, bricks and mortar from the ground up with beer and BBQ gardens. The iconic Lone Star restaurant chain in New Zealand, which has been a family favourite, is inspiration enough. Instead of John Wayne and Elvis, why not decorate the walls with fictitious houndish characters and posters advertising their Lonely Dog world".



Centrica Creativity

Art Centrica is a world leader in producing immersive events and have brought to life the artworks of DaVince, Rafael and Michael Angelo along with other famous works from the Ufficci renaissance art collections.

The Lonely Dog production is employing a frame-by-frame animation technique that makes the paintings come alive with motion.

CEO Marco Cappellini says they are proud of their work on the production.

"We are employing technology, creativity and know-how previously used mainly on classical renaissance art. Our unique ability to create gigapixel images and then creatively use them in an immersive environment will provide significant added value to the production."



Exodo Animation

Exodo Animation Studios is responsible for morphing the Lonely Dog characters into life-like, lovable animated creatures.

"A diverse array of artists has been working on capturing the magic of Alveridge and translating it into a 3D world where endless possibilities await our heroes as they take the audience on the adventure of a lifetime," says spokesman Paco Navarro. "The excitement surrounding this project is palpable. From concept art to production every department has welcomed Lonely Dog with open arms, working tirelessly with Cliff Dew (Jumping Frog Entertainment) to infuse the world of Lonely Dog and all its inhabitants with the fascinating feel of Ivan Clarke's paintings."



Music driving force

Music director for the Lonely Dog Immersive Event Geoff Pearlman considers music is the central theme and driving force behind the story of Lonely Dog.

"Working on the project has presented unique song writing challenges. Lonely's songs carry his story and drive his narrative and their importance cannot be overstated."

Geoff, who is an independent artist, producer, songwriter and guitarist is also scoring the production and has recently completed the Lonely Dog audio book with music narrated by master Irish storyteller Steve McCurdy.

Geoff recently performed alongside Jakob Dylan in the Greenwich Films/BMG records *Echo in the Canyon* documentary featuring Ringo Starr, Tom Petty, Eric Clapton and Neil Young along with an impressive old school line-up of musicians.

Masterpiece production

Award-winning British promoter, producer and director Christopher Palmer-Jeffery, responsible for the annual Cathcart Spring proms, HRH Queens Golden Jubilee celebrations and HRH Lady Diana memorial concerts at London's Royal Albert Hall, describes the Lonely Dog Immersive Event production as a masterpiece.



"I was very fortunate in the early '90s to be introduced to Ivan Clarke and since that time I've kept a watchful eye on how the Lonely Dog has matured and come of age. It's simply stunning to see what the collaboration between the Italian Centrica and Cliff Dews team in the United States have now done. They've produced a masterpiece, a stunning experience that creates magical moments and, in my view, makes dreams come true."

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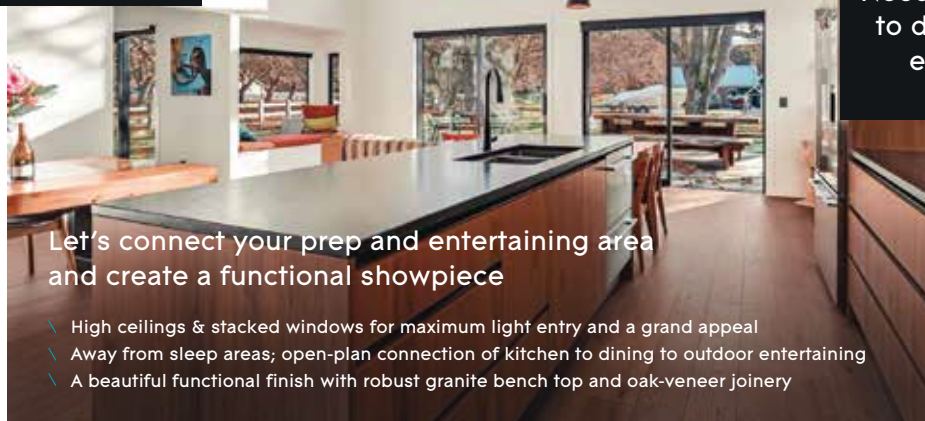
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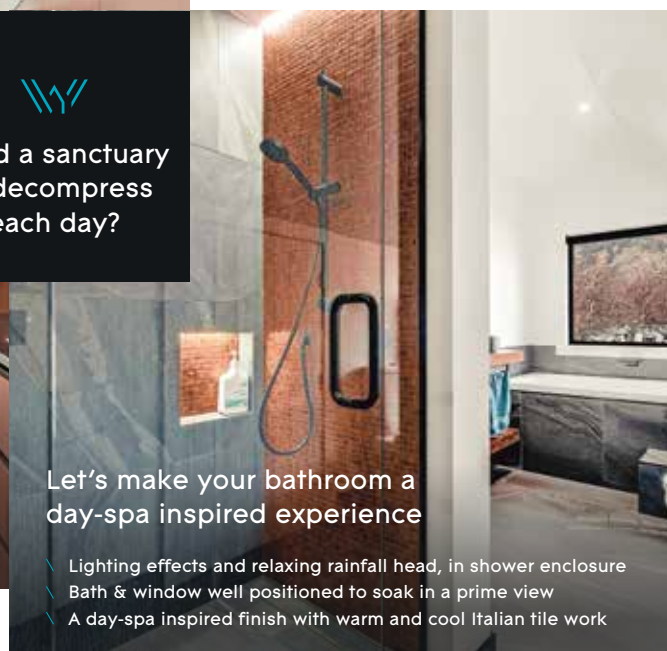
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Purposeful living spaces

More than just a building company, Director Rob Lund leads Wakatipu Builders with an interest in understanding the homeowners' day-to-day living habits. Working with the architect rather than simply responding, Rob and his team strive to ensure a client's new home or renovation is compatible with their lifestyle.

See more
wakatipubuilders.co.nz

HISTORIC PUB SERVES UP WINTER HOSPITALITY

By Margo Berryman

Conveniently sited close to the Coronet Peak Ski Area access road Gantley's Pub & Café is a popular place to eat on the way to the slopes and the ideal après ski stop off for skiers and snowboarders heading home from the mountain.

Owners Malcolm and Meron Blakey, who have created a lively European style après ski atmosphere at the historic establishment in Arthurs Point, just a short drive from downtown Queenstown and one minute from the ski area road, say there is lots this winter to attract visitors and locals both before and after skiing.

Leigh Jeffery



"We are open early for coffee, snacks and breakfast rolls to enjoy here or takeaway and later lunch, snacks, dinner and drinks continue on at the pub until late," says Malcolm.

"Essentially a day on the mountain doesn't stop at 4.00pm when the lifts close because the vibe continues at Cargo. Just as in Europe where you ski to a mountain village for après ski we provide the same sort of atmosphere."

The 1863 heritage Gantley's building has been revitalised since Malcolm and Meron took it over last year, creating a rustically stylish café and pub interior, new bar and revamped outdoor courtyard.

"The indoor bar areas come alive during winter with roaring fires and cosy corners to get warm and dry after a day on the mountain," he says. "We have an après ski outside bar set up in the garden beside the fire so people can walk from the car to the bar in their ski boots, grab a mulled wine, hot cocktail or beer along with delicious barbecue food and settle in for some genuine post mountain relaxation."

Gantley's is family oriented with plenty of space for kids to run around and roast marshmallows on the fire.

"We always have parties to celebrate the mountain opening, night skiing starting and other special occasions and live music happens both during the week and weekends," says Malcolm. "Locals and visitors should keep an eye on our social for some cool activations this season."



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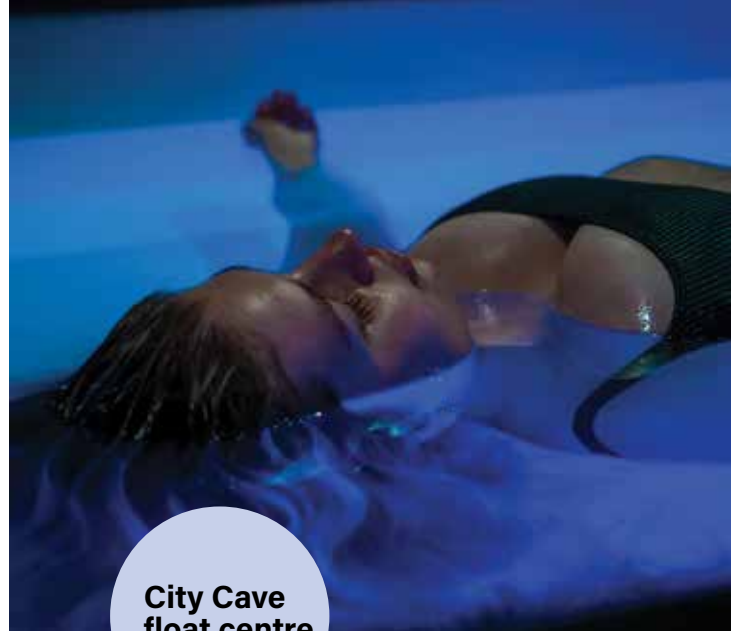
All day winter comfort

Warm, dry feet are all important for winter and Merrell's Moab Adventure Chelsea Polar Waterproof boots for men and Haven Mid Lace boots for women offer both style and performance.

"The Haven Mid Lace boots look sleek and feel great with full grain waterproof leather uppers and insulated to feel so cosy," says brand and creative director Heidi Cochran. "They offer durability and winter traction with M Select™ GRIP rubber outsoles as well as a nice stacked leather heel insert for added style."

"For guys the Moab Adventure Chelsea Polar Waterproof boots have Vibram® MegaGrip® providing the best combination of traction and durability on wet or dry surfaces. The foam insoles are made from 50 per cent recycled EVA. This Chelsea is a go to for winter with their insulation layer and fleece lining for added warmth, the waterproof membrane to seal out water and the easy slip on and off nature of the style."

Available at Let's Get Outside Queenstown or online at merrell.co.nz



City Cave float centre

City Cave float and wellness centre recently opened at Queenstown's Remarkables Park has a unique list of services for total rejuvenation.

"From float therapy and infrared saunas to personalised massage we offer deep relaxation methods to assist with a wellness journey," says co-owner Luke Hutchinson. "It's a beautiful space to relax and repair after work or a day on the mountain and it's easy to book online or just pop in with plenty of free parking right outside."

Book online at citycave.co.nz

In the KNOW



Heli-snowmobiling Adventure

New Zealand's only Heli-snowmobiling adventure offers snowmobile trips through the snow covered Garvie Plateau behind The Remarkables mountain range.

"No experience is necessary as our qualified guides provide full tuition," says Glacier Southern Lakes Helicopters pilot Pat West. "The snowmobiling experience starts and finishes with a scenic helicopter ride and this truly is an epic daytime adventure for families and individuals."

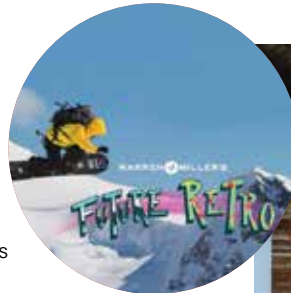
Book online at queenstownsnowmobiles.co.nz

Warren Miller at Dorothy Browns

For ski lovers and movie buffs Dorothy Browns is screening Warren Millers Future Retro movie during the New Zealand school holidays from July 16-18.

And keep an eye out for the 2021 French Film Festival Aotearoa Best of the Fest week which will run at the boutique Arrowtown cinema from Bastille Day July 14-21. There will be a selection of 12 French films showing with details and bookings available online.

Book online at dorothybrowns.com



Glenorchy wellbeing retreat

The four-day *Nurture Me Women's Wellness Retreat* being held at Camp Glenorchy Eco Retreat from November 4 – 7 is a great way to shake off the depths of winter.

Camp Glenorchy has partnered with Emma Ferris from The Breath Effect and Sarsha Hope from Hope Wellness to provide wellness retreats throughout the year.

"Whether you are looking to jump-start a new health routine or reconnect to yourself our wellness retreats are definitely worth experiencing," says Camp Glenorchy marketing executive Luana Schramme.

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Sharing the Amisfield Experience

By Margo Berryman

The Amisfield Cellar Door and Bistro has an international reputation and from its spectacular outlook over Lake Hayes offers some of the region's finest award-winning wine and food.

The exceptional, timeless building with its schist exterior blends with the alpine environment and is an attraction all-year round for locals and visitors with winter no exception.

"There is a very warm welcome at Amisfield during winter with the indoor fires roaring and spectacular mountain and lake views to take in. The cellar door and restaurant are open seven days for wine tasting and dining in a relaxed, ambient setting," says marketing manager Richard Birkby.

Multi-talented executive chef Vaughan Mabey and food and beverage manager Tony Stewart are at the helm of the top tier three hatted restaurant.

"The Amisfield degustation lunch and dinner menu is available from Thursday to Sunday while our new small plates menu is available every day of the week," says Richard. "The small plates can be easily paired with a wine tasting or enjoyed with a glass of wine or cocktails from the bar and this is an excellent way to extend an Amisfield wine experience."

People are welcome to pop in throughout the day and early evening without a reservation, but bookings are highly recommended for the degustation.

"If we are fully booked for lunch or dinner, there is still dedicated space in our fire side gallery and the cellar door to serve the small plates menu. This means if you arrive without a reservation but would like to taste some wine or have a drink and enjoy some small plates then we can always accommodate you and your group — especially during early lunch and après ski times."

"The small plates are very accessible and a fine representation of Vaughan's elevated food style and creativity in dishes designed to share with friends," says Richard. "Both menus are a great way to dine at Amisfield and be taken on a food and wine journey that highlights local seasonal ingredients."



Celebrating Local & Seasonal

The philosophy behind Amisfield is the celebration of the best produce available locally and in season.

The menu at Amisfield always reflects the freshest produce available and executive chef Vaughan Mabey and his team are constantly engaging with food producers and growers to discover innovative seasonal foods to integrate into their dishes. The changing seasons define what ingredients are available to work with and the harsh Central Otago winter forces the chefs to be particularly creative and extend their search for interesting finds locally.

This commitment is at the very core of everything Amisfield produces and the kitchen team only brings in food from the South Island. Fresh seafood is supplied by a small, dedicated group of fishermen, and most fish is caught off the wild coasts of Fiordland and Southland. This applies also to the venison sourced from the surrounding hills and lamb that is grown on regional high-country farms.

Foraging for food locally is an integral part of the weekly routine at Amisfield and the kitchen team preserves a range of foods to store in the pantry for use over the cooler months.



"It's often surprising what fresh produce the chefs discover in local farmers' paddocks, orchards and hedge rows that are then used to create delightfully enticing dishes that truly reflect this region."

Richard Birkby





Organic Wine Harvest

The 2021 grape harvest marked a significant milestone for Amisfield as the first fully organic harvest since the vineyard's initial plantings in 1988.

The result of a six-year conversion process, this year every grape picked and grown on the 93-hectare, single vineyard estate will be certified as organic by BioGro NZ.

At the vineyard, located beneath the Pisa mountain range near Cromwell, vineyard manager André Lategan has spearheaded the estate's organic conversion over the past six years, the dry Otago climate requiring consistent viticultural innovation in cover cropping and irrigation to help improve soil and vine health and increase biodiversity.

The journey towards full organic practice has been ongoing and Amisfield has already released a number of award-winning organic wines as well as being named the Riedel Organic Winery of the Year at the 2020 New Zealand Organic Wine Awards.

Amisfield CEO Craig Erasmus says that recognition is irrefutable confirmation that the strategic decision to embrace organic practices in both the vineyard and winery was the right thing to do — "we see organic agriculture and winemaking as a matter of integrity and a necessity in today's world".

Amisfield winter wine recommendations

RKV Reserve Pinot Noir 2016

The ultimate expression of a place. Made from fruit from a single block within the estate uniquely planted north to south. Whole bunches and wild, vineyard fermentation help add layers of complexity

Fumé Sauvignon Blanc 2018

Matured in oak for 18 months, this sauvignon blanc presents a very different interpretation of the varietal, rich and creamy yet retaining the bright fruit that savvy is known for

Breakneck Reserve Pinot Noir 2018

This wine is blended from the winemaker's favourite barrels of Pinot Noir chosen from across the estate. Bold and laden with plush red and purple fruit flavours characteristic of the Pisa sub-region





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Established in 2004, Kouzina is proudly New Zealand owned and operated.

SPOTLIGHT ON INTERNATIONAL BRANDS

By Margo Berryman

Kouzina is a respected New Zealand owned and operated specialist appliance retailer working with many major international brands including Miele, Wolf, Sub-Zero, Qasair, Bora and Liebherr.

Queenstown and Christchurch store manager Sally Carson says the team works closely with clients to provide up-to-date product information and selection.

"The many customers we have become acquainted with rely on us for the correct information and advice. Repeat and referral business is very strong for us, which is a good indicator that we are providing great service and top of the line products."

Sally says there is plenty to draw people into the Kouzina showroom at The Landing, in Queenstown's Remarkables Park.

"I think customers, designers and architects enjoy spending time in our showrooms where they can browse at leisure and view the very latest products while being advised on the right solutions for them."

"Our customers are attracted to the combination of stunning kitchen finishes we have on display, and the latest appliance designs on show. We offer full after sales support which means clients can contact us at any stage for assistance. A highlight of our job is getting to be involved in some incredible projects, and also being recognised by our suppliers as key partners representing their unique brands."



SALLY'S TOP PICKS

Qasair Rangehood

Qasair specialises in manufacturing custom designed residential rangehoods.

"The company can custom create hoods to almost any design or interior requirement while also boasting both power and quiet functionality. Often our clients have exceptional kitchen designs and cooking requirements and these sleek custom rangehoods are ideal, available in a large variety of metallic finishes, including aged brass and copper and an extensive range of powder coat colours."



Wolf Oven

Crafted in America, Wolf ovens are an iconic design that are aesthetically appealing for every style of kitchen. "We have a fantastic display of their latest designs in the Kouzina showrooms showcasing their designer functionality."



Miele ArtLine Series

"Purist, linear and entirely without handles, the Miele ArtLine series offers designer products that stand out for their perfect simplicity. These products blend seamlessly with flush kitchen furniture fronts and are easy to use."



BORA

The German designed and made BORA cooktop extraction ranges are perfect for blending seamlessly into a designer kitchen and offer great functionality.

"Popular at the moment are downdrafts built into cooktops and BORA's inbuilt extraction unit is highly effective at drawing vapours down directly from where they arise. BORA offers clean lines for kitchen designs that optimise views and the product is ideal for open plan living that would otherwise be interrupted by rangehoods that hang down."



Liebherr Monolith

"The Liebherr Monolith is visually stunning. With its impressive size and innovative interior features the Monolith has been designed to inspire awe and integrate effortlessly into your kitchen."



PITT Cooking

"PITT Cooking individual gas burners easily integrate into a kitchen countertop made from a choice of materials. There are one to six burner options that can be configured in various ways to suit any kitchen cooking layout."



Zenith Arc HydroTap

"Zenith's design-led Arc HydroTaps have been created with interior enthusiasts in mind. As practical as they are beautiful, the tap offers instant filtered, boiling, chilled or sparkling water at the touch of a button."

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Special anniversary for RNZAF at Warbirds Over Wānaka

The Royal New Zealand Air Force will celebrate its 85th anniversary at the 2022 Easter Warbirds Over Wānaka International Airshow which is the largest airshow of its type in the southern hemisphere attracting 55,000 visitors over three days.

Warbirds hosted the RNZAF's 75th celebrations in 2012 and general manager Ed Taylor says ten years on they are looking forward to another big party.

"Along with the RNZAF, invitations are going out to a number of international counterparts to join the celebrations, including the Australian, US and French air forces."

"Confirmation of which military aircraft will be present at the show is still some way off, but if the line-up we had for our 2020 airshow, which was cancelled due to the Covid-19 pandemic, is anything to go by it will be outstanding. This line-up included F-16 fighter jets and a B-52 bomber."



Polikarpov I-16



Ed says that along with the modern military aircraft there will be a range of classic Warbirds and other aircraft, stunning pyrotechnics and ground displays and a glimpse into the future of aviation.

"We have also confirmed next year's Warbirds Over Wānaka will feature a rare Polikarpov I-16. This Russian WWII fighter aircraft was imported from Germany for last year's show and we have worked with the owner and our sponsors, Hamburg Sud and Mainfreight, to keep the aircraft here."

One of nine Polikarpov fighter wrecks located in Siberia by Warbirds Over Wānaka founder Sir Tim Wallis in the early 1990s, the aircraft was restored in an original Polikarpov factory in Russia before being shipped to Wānaka.

"When Sir Tim's Warbird collection was sold off during the early 2000s the Polikarpovs went to new owners around the world," says Ed. "It's believed only three of the I-16s are still flying and we know there are thousands of fans who will travel to Wānaka just to see this distinctive little aircraft with its noisy 1000hp engine."

The Polikarpov will be flown by two-times world aerobatic champion, Jurgis Kairys, from Lithuania.



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For the love of bread

Queenstown's European Bakery launched 16 years ago and today is a thriving venture delivering authentic European breads across the lower South Island.

Amanda O'Donoghue and Peter Price bought the business in 2019 and are proud of the bakery's reputation.



"We had a responsibility to continue the traditional, labour and time intensive way of making bread because it stands out in terms of quality, flavour and goodness," says Amanda. "It also supports 20 local employees so it's very important to us to continue to develop and grow the artisan baking industry in New Zealand."

The couple recently opened Bread by European Bakery — their first retail space in Frankton.

"Primarily it's a response to customer demand as more people want to support local business and to mitigate some effects of Covid-19 on our wholesale business. It's a great, interactive local hub where people come to get their bread, coffee from Life's a Grind, fish from across the road at Harbour Fish and visit the Frankton post office and Summerfields pharmacy around the corner."

Amanda says wholesale sales makes up 90 percent of the business with bread supplied to Central Otago, Dunedin, Invercargill and the West Coast as far as Greymouth.

"We even send bread to Milford Sound and our McKenzie country customers love the product so much they drive to Queenstown to pick it up. We are not willing to sacrifice anything in terms of our quality and how our bread is made, so our growth will be about opportunities that present in line with our values."

Sourdough is the European Bakery's signature bread.



"Our natural sourdough culture is the heartbeat of the bakery and creates the benchmark sourdough breads we are known and loved for. Our passion is bread, we put our heart and soul into it and our product range doesn't stray from that breadline so the quality of our product reflects this — we are all 'for the love of bread' and our customers."



A new delivery van affectionately named Luigi has recently joined the business carrying out small deliveries around Queenstown.

"He is great fun to drive and is essentially a moving billboard designed to turn heads and create conversations," says Amanda. "We will be using him to support community events and fundraisers in the future."

For small orders visit the shop at 12 McBride St, Frankton
For wholesale orders get in touch by email

 orders@europeanbakery.co.nz
 www.europeanbakery.co.nz

EUROPEAN Bakery
FOR THE LOVE OF BREAD

Wilderness snow experience

As New Zealand's only dedicated cross-country ski area, Snow Farm is a highly sought-after winter experience for locals and visitors to Queenstown and Wānaka.



Located in the Pisa mountain range, Snow Farm offers a wide range of activities for solo skiers, couples and families.

General manager Sam Lee, whose family founded the field in the 1990s, says variety is a huge part of the appeal.

"Our most popular family activity is the Snow Fun Zone with snow tubes to slide on down the hill. There is a dedicated area for playing in the snow as well as a nice bank for bum sliding — kids love it."



"Cross-country skiing and snowshoeing is great for families and groups and caters to a range of confidence levels. Both activities are easy for first timers and super fun for the more adventurous. Each person can decide how hard to push themselves and

beginners can stay on our flat learners' area to start with."

Snow Farm offers an outstanding wilderness experience quite different from other ski areas in the region, according to Sam.

"Cross country skiing does not involve chairlifts so that's the first difference. Our equipment has a small grippy area under the foot on the ski that allows you to push forward and gently meander your way around our trails. There is also skate skiing for the more adventurous which is a bit like ice skating on special skis with the skier wearing boots that are just like sneakers and super comfortable."




Snow Farm has multiple day pass options starting from \$45 with rentals \$35 a day.

"We have regular daily beginner lessons from 10.30am and 1.30pm and great package deals which include a lesson, rentals and trail pass for under \$90. You can also book a private family lesson for those wanting a more tailored experience. Snowshoe packages and lessons are also available."

Dogs are also welcome to join the fun at Snow Farm.

"We love dogs at Snow Farm and offer season's passes and day passes for dogs," says Sam. "Snowshoeing is a great activity for taking your pooch out on the snow and once you venture off trail, they can come off the lead and have a great play in the snow."



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CAPTURING NATURE

By Margo Berryman

The Cory Marshall Gallery in Queenstown's Earl Street specialises in fine art landscape photography from New Zealand and around the world.

"It had been a goal of mine to have a gallery displaying my work for quite a long time and we opened in September last year," says Cory. "I love the Queenstown and Wānaka area and when looking for spaces for the gallery it was a toss up between the two towns."

Most of the work on display is Cory's own photography focusing on natural landscapes throughout the South Island.

"I print all of my work myself on to Chromaluxe aluminium panels at my printing studio in Wānaka. When I first moved to New Zealand I printed in Australia since there were no printing labs here who could print large format on to the metal panels. Eventually I imported all the machinery and equipment so I have control over the entire creative process from start to finish."

Cory grew up in California spending winters in Lake Tahoe skiing and summers tramping in the Yosemite National Park.

"I went to university in Colorado and spent more time hiking throughout the Rocky Mountains than in classes. My first camera was a graduation present and I fell instantly in love with capturing nature, finding unique vistas and trying to capture them in the best light possible. When my wife and I moved to New Zealand in 2017 my exploration focused on the Southern Alps from the alpine glaciers of Mt. Cook to the beech forests of Fiordland."



Cory Marshall



Photographic technique and composition are key to Cory's vivid landscape images.

"A combination between patience and spending time in the mountains — some of my favourite photos have taken years to capture how I envisioned them. Often I head into the mountains with a week's worth of food and a Kindle and sit and wait for the perfect light to bring my vision to life."

The Cory Marshall Gallery is open Thursday — Monday from 10.30am until 4.30pm.

"We attract visitors and locals and have had many local clients purchase large statement pieces for their homes. Shipping is included for all New Zealand, Australia and USA clients and I can arrange international freight to other countries or package the print to be taken with them. People can also buy direct online."

Cory Marshall
[Gallery]

1-7 Earl Street, Queenstown
E: corymarshallgallery@gmail.com
www.corymarshallgallery.com



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True reflection of the south

The Rees Hotel's executive chef Corey Hume is spearheading a fresh direction at the True South dining room with exciting seasonally designed menus particularly suited to New Zealanders and Australians.

"We are changing what we do, moving away from the pre-Covid international focus and in particular reconnecting with Queenstown. We want local people to consider eating with us regularly rather than True South being a restaurant for special celebrations."



Corey's approach is to keep things simple and stay seasonal using local produce.

"Where possible we source high quality ingredients from suppliers in Central Otago and around the South Island. The

salmon, lamb and beef we serve is all export quality and produced in the south. Buying local not only assures freshness and quality control it reduces food miles and encourages sustainable practices."

Corey, who is a former member of the New Zealand Culinary Olympic team enjoys cooking up surprises for diners and loves "a bit of theatre" in his approach.

His cookery is continually evolving and his menus also have some Japanese and European influence.

"I believe in honesty and authenticity with a twist," he says. "A memorable meal is full of flavour, follows the season, has thoughtfulness in composition, yet stays humble."

The True South winter menu offers both small and large plates.

Such dishes as grilled pear, Wairiri buffalo Stracciatella, prosciutto, baby rocket and pine nuts or yellowfin tuna carpaccio with nicoise garnishes are exceptional starters or small plates.

The large plates feature beef sirloin, Leelands lamb rump, Ora king salmon or Agria potato gnocchi with a range of vegetable plates available including roasted brussel sprouts and smoked almonds and baby potatoes with olive oil and chives.

Desserts include the signature crème brûlée, Cinderella pumpkin and seasonal sorbet followed by a New Zealand cheese board with Otago honeycomb and fruit.

True South has both an à la carte menu and a Trust the Chef option with a six-course Taste of True South menu showcasing New Zealand's best produce. The menu is also available with a wine pairing chosen by True South's sommelier.

Corey loves to share his passion about True South and he often interacts with guests at their tables discussing his culinary vision and approach.

The Rees chief executive Mark Rose says it was a coup to attract Corey to the role of executive chef in late 2019.

"Corey is world-class both in his creative calibre and his kindheartedness given his service record mentoring chefs and raising funds for important community causes. It is exciting to have him as steward of True South."



BeReal Campaign

With the popularity of wood burners on the rise in New Zealand particularly following the introduction of new minimum heating requirements under the Healthy Homes Act, Masport and Nectre have created a new customer guide to assist with comparable purchasing.

The BeReal Buyers Guide clearly communicates what output buyers can realistically expect from their wood burner and can be downloaded for free from www.bereal.co.nz.

The information included in the guide suggests using the "Maximum Average" kilowatt (kW) output found on the compliance plate on the back of the fire as the best guide for everyday performance. This uses a standardised test so that buyers can fairly compare across manufacturers and it is also a useful measure when comparing output against other forms of heating like heat pumps.

The BeReal Buyers Guide and product labelling on Masport and Nectre wood burners aims to standardise claims and simplify the way customers shop for a wood fire.

Mike Daish, managing director of Glen



Dimplex NZ Ltd (who manufacture wood fires under the Masport and Nectre brands) says "Kiwi manufacturers have had to pull up their socks in one important area. There is inconsistency in the way wood fire output is marketed by manufacturers — often significantly over-estimating the true in-home heating capacity. The time has come to provide greater transparency about the output of wood fires and give buyers more insight into their realistic performance."

"Historically, this has been measured by 'peak' output and while technically possible to achieve under laboratory conditions, it is not wholly representative of everyday use in a buyer's home."

"Be wary of any promoted peak kilowatt output figures that are not supported by the official compliance plate" says Mike. "To achieve some advertised rates, you need to re-fuel your fire every 15 minutes (and to 75% of full load capacity) which is not sustainable in everyday usage, nor would this be a cost-effective way to heat your home."

Mike also says previous criticisms related to potential for air pollution now seem out of step with recent advances in technology.

"New technology has led to the production of today's ultra-low emission burners (ULEBs) which can be four or five times cleaner burning than other standard wood fires. We see our ULEB wood burners as the future."

The BeReal Buyers Guide is aimed at simplifying things for customers and provides reliable and trustworthy information that is easy to find when purchasing a wood fire.

For more information about wood fire output and how to read your compliance plate, www.bereal.co.nz



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Q&A

Sarah McBride & Sarena Glass of New Zealand Sotheby's International Realty are a high-profile partnership working in the competitive Queenstown property industry. QT Magazine spoke to them about the role they have created.

How long have you both been working in real estate?

We are among the most longstanding employees of Sotheby's in Queenstown going back to the Browns Real Estate days which was a forerunner to Sotheby's. As a team we established and managed the Sotheby's Luxury Rental Division and moved into real estate sales together four years ago.

Are there advantages to working as a team?

There are definite advantages and we provide a collective approach to sales where we both bring different skills to the table. It also gives us flexibility to balance family and work life as well as being involved in the community and getting out and enjoying the region and the activities which we both love.

How do you build a client relationship to meet their needs?

We like to be very clear with clients on setting expectations and being honest and open in our communication is key. It is important that vendors know we are working for them and always have their best interests at heart.

How did the Covid-19 lockdown last year affect you?

Our business flourished as a result of the lockdown which initially was unexpected.

Lockdown gave people an opportunity to take time out and re-evaluate their lives and particularly to decide on where they want to live and work in the future. Queenstown is an obvious choice for those seeking a special lifestyle.

Since lockdown have you noticed a significant increase in offshore buyers' enquiries?

There certainly is interest from offshore but there are of course restrictions on ownership in New Zealand apart from Australian and Singaporean nationals. However there has been strong interest from the ex-pat community looking to return home.

What type of properties are you mostly selling?

The majority of properties we sell tend to be related to lifestyle decisions — people planning retirement, families looking for holiday homes, locals seeking to upgrade their property or people relocating to the district for work. We do market some investment properties as well.

Adam Walker



Sarena Glass & Sarah McBride

Are you expecting a quieter market in the near future?

No. New Zealand is perceived as one of the countries that will continue to be a safe environment to live in with its seclusion being an advantage in uncertain times therefore we don't expect there to be a major change to the current situation.

With the borders open and Aussies starting to travel again we expect to see more interest from the Australian market going forward.

What do you enjoy most about real estate?

The people we work with and meet. We enjoy interacting with both vendors and buyers and we form ongoing relationships with many of our clients. We both love a challenge and a competitive sales environment suits our personalities.

New Zealand

Sotheby's

INTERNATIONAL REALTY

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

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

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NEW SEASON INSPIRATION

By Penny Simpson



With a portfolio of award-winning designs, brothers Ben and Hamish Lewis have captured the imagination of New Zealand homeowners with their exquisite selection of tailor-made luxury furniture and European design on display at their Trenzseater stores in Christchurch, Auckland and Queenstown.

The Covid-19 lockdown last year led to Trenzseater clients looking to improve different areas of their homes from media rooms, libraries and casual living spaces to home workspaces.

"This past year our clients have learned how to make the best of their different spaces making them more luxurious, relaxed and beautiful to create a better aesthetic," says Ben. "We have seen a lot of wallpaper being used which always gives personality to a space, whether it be a feature wall or an entire room."

He says the winter season is an excellent time to elevate living areas by introducing personality pieces.

"We are always inspired by what the new season brings and although our designs are classic there is always new product coming through. This season's inspiration comes from colour and texture and when we think of winter it's soft luxurious furs, vintage leathers, scented candles and ambient lighting."

The Queenstown Trenzseater store opened three years ago and quickly established a following.

"Our fantastic Queenstown team based in the Frankton showroom are all experienced interior designers. They help clients instore with various furniture and lighting requirements and have the flexibility to visit people's homes or workspaces," says Ben.

"We offer a full interior design service which has won international awards for providing expert advice from beginning to the end. Having an experienced consultant by your side throughout the process can often be comforting and it is reassuring knowing you have the very best product available to make your home extraordinary."

New and exclusive furniture and interior ranges are Trenzseater's hallmark.

"Providing an exclusive collection of products and brands is key for us as it makes for a more personal experience," says Ben. "All of our international brands have new collections arriving throughout this year and we also have our very own new furniture designs available this winter along with our exquisite new bedlinen collection which is a must see."

Alabaster Pendants

Pendant lights set in natural alabaster stone spheres fit into any environment from private homes to business and commercial premises



Riva Sofa

The Riva Sofa is custom made in New Zealand with a choice of fabric or leather and offers a relaxed style featuring fine matt black legs

Riva Sideboard

Made from solid American oak, the Riva Sideboard comes in three lengths featuring matt black steel legs



Dino Table

A simplistic and modern design, the Dino table is exclusively tailor made for Trenzseater in New Zealand from American oak

Atelier Door Hardware

Made from solid brass the Atelier door hardware range features exquisite knurling detailing in brushed brass, oil rubbed bronze and matt black finishes



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Stay Play Eat

With its variety of high-end retail stores, art galleries, award-winning food and wine offerings and boutique accommodation, Arrowtown is one of New Zealand's most sought-after destinations and winter is no exception.

"Arrowtown turns on the charm during winter and its close proximity to the ski fields makes it a great place to stay, eat and play," says Arrowtown Promotion and Business Association manager Nicky Busst. "There is a lovely mix of accommodation options within easy walking distance to the village. This includes luxury lodges and private cottages, cabins and B&B's. Millbrook Resort offers a range of hotel rooms and apartments at their award-winning golf resort which also boasts a beauty spa and several dining options." Arrowtown is popular for après ski or a day off the mountain.

"It is a wonderful place to spend time with friends and family taking in the historic laneways and enjoying some seriously good shopping," says Nicky. She says there are plenty of options for eating out and Arrowtown's food scene is a star attraction.

"You could eat out at a different restaurant every night and not experience the same cuisine — the selection is amazing. Our cafés are humming from early morning for coffees and breakfast through to late afternoon and then the bars, gastropubs and restaurants kick in for some great après ski fun."



Small & Beautiful

Arrowtown was crowned New Zealand's most beautiful small town in 2020 receiving the recognition from the Keep New Zealand Beautiful Awards.



The historic village was selected and recognised for its ongoing initiatives involving sustainability, community beautification and enhancing the local environment.

On receiving the award Queenstown Lakes District councillor Heath Copland said there was huge pride in the community for the justly deserved award.

Arrowtown Promotion and Business Association manager Nicky Busst says the award continues to give back.



"It is such a wonderful accolade and visitors love to hear about the town being recognised for its beauty. The award aligns with Arrowtown's collective intention to ensure the environment is at the forefront of future developments. The local community continues to work hard to ensure sustainable initiatives like the Arrowtown Wilding Pine Group, the Arrowtown Choppers and Predator Free Arrowtown group are well supported in their efforts."



What's New in Arrowtown

By Margo Berryman



Where History Meets Nature

The winter season is an excellent time to explore the history of Arrowtown at the Lakes District Museum & Gallery.

Discover the lives of Arrowtown's pioneers and gold miners along with early Māori life through innovative displays and authentic exhibits depicting life in the region over the past 160 years.

The museum occupies three historical buildings, including Arrowtown's original bank and is recognised as one of New Zealand's leading small museums.

The Lakes District Museum is Arrowtown's information and booking centre. Visitors can access general information, obtain walking maps, hire gold pans and book local activities and trips.

The museum houses a comprehensive store featuring books, art and jewellery by local authors and artisans.

The museum's special exhibition gallery hosts a variety of excellent quality art and historical exhibitions.

Open every day from 10.00am until 4.00pm.



WWW.ARROWTOWN.COM

Mid-Winter Māori New Year

Matariki, the set of seven stars which appears in New Zealand's skies on the shortest day of the year, marks the beginning of traditional Māori New Year celebrations.

The Arrowtown Preschool is hosting a community event on Sunday July 4 on Buckingham Green in celebration.

The event includes preschool, primary and high school students presenting kapa haka and Matariki songs by candlelight along with the release of paper lanterns, making a spectacular evening display.



Paul Green



Paul Green



ONE STOP FASHION

Arrowtown's boutique store Ikon is a one stop fashion shop, boasting an enviable collection of New Zealand and international high street fashion brands under one roof.

By Penny Simpson

"There is no better place to breathe new life into your wardrobe than at Ikon this winter," says store manager Elizabeth Wallace-Gibbs. "Our wide range of fashion brands makes the store a very exciting place to shop and our New Zealand and Australian visitors love the mix we have."

Leading brands represented include Diesel, Amuse Society, Tigerlily, Assembly Label, C&M, Ksubi, Maison Scotch, Thing Thing, Mink Pink, Coop and Scotch & Soda along with shoes and boots by Sol Sana, Woden, Skin, Dr Martens, Superga and Nude. Sunglasses by

Prive, jewellery by Stolen Girlfriends Club and Pilgrim and the Ashley + Co fragrant range are popular accessories.

IKON is the younger sister store to high-end fashion boutique Wallace & Gibbs — located next door — and Elizabeth says it's fun for mothers and daughters to shop together in both stores.

"We also get Dads and sons and whole families shopping together between the stores especially while on holiday when everyone has more time to relax and enjoy the experience."



MAX GLAM

Dress up with Mink Pink for winter — the high fashion brand is all about floaty floral dresses, luxe fun fur jackets and knit body dresses in stunning colourways at Ikon.



DENIM KINGS

New designer denim styles for men and women at Ikon include the latest from Levi's, Diesel, Ksubi, LTB, Maison Scotch, One Teaspoon and Dr Denim.

"High waisted, flares, straight cut and skinny's — we love them all and have an amazing selection to choose from. Our team are specialists at fitting jeans and can help you find the perfect pair," says Elizabeth.



THING THING CHILL

New Zealand made knitwear from Thing Thing is a total vibe this winter.

"Their casual sweaters and cardigans are so different with cool buttons and an oversized aesthetic for winter," says Elizabeth.

"Style it your way by rolling the sleeves up or let them hang loose whichever suits your look."



EMBRACE WINTER BOOTS

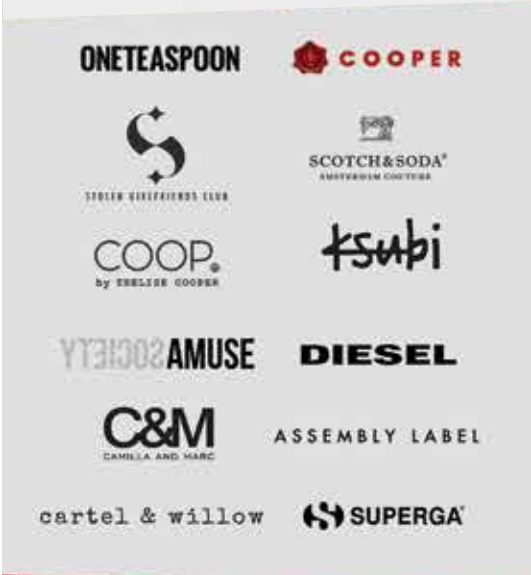
IKON's premium collection of women's winter boots ranges from combat and Chelsea boots to flat and heeled ankle boots. "Sol Sana's gorgeous knee highs are the ultimate along with their black leather ankle boots adorned with silver embellishments," says Elizabeth. "New to store are stylish ankle boots in tan and black from Nude and luxury leather boots by Skin."



FRESH TIGERLILY FEELS

The Tigerlily selection at IKON feature their fun and free-spirited prints and colourways.

"We are so fortunate to be one of only a few stockists of Tigerlily in New Zealand," says Elizabeth. "Kiwi girls love having access to this beachy brand and Aussie girls shopping on holiday here know and love it."





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food talk

with Jane Shaw
Provisions Café



From running a ski lodge in Australia to appearing on celebrated chef Al Brown's *Hunger for the Wild* television series to starting an award-winning artisan preserves company and operating her own cafés Jane Shaw's life has always revolved around food.

Her popular Arrowtown café Provisions is a warm and inviting winter refuge to enjoy good food, coffee or a glass of local Pinot.

"We have hearty seasonal fare on the winter menu and our team are developing a range of delicious affordable take home gourmet meals to cater for people with busy lifestyles."

"These are made with fresh quality ingredients, with vegan and vegetarian choices, and are an easy pick-up on the way home from work or the mountain."

Provisions is set in an idyllic cottage environment and open daily 8.00am until 4.00pm to enjoy brunch, coffee, home baked treats or lunch with friends and family.



Provisions Café



Roasted Rabbit Bacon & Kumara Pie

I spy lots of cute bunnies hopping around my garden but these delightful Beatrix Potter creatures really are a plague. So I issue a challenge to people to try and eat rabbit once a week which, as well as being a delicious dish, would hugely help reduce their numbers and support local game suppliers.

Rabbit meat is plentiful, sustainable, tasty, lean and affordable. And of course if you can shoot your own then it's free.

This lean meat lends itself to a well flavoured bacon and winter vegetable pie. I bake our pies using store bought puff pastry but sometimes make rich sour cream pastry or hot water pastry. They are delicious served with roasted carrots, mushy peas and creamy mashed potato particularly if your tribe needs filling up.



Cooking Directions

Place a half boned whole rabbit – approx. 900-1kg in weight (I source mine from local game supplier Fare Game) into a roasting pan.

Add one peeled, chopped onion and one carrot, a sliced celery stick, two bay leaves, a handful of fresh thyme and zest of a lemon with a couple of tbsps of olive oil and lots of ground pepper.

Roast for approx. 40 mins at 180°C then add 2 litres of chicken stock (or water) and cover tightly with foil. Cook for a further 1-1/2 hours until the rabbit meat is almost falling off the bone.

Once cool, very carefully remove the rabbit meat from the bones (there will be lots of tiny bones) and set the meat aside. Then remove all the bones, bay leaves and thyme from remaining stock (that will have reduced by half) and set aside.

In a pan add one tbsp of olive oil and sauté 250g bacon bits, 2 peeled, diced kumara, a washed sliced leek and 150g sliced mushrooms. Cook until soft. Remove the vegetables from pan and set aside. Deglaze the pan with 1/2 cup of any white wine or cider and add the glaze to the vegetables.

Wipe pan out and melt 75g butter then add 75g flour to make a roux sauce and cook through for couple of minutes. Slowly add strained stock to the roux along with 100ml cream, 2 tbsps whole grain mustard and juice of a lemon. Taste and season with salt and pepper and cook until thick.

Remove the roux sauce from the heat and fold in 2 tbsps chopped parsley, 1/2 cup sliced almonds (for crunch).

Add the previously set aside deboned rabbit meat and vegetables.

Leave to cool. Be careful not to overmix (the rabbit meat is quite delicate) This makes approx. 2.4kg of pie filling which equates to plenty of servings.

Make individual pies by lining pie tins with puff pastry bases then fill with approx. 180-200g of rabbit pie mix. Pop on a puff pastry lid, brush with beaten egg and scatter tops with flaked almonds and bake in 180°C oven for 30 minutes.

Voila!



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DEMAND FOR ARROWTOWN LIFESTYLE LIVING

By Jane Brooke

Strong demand post Covid-19 has been experienced by the Arrowtown Lifestyle Village with the second stage of development due for completion at the end of the year and third stage planning already underway.



Sales manager Vicci Lawrence says 56 two and three-bedroom villas will be completed within the village by December and the third stage villa plans and prices will be released later this year.

"We are excited about releasing those plans for the next stage of villas situated along the eastern boundary on McDonnell Road. To accommodate the new residents who will subsequently join our community we are fine-tuning our plans for a significantly larger lodge in the heart of the village. This will serve as a social hub for our events, classes and activities."

She says Arrowtown's rich history and beautiful scenery is the ideal backdrop for the lifestyle village.

"From the beginning the directors had a clear vision that we should pay tribute to the environment and local community. As an independent village we also have

the flexibility to respond to a changing market and personalise homes with interior design. We don't use a cookie cutter and take pride in reflecting our heart and welcoming culture in everything we do."

Vicci says that as each stage of the village develops, the location's character is carefully considered and feedback incorporated into home and garden design.

"The streets curve to compliment the landscape and are named after local gold mines and personalities. So too, the villas have been carefully designed with schist, cedar and in colours that reinforce the ambience of the setting."

But, she says a quality house in a nice street is not an end result — "it is about the people that call it home and the way they want to experience and enjoy their lifestyle. When our staff are looking forward to the time when their kids leave home and they can move in, you know you have the equation right."

"A lifestyle village allows residents to focus on what they enjoy most, leaving things like maintenance to someone else. But most importantly at the Arrowtown village we not only provide opportunities for connection with local attractions such as cycle trails and golf courses, but also events and trips, interest groups and in-house parties which we coordinate."

The Arrowtown Lifestyle Village provides the additional benefit of a weekly fee that is fixed for life, providing a surety of outgoings and a deferred management fee of 25%.

"But it's our location that truly sets us apart," says Vicci. "A peaceful rural setting, surrounded by mountains, walking and cycling trails and the cafés and restaurants of Arrowtown close by — the village is simply a beautiful and relaxing place to live."



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EASY ON THE EYE

By Penny Simpson

When it comes to exercising there is nothing quite like looking and feeling your best in the very latest activewear to help achieve your goals.

That is the view of sisters Caroline Walak, Sophie Gibbs and Elizabeth Wallace-Gibbs whose Arrowtown store Goals sells luxury active and leisurewear collections from around the world.

"We want our customers to look and feel amazing in their Goals gear and the range instore suits our local New Zealand and Australian shoppers," says Caroline.

Australian brand L'URV is one of those defining brands and Goals has their latest collection for winter.

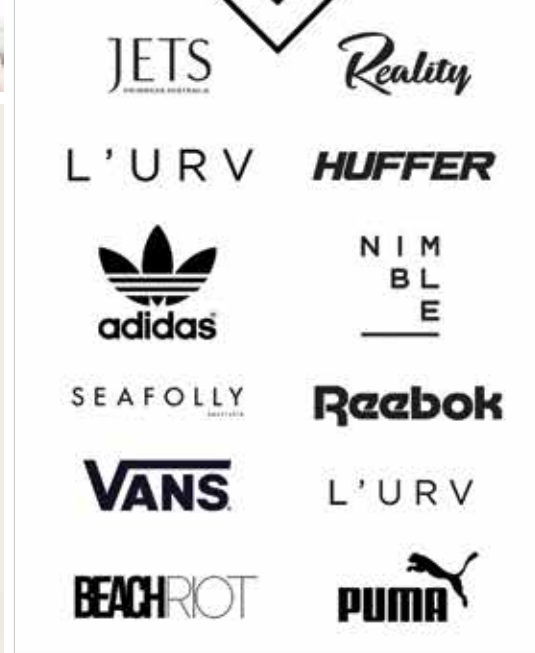
"L'URV design beautiful prints and use amazing colour palettes. The fit is very consistent and it is accessible and reasonably priced activewear perfect for yoga, Pilates, gym and barre work."

New to Goals for winter is Norwegian leisure brand Ivylee.

"We love the stylish Scandinavian aesthetic of the Ivylee wear collection. Their matching tracksuits are just the right vibe for casual comfort this winter in warm beige, camel and grey tones."

Caroline says colour blocking is at its best with activewear brand Onzie.

"Think bright pops of colour and pretty prints in ultra-flattering leggings, crops and bralettes. Plus their kids sweatpants sets are the cutest."



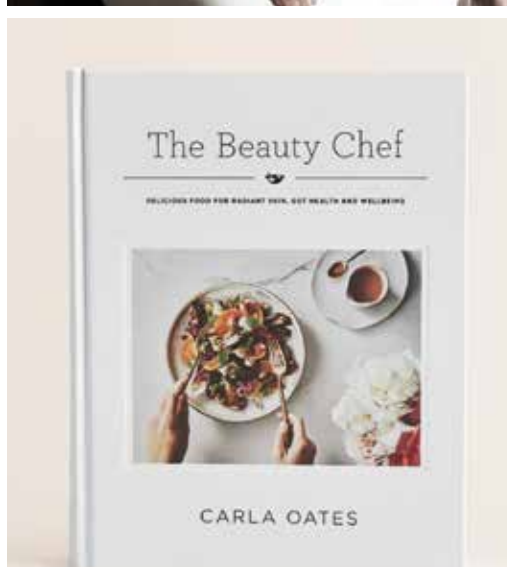
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Up Your Shoe Game

"Our comprehensive shoe wall has been fully restocked for winter with the very latest releases from leading brands Converse, Adidas and Vans. There are loads of amazing styles for guys and girls including our fave — the new Adidas Sleek Super as seen on Kendall Jenner!" *Sophie Gibbs*

Huffer Puffer

"We are stoked to have men's and women's down jackets from New Zealand's quintessential streetwear brand Huffer instore for winter. The new colourways include sand, oil blue, purple and winter white plus the very cool new Reflectiv fabric styles and the No Comply print jacket." *Sophie Gibbs*



The Beauty Book

"This is a lovely book by Beauty Chef founder and ECO Carla Oates who believes that glowing skin is an inside-out process. The recipes are delicious with plenty of holistic health and wellbeing tips added in."

Elizabeth Wallace-Gibbs



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FIVE MILE ATTRACTS NEW BUSINESSES

By Jane Brooke

A landmark building at the entrance to Five Mile Queenstown's town centre is close to completion with new retailers already signed up for the contemporary premises.

Fans of Japanese restaurant Tanoshi's fun, back-alley Osaka-style dining experience in downtown Queenstown which highlights authentic traditional cuisine, are upbeat about the business opening at Five Mile by the end of 2021.

While the new restaurant will be larger, owner Matty Yates says it will be split into zones to ensure the same feeling of intimacy as its Queenstown counterpart.

"Tanoshi means fun and that's what we deliver — along with authentic tapas-style shared dishes and traditional cuisine from the teppan grill that our loyal locals rave about. That's why we're opening at Five Mile, by popular demand. It's so central to where all the growth is happening in Queenstown."

Australasian outdoor equipment and clothing brand Kathmandu is also opening at Five Mile. The company recently rebranded, focusing on sustainably made outdoor gear — "to get people to experience nature's benefits more often."

Five Mile leasing specialist James Kermode says other exciting new entrant lifestyle, adventure and fashion brands will also take space in the new building.

"It's fantastic to see some local businesses joining these new entrant brands because they know they can leverage off the success of those bigger brands to their advantage and we encourage more to join us."

"Local operators are doing a fantastic job, they're part and parcel of the fabric of the centre and as valued as our national brands," says James. "Five Mile's retail location is being recognised for its importance to the region as a whole."



Hotel launch imminent

Sudima Hotels' COO Les Morgan is excited to have confirmed bookings already for the 120-room 4.5-star hotel at Five Mile months out before the opening later this year.

"We're really confident that Queenstown visitor numbers will bounce back strongly and the hotel will appeal to domestic and Australian visitors. The rooms all have fantastic views, are on the generous side in terms of size and will be finished to a very high premium experience standard."

"We've added four conference rooms to the mix to cater for events and corporate groups, and there's a proposed spa as well," says Les. "The Five Mile location is excellent with easy access to skifields, walking and biking trails and destinations like Milford Sound, and there's so many shopping and food outlets right on the doorstep."



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FLAMING GOOD FOOD

By Margo Berryman

Flame Bar & Grill owners Jonathan Bisley and Lou McDowell have continued to honour the popular restaurant's South African beginnings since purchasing the business in 2016.



Founded 11 years ago by South Africans Grant and Dawn Sneddon Flame has a reputation for its award-winning steaks and famous sticky ribs.

"South African food is robust and the grill is central to it which is a fantastic platform to evolve dishes from," says Lou. "The secret basting sauce used in many of Flame's dishes is a family recipe of Grant's and to this day, only the owners know the exact recipe. Our large neon sign above the front door — *it began in Africa* — says it all."

Lou and Jonathan have evolved the restaurant and last year moved premises to a prime position in Steamer Wharf and a purpose-built space for 120 diners.

"Flame is now even bigger and better featuring a bespoke bar area, a large open kitchen with hot specialised searing grills and stunning view of The Remarkables," says Lou. "There are three different dining zones with a huge skylight opening over the large new garden room."

AFRICAN VIBE

From the gleaming circular bar and elegant globe lights to tiled floors and large bay windows, first impressions of Flame Bar & Grill are of one of urban sophistication.

The restaurant's elevated first floor position overlooking Earnslaw Park creates a stylish and infectious buzz.

"We have worked very hard to create a space where people experience exceptional food in an unpretentious and relaxing environment," says owner Lou McDowell.

The centralised bar area is a cool, social spot to enjoy one or two cocktails before dining.

"It's a buzzy setting to start your night out with an enticing cocktail menu, excellent range of craft beers plus Central Otago and New Zealand wines."

The restaurant has been a favourite haunt for locals since opening and the African inspired menu is a drawcard.

"Succulent, juicy, quality steaks and our world famous sticky ribs are the signature dishes. Our meat suppliers deliver us only the finest marbled beef, aged for at least 55 days, that results in the most flavoursome and tenderest steak experience. Our seafood dishes are legendary, salads are vibrant and fresh and the beef and chicken burgers are true local favourites," says Lou.

Other African delicacies include Boerewors, a homemade South African sausage coil made with beef, cumin, coriander and chimichurri and Mozambique prawns sautéed in hot and spicy peri-peri sauce.



"While people often come here specifically for the steak they are wowed by the dish selection. The Bombe Alaska is a highlight on the dessert menu."



The high energy operation runs smoothly and efficiently and The Flame crew are friendly and attentive ensuring the dining experience exceeds expectations.



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Relaxing with the experts

By Jenny McLeod

The recent opening of New Zealand's borders with Australia has prompted a surge of trans-Tasman bookings for high-end holiday homes managed by Queenstown management company Relaxaway.

Business manager Jenny Parkes says after a challenging year caused by the Covid-19 pandemic it is encouraging to receive such a positive response from prospective visitors to Queenstown.

"We are excited about the winter bookings from both Australians and Kiwis for our portfolio which includes more than 60 holiday homes in the Wakatipu."

She says the company, established more than ten years ago, has a loyal customer base and systems and staffing in place which give them capacity to take on more quality holiday homes in the area.

"The right properties can achieve excellent returns even if only rented out just a few weeks a year. We provide a comprehensive management service including initial advice to people considering renting their homes, interior design advice and project management and of course property maintenance."

She says their continued investment in technology helps them stay one step ahead of an increasingly sophisticated and competitive market.

"We list properties on all the main global accommodation booking sites including Airbnb, Booking.com, Expedia, TripAdvisor and VRBO. Our team has a wide range of skills which makes listing a property through us easy and hassle-free."

Jenny attributes much of the company's success to their pro-active sales approach and attention to detail.

"Little touches make all the difference when it comes to someone choosing one property over another, especially at the top end of the market."

She says there are a surprising number of regulatory hoops to go through before a property can become a holiday home, such as having the correct resource consent in advance.

"Our local knowledge and connections can be crucial in helping property owners through the different processes."

Above all, Jenny says signing with Relaxaway provides peace of mind for homeowners and the flexibility to enjoy their own holidays in the Queenstown area whenever they like.

"They can relax in the knowledge that their asset is being well looked after. For people who live offshore or elsewhere in New Zealand this is vital and we are committed to providing an ongoing quality service to ensure owners' objectives are achieved."



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Outdoor Heating Solutions

By Penny Simpson

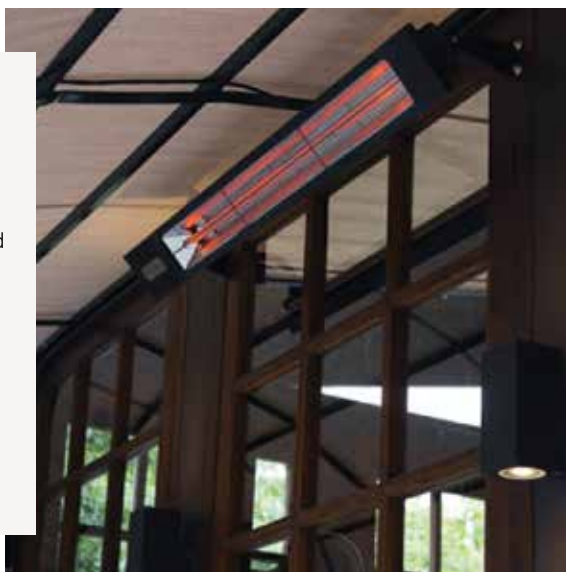
New technology is at the forefront of outdoor heating systems available at Outdoor Concepts with the specialty store embracing the latest international designs from quality brands which are ideally suited to their Central Otago, Southern Lakes and Southland clientele.

"Superior design and function is important when you're looking to efficiently heat a large outdoor courtyard or deck area during the depths of winter here in the South Island," says store manager Glenn Stalhut.

Glenn says designer fire pits are proving to be hugely popular with homeowners in Queenstown, Wānaka and Central Otago.

Infratech Outdoor Heaters

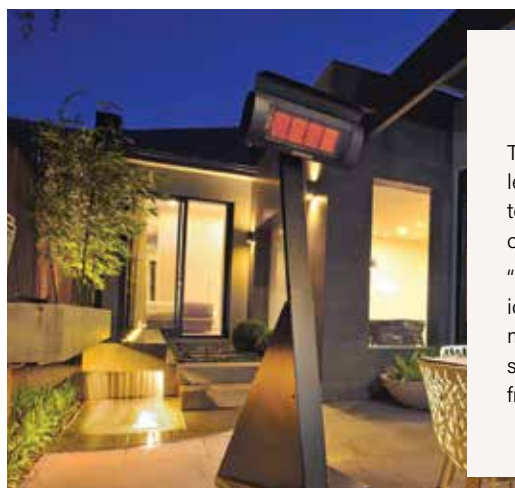
Extend the outdoor living and entertaining season by installing an Infratech electric heating system. "You can choose from a versatile range of options, to seamlessly blend into the design of your home or commercial property," says Glenn. "These heaters offer a sustainable and comfortable heat source for outdoor living and entertaining spaces. Infratech electric heaters are over 90 per cent energy efficient, meaning cost effective heating, and emit a subtle, pleasing glow that will not blow away in windy conditions."



Heatstrip Outdoor Gas Heaters

The Heatstrip Portable LPG heater incorporates world-leading design, quality, heat performance and efficiency to provide a stylish, robust and elegant solution for an outdoor area, balcony or patio.

"These gas heaters are perfect for around the home or ideal for outdoor cafés, restaurants or beer gardens and make an easy solution to quickly add heat to any outdoor space," says Glenn. "We have a range instore to order from."



Hearthstone Fire Pit & Cooking Grill

The perfect way to keep warm outdoors on a chilly winter's day at the same time grilling food on one of the grill surfaces. The Hearthstone fire pit is made in the US from durable cast iron that will last for years.

A grate below the fire helps keep the logs burning and the cast iron base lifts the fire up off the ground.

Available in two base options — a low version which is perfect for sitting in front of or the taller version for standing around with friends. The cooking rings mean people can grill their favourite foods as well as create that perfect outdoor fire setting.



Slow Roasted Balsamic Glazed Lamb

Outdoor Concepts manager Glenn Stalhut is an avid foodie and his go to winter warmer recipe is this slow roasted glazed lamb dish cooked on the barbecue.

"It is wonderfully sticky and full of flavour. It can be simply served with green beans and your favourite style of potatoes and a glass of Central Otago Pinot Noir of course."

INGREDIENTS

- 2 kilograms boneless lamb shoulder
- 3 garlic cloves, finely chopped
- 1 tablespoon extra-virgin olive oil
- 3 teaspoons finely chopped fresh rosemary leaves
- 1½ teaspoon sea salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons balsamic glaze* recipe below or store bought does fine.

METHOD

Set up your BBQ for indirect cooking with a lower heat approx. 120 degrees. If like me you're using a Weber Q BBQ then use a convection tray and trivet.

Have the lamb at room temperature. In a bowl combine the garlic, olive oil, rosemary, salt and pepper. Pour over the lamb and gently massage in so all parts are covered.

Put the lamb in a roasting tray and place on the pre-heated grill for five hours then brush the glaze on to the lamb and roast for a further 30 minutes. Then remove from the BBQ and leave to rest for 20 minutes.

To serve, pull the lamb apart with a couple of forks and present on a serving board or dish with your favourite sides.



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Roaming goats inspire Central Otago vineyard

By Jenny McLeod

Wild goats roaming Central Otago hills are the inspiration behind the naming of the Nanny Goat vineyard and the somewhat whimsical label has struck a chord with wine lovers both in New Zealand and Australia.

Winemaker Alan Peters-Oswald says there's a bit of a legendary story of owner John Valmorbida gathering a group of friends to brainstorm a name for his proposed new wine brand back in 2004 — "they decided to walk up to the Skyline Restaurant above Queenstown, rather than take the gondola, to see the outstanding views and gather inspiration while they came up with the right name. Unfortunately, they deviated from the trail and found themselves stranded on a rocky outcrop where one cheeky member of the group joked that they were rather like a mob of nanny goats."

"This journey through the rough terrain was to become their motivation because they were able to draw parallels with the vines of Central Otago having to work hard to carve their own niche and survive in the harsh climate, just as the wild goats of the Central Otago region have had to adapt to live in such a tough environment — and the name Nanny Goat Vineyard was adopted."

The winery brand was launched in 2005 originally sourcing select parcels of fruit from a handful of dedicated growers throughout Central Otago.

"John is Melbourne based and his family business centres on wine distribution in both Australia and New Zealand," says Alan. "He developed the Nanny Goat brand because he could see early on that Central Otago was going to become a significant wine growing region and he wanted to be part of it just as he had been in Marlborough in its early years."

Alan joined Nanny Goat as winemaker in 2010 after five years working with Cloudy Bay and is the driving force behind the brand.

"Eighteen months ago we purchased an organically certified vineyard in Queensberry which is a little known sub-region in Central Otago. While we now grow our own Pinot Noir, Chardonnay and Pinot Gris grapes we are still supplemented by contract growers, most of whom have been with us since the early days."

He says the Queensberry site is a special piece of land which is producing some spectacular wines.

"My philosophy is not to intervene too much in the winemaking process and let the grapes and vines speak for themselves, highlighting that sense of place and where they come from."

Three tiers of Pinot Noir are produced with a fourth in the planning from the Queensberry site. The Super Nanny Pinot Noir headlines each vintage, highlighting the best parcels of fruit while the Nanny Goat Pinot Noir is a regional blend made in a more approachable style. Along with Chardonnay and Sauvignon Blanc the company produces its popular Crossbreed which is a mix of Gewurztraminer, Pinot Gris and Chardonnay grapes, fermented on skins much like a red wine, giving it a characteristic orange colour.



Alan Peters-Oswald

Alan is fully committed to Central Otago and to making first-class wines under the Nanny Goat umbrella. "I am always in search of Pinot perfection — to create that perfect expression of Pinot Noir."



Destination cellar door

The Nanny Goat cellar door is more than just a place to sample wine — its location makes it a destination in its own right.

Cellar door manager Adam Ross has a background in hospitality and wine tourism and says the purpose-built facility has stunning views of the Queensberry area and is the ideal setting for Central Otago locals, as well as Kiwis and Aussies travelling through the region, to sample the vineyard's wines and share a platter.

"While we have two appealing outdoor spaces with great views of both the vineyard and surrounding hills, on colder winter days we offer cosy fireside tastings inside."

The cellar door, with its rustic contemporary ambience provides the full range of Nanny Goat wines for tasting and purchase, while grazing platters highlight locally sourced foods and cheeses.

Adam spent some time working as a chef on super yachts in the Mediterranean and his influence is evident.

"The shared platters prepared in house offer specialty foods along with our signature grazing platter, baked camembert, freshly baked breads and dips."

A major proportion of Nanny Goat wines are sold in Australia and Adam says the cellar door means people can taste and buy the different vintages at the Queensberry site, being one of the few places in New Zealand where the whole range is available.

The Nanny Goat cellar door is 15 minutes from Wānaka and 25 minutes from Cromwell and is open four days a week — Friday until Monday from 11.00am until 5.00pm.





Alice Herald

Exclusive Jewellery at The Precinct

By Rebecca Williamson

Jewellery designer Alice Herald is well versed in all things luxurious, timeless and aesthetically appealing.

It was no surprise therefore that she was attracted to Wānaka's upmarket retail destination, The Precinct, as the ideal location to establish a studio for her Alice Herald Designer Jeweller brand.



"I created the space as an inspirational slice of high design so I could invite clients to discuss bespoke commissions in a beautiful environment that reflects me and all I do, as well as to display my current collections. I chose The Precinct because I love the alleyway — it reminds me of Europe — and I love architecture. It inspires a lot of my work, so to design in such a space is special and enables a wonderful experience for visitors."

From 10.00am until 2.30pm Monday to Saturday Alice's jewellery is on show while bespoke jewellery consultations are by appointment only. She designs all her elegant pieces — including her Ready-to-Wear, Engagement and Diamond Couture collections — from The Precinct.

"I am the artist and creative who works with clients directly to dream up the beauties we end up crafting," she says. "Once we have the final design concept, I work with my team of 3D designers and we create the model of each piece, discussing technicalities and tolerances needed for crafting. My Auckland based crafting team then realise the jewel in its precious finished state."

Alice sources her gemstones from around the world, specific to each individual commission, and has access to the most exquisite diamonds of every size, shape and colour for that cherished, extra special occasion piece.

Alice's design service is an experience rather than a process.

"I've had clients fly down from Auckland, propose on a mountain and design with me in the studio over champagne. I've also had family get together to re-imagine Granny's diamond brooch. Jewellery is all about relationships, celebrating them and remembering them. My relationship with my client is therefore so important, hence why I wanted an intimate, personal space in The Precinct."

Luxe Design

By Margo Berryman

International designer labels are the calling card of high-profile fashion store Deval Boutique in Wānaka's The Precinct.

"Exciting things are happening here this winter including a few colabs and some new labels such as Chloe sunglasses, Vanessa Bruno, Zadig & Voltaire Magali Pascal, Rough Studios, Jenny Bird, Caitlin Crisp, Alger, H Brand, R.M. Williams and Silk Laundry," says Deval Boutique owner Debbie Lawson. "We have a bigger injection of menswear instore and a new fit out area for guys to relax and shop in."

Debbie says fashion trends are oversized especially for coats with wider, baggier denim on the rise.

"Neutral colourways of tans, greens and winter white feature heavily particularly from our European brands with lots of authentic natural fabrics. Our new accessory brand Jenny Bird is all about the chunky look to offset this oversized aesthetic. Chunkier lace up boots and sneakers

are this season's key accessory and we have exclusive Italian après ski boots made with leather and fur that feel like slippers. For a more classic, refined look we have Estilo Emporio and R.M. Williams boots."

The team at Deval Boutique are all about styling the latest high-fashion image.

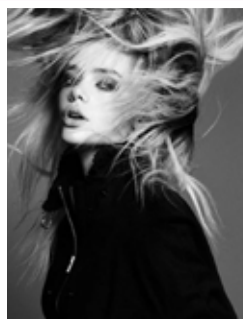
"We have lots of women and groups coming instore for after hours booked in styling sessions," says Debbie. "These are very popular and a fun outing for girls together, mums and daughters or couples. This season Maude Wines have partnered with us to offer a glass of bubbles instore during styling."

"Our location at The Precinct is amazing especially now that the gorgeous Wee Tart café is open here — we love their gluten free fried chicken — and 47 Frocks is just across the road creating great synergy between the two fashion boutiques."



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Boh & Ivy is a curated home interiors store specialising in furniture, bed linen, fabrics and homewares. With a timeless and natural design ethos, the store has globally sourced European, mid-century & vintage pieces. Founder Kate Findlay has 15+ years of interior design expertise and her services are available on request.

A close-up portrait of Børge Ousland, a middle-aged man with a light beard and intense gaze, wearing a grey turtleneck sweater. The background is a blurred, misty mountain landscape.

*Børge Ousland,
Polar explorer, expert speaker
and Devold ambassador.*

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SCANDINAVIAN MILESTONE

By Rebecca Williamson

Internationally acclaimed Scandinavian brand Devold of Norway has marked a significant milestone opening a stunning outlet in central Wānaka, its first foray into bricks-and-mortar retail in New Zealand.



The global clothing company has a long-standing reputation for sustainable high-performance and lifestyle wool garments and Devold NZ general manager Craig Smith says the Wānaka location is a perfect fit for the iconic brand.

"We are very excited to be opening New Zealand's first Devold store here in conjunction with Stu and Sarah Perriam. The company has been supporting local growers for many years and now we have the opportunity to present the end product in a retail environment as well as online. We are confident it will be a destination store for visitors as well as a favourite of Southern Lakes locals who enjoy the great outdoors and quality wool products."

Devold has been in the business of creating high-performance clothing from natural fibres for more than 165 years.

Craig says what began as a one-man-band creating clothes for fishermen and outdoor adventurers has transformed into a multi-national company as people have consistently gravitated towards clothing that not only performs well in the elements but is also kind to the planet.

Devold of Norway marketing director Gro Naalsund says the brand abides by the same values today as when the company was first established in Norway in 1853.

"Innovation, entrepreneurship and the strong belief that wool is the most functional and best material for humans and the planet, are some of the values we are built upon. Our core philosophy is about purpose-driven design tailored for outdoor adventure, using as little material as possible, exploring natural and degradable fibres and rethinking waste."



Approximately 84 per cent of the Devold collection — which includes everything from tops and leggings to specialised running gear, hiking and ski gear — are made from natural fibres, with only a few synthetic materials used in some garments to increase durability.

More recently, the Norwegian directors of the brand fell in love with the New Zealand way of life, the raw natural environment and, in particular, the superior merino wool the country produces.

Most of the wool sourced from New Zealand is part of the Devold Sheep to Shop programme, which details full traceability of the wool in each garment.

"On our journeys around the world we found the New Zealand people to be closest to our hearts and we are extremely proud to work with award-winning farmers who are just as passionate as us about quality," says marketing director Gro Naalsund.

"We believe that Kiwis also appreciate a transparent value chain and a sustainable business model and we also know that they love to hike, ski and enjoy the great outdoors — just like the Norwegians."

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Q&A

with
The Woven Co

A love for all things wool led to the creation of boutique wool business The Woven Co which produces specialist New Zealand yarn and knitting patterns in modern, contemporary designs. QT Magazine spoke to founder Michelle Stewart.



Michelle Stewart

When did your business journey begin?

The Woven Co started six years ago when I found myself frustrated trying to find inspirational wool. I was sick of the same old colours, tired of wool shop politics and ultimately wanted to have a nicer knitting experience. I held a local pop up event, launched a knitting club and discovered I wasn't alone in my tastes.

How has the business pivoted since the onset of Covid-19?

The biggest change of tack was shifting my definition of success which happened during lockdown. I had been on a path of going big, looking for investors and attending NZTE exporter training and Angel Investors' pitch nights. I found myself mostly trying to explain to middle aged men why knitting was a "thing" and why my ideas were valuable.

Lockdown was like getting back to grass roots. I was able to keep trading dispatching wools and kits to support new knitters during their isolation. I realised keeping the business big enough to support my family and suppliers was the way forward. I am not saying never scale up but this small but powerful business has soul and I am not trading it for profit.



What yarn options do you produce?

There are two lines of natural, chemical free New Zealand made yarns with the wool grown in Canterbury and Otago, washed in Timaru, dyed in Oamaru and naturally spun in Christchurch.

Smooth Merino is lush in soft, pretty blended colours that harmonise. The patterns are more classic and timeless with simple stitches to make something beautiful. Sumptuous is a blend of exquisite Polwarth and Alpaca. The Alpaca provides a soft, snugly haze and the wools are incredibly soft and warm in neutral tones and eye-popping colours not available anywhere else.

How can people join the new community knit nights in Wānaka this winter?

Knit nights are free fortnightly Thursday evening sessions held at Revology Concept store.

They are a wonderful opportunity to connect with knitters, answer pattern and design questions, teach new skills, correct mistakes and share my passion for the craft. People can drop in or attend regularly. Having my wools represented instore there is so validating and it's a calm and uplifting space, perfect for knitting together.



The Woven Co Simple Baby Blanket

Materials:

- 2 x balls The Woven Co's Smooth Merino 50gm in Seaglass, Toffee & French Grey (6 balls in total)
- 4.5mm needles, ideally 80cm Knit Pro circular needles.

Process:

Cast on 90 stitches in your preferred method, keeping it loose.

You'll be knitting flat; the first row is the right side. Knit every row — this is known as garter stitch.

Slip the first stitch of every row purl-wise to give a tidy edging. There is a tutorial on The Woven Co website which demonstrates this.

Keep knitting with each colour until a ball of wool is finished. Use each colour in your preference of order.

Always change colour on the right side for tidy transitions.

Toward the end of the final ball of wool, ensure you have enough yarn left to cast off — you'll need 4x the width of your blanket. When you're at that point, cast off your 90 stitches, again making sure you keep the cast-off loose to stop the edge of the blanket pulling in.

Finish by using a wool needle to weave in all wool ends tidily on the wrong side.



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Black Beauty

By Rebecca Williamson

Global sustainable beauty company Kester Black has established its headquarters in Wānaka after founder Anna Ross recently relocated to be near family after 12 years living and working in Melbourne.

Anna Ross



Anna created Kester Black in 2014, operating the business which creates ethical, sustainable and 100 per cent vegan cosmetics out of Melbourne. The brand is synonymous with style and fun and takes its name from St Kester Bay in Queen Charlotte Sound which to Anna is the pinnacle of New Zealand beauty.

The company's initial catapult to success was through luxury vegan nail polishes with ethical formulations and beautiful colours personally developed by Anna. The nail polishes have a cult-like international following and the company has attracted 24-international beauty awards.

"We have strong values surrounding our ethical and environmental footprint, so everything we do comes with plenty of consideration of these factors."

"We open-sourced all our formulations from the get-go and accreditations have been a big part of what we do. I wanted external certifications to validate the claims we were making so we got Cruelty Free and Vegan certifications early on and were the first cosmetics company in the world to become a certified B Corp. Kester Black has also been certified carbon neutral since 2017."

Anna says the typical Kester Black devotee is a woman who likes high-performing and fashion-forward products, is interested in supporting female-led business and is committed to sustainability.

Once aware of her customer demographic for her nail polish, Anna took the plunge and expanded her product developing high-quality, long-wearing vegan lipsticks that are 100 per cent clean "with no nasty chemicals".

"Women are pretty brand loyal when they find a lippy they love so it was imperative for us to launch a top-performing product," she says. "That's why we eventually ended up manufacturing our lipsticks in Italy at the same manufacturer that makes Burberry, Chanel and Tom Ford cosmetics. Our nail polishes are made in France where the same companies also manufacture so it's pretty special that our brand makes luxury, quality products for a fraction of the price."

Although the past seven years have been non-stop for Anna and Kester Black, there are no plans to slow down. In fact, she is currently raising capital to expand the business into other beauty categories.

"Interested investors can join the journey and it would be amazing to see Southern Lakes locals support our little Wānaka-based, global brand and be part of something truly special as we take Kester Black to the next level."



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QUALITY CONSTRUCTION REPUTATION

By Margo Berryman

Identifying a gap in the market for bespoke quality built architecturally designed homes, with a fully managed process, led to the establishment of Wānaka's award-winning construction company Turnkey Homes ten years ago.

Managing director Justin Carnie, who is a multiple award-winning builder, is the face of the company and heads a highly experienced team.

"Sales and design manager Hayley Barbour has worked in the building industry across New Zealand and the UK since initially studying architectural draughting and completing a Bachelor of Design (Interior Design). Chris Thornton is our commercial manager and a fully qualified quantity surveyor bringing a wealth of experience from working in the construction industry in New Zealand and internationally. Construction manager Murray Hurley is a trade qualified builder with extensive experience in construction and project management. We also directly employ a large team of qualified carpenters and apprentices."

Turnkey Homes has developed a reputation synonymous with quality and has grown a substantial business over the last decade.

"We build in Wānaka and the wider Central Otago and Queenstown Lakes area and quality is our hallmark. Each home is tailored to how our clients and their families like to live and is specific to their site and importantly their budget," says Justin. "Hayley is expert in advising clients on what is achievable within their budget, timelines and site restraints."

"We work with a wide range of architects and architectural designers and each designer is selected specific to our clients' individual requirements and preferences. With all our carpenters directly employed we have full control over all processes resulting in high quality and superior finishes."

He says creating beautiful homes that complement the Wānaka and Central Otago lifestyle and surroundings is the foundation of Turnkey Homes.

"We are proud to be part of the Wānaka community. The market is definitely booming in New Zealand and we are seeing more subdivisions being released here to keep up with the demand to build. Helping clients find the perfect site is part of what we do but equally we work with people who have already worked through their plans with their own architect or designer and are ready for them to be competitively priced."

"It is important to us to achieve great results and deliver a home that has captured all of the homeowner's requirements with a clear and transparent process throughout," says Justin. "Our ideal clients are individuals and families who want an experience that surpasses expectations — resulting in a home that they truly love to live in."



Hayley Barbour



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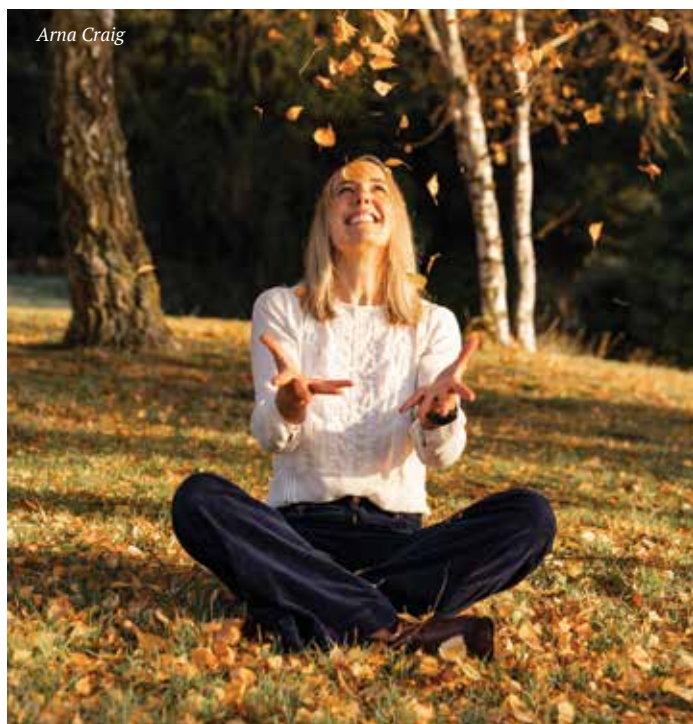
A Voice of Change

Arna Craig, founder of rebranded change marketing agency Conscious, is turning her business model on its head and wants other local businesses to follow her lead.

"The world is in climate crisis and we as a business community are not doing enough. We are in the midst of a global climate emergency, one that is impossible to ignore. I believe we have both a moral and social responsibility to lead the way."

"I have been part of the Queenstown Lakes commerce landscape for 15 years now as the founder of digital marketing agency Fever Pitch. One day it struck me that my entire job is to influence consumer behaviour so why shouldn't I work with my clients to influence behaviour in a way that is good for the planet?"

Arna says the decision to rebrand Fever Pitch as Conscious began as a small spark and evolved into a way of life.






"Like many of us, when I became a parent, I viewed the world differently. Conscious developed over five years and was the result of deep introspection about corporate responsibility. We owe it to our community, to the beautiful environment we live in and to ourselves as business owners to utilise our skills in a positive way."

"What will the future look like for my children? How can I shape this and inspire change in the businesses I work with now? Conscious is the evolution of these thoughts — and action towards more vivid communication. We want to fix the current failures in communication and create a gateway for change with meaningful content and change marketing strategies that go beyond conventional thinking."

Arna co-founded the sustainability non-profit Wao, co-developed Wānaka's business diversification agency SQL (originally CUBE) and established the town's first working space The Cell. She also worked on Wānaka's 2013 Gigatown entry which saw fibre rolled out two years ahead of schedule.

"Now more than ever consumers want to engage with sustainable practices and ethical brands. We have the opportunity to capture an audience in a meaningful way, to align our own values and to be a voice of change. I encourage all business owners to reflect and take steps for the collective benefit of everyone. Our community and our planet is counting on it."

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From the Ground Up

Discovering a passion for craft beer while travelling in the UK put Ground Up Brewing co-owners Julian Webster and Oli Boyes on a pathway to establishing their brewery in Wānaka six years ago.

"We both loved the extent of craft beer ranges available in England and were disappointed to find the lack of options in New Zealand especially in Wānaka," says Oli.

Originally from Dunedin Julian spent 15 years as a climber and mountaineer on the West Coast and overseas before returning to live in Wānaka. Oli moved from the UK to Wānaka in 2012 and they forged a bond while working together as industrial abseilers.

"We both loved mountaineering, brewing and drinking beer so it's a great partnership," says Oli. "Most of our beers are named after the many routes and climbs we've done together."

He says there have been three defining moments over the last six years, establishing and building up the 1200-litre production Ground Up brewery.

"The first was Julian buying a wok station that we converted to our first brewhouse. The second and possibly the biggest turning point was buying Macs brewhouse, New Zealand's first craft brewhouse. And thirdly we opened our taproom late last year which allows us to engage directly with our customers and pour our beer how it should be."

He says Ground Up Brewing is all about quality craft beer.



"We push the boundaries on typical beer styles and every brew is tweaked. Our taproom pours specific beers using different techniques such as nitro, Co2, side pour to showcase exactly how they should be enjoyed."

"Our biggest successes have been the KPA and Punks in

the Gym brews and some of our beers have huge followings mainly because we're always improving them to make them better and better."

A selection of 22 beers are provided at the Ground Up Taproom.

"We're open from 2.00pm daily, seven days a week with live music happening weekly. Customers can come and grab a pint or a tasting paddle and choose a seat in the brewery or out on the deck," says Oli. "We have an off license and love filling up riggers, growlers, water bottles or whatever you have lying around. All our beers can be purchased at the taproom or at New World Wānaka."



 Ground Up Brewing | 4 Gordon Road, Wānaka
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 [ground_up_brewing](https://www.instagram.com/ground_up_brewing)
 www.groundup.co.nz



Ground Up Brewing Taproom

The NZ IPA Challenge (June) and the NZ Stout Challenge (July) will be celebrated at the Ground Up Brewing Taproom with new craft beer releases.

"It's always great to be involved and we invite everyone to come and sample our entries at the Taproom during winter," says co-owner Oli Boyes. "We have live music events and a regular quiz night so check our social pages for dates and times."

The Ground Up Brewing Taproom is open from 2.00pm every day with 22 craft beers on tap.

"It's a great social vibe here after a day out in the mountains with visitors mixing with locals and sampling our local brews," says Oli.



Wānaka Hotspots

Monday Journal

Monday Journal was a happy accident for owner Phoebe Paterson who started her bespoke online fashion brand after sharing some clothing she had sewn for herself on social media. "Friends started asking me to make the same for them and I went from there. Last year I added knits into the mix with each item made by hand, by me to order, so the business concept is still the same but on a slightly bigger scale."



Monday Journal knits are made using locally sourced, brushed mohair and wool blends and Phoebe chooses natural fibres for her limited edition clothing line which has developed a cult following.

"When you put that much time into making a garment using timeless materials is the best option so it lasts the long run and gets better with age. Each item is lovingly made at our Lake Wānaka studio so you can expect something warm and cosy delivered to your doorstep a few weeks after ordering online."

Scroggin Café

Lucy Conway designed Wānaka's new Scroggin Coffee and Eatery as a place for locals and visitors to hang out and enjoy views of the lake and Mt Roy.

"I wanted to create a relaxing space for people to enjoy all the delicious things in life hence our tagline 'gather, feast, stay a while.' I'm obsessed with food, flavours, touch and smells so it was really important to me to bring all these elements to life in Scroggin."

Open daily from 7.30am until 2.30pm Scroggins' food menu is a delicious mix of natural based dishes, snacks, baked goods and drinks.

"We serve strictly free range, make almost everything on the menu inhouse, including our bacon and sausage, and our baked goods are made using organic wholegrain flours. The food is light but energising and I wanted it to be seen as a source of fuel for adventurers both indoors and out."

"Flight Coffee from Wellington is a pretty special coffee company working on a fixed price model and directly owning their coffee farms. We serve their B2 blend on espresso, their single origin on filter plus we make house brewed ice teas and smoothies. Since opening, the feedback from locals has been heartwarming and we love seeing the same faces in here daily for their morning scones and coffees."



Backcountry Splendour

Snow Farm back country huts are a superb spot to visit on a morning or afternoon trip out in the mountains close to Wānaka.

"We have three backcountry huts that our overnight guests describe as majestic and the good news is you don't need a booking to visit them during the day," says manager Sam Lee. "We highly recommend a trip out to Meadow Hut on snowshoes or cross country skis. The trail leads along the Roaring Meg river to its source at the hut which is a great spot for a snack or packed lunch stop."

He says the round trip takes approximately two hours.

"Snowshoes or cross country skis can be hired at Snow Farm and then you spend a leisurely morning or afternoon out enjoying the backcountry serenity."



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Local support integral to success

By Margo Berryman

Support and patronage from the Wānaka community has been integral to the growth of Alchemy Café since owner Claire Ellis took over the waterfront premises last year.

"This is probably the single most important factor that keeps us in business and keeps us loving what we do. We like knowing what our regulars order and their favourite places to sit which makes the café feel very much like our home. There is an incredibly supportive network of hospitality people here and Mo McKenzie, the owner of Trout Bar next door, has been a beacon of support."

Claire purchased Alchemy Café last year while on holiday in Wānaka after being made redundant from her corporate job in Hong Kong.

"I was very keen to get my boys into school here and it all just fell into place at the right time. We recently renovated the café interior, increased the kitchen size and built a new bar. We are fortunate to have one of the best views in Wānaka overlooking the lake, making it a very welcoming and picturesque spot to sip cocktails, enjoy sharing platters and soak up the views."



Claire Adam Maguire William & Monty Ellis

Alchemy has a relaxed, family friendly vibe with a warm and cosy atmosphere. There is a selection of freshly made cabinet food and daily baked goods alongside a seasonal menu.

"Our new head chef is Daryl Higgs and his menus have been getting rave reviews which is a testament to the creative energy he puts into the food served here. We have a very hardworking team dedicated to the café."



Claire says their coffee is a definite highlight.

"We serve Hummingbird coffee which I think is some of the best in Wānaka and we are incredibly proud of our baristas who make it. They have been developing some new coffee concoctions including cold drip coffee blends and spirulina lattes."

Alchemy is open 8.00am until 3.00pm from Sunday to Wednesday and from Thursday to Saturday from 8.00am until late.

"Customers have to be early for our cinnamon scrolls and delicious cheese scones that often sell out by mid-morning. Our vegan and gluten free cabinet food changes daily," says Claire. "The breakfast tacos and new vegan tofu chilli scramble is popular as is the crispy pork belly salad and roasted cauliflower bowl which are locals' favourites. On Thursdays we run a dining special where two people can dine for \$69."

Alchemy café is not just a café, but also a wine bar, which Claire is evolving and sourcing interesting wines, as a key point of difference.

"People can come here for breakfast, lunch or dinner but it's also the perfect place for sundowners and cocktails while taking in this amazing location. We purposely placed the bar at the front of the café so guests can sit back, relax and soak up the views."



The last 12 months have been a whirlwind of activity for Claire since moving her family to Wānaka and taking on her new life at Alchemy.

"Happy customers, returning customers and great reviews have been some of the highlights of the past year reinforced by the engaging and friendly service our front of house and kitchen staff deliver. But, above all we have been overwhelmed and are very thankful for the support from all our local customers."



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Celebrating ten years in business this year co-owners of Wānaka fashion store Bella, Jen Milburn and Marg Caldwell, credit their successful partnership to their complimentary styles and each other's strengths.

"We have managed what the Beatles couldn't as the original Fab Four were only together for eight years before they went their separate ways," says Jen. "Marg is the devil in the detail whereas I'm more the fun in the flair."

Jen's early days in Dunedin included working with clothing manufacturers Sew Hoy and sons followed by a career in finance before setting up her own baby bedding manufacturing business, topped off with 12 years in tourism. Marg had a scientific background with a career in sales and as a shareholder in an Auckland wine business.

When the opportunity to buy Bella arose in 2011 the decision wasn't difficult for the long-time friends.

"We discussed it over dinner and while it was a great leap of faith we were both drawn to the idea of living in beautiful Wānaka."

Today Bella is a must visit women's clothing store in Wānaka's thriving downtown fashion hub.

The store's success remains rooted in Jen and Marg's original intentions for it. Jen and Marg offer considerable fashion knowledge teamed with thoughtful advice and a superb line up of easy-to-wear, quality labels many from New Zealand designers and many New Zealand made.

A decade of fashion

By Penny Simpson



Rae Hammond Lee Reveley Jen Milburn Marg Caldwell Eve Thorp & Rachael Wilson

"Over the decade we have seen a positive shift away from what was perceived as fast fashion to what we now call slow fashion," says Jen. "Our focus is on New Zealand designers and we are embracing the move back to natural fibres such as wools, silks and linens — ethically made fabrics and garments with timeless design and enduring quality."

"Although all fashion trends are embraced at Bella our seasonal buying is based more on the knowledge of our customer base. We are able to cater for 18 to 80-year-old women, casual to corporate and all shapes, styles and budgets.

Jen and Marg still get a buzz out of welcoming back returning customers.

"We are often told they are returning because they liked the quality and friendliness of our service. Embracing technology in the store from our operation systems to our online store has also seen great success. Having these platforms linking together to create a better shopping experience for our customers is very satisfying."

The pair plan to celebrate their 10-year milestone together.

"Probably with a game of cards after dinner much as it all started ten years back," says Marg.

"But it's our staff and customers who we are really celebrating and our suppliers have been great to us. Over the three days of Labour weekend in October we will be offering a glass of bubbles instore and giveaways to customers."



Wānaka Winter Destination

By Penny Simpson

Edgewater on Wānaka's lakefront offers unparalleled mountain and lake views and a tranquil environment to unwind after a busy day on the mountains.

General manager Catherine Bone says après ski has been an enduring tradition at the stylish hotel and retreat since it first opened 35 years ago, an anniversary which is being celebrated in October this year.

"Edgewater has always had a close affiliation with local ski areas Treble Cone and Cardrona and our winter guests enjoy the range of snow activities Wānaka offers while using the hotel as their base to relax."

"We work with local company Snopro to provide our guests with a concierge ski rental equipment service so they don't have to go into the town for pick up. It's easy and efficient and our hotel drying rooms keep the gear warm and dry overnight in readiness for each day on the snow."

Hospitality at Edgewater centres around the Wineglass café which is open all day for breakfast, lunch and dinner.

Catherine says it is an ideal place to start or finish a day out on the ski areas.

"The nice aspect of the Wineglass café is the beautiful views out over the gardens and lake — it's a great spot to fuel up with breakfast before heading to the slopes. The roaring open fire is perfect for après ski drinks in the evening and our gourmet platters are very popular for friends and families taking time out at the end of the day."

After a day skiing or riding a luxurious and rejuvenating spa treatment or sauna at the hotel's Element day spa is highly recommended.

"There is nothing better than booking in for one of the spa's beautiful treatments to ensure you really unwind on your holiday," says Catherine. "Anyone can make a booking at the spa and it's definitely a Wānaka highlight."



Q&A

with Wastebusters

Community-owned enterprise Wastebusters is moving the district towards zero waste and helping people to recycle effectively as part of the Queenstown Lakes District waste services contract. QT Magazine spoke to Wastebusters communications coordinator Ruth Blunt about some of the innovative community initiatives.

What encourages local communities in Queenstown and Wānaka to engage in programmes supporting their local environment?

With beautiful lakes and awesome mountains, the environment is one of the reasons that people are drawn to the Queenstown Lakes. It's an environment worth caring for, that's why things are done a little differently here.

What has been one of the biggest successes at a community level?

SUCfree 2022 is a fantastic campaign, with nine single-use cup (SUC) free cafés in Wānaka and three in Queenstown. Started in 2019 by the local hospitality industry, the campaign aims to make the district single-use cup free by 2022 preventing millions of disposable coffee cups ending up in landfill each year. We want people to show their support by opting to sit in for coffee, bringing their own or borrowing a cup. Cup lending schemes Again Again, Chunky Cups and Wanakup operate throughout the district on a deposit return model of between \$3 and \$10.

What other ways can people be more mindful of their waste consumption?

Local cafés and retailers are used to refilling containers, so people should bring their own containers for takeaway foods. Reusing and refilling reduces plastic waste and helps prevent plastic pollution and contamination in the recycling streams. There is a network of water fountains and cafés and businesses offering free water to refill personal bottles. Refill stations can be found at refill.co.nz.

How does kerbside recycling work for homeowners in the Queenstown Lakes?

Kerbside recycling is different throughout New Zealand. Local authorities around the country are working on standardising kerbside systems, but currently this is what people need to know about recycling at home in Queenstown Lakes — glass bottles and glass jars are kept separate from the rest of our mixed recycling. Clean cans, paper, cardboard, plastic bottles and containers marked 2 or 5 and clear plastic bottles marked 1, are also accepted for recycling. If you are not sure whether it can be recycled

put it in the rubbish bin to reduce recycling contamination. The clear message is — "if in doubt, leave it out"



How can visitors correctly support public recycling facilities?

The lakefronts in Wānaka and Queenstown have colourful public place rubbish and recycling bins that are easy to spot. Across the district, there is a single-stream recycling system in operation for our public place recycling — aluminium cans go in the black public recycling bins and glass bottles in the blue bins.

Single-stream recycling typically has low rates of contamination which means the cans and glass can be made into new products. An audit found that plastic bottles and plastic take-away containers used outside the home in our district are mostly contaminated by food or liquid and are no longer accepted in our public place recycling bins. The best option is for visitors to clean them at their accommodation before placing in the mixed recycling bin if they are one of the district's accepted plastics.



YELLOW KERBSIDE BIN



- Paper, cans & cardboard
- clear plastic bottles only
- plastic bottles & containers
- plastic bottles & containers

- No soft plastics
- No meat trays
- No fruit or veggie punnets
- No lids

WHAT TO RECYCLE



BLUE KERBSIDE BIN



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- No drinking or wine glasses
- No heatproof glass
- No lids

- Clean glass bottles and jars only

IF IN DOUBT, LEAVE IT OUT ❤️

For more information go to www.qldc.govt.nz

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QUEENSTOWN LAKES DISTRICT COUNCIL

Life Changing Journey

A Wānaka woman who describes her menopause experience as the “perfect storm” was moved to set up The Reset Lab to support women to re-think their approach to the journey.

“My adrenals were under pressure, my thyroid slowed down and I just couldn’t find the right solutions so I essentially studied my way out of it. I was soon helping other women who were often prescribed medication they were not happy with,” says founder Kaz von Heraud-Parker.

“I am a New Zealand registered naturopath, nutritionist and herbalist and have completed courses in detoxification and Bio-identical hormones and I launched the Reset Lab after training as a functional medicine practitioner with a world-class expert in San Francisco.”

The Reset Lab works with women all over New Zealand and Australia offering natural solutions, education and targeted advice.



Kaz von Heraud-Parker

Anna Allan Photography



“We offer the gold standard in functional medicine testing called the Dutch Test. This is taken in the privacy of a woman’s home and sent to an American lab for in-depth analysis of hormone levels, detox pathways, adrenals, brain chemistry, antioxidants and B vitamin markers. Alongside blood testing this gives us a real snapshot of what’s going on in a person’s body at a cellular level.”

Kaz says offering the right guidance and support at the right time is critical.

“Most women have no idea what’s going on, don’t pick up the first signs of hormonal change and find it hard to get answers. Most of us have no idea the process of changing from cycling to non-cycling takes around ten years. For 30-year-old women it’s about balancing hormones and sorting underlying health issues to prepare for the changes ahead. Women in their forties need nutritional and lifestyle assistance to support fluctuating hormones which can feel like a roller coaster ride and fifty-year-olds often have post-menopausal imbalances adjusting to new hormone levels.”

The Reset Lab runs regional workshops, four-week online classes and personal consultations.

“We offer an obligation free 15-minute phone consultation that can be booked online which allows women to see if our Reset programme is a good fit for them,” says Kaz. “Ideally women would be preparing for their menopause transition from around the age of 38, but it’s never too late to reach out for help.”

Reset Lab | 14 Old Racecourse Rd, Wānaka
021 229 4994.
kaz@resetlab.co.nz
www.resetlab.co.nz



Giving is Living

First National Wānaka has established a community van programme that is reaping rewards for a variety of local charities and groups.

“The community van initiative was established to show my appreciation to the community that supports us. I realised that rather than bragging about how much money you’re making it is so much more satisfying giving back. We purchased a modern van suitable for easily moving groups of people about and it has been very well received. I would never have guessed it would have such an uplifting effect on my whole life,” says First National Wānaka owner Quentin Landreath.

“The Wānaka Mint Charitable Trust was actually in the process of raising funds to buy a vehicle of their own and a chance meeting with their coordinator Jude Smith was the catalyst to start this process. It was pretty cool to be able to announce at their fundraising event held at Corbridge earlier this year that we had purchased a van they could use.”

The First National company van is in big demand according to Quentin.

“A local church group took it to Pukerau over Easter and the Mint Charitable Trust have put it to good use. Their work enables people with intellectual disabilities to stay active and engaged through participation in swimming, gym, yoga, music and dance classes.”

“We are the sole owners of the van and bookings are made at our office in Ardmore Street. Charities are asked to fuel and clean it – the rest is free for them to use on request.”

First National Wānaka supports a variety of local community groups and Quentin says his team is proud to contribute to the community they all live in.

“As a 100 per cent locally owned and operated business, First National is steadily gaining more market share and as a born and bred Wānaka person I really care about our town. Being in the position to give something back has been a very positive experience.”

“Our team motto is ‘giving is living’ and the new community van fits into this ethos. We now run a programme from our office where each agent has their own charity to support which is incredibly powerful.”



First National Wānaka 78 Ardmore Street, Wānaka
03 443 0097
www.firstnationalWānaka.com

New era for flagship winery

By Jenny McLeod

Prominent Bannockburn winery, Carrick, is opening a fresh chapter under its new owners Tony and Alison Cleland who have a passion for both wine and the Central Otago region.

The couple previously established a large dairy business in Southland, also launching the specialist farm management investment company FarmRight, but were keen for a different challenge.

"Tony and Alison have a love for wine and had been frequent clients of Carrick so when the property went on the market, they felt it was the right move," says sales and marketing manager Catherine Douglas. "They were attracted to the business by the high-quality Carrick wines, the excellent restaurant and the stunning Central Otago setting Bannockburn offers."

The vineyard was first planted in 1994 and takes its name from the Carrick Range which backdrops the property.



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"We are a single sub-region winery with all three of our vineyards, winery, restaurant and cellar door located on Cairnmuir Road in Bannockburn," says Catherine. "The vineyard has been certified organic since 2008 and half the site is the original plantings on its own roots. Sixty per cent of our production is in Pinot Noir with the balance in Sauvignon Blanc, Pinot Gris, Pinot Blanc, Riesling and Chardonnay."

Carrick has attracted national recognition and has recently won the prestigious 2021 Sustainable Winery of the Year title at the New Zealand Organic Wine Awards.

The 2017 Bannockburn Riesling and the 2015 Carrick Bannockburn Pinot Noir were named organic white wine and organic red wine of the year respectively in the 2018 New Zealand Wine of the Year Competition.

The Carrick restaurant, open six days a week in winter, with its ideal situation looking out to the Bannockburn inlet, nearby historic gold mining sluicings and the Carrick range has a strong following.

"The menu changes seasonally and is designed to showcase local produce along with the best game, seafood, summer fruit and organic vegetables in the region," she says. "We have a small kitchen garden which produces herbs, vegetables and edible flowers and we also make oil from organically grown olive trees in the vineyard."

Head chef Gwen Harvie has a reputation for creating simple but innovative dishes and has twice been a finalist in the Silver Fern Farms Restaurant Awards.

Catherine says on site cellar door tastings as well as private tours are available at Carrick and the winery is a popular venue for events.

"A new feature is the recently opened Lake Dunstan cycle trail which runs through the property giving cyclists the opportunity to sample the Carrick label or visit the restaurant."


Carrick winemaker Rosie Menzies joined the team in 2018 and the 2020 vintage marked her first harvest as chief winemaker.

She has an intense respect for the influence of organic principles in wine farming and production, a quality inherent to Carrick.

"It creates the best possible raw ingredients, but it's also important as guardians of our land to bring life to the soils which in turn support our vines."



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Nigel Wilson Open Art Studio



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8D Naylor Street historic Clyde
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www.carrick.co.nz



FROM THE CHAMBERS



Hustle

Keeping kids active

By Tom Kalliber

Queenstown Lakes District Council's (QLDC) sport and recreation team is creating new ways for younger members of the community to keep active.

Sport and recreation manager Simon Battrick says the aim is to attract those who are not already involved in traditional team sports like football, rugby and netball.

"Our facilities are well used by local clubs but when it comes to our own programmes we try to think outside the box," he says.

"At Wānaka Recreation Centre, for example, we provide a weekly after-school session called Hustle together with the Kahu Youth Trust. It's all about participation and trying something new. There's a different activity each week and we provide food and music to create a relaxed, social space."

Simon says the Recreation Centre also hosts weekly table tennis and junior badminton sessions, while Queenstown Events Centre runs after school strength sessions for teenagers and a kids' climbing programme each term.

"Providing a variety of activities that don't need expensive equipment or previous experience helps make it easy for youngsters to enjoy physical activity which can only be good for their general wellbeing."



All set for winter? QLDC sends out a summary of road conditions across the district every morning via email. To sign up for free visit:

www.qldc.govt.nz/winter-road-reports

Reflecting on water reform

By Tom Kalliber

Queenstown Lakes District Council (QLDC) is working closely with Central Government to ensure that a major reform of how water is supplied and managed across the country reflects the best interests of local ratepayers and residents.

The reforms cover the so-called "three waters" network of drinking water, stormwater and wastewater that is designed to ensure public safety and environmental protection.

QLDC chief engineer Ulrich Glasner says the reform programme was triggered by the large-scale infection of Havelock North's water supply in 2017 and has highlighted the need for significant investment.

"I can understand the reasons for looking at change but there are a lot of questions that need to be answered before council has full confidence in the proposals," he says.

Currently "three waters" services are mostly delivered by local councils with some private suppliers.

Ulrich says in simple terms the government is proposing to reorganise these into a small number of multi-regional entities but the exact nature of these is still unknown.

"Government has already established a new national water regulator and asked councils to consult with their communities later this year around next steps. Previous lack of investment in infrastructure at a national level means the cost of supplying and consuming water in the future will rise, no matter who delivers the service."

But alongside the challenges of large funding deficits and building resilience to natural hazards and climate change Ulrich can see opportunities.

"The community stands to benefit from economies of scale, opportunities for greater innovation using new technology and upholding Treaty of Waitangi principles. Water is an issue that affects every one of us and we have a programme in place to keep our local community informed as we work through and contribute to the government's proposals."



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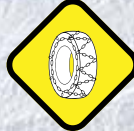
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 **QUEENSTOWN LAKES DISTRICT COUNCIL**

REPRESENTING CENTRAL OTAGO

By Margo Berryman

Central Otago scenes are the headline act at Clyde's Eade Gallery.

"Larger scale works are trending, in particular Nigel Wilson's new works depicting Central Otago landscapes that are over one metre plus are selling before his smaller works," says co-owner Melanie Eade. "With the current surge in rail trail cyclists people are relating their experience on the trail to the paintings."

Melanie's own reproduction prints of Central Otago scenes, particularly Clyde, are affordable reminders of local landscapes as are partner Rex Eade's photo blocks.

Eade Gallery recently hosted its inaugural Emerging Artist solo exhibition with outstanding success.

"Most of Thomas Geddes' watercolour paintings sold prior to the exhibition and at his gallery opening with many pieces bought by couples from outside the area who had just completed the rail trail," says Melanie.

"We have felt an obligation for some time to mentor new artists who have potential to make a living from their art, giving them the skills and confidence to move into the art community as a professional or semi-professional artist."

Ceramics are making a strong revival and Melanie says handmade bespoke pieces by local ceramicist Kathi McLean are appealing.

"We have seen the return of ceramics for domestic use and the likes of Kathi's oil and rice bowls, drinking vessels and soup bowls are very popular along with her beehives."



Rex Eade

"Peter Langford's salt glazed cappuccino cups and shino glazed bowls are always admired and bought by customers and ceramicists alike," she says. "Meanwhile Robert Franklin's double glazed vase shapes and bowls have a textural landscape quality to them, with a pop of colour on the inside, that keeps drawing the eye back."

Interest in sculpture is also on the rise.

"Many contemporary homes are designed with large picture windows and interior wall space can be at a premium, hence people are turning to sculptural pieces for the garden.

John Van Beek's wire art is popular with pieces ranging from 50cm rusty wire balls to his 250cm high Tripod features and Pompom trees," says Melanie. "There is the unassuming elegance of Anneke Bester's bronze figures and our latest addition to the gallery is Brian Wood with his iconic Kiwi pieces such as the vine clad Nuffield tractor grille."



Eade Gallery provides an in-house picture framing service with personalised consultations.

"Rex has reframed a number of older works giving them a contemporary look as though they were painted recently, alongside puzzles, tapestries, fishing flies and memorabilia. Choosing glass type is important especially with homes with a lot of glazing and non-reflect or UV glass is highly recommended. Rex loves a challenge and enjoys working with our clients to provide the best possible framing solutions."



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www.facebook.com/eadegallery | www.eadegallery.co.nz

Let's Get Social

By Margo Berryman

During Covid-19 lock down last year Clyde restaurateur Paulina Corvalan re-imagined her restaurant Paulina's into a popular new tapas and pizza bar that has quickly established itself as the new social hub in town.

"I realised something had to change once the international tourists were not coming to Central Otago and while I never thought I would own a bar that is exactly what we have created here," says Paulina.

"It has been astonishingly successful and all the locals have really embraced this new concept as their local pub. It's been so heart-warming having our community coming in every day spending time and catching up socially — we love it."



Located in Clyde's popular Holloway Street, Paulina's Tapas & Pizza Bar features a stylish, eye-catching bar area and adjacent casual dining space.

"We reconfigured the space installing a beautiful 1920s themed glass panelled bar and soft leather seating. The dining area has been refreshed with soft greens and cream tones and it's a lovely space to hang out with your friends."

Open seven days from 12.30pm, the bar and eatery serve a tantalising array of cocktails, craft beers, local wine and refreshments. There is live music on the weekends including open mic nights and a large television to catch rugby games and sport on the big screen.

"Our cocktail list is extensive and very popular and we carry the full range of Speights beers on tap," says Paulina.

Known for her fresh and tasty South American food flavours, Paulina has ensured there are dishes on the menu that appeal to everyone.

"Our food is served in a friendly, relaxed manner. Bookings are not required and you can eat at the tables or in the bar on a first come first served basis — it's a very social setting."

With an authentic wood fired pizza oven in the kitchen it's not surprising that pizzas are high on the list of popular options.

"We sell a lot of take out pizzas as well. We do a really great hand selected steak and fries, the freshest blue cod fish and chips

and there is a vegan burger on the menu. Our tapas include Asian style spring rolls, Peruvian ceviche and other delicious small bites," she says.

"Paulina's Tapas & Pizza Bar is accessible to everyone and I am so happy it has become such a community hub so quickly."



6 Naylor Street, Clyde Historic Village
Tel: 03 449 3236
info@paulinas.co.nz
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CYCLING TRAILS EXPLOSION

By Jenny McLeod



The number of cyclists on the newly opened Lake Dunstan Trail from Cromwell to Clyde is exceeding expectations and follows a record season on the Otago Central Rail Trail and other popular local tracks, according to bike company specialist Bike It Now!

Co-owner Duncan Randall says the 55-kilometre trail is a major attraction and the feedback is that bikers are stunned by the scenery, the quality of the build particularly through the Cromwell Gorge and the excellent riding surface.

"There have been record numbers this year on the rail trail, the Roxburgh River Trail and the Clutha Gold Trail and now the Lake Dunstan Trail is proving to be an absolute winner. It is incredible that so many people are coming out at this time of the year when it is traditionally a quiet time. It seems that post-Covid, Kiwis have taken to biking in big numbers and we don't anticipate things slowing down."

Bike It Now! runs scheduled daily shuttle services from Clyde to the Cromwell heritage precinct or the Bannockburn bridge each morning at 9.30am and a return service from Clyde to Cromwell at 3.30pm.

Duncan says pre-booking are recommended.

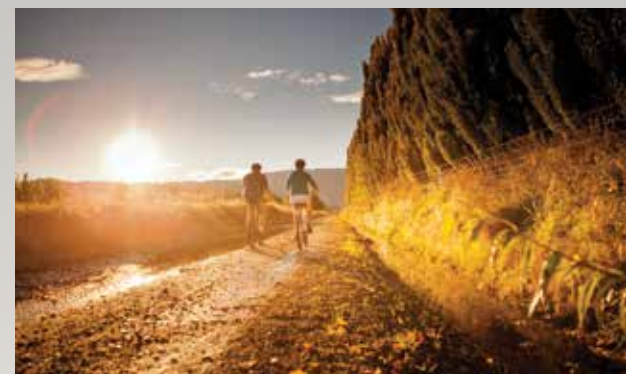
"We don't want people to be disappointed so they need to book a couple of days ahead. The same goes for bike hire, particularly e-bikes, as the demand is so high."

A feature of the new trail is a café on water, Coffee Afloat, which Duncan says is an innovative move by the owners and highly popular with trail users.

Bike It Now! has stores in both Clyde and Cromwell and connects with The Gate and Forage Café in Cromwell which now houses the visitor information centre.

"We can drop off and pick up hire bikes there which can be helpful for clients."

Bike It Now! stocks a range of brands, both manual and electric including Specialized, Trek, Merida, Scott, Marin, Avanti, Sinch, Haibike and Austrian e-bikes made by KTM.



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BY SARAH & TODD SISSON



Sisson Gallery at Folklore showcases a carefully curated collection of large format prints by prominent New Zealand landscape photographers Sarah and Todd Sisson

19 Holloway Street, Historic Clyde Precinct

Open: Monday - Sunday 10am to 4pm

Colour adds spice to winter

By Penny Simpson

The latest fashion drops from top New Zealand fashion designers have created a colourful mood at Lily & Esther — Clyde's destination fashion boutique.

Owner Anna McRichie supports New Zealand designers and her hand selected range of high fashion includes leaders such as Juliette Hogan, Company of Strangers, Twenty-Seven Names, Kowtow, Standard Issue and Staple + Cloth.

"I love this season for its knitwear and layering pieces and all of our chosen designers have used beautiful colourways to really spice up winter. Standard Issue knitwear is always a standout from the Alpaca Ray jumper, Recycled Crop jumper in denim blue to the cardigan in Redwood — it's all heavenly."

The store stocks ethical and sustainable brand Kowtow alongside a recent addition, ReCreate.

"We have also introduced knitwear by New Lands for winter with Natalie Newland's stunning yarn dyed Ollie and Quinn jumpers in bubble gum pink and sherbet green along with black."

"Twenty-Seven Names has produced the delightful pinafore Peggy dress in corduroy and everything we have from Lela Jacobs is so beautiful including their oversized silk jumpers."

Anna recommends the black silk Candy Shirt or Riri top with frill detail by Staple + Cloth if a client's work wardrobe needs elevating.

"These are easy pieces to sparkle up a pair of go to work pants or denim and paired with our Chaos & Harmony Montreux boots make a very stylish ensemble."

A selection of Fedora hats has been added to Lily & Esther's accessories that include Age and Karen Walker Eyewear and bags by Yu Mei and Vash.

"The Moss Stitch wool scarves by Juliette Hogan have been a sell-out but for those lucky enough we may have this merino scarf in Chalk available — it's the accessory du jour," says Anna. "It's also a good idea to check out what's available in our online store as we courier around the country."



Standard Issue



Juliette Hogan

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Showcasing Ivan's original Landscape, wildlife and impressionist paintings inspired by the region. This is the artists's informal home gallery and working studio located ten minutes (11km) scenic drive from Queenstown towards Glenorchy. BY APPOINTMENT TEL: 442 5232


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Art Gallery/Museum