QTMagazine

Wooing Tree Lifestyle

Boutique living among Cromwell vines

CULTURAL CELEBRATIONS

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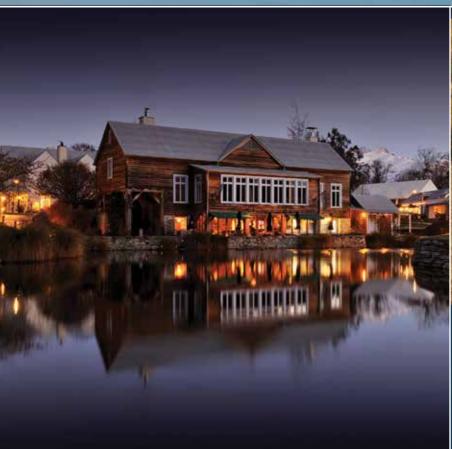
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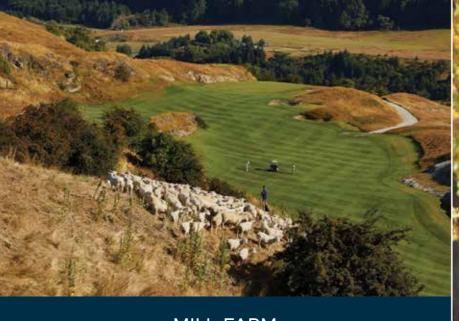
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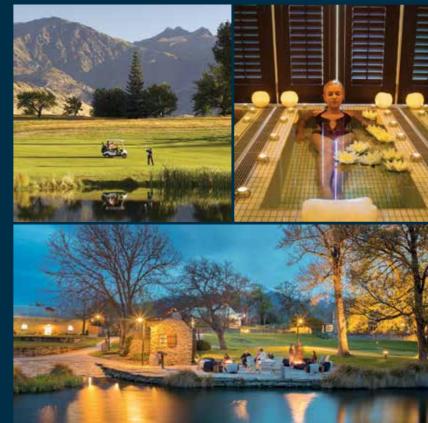




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lifestyle magazine covering

the Southern Lakes region

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ARROWTOWN

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News from Around the Region with Jenny McLeod

Proposed Wānaka film studio a game changer

A proposed film studio near Wānaka will be the only purpose-built facility of its kind in the South Island if it gets the green light.

Silverlight Studios applied to the Ministry for the Environment to build the largescale film studio and sets, along with a film school and theatre on a 300-hectare site.

The application was accepted by the Ministry under Covid-19 legislation because the project would create around 300 jobs during construction and over a thousand jobs once the facility is operational.

Consent is required from the government's Environmental Protection Agency to allow the proposal to go ahead.

A separate multi-million-dollar film studio project has also been mooted for Gibbston.

Milford Sound **Protection Challenges**

Major changes promoted for Milford Sound Piopiotahi are backed by Tourism Minister Stuart Nash but have led to strong opposition from the Queenstown Milford Users Group and the cruising industry.

A masterplan has been released by the Milford Opportunities Project which recommends removing the Milford airport runway, banning cruise ships and charging a fee for international visitors among other significant changes aimed at improving access and protection for the prominent tourist area.

Mr Nash says tourism cannot be allowed to return to its pre Covid-19 state at Milford Sound Piopiotahi where significant pressure has undermined cultural and environmental values.

Queenstown Milford Users Group chair James Stokes says to close the airport would be "a kick in the

He says in 2019 870,000 people

experience it was crowded, rushed

visited Milford - "as a tourist

and unsafe'

guts" for businesses operating out of Queenstown, Wānaka and Te Anau where the Milford Sound flight experiences make up 90 per cent of their business.

"We want to work constructively to solve some of the issues together but shutting down a key contributor to the Milford tourism economy is a short sighted recommendation which will create more problems than it solves."

Final decisions on the master plan recommendations will be considered by government.

Council campaign for economic diversification



A new Queenstown Lakes Council campaign headlined Home for Healthier Business hopes to attract business leaders, employers and talent from around the country to broaden the district's economic diversity.

QLDC economic development manager Peter Harris says Queenstown has a reputation mainly as a holiday place but they want to challenge that perception.

"We have an exciting and progressive community of talent and innovation here which we want to build on. The Home for Healthier Business is a campaign to showcase Queenstown, Wānaka and surrounding communities as thriving places to live and do business while forging a regenerative economy."

Campion movie featuring Central Otago imminent

Leading New Zealand film director Jane Campion's art house movie The Power of the Dog filmed in parts of Central Otago is due to be released in theatres in November



The Netflix western drama starring Hollywood actors Benedict Cumberbatch and Kirsten Dunst was shot in Central Otago, Dunedin and Oamaru and is adapted from the 1967 novel by Thomas Savage.

Campion, who owns a property near Glenorchy, is internationally recognised for her talents as a director and she was the first female filmmaker to receive a Palme d'Or from the Cannes Film Festival for her acclaimed movie The Piano









untouched world





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QTMAGAZINE SPRING 2021 QTMAGAZINE SPRING 2021

PUTTING A FACE TO THE NAME

By Jenny McLeod

DESTINATION QUEENSTOWN

CEO Paul Abbot

Paul Abbot has been appointed chief executive of Destination Queenstown after recently returning from 12 years working in Papua New Guinea and Australia

His background is predominantly brand development, marketing and business development which led to chief executive level within the aviation sector. He also spent ten years with Air New Zealand in marketing roles and worked extensively with offshore regions to promote travel to New Zealand.

"Queenstown has always been a special destination for spent a considerable amount of time in the resort. Although these are challenging times the industry has an

opportunity to create a future framework for tourism — one that not only provides an economic return but also

social, cultural and environmental benefits."

A key strategy for Destination Queenstown which Paul is leading is a destination management plan, Regenerative Tourism by 2030, being developed in collaboration with Lake Wānaka Tourism and the Queenstown Lakes District Council and funded by central

WAYFARE MAKES NEW APPOINTMENTS

Former Wayfare general manager Paul Norris has been promoted to Chief Conservation Officer, an appointment which is believed to be a first for a New Zealand tourism

Wayfare CEO Stephen England-Hall says the new role will see Paul leading conservation and sustainability initiatives across the group.

"After 27 years in our business Paul is passionate about conservation and has the perfect credentials. He has spearheaded most of our successful projects to protect, restore and enhance our unique areas. This role will give Paul

a dedicated team and the ability and scope to further develop our conservation programme and kaitiakitanga for the benefit of current and future generations."

Former Cardrona/Treble Cone manager Bridget Legnavsky has been promoted to Chief Experience Officer with overall responsibility for all Wayfare experiences.

"Bridget is a visionary leader with an incredible talent for building team culture to deliver an outstanding experience," says Stephen. "She will lead, coach and mentor a team of GM's responsible for Wayfare's tourism and ski experiences across their locations."



Glen Sowry's appointment as Queenstown Airport Corporation (QAC) CEO reflects his extensive aviation experience in senior management roles with Air New Zealand, including

three years as General Manager Operations leading a large team across New Zealand, Australia and the Pacific

> Glenn was most recently CEO of Metlifecare and prior to that chief executive of Housing New Zealand. He is a former 🔊 professional yachtsman competing for New Zealand in the Olympics, the America's Cup and the Whitbread round

"Queenstown Airport is a critical piece of social and economic infrastructure for the Southern Lakes region as well as New

excited about the opportunity to work with the board and wider team to shape the future of the airport in consultation with the community and QAC's wide range of stakeholders."







WOOED BY CROMWELL LIFESTYLE DESTINATION

By Jenny McLeod

Cromwell is making an impression as Central Otago's leading lifestyle destination and Wooing Tree Estate has responded to the demand from all over New Zealand for a quality place to live by creating a diverse neighbourhood community at the heart of the fast-growing town.

Wooing Tree Estate, which will ultimately provide 360 sites, is being developed on the high-profile Wooing Tree vineyard spearheaded by Veros Property who assembled an investment and development team to help vineyard owners Steve and Thea Farquharson achieve their plan for a boutique, vineyard-style development.

Veros' Senior Development Manager Sean Haynes says the company has a reputation for its residential and commercial projects throughout New Zealand which include extensive subdivisions, retail and education facilities and apartment complexes.

He is upbeat about playing a part in Cromwell's progress.

"Our vision for the development has been to deliver a comprehensive, high-quality new neighbourhood that provides real appeal for those who call Cromwell home. We saw an opportunity to provide a truly masterplanned development with high-quality landscaping and finishing that supplement the wonderful natural amenity of this unique location. It has proven an excellent formula with so many people attracted to this stunning location backdropped by the Pisa Range with its proximity to Lake Dunstan, cycle trails, wineries, Cromwell town centre and other attractions and activities."















The 25-hectare site has been sensitively developed with the expertise of Queenstown landscape architect Paddy Baxter of Baxter Design as master planners who have put together a package of bespoke urban design and housing controls designed to lift the bar in terms of quality in Cromwell.

"It will be a diverse neighbourhood with a range of housing options and supporting open space and greenways which are synonymous with Cromwell," says Sean. "While some vines have been retained as part of the overall design many have been transplanted to the new Wooing Tree vineyard site close by. We're pleased to be able to continue to grow and produce the Wooing Tree award-winning wines on site from the remaining vines and to create a new cellar door and boutique hospitality facility which will be a focal point of the estate."

Along with reserve areas and a central greenway there will be cycle trails and dedicated space for the vineyard throughout the subdivision. A feature is the imposing centrally located tree from which the vineyard takes its name. History has it that over the years this was the place where lovers met and wooed each other and it will sit within a 2,000 square metre public park at the bookend of the estate's central greenway reserve.

The first residential stage is now complete with the first residents beginning their builds. Stage two, comprising 120 sections, has sold out while the 100-section stage three has recently been released with price tags starting at \$270,000. The fourth stage, which will continue to expand on the mix of housing choices, will follow in 2022.

"There is a diverse mix of section and housing choice and specific guidelines for both the development and the homes built here to ensure a high level of quality and design across all price points. Many of our purchasers are locals and range from young families to retirees," says Sean "It's exciting to see some are first home buyers taking advantage of house and land packages including people from other parts of the country, along with expats, looking to shift to the region."



The Wooing Tree wine label will maintain its prominent role in the Central Otago and New Zealand wine industry operating from its new Cromwell property.

Owner Steve Farquharson says the development of the Wooing Tree Estate led to the relocation of many of the 20-year-old vines which have been transplanted at their new vineyard close by.

"We have purchased an established vineyard which is only partially planted in vines and this has given us the space to transplant our original vines. This is a great opportunity for us to expand the Wooing Tree wine business and grow our capacity."

Wine will be made from fruit at both sites and the familiar labels from Wooing Tree's award-winning vintages will continue to be produced in the same quantities.

Steve says a new cellar door is being designed at the gateway to Wooing Tree Estate to take advantage of the anticipated tourism growth.

"A new retail offering on the highway will help capitalise on the opportunity for Cromwell to be a tourism hub for people who are visiting to cycle the new Lake Dunstan trail or for other activities. Our fit for purpose cellar door will be an important part of this and a wonderful asset for the region."

Wooing Tree's wines consistently attract national and international awards and most recently its 2019 Pinot Noir has achieved a gold medal at the 2021 Decanter World Wine Awards in London.

"Mostly people relocating to Cromwell are attracted by the lifestyle and we've noticed a shift in people's attitudes to where they live, work and play since last year. It's not hard to see why Cromwell is proving so attractive to people who enjoy the outdoors with options including skiing, boating, fishing, riding on the highly rated Lake Dunstan trail and the many other cycleways, or playing golf nearby, With Cromwell now such a high growth area and the potential to be even more of a significant Central Otago hub it is becoming a destination of choice for many."











P10 QTMAGAZINE SPRING 2021 P11 QTMAGAZINE SPRING 2021



passion for fun flavour combinations and everything beer. After a revelation that he could no longer avoid his love of brewing, he joined the Canyon team in 2019.

The end of 2021 saw four beer obsessed Queenstown locals purchase Canyon Brewing, and Kit was set free to shake things up and let his imagination run wild. What resulted was a cocktail inspired series with The Blue Door in Arrowtown, a coffee infused Porter collaboration with local coffee roasters Wolf Coffee, and the Rapid Sessions series inspired by the ever changing banks of the Shotover river.

Beer is the perfect intersection between cooking and science, and the unlimited number of flavour fusions is what continues to draw him to the craft.

BREWIND Beer is so temperamental Reer is so te

Things are ramping up for the brewing team, with a full calendar of exciting new brews and an expansion of sales into the North Island.

With sights firmly set on the future, Canyon Brewing is on an exciting path that is going to continue to push the ideas of beer to a whole new level.

THE TAPROOM AND RESTAURANT ARE OPEN FROM 10AM - LATE DAILY, SO POP DOWN TO TRY OUR TASTY BREWS FOR YOURSELF.

GOING ON SAFARI

By Jane Brooke

Nomad Safaris has been the go to company for 4WD adventures exploring Queenstown's impressive scenery for almost 30 years.

The company runs scenic trips into the remote backcountry hosts nature walks and gold panning and for two decades has guided visitors through prime Lord of the Rings country.

"The key to our success is our team of people, including our guides who receive rave reviews as they open the eyes of Kiwi visitors to the heritage and beauty of their own backyard," says director David Gatward-Ferguson

A highlight is a full or half-day guided walk on the Routeburn Track, one of the world's Top Ten classic hikes.

"For those who missed out on booking the full track experience in Fiordland National Park, these walks come with awe-inspiring scenery

and native wildlife," he says. "The track weaves through meadows and walkers witness the river roaring through a magnificent gorge, reflective tarns and spectacular beech forest wrapped in ferns, mosses and lichens. Our guides' passion for the region is evident in their tales of how



Nomad Safaris supports local wildlife groups bringing back the birdsong to these outstanding areas and David says if people are lucky they will see birds such as the Mohua (yellowhead) a rare endemic bird, or maybe a cheeky native bush robin flitting through the trees.

"It also takes a sharp-eyed guide to spot New Zealand's smallest native bird, the rifleman."

While there are dozens of local tracks in the Queenstown area high points on the Nomad Safaris itinerary include the Mt Creighton Loop taking in the historic Sam Summers miner's hut or Arrowtown options such as New Chums, Sawpit Gully or Big Hill tracks.

"On the other hand If you need a bit more oomph to your scenery or the teenagers are getting bored a blast up Queenstown Hill on one of our all-terrain vehicles blows away the cobwebs," says David.

"The trips start with a full training session and there's a group guide on hand at all times, so confident over 16's can self-drive quad bikes on rugged off-road trails while over 12's ride pillion with a guide. The outstanding vista at the top of the hill is the icing on the cake."



On the goldmining

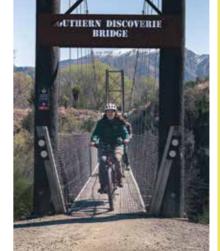
A Nomad Safaris trip to the goldmining ghost town of Macetown, near Arrowtown, is an exciting adventure with some rugged 4WD action and about two dozen Arrow River crossings.

"Our Kiwi and Australian visitors love this trip because they can't get there themselves and it's a unique mix of fun and history," says director David Gatward-

He says tours into the remote Skippers Canyon are equally popular and guides navigate the oncetreacherous road, installed by early pioneers and

"Visitors love to hear the tales about the hardy folk who once populated the area in the search for

"On the way to Skippers there are dramatic views over the Wakatipu Basin but it's a rich surprise to cross into a whole other world from there on in," says David, "The historic Skippers suspension bridge and restored school are heritage features and both the Skippers and Macetown trips include a stop for people to try their hand at gold panning."





Queenstown Hill - The Perfect Playground

Sitting atop the Wakatipu while feeling 100 miles from civilisation, Queenstown Hill really is a unique location. Boasting true 360 degrees of uninterrupted views of the Lake, The Remarkables, Coronet Peak and Arrowtown, and much much more, this is 'kodak heaven'.

A network of farm tracks lead to all the vantage point and how better to explore than on farm vehicles.



Nomad Safaris operates guided self-drive guad (ATV) bikes and 6 seater guided buggies. Views, thrills and commentary, the best way to spend half a day in Queenstown.

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A Bespoke Experience

By Margo Berryman

The highly successful downtown underlines many years of experience and expertise clocked by its owners in the local hospitality industry.



Michelle Freeman, Rae Ellis and Chris Vile are the driving force behind the award-winning Isle Street business with its consistently fresh approach to homestyle dishes, vegan and gluten free offerings and delicious daily baked

"Small details are very important to us," says Michelle. "Our entire team puts real effort into creating a welcoming atmosphere for locals and visitors. That's down to everything we do from the fresh flowers on the tables to well stocked and inviting food cabinets and an efficient coffee service."

"The outside fire in our garden courtyard is inviting during all seasons and it has always been our mantra to create a warm environment where everyone can feel at

Bespoke Kitchen is open seven days a week from 7.30am until 4.00pm serving an all-day Allpress coffee, teas and take-out food. While the café is a locals' favourite the word is also

"Post Covid-19 lockdown last year we were busy with a huge variety of people from university students to other New Zealanders travelling around checking out the country," says Michelle. "We see our locals every day from road workers to neighbouring medical centre staff and it's a busy vibe here. Our day starts early in the kitchen from 6.00am and we all love being here."

The menu changes seasonally and demonstrates the team's versatility with raw, vegan and gluten free cooking.

"We are continually tweaking dishes to keep it fresh. Discovering new ingredients keeps things interesting like making our own cashew cheese and vegan benedict sauce which was quite ahead of its time," she says.

"People want a whole experience — great coffee, good music, delicious food and a warm, welcoming ambience."







Urban Gazis

Bespoke Kitchen neighbourhood café, on the edge of

Queenstown's CBD, has developed into a lush, green, urban oasis surrounded by a maturing native garden

"The outdoor courtyard is a lovely versatile space

encircled by our beautiful and peaceful little garden,"

says co-owner Rae Ellis. "We have bird feeders out there

attracting the birds and the garden continues to flourish

all-year-round making it a perfect spot to sit and relax in

the sunshine or beside the outdoor fire on cooler days."

"Our location near the Skyline Mountain Bike Park means

bikers coming down can stop and chill out after a day on

the trails. Think beers, bikes and some great food while

sharing stories of the day's adventures. There is a bike

rack outside and plenty of space to feel refreshed and

herbs and flowers to our back garden area along with a

"The courtyard has long tables which are ideal for larger

groups and we are dog friendly so people can bring their

oasis here and a total sweet spot for morning coffee and

cake or an afternoon session relaxing in the sun with a

glass of beer, kombucha, cider or wine and some of our

producing some of our own honey from the garden."

attracting bellbirds, tuis and bees.

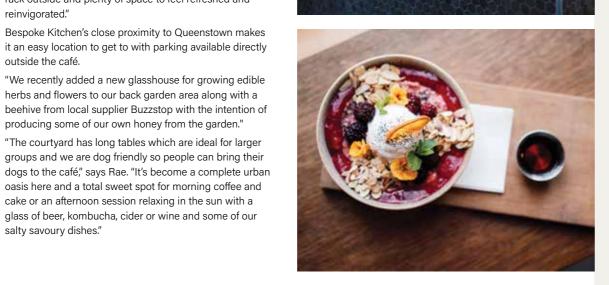
reinvigorated."

outside the café.

salty savoury dishes."











Cokes Online

Bespoke Kitchen's highly popular celebratory cakes, personalised gift boxes and catering services are now available for order online at www.bespokekitchen.nz

With vegan, gluten free and dairy free options available the cakes are baked fresh each day to order and delivered anywhere in the Southern Lakes.

"We use lovely, natural ingredients with lots of fresh lemon and orange juice to pack in the flavour and they taste wonderful," says coowner Rae Ellis. "Visually the cakes are very appealing - beautifully crafted and decorated with fresh flowers and dehydrated fruits, delicious both to look at and to eat. Both our bakers are amazing — one is a French patisserie chef."

Co-owner Michelle Freeman says baking cakes for birthdays, anniversaries and weddings has always been a significant part of the business.

"A lot of people choose our cakes as dessert for their weddings and birthdays. They can easily be served this way as they usually come with lemon curd, chocolate ganache or rich caramel making them lovely and moist. When served with yogurt or cream they are a totally delicious dessert."

"We put a lot of love into our cakes and I am always conscious when making someone's wedding cake that I want good energy to go into it. We deliver the cakes on the day and add fresh flowers, fruit or foliage decoration as the final flourish."









Food gift boxes & catering

Online orders for food gift boxes are super popular at Bespoke Kitchen.

"People based overseas like to send something to their kids who they haven't seen for over a year," says Michelle. "Things like our home-made muesli, some organic All-Press coffee, local bread, biscotti and coffee vouchers all packed in a Bespoke Kitchen box and delivered to the door."

Bespoke Kitchen caters for lunches, business morning and afternoon teas, corporate, film and private parties.

"Catering is ordered through the café and we have a menu showing a selection of what we can actually do," says Rae. "We customise the food for each event so people can choose to have everything gluten free or vegan or a mix to ensure the perfect balance for their gathering. It is simple and easy to order and we organise everything quickly, efficiently and deliver to the required location."



Liebherr's New Monolith

The next generation of home refrigeration is here - introducing the Liebherr Monolith.

This new Monolith range of luxury refrigeration features large capacity integrated fridge and freezer columns. The columns come in various widths - 61cm, 76cm and 91cm and have stainless steel exterior panel options for flush built-in designs. A variety of handles are

available to compliment the appliance, and the stylish grey interior provides the very latest technology with large LED side-wall lighting panels casting a beautiful and even glow throughout the space. Monolith wine columns can also be combined to fit seamlessly into any kitchen design.

The Monolith series is available exclusively now from Kouzina.



1. INFINITYLIGHT

The large integrated LED sidewall lighting panel features a soft brightening effect upon opening the doors, and the lighting can be fine-tuned according to your personal taste.

2. INFINITYSPRING

A seamlessly integrated, flush mounted internal water dispenser has a filtration system that eliminates harmful contamination, resulting in crisp, fresh-tasting water.

3. POWERCOOLING & FRESH AIR

These innovations allow cold air to circulate behind the door so items stored there remain as cold as everything else in the refrigerator. Odours are eliminated via a charcoal filter which purifies the incoming air.

4. BIOFRESH-PLUS

This takes the idea of individually controlling the temperatures within drawers one step further, adding the capability of setting temperatures as low as -2c which is ideal for preserving fresh fish and vegetables.

5. SUPERCOOL & SUPERFROST

From your smart device, quickly chill or freeze groceries to preserve freshness and seal in flavour.

WINE CLIMATE CABINETS

Your wine needs to be stored, protected, showcased and prepared for enjoyment.

These multi-temperature cabinets can be set to between 5c and 20+c, offering maximum flexibility as you can store red, white wine and champagne all at their perfect serving temperature, all at the same time

The conditions in the cabinets are ideal for long-term wine storage. Available with glass doors or integrated panel doors.

Visit Kouzina to view the latest innovations in refrigeration. Kouzina has an extensive selection of the best quality, international home appliances and works with you to design the perfect appliance solution.





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New Beginnings

By Penny Simpson

Queenstown art gallery The Ivy Box has opened a new chapter thanks to an extensive renovation project that has enhanced its premiere position on Queenstown's lakefront.

Housed in the town's original butcher's shop on Park Street, the building has been restored and expanded by founder and director Lynda Hensman creating a modern gallery as well as artists' residences.

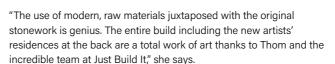
"The old building no longer served me. It was freezing and it was time to take it on a new journey and evolve it into a more modern and warm venue for contemporary art. It had been haphazardly renovated over the years and anyone who knows it will attest to it's cute and quaint appeal. However the exterior was covered in different varieties of ivy and climbing plants that looked vibrant during summer and autumn but what lay underneath was seriously deteriorating."



As the resident artist Lynda had a clear vision for modernising the building favouring the use of strong concrete forms, exposed steel and extensive glazing to capture sweeping views over Lake Wakatipu.

In 2017 she contacted architect Thom Ibbotson from Yoke and together they collaborated on the concept with Thom leading the project from inception to completion this year.

"I admired Thom's fresh ideas and intelligent design approach and the results speak for themselves. The haphazard 1970s and 1980s extension has made way for sweeping windows on the upper floor, while the ancient stone walls have been preserved and our famous ivy and Virginia creeper will be lovingly encouraged to grow back — though not through cracks in the windows and cupboards like it did before the renovation."



The Ivy Box reopened in late September with a great line up of artists including sculpture, creative jewellery and Lynda's own works. A grand opening exhibition aptly named New Beginnings is planned for early November featuring talented contemporary artists including Sue Hartly, Roimata Taimana, Odelle Morshuis and up-and-coming young artist Hana Coleman.

"The Ivy Box is still a venue for authentic art that's created with passion. The artists on board all have the same passionate dedication to their art — they create from the heart and are outside the square in terms of approach and thinking," says Lynda. "I've hand-picked them for that reason."

"While the landscape outside is beautiful, you won't find traditional landscape art inside. The new gallery space is home to art that stimulates all the senses — there's grit, contrast and passion in all of it."





The Ivy Box is a contemporary art gallery located at 134 Park Street, Queenstown

Opening Hours: 10.00am-6.00pm Wednesday – Sunday.

All other days open by appointment Contact Lynda tel: 0273055826

Enquiries welcome
THEIVYBOX.CO.NZ



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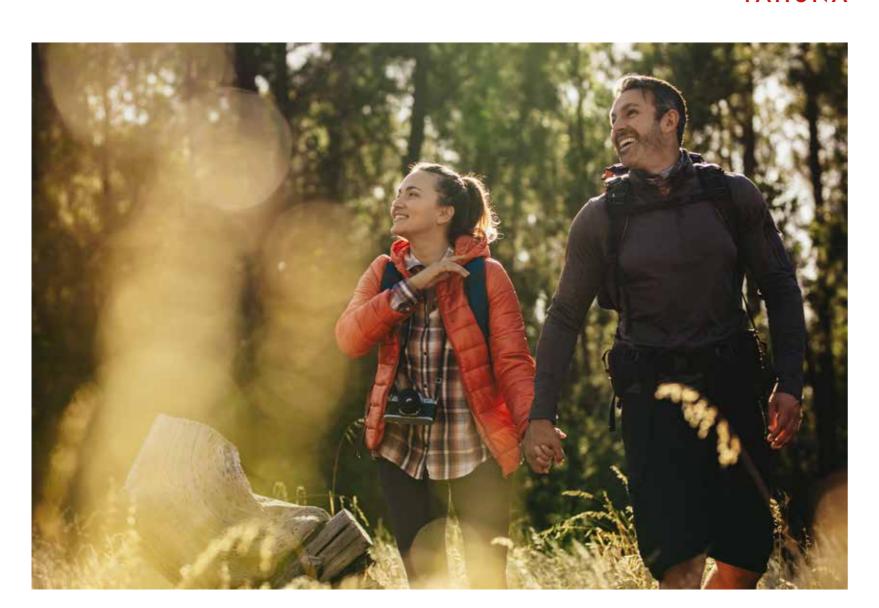
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Wine Chat

European publication singles out **Quartz Reef** wines

An influential European wine magazine based in Austria has given Central Otago Pinot Noirs the thumbs up in



a recent review, describing the area as the Burgundy of the southern hemisphere.

Quartz Reef wines topped Falstaff magazine's list with a rating of 96 points out of 100 for its 2017 and 2018 Bendigo Estate single ferment Pinot Noirs respectively.

"The tasting was conducted in Vienna to review New Zealand red wines," says Quartz Reef owner and winemaker Rudi Bauer. "It was an exciting result for us with over 150 Pinot Noirs on offer. In fact it was a win for the whole Central Otago region, with other local wineries also scoring particularly well."

"The uniqueness of Central Otago's Pinot Noir is undeniable and the results will highlight our distinctive wines to the world."

Rudi says the Quartz Reef 2020 Pinot Noirs have been extremely well received and the 2021 vintage, currently in the barrel, will be up to expectation.

"The Covid-19 pandemic has been challenging for everyone and a key driver for the wine sector is to help support both the local and national hospitality industry through the tough times."

A recent Central Otago Winegrowers Association event known as MTC21 showcased the region, along with tourism opportunities, to hospitality representatives from around New Zealand.

"This sort of initiative brings energy and knowledge to a wider audience and our guests depart as ambassadors for both our wine industry and our region in general, spreading the word to a wide audience," says Rudi. "Planning is also underway for the Central Otago Pinot Celebration in January 2022 which will focus on the theme of the Next Generation and will further promote our spectacular wines both nationally and internationally."

Capturing Central Otago in a bottle

The spring release of Mount Michael Wines new 2021 vintage has been an exciting time for the Mount Michael team led by winemaker Pip Clarke.



The Mount Michael Pinot Noir Rosé is crafted with 100 per cent premium Pinot Noir, harvested from the Bendigo and Pisa Central



reeze dried strawberries. anilla and orange blossom." she says. "We made a tiny quantity of this vintage, it won't be around long and we encourage people to

Mount Michael is the southernmost peak of the Pisa Range at the entrance to the Cromwell basin and overlooks the subregions in which the winery's grapes

Pip says The Mountaineer 2021 Pinot Rosé pays homage to the pioneering spirit of the region's early

"The preparation, passion and commitment necessary to grow and make wines in Central Otago mirrors the challenges faced by these pioneering mountaineers."

"This particular Rosé had a cool fermentation and partial maturation in neutral oak and is bursting with fresh watermelon, cherry blossom, and fennel aromas. packed with vibrant strawberry and citrus on the palate. It captures the Central Otago summer in a bottle."

Sustainability Commitment

Valli Wine's commitment to sustainability has received a standing ovation from judges at the 2021 International Wine Challenge (IWC) in London awarding the Valli Gibbston Vineyard Pinot Noir 2019 the coveted IWC Sustainable Trophy



The wine also won the Central Otago Pinot Noir Trophy and was named 2021 New Zealand Red winner placing it in the top ten best wines from around the world featured at the IWC.

Valli Wine founder and winemaker Grant Taylor says the awards trophy highlights recognition of the quality of Pinot Noir wines that the Gibbston region produces.

"This relates particularly to the site we have chosen for Valli as this is the third major international trophy our Gibbston vineyard has taken in its short life. While viticulturalists and

winemakers are important

all they can do is bring out



the best in what they have to work with. At the end of the day it's down to the inherent quality of the vineyard

He says the company's sustainability measures are wide ranging in the winery, in the vineyard and in packaging sales and administration.

"The sustainability ethos across the board is more about what the team at Valli doesn't do, rather than what it









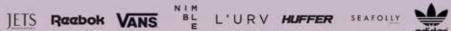




















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QTMAGAZINE SPRING 2021 **NGĀI TAHU** Property Mō tātou, ā, mō kā uri ā muri ake nei — For us, and our children after us

Milford Galleries Queenstown





Top: Robert Jahnke, Mata Kahurangi, Mata Whero, Mata Mā (2021) | Above: Darryn George, A River Flowing Out of Eden 8 (2020) Detail

SPRING EXHIBITIONS 2021

Joanna Braithwaite 25 Sept - 19 Oct

Hannah Kidd 25 Sept - 19 Oct **Neil Dawson** 23 Oct - 16 Nov

The Arrow 23 Oct - 16 Nov

Terry Stringer 20 Nov - 14 Dec

Studio 9A 20 Nov - 14 Dec

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Professional & Proactive

Sarena Glass and Sarah McBride have established a reputation as a high performing team in the New Zealand Sotheby's International Realty Queenstown office.

Recognised for their integrity and professionalism they consistently perform as one of the area's top selling agents of premium real estate. They have a comprehensive understanding of what the brand can offer perspective clients and are committed to providing excellent service at all levels.

Sarena and Sarah have been associated with the company since its inception in Queenstown and together they founded and managed its Luxury Rental Homes division before transitioning successfully into sales together in 2017.

As long-standing residents of the Queenstown area they have a sound knowledge of the local property industry and have amassed a diverse portfolio of connections.

Recently appointed executive assistant Madi Braun, originally from the US where she has extensive experience in corporate America, adds another dimension to the team bringing with her versatility, exceptional attention to detail and excellent communication skills.



Madi Braun BScPsych +64 27 741 7747 madi.braun@nzsir.com Sarah McBride BADipBM +64 21 790 156 sarah.mcbride@nzsir.com Sarena Glass BComVal +64 27 589 6133 sarena.glass@nzsir.com

"Sarah and Sarena were very committed throughout the entire process. Their skills in negotiation and finalising the sale of the house were professional at all times and I am very happy with the result." "We engaged Sarah & Sarena to sell our Dalefield property and from the very start they were professional and proactive. Throughout the marketing process we were kept regularly updated with property reports and buyer feedback. Their personable, genuine and transparent approach made them a pleasure to work with and their expertise in negotiating and finalising a sale secured us a result we were very happy with. Sarah & Sarena are an exceptional team, we would not hesitate in recommending them if you are thinking of selling your property."

"10/10 service, ease of transactions.
Knowledge of market. Pool of potential buyers.
Proactive approach."







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Dynamic Dining Reputation

By Margo Berryman

Queenstown's Jervois Steak House has forged a reputation as one of the resort's most dynamic dinina out experiences.

Part of the highly successful Nourish Group and South Island counterpart to the original JSH in Auckland's Herne Bay the authentic steak house is dedicated to providing impeccable hospitality.

"Our reputation is something we are very proud of and our team are driven to provide a high-level experience that supersedes expectations," says restaurant manager Jo Thorp-Olesen.

On the first floor of the Sofitel complex, the American style steak house serves premium beef. lamb, and seafood.







Garrick Stewart who is well known for his food finesse and Jo Thorp-Olesen attention to every detail," she says.

"The meat cuts are selected from quality New

Zealand producers like our prime rib which is sourced from the finest 150-day grain fed Black Angus. The Jervois cut eye fillet comes from Westport and my personal favourite, the Wakanui scotch fillet is from Canterbury."

Seafood is also exceptional with fresh Bluff ovsters available in season alongside other delicacies.

"Alaskan king crab is hugely popular as an entrée or to top your steak with," says Jo. "Westcoast whitebait is also on the menu and at certain times of the year we serve locally caught crayfish."

JSH caters to all dietary requirements with plenty of options for vegans and vegetarians.

"We cater to everyone and have an amazing range of fresh, seasonal, gluten, meat or dairy free dishes. Our sides are well known such as the truffle mac and cheese, baked candied kumara and onion rings — the perfect accompaniment to any dish. And if you have a sweet tooth then don't leave without experiencing our chocolate fondant, it's out of this world."





date," says Jo. "We cater for large

groups and celebrations

room that seats up to 15

and have a private dining

in town."

elevated setting.

New Year 2022 will be a major celebration at JSH and early reservations are encouraged.

Jo was recently appointed restaurant manager after running the boutique JSH bar for the past five years and is excited about the opportunity to make her mark. "We are a small but dedicated team and we love to champion the dynamic experience here. Our bar is sophisticated and the perfect place to start the night. The cosy outdoor area is ideal for people watching and

the wine and cocktail list is seriously good. We have a reputation for the best espresso martinis and margaritas

"This is a destination restaurant and bookings are highly recommended especially if you want to dine on a certain

The JSH vibe is one of classic sophistication in an

watch the fireworks from our balcony or head down to the waterfront just before midnight," says restaurant manager Jo Thorp-Olesen.

"Dinner tickets must be prepaid and options like Whether it's a large group of friends or couples looking for a fun place to celebrate everyone is welcome to

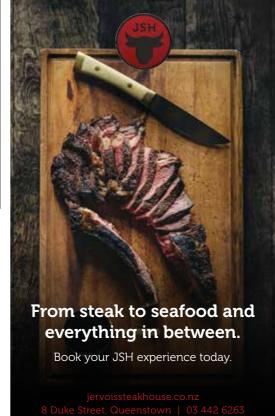
The JSH bar will be open from 4.00pm for pre-dinner

"Our New Year's Eve celebrations always sell out so people need to book in advance to not miss out. It's going to be a spectacular night," says Jo.

bookings are available online at jshqueenstown.co.nz









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Sophisticated sun protection solution

By Jenny McLeod

When Kate Grubb's Austrian partner visited Arrowtown for the first time he was astounded by the lack of quality shade systems available on the market for summer outdoor living.

Josef Fruhmann grew up in Europe where sophisticated systems specifically designed for individual properties are common. When he and Kate relocated to Arrowtown permanently from Asia in 2019 they connected with the Austrian company Soliday, who have been the leading supplier of high-end retractable shade systems in Europe for 15 years, to become their exclusive distributor for New Zealand, Australia and the South Pacific.

"Josef's brother-in-law worked for Soliday and he knew the product well. Becoming a distributor for the international company seemed the ideal solution to our vision for setting up a family based Arrowtown business," says Kate.



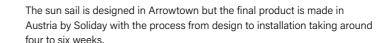
"We established Suncraft NZ but our initial business plan obviously had to change quite significantly with the advent of Covid-19 and rather than working throughout the Oceania region we are currently focused on the New Zealand market until the situation changes."

Marketing to date has been primarily word of mouth and Kate says they are keen to raise awareness of the high-tech motorised sun sail products their company promotes.

"A standout feature is the interactive design and quotation tool which enables each system to be designed to a client's specifications. To achieve this we look at the site or building plans, both residential and commercial, and import information into our software generating a simulation which shows what the sun sail will look like and where the shade will be positioned at different times of the year."

Kate says a common concern is whether the sun sail can withstand windy conditions.

"Our products are not only suitable for high wind zones, they are also water resistant and sun and wind sensors can be integrated into the system, along with UV protective fabrics. All the systems are fully retractable which means sails don't obstruct scenery when they are not in use."



"What we want to do is change peoples' mindset about shade sails and help them realise our technology, inspired by yachting equipment, is extremely high quality and top of the range," says Kate. "Our systems offer a safe and convenient approach to outdoor shade solutions combined with an elegant and bespoke design."







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QTMAGAZINE SPRING 2021 P27 QTMAGAZINE SPRING 2021

Queenstown Gardens Makeover

By Tom Kalliber

A project to enhance the historic green heart of Queenstown is well underway with stage one of Queenstown Lakes District Council's Te Kararo Queenstown Gardens Development Plan due to be completed during spring.

QLDC general manager community services
Thunes Cloete says work has included landscaping
and planting, upgrading pathways and lighting
and installing new wayfinding signage and street
furniture.

"Te Kararo Queenstown Gardens has been part of Queenstown community life since 1887. It remains a thriving public space enjoyed by many people in various ways. The development plan will improve accessibility and enhance the Gardens' connection to the town centre. We're also introducing a number of features that weave the cultural values of mana whenua into the space."

Dr Cloete credited community group Friends of the Wakatipu Gardens and Reserves for its stewardship and guidance in working with the council on the conception and implementation of the development plan.





Visionary Views

A new lookout at Bennetts Bluff is making it safer to pull over and enjoy stunning views of Lake Whakatipu from the Glenorchy-Queenstown Road. The Queenstown Lakes District Council has invested \$1.6m to develop a new carpark, toilet block and picnic area including 4,000 native plants at Bennetts Bluff while the Department of Conservation Te Papa Atawhai has funded a walking track and viewing area.



Turf Match Ready

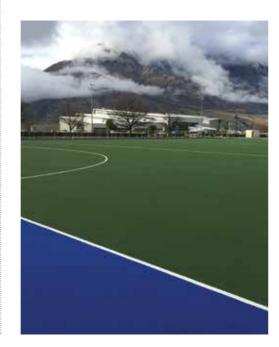
By Tom Kalliber

A new all-weather turf at Queenstown Events Centre is providing a year-round home for local hockey and football clubs.

The full-sized hockey pitch will also be used as separate, smaller areas for junior games and training as well as other activities like fitness bootcamps

Products used in the turf's construction included recycled materials such as old tyres for the rubber shock pad.

Funded as part of Queenstown Lakes District Council's 2020/21 Annual Plan, the project also includes players' shelters, officials' room, storage shed, floodlights and a 100-person grandstand.



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PROLIFIC ARTIST SOUGHT AFTER

By Jenny McLeod

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

His diverse and distinctive

range of work reflects his varied interests and passions and he is highly sought after for commissions and holds exhibitions around New Zealand. His annual January exhibition at his rural Queenstown studio is always popular and his 2021 event was again an outstanding

"Having my own exhibition gives people a chance to visit my studio in its idyllic garden setting and see where my work is created," he says.

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

Angus' wide collection features nudes, landscapes, boats, cows, horses and figures.
His nudes are detailed



golds, reds and silvers and his watercolours use bright, vibrant colours. "I make a bold use of colour and my work tends towards impressionist.

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

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SHOW ME SHORTS

By Margo Barryman

Selected movies from Aotearoa New Zealand's leading international short film festival Show Me Shorts will be screened at Dorothy Brown's boutique cinema in Arrowtown on October 17.

Scheduled to take place at 30 cinemas nationwide during October the annual festival curates a selection of short films from New Zealand and around the world.

"We are looking forward to showing the sampler which features a selection of the best films from the festival," says Dorothy Brown manager Samantha Shattock. "These are narrative style films that range from two to 20 minutes in length and can be of any genre."

Dorothy Brown's cinema, in the Blue Door laneway, is a popular venue with both locals and visitors to Arrowtown and the recent launch of the new Balcony Gin Bar has added to its appeal.



"Behind the gorgeous black velvet curtain in our foyer and bookshop area the Balcony Bar is an ideal place to meet for drinks and is also available for private hire," says Samantha.

"We serve premium cocktails, regional beers and wines and it's a superb location

to enjoy views out over Arrowtown and soak up the atmosphere. Customers don't have to combine their visit with a movie but it's always a great option."



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2021 ARROWTOWN EVENTS

Arrowtown Flower Show

October 1

(Alert Level 1 only)

November 13-14 All rides start and finish in Arrowtown

November 20

The World's Most Beautiful Marathon, 42km, 21km, 10km and 2.2km kids run

Dracula – The Blood Truth

November 25-28

Arrowtown Athenaeum Hall

Arrowtown Long Lunch

December 3

Buckingham Street

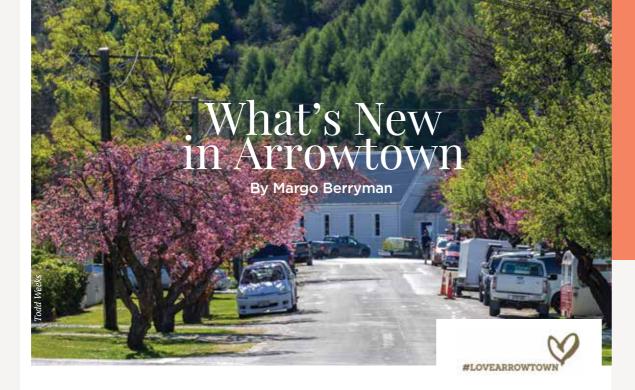
For more event information and ticket purchase www.arrowtown.com/our-town/events-and-festivals





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





Bike it or Hike it in Arrowtown Backcountry Exploration

Cycling and walking trails in and around Arrowtown are a standout activity in spring and as temperatures warm up the hills literally come alive with people out exploring, according to Arrowtown Promotion and Business Association manager Nicky Busst.

"Picturesque and awe inspiring are just some of the many ways Arrowtown is described during spring and we are so lucky to have trails that are suitable for all ages, abilities and confidence

"There are 15 listed walks renowned for their mountain, river, lake and forest views including the easily accessible Arrowtown River trail, the recently improved Bush Creek trail and the Sawpit Gully track which is a favourite with



Arrowtown is a main hub for the extensive Queenstown trail which is one of the country's great rides covering more than 130 kilometres.

"Cyclists can start or finish their ride in Arrowtown and it is a great option for those riding part of the trail who want to stop for lunch. We have so many cafés and eateries it's an easy choice," says Nicky. "Walking and cycle trail maps and guides are available at the Lakes District Museum and everything is well sign posted ensuring an easy and relaxed journey."

The Arrowtown trail network is intrinsically linked to the Mahu Whenua trails that traverse the higher reaches of historic high country farms including Motatapu, Mount Soho, Glencoe and Coronet Peak stations.

The Mahu Whenua covenants were officially sanctioned by the Queen Elizabeth II National Trust to celebrate the formal registration of the largest private land covenant agreement ever initiated in New Zealand.

The covenants protect 53,000 hectares of iconic landscape, the habitat of native plants and animals, public access, and important historic, cultural and recreation values of the area.

The area runs between Lake Wānaka and Arrowtown and is bordered by the Shotover River and the Cardrona Valley and the protection by the covenants is equal in size to the combined areas of Paparoa and Abel Tasman national

"For those wanting to explore further afield the Mahu Whenua trails offer incredible opportunities to have a real backcountry adventure," says Arrowtown Promotion and Business Association manager Nicky Busst.



WINNER

"All the current trails are listed and maps for these areas are available at the Lakes District Museum. The line-up includes the challenging three-day Motatapu Track which is suitable for experienced trampers only."

Stay Eat & Shop

Arrowtown may be small but it punches well above its weight when it comes to scenic appeal, reinforced by it winning the 2020 Beautiful Award for New Zealand's most beautiful small

"We are so proud of this award and what it means for Arrowtown. Anyone visiting the town during spring will attest to the wonderful spring floral displays that add to the overall charm and experience here. You have to see it to believe it," says Arrowtown Promotion and Business Association manager Nicky Busst.

Arrowtown is increasingly being recognised as the ideal holiday base in the area, with a diverse range of boutique shopping available.

"We encourage people to consider the accommodation options here when planning a short break, weekend away or perhaps when coming for an event in the region," she says. "With wonderful art galleries, shopping and so many eateries right on the doorstep Arrowtown is one of New Zealand's hidden treasures for a staycation that is just 20 minutes' drive from the Queenstown airport."

SPRING INTO **FASHION**

By Margo Berryman

Lush spring colours, pretty prints and patterns and an array of designer dresses and skirts exemplify this season's feminine vibe at Arrowtown's boutique fashion store Ikon.



"Our customers are loving the new seasons collections with plenty of options for glam," says Ikon executive director Elizabeth Wallace-Gibbs. "Given we have all been dressing so casually of late it's fun to dress things up."

"Floral dresses from Mink Pink are the perfect spring addition along with their beautiful, printed tops some featuring stunning faux fur collars. There are cute muslin tops from One Teaspoon that can be dressed up or down and beautiful buttery pastel C&M tees to wear with denim or your fave floral skirt."

Elizabeth and her sisters Caroline Walak and Sophie Gibbs hand select all their fashion choices from leading brands such as Diesel, Levi's, Coop, Amuse Society, Tigerlily, Assembly Label, C&M, Ksubi, Maison Scotch and

"Assembly Label is constantly amazing and their new season silk shirts and matching blazer and pant sets add an easy layer of sophistication for day and night."

SUMMER SLIDES

We are in love with the new strappy heels and gorgeous little flat sandals from Sol Sana and Miss Wilson Naomi heels in natural tones. Wear with a new dress or a favourite pair of jeans to instantly freshen up your



black, the Empire East in chocolate

Assembly

Logo Tee

made from

soft cotton

Superga Bold sneaker

finished with a contrast

stripe in tumbled leather

Label Men's

torte and the Angelo in ivory

EASY ESSENTIALS FOR GUYS

Embrace smart casual street style at Ikon this spring from leading

fashion brands Levi's, Assembly Label and Superga.

Levi's 511

Slim Fit

Stretch Jeans -

the perfect

alternative

to skinny





a beautifully crafted leather bag with a touch of glamour. Choose from the new range of Stolen Girlfriends Club bags that include the Big Trouble bag, the Tour Buddy tote, the Limo bag and the On Tour bag designed with a classic 60's rock n roll vibe.













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Statement. Villas are available at these prices at time of printing.



Arrowtown's Provisions Café in Arrowtown is housed in an original miner's cottage and its private garden setting featuring old fashioned fruit and prunus trees is an idyllic place in spring.

"We welcome spring with lots of fresh seasonally

menu," says owner Jane Shaw. "Home style baking is a focus for the café and there are always lovely slices, cakes and treats in the cabinet along with our famous sticky buns."

Provisions is open daily from 8.00am until 4.00pm to enjoy coffee, brunch and lunch alfresco or indoors in the intimate historic cottage atmosphere.







I have been baking olive oil cakes for decades and what I love is that they are so quick and easy to make with the resulting cake wonderfully soft. An earlier version of my lemon olive oil cake featured on the cover of the popular Remarkables School cookbook.

In this updated recipe I have added ground almonds, replaced milk with yoghurt, reduced the amount of sugar and added vanilla to make a delicious moist cake that is not too sweet — and it somehow seems healthier using olive oil instead of butter. For another option I sometimes replace the lemon with orange and add a cup of whatever fruit I have on hand.

This recipe makes a gorgeous spring afternoon tea cake that lasts well.

Ingredient

- 200g or 1 & 2/3 cups flour
- 70g ground almonds
- 2 tsp baking powder
- ¼ tsp salt
- 1 cup caster sugar
- zest of 2 lemons (or 1 orange)
- 1 tsp vanilla essence or paste
- 3 large eggs
- 1/4 cup lemon juice (or orange juice)
- 1 cup plain Greek yoghurt
- ¾ cup olive oil

Optional:1 cup of any sliced fresh or frozen fruit (I used frozen blueberries). If using fresh fruit toss the fruit in 2 tbsps of sugar.

Method

Grease and line a 24cm cake tin and turn oven on to 180°C

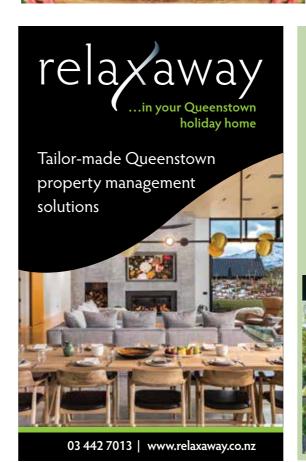
In a medium bowl mix together the flour, ground almonds, baking powder and salt. In a large bowl mix the lemon zest and sugar well, then add the eggs beating with a hand beater (or 2 minutes in a cake mixer) until fluffy, pale and thick.

Whisk in the lemon or orange juice and vanilla essence and then slowly beat in the olive oil on a low speed on cake mixer. Finally lightly fold in the dry ingredients then pour the resulting batter into the tin and sprinkle your chosen fruit on top (if desired).

Bake for approximately 50 minutes at 180°C. Check with a cake skewer.

Leave the cake to cool in the tin for 20 minutes before unmoulding and serving with dusted icing sugar.

Enjoy.











Q&A with Ocula

Ocula Optometrists and Eyewear boutiques in Queenstown, Wānaka and Christchurch specialise in designer frames. QT Magazine spoke to retail team leader and senior dispensing opttician Kirsty Pienaar about their frame styling sessions.

Tell us about the complimentary styling services at Ocula?

If you ever found choosing glasses daunting it doesn't have to be. Our experienced Ocula frame stylists will guide you through the process and help to understand your face shape and how best to frame it. They assist in narrowing down frame choices and walk clients through the various styles, shapes, colours, features and any functional requirements

How does frame styling for the face work?

It involves a number of steps. Our technically trained evewear specialists begin with a short consultation. This is to understand goals and eyewear needs. We encourage you to bring along photos, pinterest boards and even old frames to help truly understand your look. They then determine the face shape. keeping in mind eye colour, lifestyle needs and how your optical prescription fits within those requirements before trying a selection of our quality frames sourced both locally and globally. We take pride in finding frames to suit our clients whether they want to stand out in the crowd or blend in.

Is a styling session a good starting point for people unsure about eyewear?

With such a variety of choices it can be overwhelming to choose eyewear that fits both personality and style. Whether it's something demure, vibrant or vivacious our stylist's goal is to assist in finding the perfect frame to suit a person's look. They ensure the frame fits perfectly with customised adjustments for both comfort

How extensive is the range of frames on display at Ocula?

Our clients are unique and their glasses. should be too which is why we believe in providing quite different eyewear from anyone else. We have carefully selected a range of artisan glasses from local and global designers who specialise in providing high-end, exceptional eyewear. The brands we carry are made from high-quality, durable and sustainable materials. Current designer brands instore include Anne et Valentine, I.a EYEWORKS. Lindberg, lool Eyewear and Good Gryf to

How do clients book a styling session?

Our styling sessions are complimentary. Book online at ocula.co.nz/glasses/designer-glasses or by phoning our Wānaka, Queenstown or Merivale branches. We also offer frame styling services for sunglasses or optical frames for groups including wedding party activities, graduations events or a group style evening. We can team up our services with an associate makeup artist to demonstrate the best way to wear

What other specialist services and treatment plans does Ocula offer for overall vision and eye health?

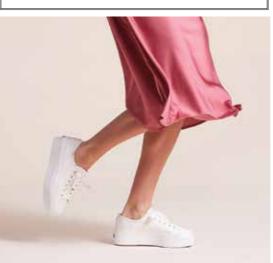
We take eye health very seriously and with each eye assessment examine your vision and check for every possible eye condition or disease that modern technology can detect. Each comprehensive assessment takes 45 minutes and includes an eyesight evaluation, eye teaming evaluation, visual processing, deep eye health evaluation as well as a tailored vision management plan. We specialise in dry eye management, behavioural optometry, Irlens and bespoke frame and lens options. For babies or toddlers between the age of six months and two years we offer a free assessment with our InfantSEE programme and have a dedicated paediatric





Trelise Cooper

Luxury fabrics, fine details and versatile layering options epitomise Trelise Cooper's spring collection. The 'Zip Right In' jacket features a relaxed sporty fit with drawstring hood and branded tape detailing.



Keds X Kate Spade

A platform sneaker that takes elevated to a whole new level, Keds X Kate Spade Triple Up Faille is a custom designed sneaker featuring the Kate Spade New York floral logo along the bottoms and topped off with tiny crystals around the top light gold metal eyelet. Only



Kathryn Wilson

These Kathryn Wilson leather slides featuring gold detailing across the top with an open heel are perfect to slide on with denim or a new floral skirt this season



Loobie's Story

Florals reign supreme with New Zealand designer Loobie's Story. The Honey Suckle shirt in blush mulberry is an easy fit to wear made from soft Rami and featuring a concealed button placard.

Dress to Impress

By Margo Berryman

Arrowtown's leading fashion boutique Wallace & Gibbs offers a stylish new direction for spring.

"Dressing up is back on the agenda with beautiful fabrics, gorgeous prints and pretty heels taking your look to a whole new level," says Wallace & Gibbs executive director Caroline Walak

Wallace & Gibbs is one of the region's most celebrated fashion destinations for men and women with a loyal

"We know our customers really well and our designer selections reflect their lifestyles with a broad range of high-end fashion to suit smart causal everyday dressing through to special occasions.

From tailored separates to a standout dress, Caroline says there is an inspired mix of must have pieces instore."

"There are some wow pieces from Trelise Cooper, beautiful layering garments from Elm, Staple the Label and Cooper and feminine street style from Ketz-ke."

"Loobie's Story tops and dresses are a total highlight with beautiful floral prints in colourways of peach, rose, petal, rouge and copper. Their new linen longline blazers offer a fresh take on a classic style with a matching short option which is so cool to mix and match."

She says new season sneakers, sandals and bags add effortless elegance to any outfit.

"Saben's new mini handbags and wallets feature beautiful and clever design details in natural tones. We also have Kathryn Wilson's sneakers, loafers and slides to elevate your look and Chaos & Harmony heels to add some

Saben Bags

Tea rose, clay tan and black are the new colourways for Saben's collection of wallets, mini baas, handbaas and cross body bags. The must have Coco mini bag features a built-in chain that can be used as a handle



W&G Menswear

For guys the store stocks top brands Ben Sherman, Pearly King, No Excess and Cutler. Match a fresh shirt and the latest denim with a pair of the latest La Coste sneakers for a refreshed spring look.



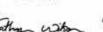


BEN SHERMAN

LOOBIES STORY

CHAOS, HARMONY

Ketz-ke



CUTLER&CO ISSUE

TRELISE COOPER

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QTMAGAZINE SPRING 2021 QTMAGAZINE SPRING 2021

Thriving Community Market

By Margo Berryman

Since first opening its doors more than ten years ago the Remarkables Market has grown and expanded into the largest outdoor market

Each season the thriving marketplace attracts new and returning stallholders to the distinctive Red Barn close to the Remarkables Park town centre.

Open every Saturday from October 2 until Easter Saturday (April 14 2022) she says the Remarkables Market is a highlight on the weekly social calendar and a popular place for locals to catch up with friends, families and the community at large.

"There is always a crowd who arrive early for breakfast and coffees and peruse the stalls first thing, followed by a steady stream of people throughout the day who like to buy lunch or afternoon tea while shopping. The playground area is a relaxing hub for those with young children, with picnic tables and space to hang out and we have live music each week to add to the social atmosphere — it's fun."







Zero waste mission

Cultural gateway significance

In spring 2020 the Remarkables Market celebrated the unveiling of the new waharoa (gateway) made by Queenstown based Ngai Tahu carver Steve Solomon.

"We are indebted to Steve for producing such a meaningful piece of work that culturally speaks of the significance of our market for future generations to come," says manager Sherryn Smith.

The hand carved waharoa is a special tribute to the providence of the local market, according to Steve.

"The waharoa is of Roko, the god of cultivated foods and themed with manāki meaning hospitality and mahika kai meaning traditional food gathering



practices. It takes the form of a whata which is an elevated platform where seasonally gathered manu (birds) have been depicted. At the top of each amo (post) is a tuna (or eel). These are symbolic of Mauī chopping a giant eel in two (Te Tunaroa). Tuna were a major food source for Māori and hung from a whata to dry for preservation. At the bottom are two pōhā that are vessels for preserved birds. Pōhā allowed manu to be stored, transported or traded."



LOCAL & REGIONAL DELIGHTS

remarkablesmarket.co.nz





















FORTY-YEAR MILESTONE FOR MERRELL

By Penny Simpson

Leading outdoor company Merrell is celebrating 40 years in business worldwide with a range of campaigns rolling out internationally to encourage more people into the greater outdoors.

New Zealand has six Merrell stores owned and operated by Canterbury based Nevada Sport which also owns Queenstown store Let's Get Outside.

Merrell NZ and Nevada Sport brand director Heidi Cochran says the 40-year celebrations are timely given global changes happening worldwide.

"Merrell wants the next generation to experience the simple power of being outside and to make the outdoors a more inclusive place. With more people spending time indoors and behind screens due to societal changes and the Covid-19 pandemic, the company is working to inspire people around the world to feel the benefits of getting outside."

Nevada Sport is the longest standing distributor of Merrell worldwide distributing to over 200 stores throughout New Zealand. The relationship began when founders Hamish and Jenny Cochran started importing telemark skis and Merrell telemark boots into New Zealand in 1984.

"At Nevada Sport we are very proud of this early connection and the long-standing relationship we have developed with Merrell which has grown significantly over the years," says Heidi. "It wasn't until 1993 when New Zealand lifted its footwear protection licensing laws that we were able to start importing Merrell hiking boots and today we sell the brand's performance and lifestyle ranges of clothing and footwear across all our stores."

As part of the celebrations Merrell has launched an award programme known as "40 under 40" honouring trailblazers building inclusive, sustainable outdoor spaces alongside a Merrell Future 40 project committed to trail protection worldwide.

"Merrell stores and representatives are being encouraged to partner with local parks and recreation services globally. Nevada Sport has reached out to the Department of Conservation and we are working to further our partnership with them and the Banks Peninsula Conservation Trust to facilitate trail maintenance and local conservation projects."

Several new product launches will be made throughout the year both online and instore.

"Merrell has taken some of their best-in-class performance shoes and styled them in new ways that encourage people to embrace the outdoors in their everyday lives from work to play," says Heidi.

"The Moab and the Jungle Moc are two of the most iconic shoes and to mark the celebrations we are excited to have the exclusive Moab Mid 2 Waterproof in the new funfetti colourway. This is a niche, fun product that is unisex and available in all women's and men's sizings."

Heidi says New Zealanders have consistently embraced the Merrell brand for its good value, solid product range.

"Brands go through an evolution and Merrell was founded to build great products. They wanted to make the very best hiking boot — and they did. Over the years the company has developed into a global business selling some of the best outdoor performance-based apparel, accessories and footwear which is ideal for our New Zealand lifestyle."

IN THE BEGINNING

Merrell was founded in the mountains of Utah by a man named Randy Merrell in 1981. He was a customer cowboy bootmaker who couldn't find any hiking boots to fit him so he made his own and before long had a waitlist for the boots.

Randy had a passion for doing things for people that they could not do for themselves — like making boots that were workable for a whole range of different sized feet.

Through word-of-mouth and small classifieds in backpacking publications Randy became known for building boots that like a cowboy boot fit perfectly — snug in the heel, precise over the instep and roomy in the toes — and the Merrell brand was born.



Randy Merre

FROM THE TOP SHELF

Moab

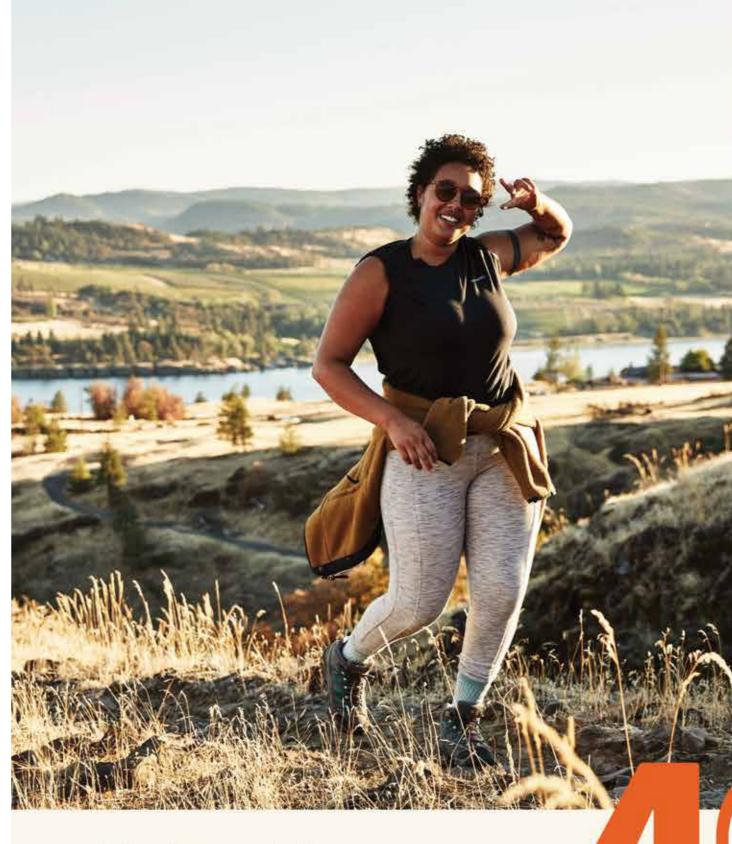
- Launched in 2007 with 25 million pairs sold to date
- Lighter and more flexible than a traditional hiking boot, Moab is known for its versatility
- Soft midsole foam provides the gift of all-day comfort
- Gold-standard Vibram® rubber sole offers traction that's all singing, all dancing.



Jungle Moc

- Developed in 1998 by Merrell co-founder Clark
 Matis as an after sport shoe
- A best seller known for its comfort, versatility and effortless slip-on style
- Modern new colours and a fresh take launching in 2021





The future is here.

The future is here. It's asking us to be ready, to think bigger.

To embrace the trail ahead and bring everyone with us along the way.

Today, we celebrate our first 40 years by looking forward to the next.

#MerrellFuture40



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MERRELL

merrell.co.nz

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Deidre Ussher has many reasons to celebrate the new spring season not least the one-year anniversary of her ownership of Queenstown flagship fashion store Angel Divine combined with the launch of a new outlet in Arrowtown.

"It's been a whirlwind 12 months. Initially we planned to take this first year slowly but it's exceeded our expectations and we are delighted to have now already opened our second Angel Divine store, expanding to Arrowtown."

Deirdre is savouring stepping back into the fashion world after a 20-year hiatus from the industry and says her love of clothing and design stems from her childhood.

"My mother was a seamstress producing bespoke dresses and also had a business making motorcycle jackets, so I used to help out after school and really grew up in the industry. I then studied fashion design in Timaru and worked in fashion retail while establishing a sideline making wedding and bridesmaid dresses, including my own. Pattern making is my passion but eventually I gave it up when I started a family — babies and pins don't work well together."

Deidre and her husband Jonathan own a farming operation in North Canterbury and with her children away at school she decided 2020 was the time to restart her fashion journey.

"I didn't want to be sitting around waiting for my children to return home and needed something else to focus on other than my large garden at the farm. I was considering starting up designing again then Jonathon and I were spending time in Queenstown with some other investments and Angel Divine came up for sale — so it was a serendipitous opportunity."

"Angel Divine has a successful legacy of representing highend designer fashion and it's been amazing to step back in at this level," she says. "The store gives me the best of both worlds - spending time with creative designers and customers, then I go back to farm life in Canterbury which is a refreshing balance."

Key brands instore include Zambesi, Karen Walker, Kate Sylvester, P.E. Nation, Marle, Harris Tapper, Ulla Johnson and highflying British brand Holland Cooper.

"The Queenstown store is one that any women of any age will come to and automatically connect with the brands and love our offerings in our industrial gallery type space in Searle Lane. It's an eclectic experience showcasing the very best designer fashion."

SECOND STORE FOR ARROWTOWN

Angel Divine owner Deidre Ussher always intended to have two stores under the same name and says Arrowtown is the perfect location for the high-profile fashion shop's second home.

"Design is my background and I have loved creating the new store's interior. We have installed gorgeous wooden floors, wainscotting on the walls, iron clothing rails made by Mrs Robinsons in Tarras and a stunning, long antique table to create a glamourous English country feeling. I want Arrowtown women to recognise our style as similar to their own homes and to discover our beautiful garments and products that reflect their lifestyle."

Deidre says most of the leading designer collections in the Queenstown store are also represented in Arrowtown and she is excited to showcase the broad range of high end fashion labels in both stores including luxury British fashion brand Holland Cooper.

"The market has responded amazingly well to this range with women saying they had been looking for coats like these for years. The quality,

tailoring and fabrics are second to none. Holland Cooper are big buyers of New Zealand wool and we have exclusively imported the brand into the country. We are particularly proud to be the very first to represent Holland Cooper in the southern hemisphere. We will be adding their new skiwear, beautiful long Sherpa lined Wellington boots and lovely down jackets instore."

New Zealand label Gregory is also new to the Arrowtown store, which is located in the alleyway off

Buckingham Street next to Goldies café, along with Baobab luxury candles.

"The Baobab collection of elegant candles are designed in Belgium, made in Europe and inspired by faraway places," says Deidre. "Each is handcrafted with the most divine fragrances and comes in exquisite, mouth blown glass vessels that can be used as vases once the candle is finished. They are quite magnificent and make a beautiful display in any home."



milfordgalleries.co.nz

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

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Queenstown Central

CHIROPRACTIC CHALLENGES

By Margo Berryman

When New Zealand Olympian Dame Valerie Adams appeared on the international stage in Tokyo noone was watching more closely from home than recently appointed Queenstown Health chiropractor



Ed has a close relationship with many high-profile Kiwi sportspeople including shotput Olympic medallist Adams and Cameron Brown who is an Ironman New Zealand

"Working with world-class athletes is always a challenge because if you make a mistake everyone's going to know. But the benefits far outweigh this when you get it right." Dame Valerie says she respects and trusts Ed as a

"I'm a big human being and you need to really trust someone to manipulate your spine and your neck. He's always been in my corner with sport but also in life. I started seeing Ed ten years ago in Auckland and when I moved to Switzerland to train he would come over every year for a week and help treat me. What I do like about Ed is that he's not like some health providers who want you to keep going back to them. He wants you to be good enough to not come back. When he treats you he actually doesn't want you to be reliant on him, he wants you to be self-reliant and only see him when it's necessary."

relocating from Auckland.

"I've spent three decades as a chiropractor mostly as the high-performance chiropractor based at the AUT Millennium Sports Institute in Auckland. I worked with a whole team of experts, spent some time in diabetic research and regularly travelled overseas with many of our top athletes."

Ed has joined well-known chiropractor Neki Patel and the team at Queenstown Health after

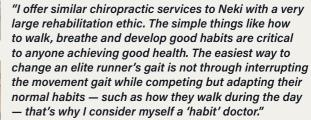
Ed is recognised for developing a highly acclaimed postural analysis programme used widely by

"Postural analysis is just an easy way of showing people the reality of what they are dealing with. I think people know when things aren't right but when they can visualise it and measure change it can help immensely to keep clients motivated and deliver consistent results and better outcomes."

Moving to Queenstown has been a long-time dream for Ed and his family and the opportunity to work alongside Neki Patel was too good to miss.

"I love the outdoors and 20 years ago wanted to live in

Queenstown but one of my sons was diagnosed with type one diabetes and we needed to be close to Auckland's Starship hospital. These days diabetic care has improved so much that the move was possible."



Ed is a regular guest on a variety of media programmes including National Radio and looks forward to continuing to provide optimal chiropractic care to a cross section of clients, particularly high-profile athletes and sportspeople

"I have a simple approach that every day we are faced with hundreds of choices and that with a bit of knowledge, determination and action we can make the small changes that have massive consequences on how we enjoy and achieve in





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LEADING BRANDS TARGET FIVE MILE

By Jane Brooke

Retail tenancies in the Sudima Hotel complex at the entrance to Five Mile have been snapped up by businesses new to Queenstown incorporating an exciting array of lifestyle, adventure and fashion brands.



"We chose this location as we recognise the growth of the Queenstown region and as a global brand we wanted to serve local customers," says Skechers GM Ben Hapgood.

"We're very excited about being in Queenstown, to finally be in arguably Aotearoa's most impressive playground."

- Skechers

Bivouac Outdoor opens in early spring stocking premium clothing and equipment from the world's best brands suitable for a range of adventures in New Zealand and beyond.

Operations manager Graeme Allan is "thrilled" to move into Five Mile.

"Queenstown and the surrounding areas are a large market for us. We already have a loyal customer base with locals who buy from us online and many others who travel to Central Otago."



General manager Dave Malcolm says they are "super excited" to be coming to Queenstown.

"It may seem strange to open a surf shop in the

mountains but we actually have all the bases covered to kit customers out for every Queenstown adventure — except anything to do with snow, we leave that to the experts."

"Queenstown-Lakes District is the most iconic area of New Zealand and as a 100 per cent Kiwi owned and operated business we've always wanted to open a store there. Our goal is to build long-term relationships with local customers."

"Five Mile is a fantastic centre, has a quality mix of tenants and we're excited about adding to that mix."

- North Beach

Home living and giftware store Redcurrent is making the move to Five Mile from their current Frankton premises in late October.

"Five Mile's a great location and a favourite with locals," says Redcurrent owner Rebecca Kain.
"Expect the 'wow' factor with a beautiful selection of 100 per cent French flax bed linen, throws, cushions, home fragrance and outdoor living."

A local coffee hotspot, yet to be announced, will be in the mix for the Sudima building along with Australasian outdoor equipment and clothing giant Kathmandu and Japanese restaurant Tanoshi.

The Sudima Hotel also houses a hotel spa and conference centre and boardroom facilities which locals are encouraged to use.

Five Mile co-owner Craig Greenwood says he is delighted new businesses are opening their doors to cater for the local community as Queenstown's population continues to grow.

He says continued demand from retailers and office tenants has brought forward planning for the next stage of development at Five Mile which is "very positive news"

for the leading shopping destination.









By Penny Simpson

Easy Big Trees was launched in Southland in the early 1990s when Total Landscapes founder Chris Harrison recognised a growing demand for quality large grade avenue trees, screening plants and specimen trees.

"This is a family business that traces right back to the 1920s when our ancestor Richmond Harrison started growing saplings for farm shelter in Manawatu," says sales and marketing manager Barney Harrison. "From those early roots the business soon developed into one the largest growers and distributors of quality plant and tree stock in New Zealand."

Barney and his brother Ryland Harrison are now fourth generation growers continuing the family tradition to provide quality trees and shrubs grown in Southland and supplied country wide.

"The key to our business is understanding the need for ready grown trees when it comes to important landscaping projects. It has been a steady learning curve along the way with modern innovative machinery playing a huge part in growing quality trees. Providing a safe working environment for our team

and adopting environmentally responsible practices has been paramount to our success."

Based in Invercargill, Easy Big Trees is one of the largest established businesses selling high quality, larger grade trees which provide instant enhancement, value and impact to garden and landscaping projects.

"Currently there are more than 100,000 trees and shrubs growing

ALSO AT THE GATE

in our nursery which is over 12 hectares. There is a broad range of both deciduous, evergreen and New Zealand native varietals available to suit southern conditions," says Barney. "Our trees are available in large quantities to provide consistent even grades for bigger projects and developments as well as the home gardener."

He says keeping things streamlined and simple for customers is key.

"A wide range of trees and plants are available for supply now and we can email or post a catalogue for customers to choose from. We encourage and recommend forward ordering for projects where possible to ensure availability and we deliver our trees country wide via reliable, specialised tree carriers."

Queenstown Lakes, Wānaka and Central Otago have all become important markets for the company given its proximity to their nursery.

"There are an abundance of quality developments in these areas that are ideal for our trees because they have been grown in Southland meaning the plants are well suited to establishing quickly in Central Otago and Southern Lakes environments. We have multiple deliveries to these areas most weeks and can turn around orders very quickly on request."

Barney says spring is a great time to plan and plant screening areas to provide privacy for outdoor areas during summer.

"One of the most popular trees for the spring season is the Prunus or cherry blossom. These look stunning and are excellent for lining driveways or for street plantings. We encourage people to visit our nursery and or contact us by email or phone to see what stock is available and place orders. Our website www.easybigtrees.co.nz has a photo gallery of our trees and you can also subscribe online or via email to our weekly informative blog posts and downloadable resource guides."

Easy Big Trees

143 Pomona Road East, Makarewa on the road from Winton-Queenstown.

Opening hours - The nursery Monday to Friday 8.00am - 5.00pm. Closed weekends and public holidays.

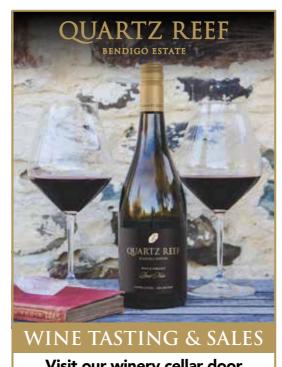






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Q&A

with Central Appliance Plus

John and Denise Feron have been at the helm of Central Appliance Plus for the past 20 years. QT Magazine spoke to John about the success of their business supplying high quality home appliances and whiteware across Central Otago.

What attracted you to purchase the Alexandra business?

I was national sales and marketing manager for LG and we wanted to do something where we could have a good family lifestyle. The original owner was a customer, so I knew the business and we took it over in August 1999 when the premises were on Tarbert Street. During November that same year the town was hit by floods. As a precaution we had to empty the store and during that time we learned a lot about the local community with people turning up to assist. A local farmer arrived with a truck, loaded our stock and three days later brought it all back. So many people helped us and the entire town — it was phenomenal.

Why did you choose to partner with Miele?

When we moved to our new larger premises we already had a good offering of major brands but we introduced Miele as this gave us the opportunity to become the destination of premium brands. Miele's comprehensive range of appliances has been developed to suit all budgets and requirements. When you're buying an oven for example, the cavity of the oven is welded from one piece of metal, so heat and moisture cannot escape. This superior quality ensures consistent cooking temperatures, meaning you can rely on your Miele oven. This quality can be experienced whether buying their entry model or their most prestigious. Miele invests much of their product development time in testing appliances to ensure customers receive a high performing, quality product which will last for years.

Tell us about the Miele demonstration seen on your instore television?

Miele's innovative technology is second to none. Their meticulous attention to detail results in appliances you never knew you needed like a camera in the oven or the ability to set the washing machine from a smartphone. While training with Miele there are some standout demonstrations I have seen, which I want others to see. The rose test is outstanding and I have seen this done live twice. A real stemmed red rose is placed in the washing machine on a delicate cycle. When the cycle finishes the rose emerges with no signs of distress. It's incredible. The second demonstration is a true test of their dishwashers, with a whole chocolate gateau cake placed into the machine. On completion, the door was opened and the interior was

gleaming with no evidence of a cake ever being there.

Why is customer service vital in Central Otago?

Being locally owned and operated is important. As a family-owned business we want to support families who live and work in our small community. To survive in a









small rural town you have to go the distance and after 20 years we like to think we must be doing something right. One of our biggest thrills is returning customers. We are now seeing the next generation coming through, returning to Alexandra, building homes and establishing their lives here. We welcome their support as it shows there is trust in our business and our products. I really enjoy the interaction in the store with customers alongside our experienced team and Denise plays an important role in the back end of the business. We like to build relationships with clients and we provide solid after sales support.

What other services do you provide?

We specialise in kitchen and laundry

appliances including cooking, ventilation, dishwashing and a wide range of refrigeration. To complement this we also offer a range of home entertainment, small appliances and kitchenware. Our storage facilities allow us to collate customer orders and deliver when required — it's all part of the service. The person who sells the product instore is likely the same person who delivers it and if it is something that we install will do that too. If a customer needs a new washing machine, we will put it on the truck, take it out, pop it into the house and fire up the water hoses. Nine times out of ten we then take the old machine away. For older people this service is vital. Our team is very experienced and knowledgeable and understands rural retail requirements. We also work alongside builders and joiners to ensure products are not delivered to a site until they are needed.



Your experience with top appliances is extensive – do you get to test them out?

Over the years we have had the opportunity to try all the brands and see what works best. Denise is a baker and when it comes to ovens Miele is the best. The accuracy and temperature control are brilliant and you can even bake across multiple levels, without compromising results. The enamel Miele applies allows for easy cleaning whether it's after cooking a roast or a cake — it's seamless. Because of our experience with the products it's easier for us to recommend the best appliances for the job.



CONTACT US

Corner Limerick & Ennis Streets
Alexandra
Otago 9320
New Zealand
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QTMAGAZINE SPRING 2021 P47



All cycle trails lead to Cromwell - home of the greatest Pinot.

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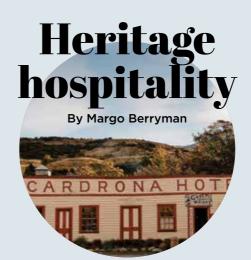
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The historic Cardrona Hotel has been serving up its distinctive hospitality since the 1860s when miners flocked there for a well-earned break from the goldfields.

Today locals and visitors continue the tradition and the hotel has become an exceptional destination for contemporary style cuisine in an idyllic garden setting, particularly in the warmer spring

"Spring is the ultimate season for fresh produce and our menus move away from comforting casseroles and the slow braises we love in the winter to showcasing fresh, colour combinations in full-flavoured dishes," says proprietor Alexis

"This season we are looking forward to planting our garden to support the vegetables, herbs and garnishes that our kitchen team buy in locally. Dishes like our classic slowroasted lamb shoulder remain on the menu served with artichoke, asparagus and courgettes alongside our delicious roast chicken with new season potatoes and snow peas. We like to support local producers and our venison, a firm favourite, is sourced locally through Alpine Meats in Wānaka while all our breads are from the other side of the Crown Range from European Bakery." Breakfast is available at the hotel until 11.00am daily while evening dining offers a sophisticated menu served in the charming dining room.

"The atmosphere in the dining room is cosy and relaxed but with top-notch service," says Alexis. "Meals are from 6.00pm and bookings are definitely recommended particularly for weekends and holiday periods. However, if the restaurant is full guests can always sit in the bar or outside and order off the allday bar menu. We have recently added five glasshouses to the beer garden offering more sheltered outdoor dining options on cooler days."

The snack and all-day bar menus are ideal for travellers or post activities such as mountain biking, horse riding or



"Our snacks are designed to share over a beer or a wine in the afternoon sun with dishes like nachos, fried chicken and our famous frickles (deep fried pickles) available. The all-day bar menu offers more substantial dishes such as slow hraised heef hrisket han huns or broccoli bites with whipped tofu. All the traditional pub favourites are there with a slight twist including our signature parmesan and herb crumbed chicken served with creamed corn and a fennel slaw."

From legendary cheese scones, breakfast on the go to take-out coffees the Cardrona Hotel meets everyone's expectations.

"Anything on our all-day menu can be ordered to take out and there is a wonderful range of Central Otago craft beers and wine available in the pub," says Alexis. "We sell local beer produced by Ground Up Wānaka and products from the Cardrona Distillery."



Celebration Venue

The Cardrona Hotel's historic ambience and rustic charm offers the perfect backdrop for a range of events, from milestone birthdays to corporate functions, family reunions and engagement parties.

"Whatever the occasion our superb front-of-house staff will create an event people are guaranteed to love," says proprietor Alexis Thornton.

"We cater for up to 180 guests for a cocktail-style function or as many as 85 quests seated in the restaurant. There are options for drinks and canapés in the garden or a sit down meal with a range of food and beverage packages to suit any event."

Cardrona Hotel venue hire provides exclusive use of the back restaurant space and in warmer months an area of garden can be sectioned off for an event.

"For outdoor functions we can offer half of our lawn and garden bar for a reduced rate. There are 17 charming ensuite hotel rooms so plenty of onsite accommodation for quests who want to stay the night or we can help organise transport from Wānaka or Queenstown. We definitely recommend booking in advance to avoid missing out."











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Designed locally, enjoyed globally



Salon's luxury vibe

Twelve months on from opening at The Precinct Ukiyo Salon & Co owners Jaimee Whiston and Mikaela Edwards are reaping the rewards of establishing their business



only open three weeks before last year's Covid-19 lockdown which was scary. But after lockdown we were solidly booked for three months plus and the feedback has been fabulous from our loval and supportive local

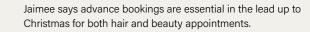
Ukiyo Salon & Co is on the top floor of state-of the-art The Precinct building in downtown

"We are a full-service salon and we wanted to

create a luxury experience from the moment people walk in the door. Our salon has such a beautiful vibe and clients are blown away when they see the space and view. It is truly breathtaking and is flooded with natural light giving a lovely sense of calm."

The spacious salon has eight national and international award-winning stylists with four additional spa rooms allocated to a select group of beauty therapists, a cosmetic

"We are lucky to have a hugely talented team offering the latest in hair and beauty treatments. We all like to work closely with our clients to achieve their personal goals to suit their lifestyles. Bailage colour work is still very current although of late we are starting to fire up copper colours which is stunning for the new season," says Jaimee. "GHD has just launched the new cordless hot iron which is super exciting and we are massive fans of the GHD hot brush.



"We tend to only do weddings on request and Christmas bookings are already super busy so people should book ahead. We are all looking forward to summer and have entered the local Wānaka Business Awards which is exciting - it could give us something extra special to celebrate."

To make an appointment online: ukiyo.co.nz

PRECINCT

















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By Jane Brooke

Eco styled accommodation domes created by international designers offer an innovative escape at the recently launched Cross Hill Lodge and Domes at Lake Hawea

Owners Sarah and Richard Burdon say the complex offers a new concept in stavcations close to Queenstown, being only a one-and-a-half-hour drive from the resort.

"We all need to get away from our familiar surroundings from time to time and immerse ourselves somewhere new. Our six eco domes are nestled on the hill in their own exclusive area with private access entranceways. They were designed by world-renowned dome designers Buckminster Fuller," says Sarah.

"You can't buy them off the shelf like this. We purchased these unique dome shell liners from suppliers Pacific Domes and then set about building each one. We designed and constructed the decks, interior bathrooms and kitchens to create a bespoke eco dome experience with the design based on a high-country theme."

The entrepreneurial couple's new venture is located within the park like surroundings of The Camp at Lake Hawea neighbouring their family property, Glen Dene Station.

and are super quirky. Each has a 40 square metre interior and a 30 square metre deck along with an ensuite facility and they are fitted out with beautiful, modern furnishings including cosy blankets and sheepskins."

Chosen for their energy efficiency each dome is equipped with a gas fire and heat pump.

The interiors have been curated by Sarah and are inspired by the local landscape to create a feeling of calm, warmth and relaxation.

"When we first experienced staying in the domes while overseas we felt cocooned, safe and protected from the outside elements but the long and wide windows also allowed beautiful views of the stars at night," she says. "They are perfect to relax in with the design bringing the outside environment inside letting guests absorb the surrounding natural landscape, mountains and forest. This is due to the dome's round structure featuring floor to ceiling windows — the feeling and experience is out of this

The Dome village accommodates up to 12 people and guests have exclusive access to the Cross Hill Lodge featuring an outdoor hot tub, indoor and outdoor dining for breakfast and dinner and lounge area, massage room and the Whisky Room for pre or







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Bread for the People

By Margo Berryman

Ruth and Jeremy Heath's motivation behind The People's Bread was to produce a nourishing and nutrient rich sourdough for their growing family at the same time providing a sustaining, daily staple for the

The People's Bread was launched at the Wanaka Farmers Market in 2013 alongside a home delivery

"We wanted to extend and progress the craft of bread making, which we had been creating for ourselves for a number of years, into a meaningful livelihood," says Ruth. "With a young family the home delivery service was a way to get our product direct to customers without compromising parenting and it also precluded setting up a retail space. Jeremy was a pharmacist at Wānaka Pharmacy at the time and left his job a few months after beginning the business. Nearly nine years later we still deliver to customers every week including the very first person who signed up."

The signature loaves are 100 per cent whole grain sourdough made from freshly stoneground grains that they grind batch by batch. "We produce three core wholegrain loaves — the original, the rye and a multigrain. Another we make which is a favourite amongst customers is our brown rice, buckwheat and corn bread."

"Our sourdough loaves are simply grains, water and salt. We have direct relationships with Canterbury farmers who are either certified organic, biological, regenerative or spray free to source grain so we are supporting an agroecological and sustainable agricultural system in the Ruth and Jeremy consider their emphasis on quality underlines the success of the company

"There is no cheap white flour bulking up a loaf to make it look big and we are not willing to compromise the quality of our product, or people's health and well-being just to make a dollar," says Ruth. "We use the best grains we can buy, mill them batch by batch with the doughs undergoing

long fermentation until they are just right. This requires a bespoke set up, that is not strictly to the clock, as microorganisms and nature run to their own schedule. Then the loaves are baked at the discretion of Jeremy who is our master haker"

The People's Bread has plans to extend into Queenstown where they currently courier sourdough loaves to customers and independent local retailers.

"Our customers are discerning consumers who care about what they eat and who value an honest and quality product," says Ruth. "They appreciate what we offer and are mindful of environmental impact in food production. We use minimal packaging, no plastic bags and are zero food

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CENTRE STAGE FOR FOOD TRUCKS

A NEWLY DEVELOPED FOOD TRUCK VILLAGE IN DOWNTOWN WĀNAKA OFFERS A DIVERSE FOODIE EXPERIENCE IN A PARKLIKE SETTING WHICH HAS TRANSFORMED THE **BROWNSTON STREET SITE.**



A trip to Bali motivated Wānaka chef Chrissi Roper to set up her own food truck business aptly named Coco Hut.

COCO HUT

Coco Hut's look was inspired by all the funky beach huts over there," says Chrissi. "When I arrived back in Wānaka, I showed my very talented "jack of all trades" builder boyfriend some ideas and sketches, and he managed to completely transform my food truck and bring it to life in a beautiful way."

Coco Hut offers regionally inspired Asian Street style food, fresh and full of flavour.

'We serve a wide range of delicious food from all over Southeast Asia — think Thailand, Vietnam, China, Malaysia and Indonesia — with options like Peking duck roti's, cashew Pad Thai, curries and dumplings all under one

"We also cater for food preferences like gluten free, dairy free and offer yummy

The atmosphere at Coco Hut is relaxed and beachy. "We love to create a fun atmosphere and I highly recommend bringing a group and trying a range of food to share sitting by the gorgeous creek. The landscaped seating area is very special and there is amazing energy in the park on busy days and evenings."

Burrito Craft, owned and operated by Julia and "Our seating area Marc Magee, has brought the taste of Mexico is amazing making to Wānaka producing freshly made burritos

"The business was inspired by our own travels and we really wanted to bring this style of food with us too." back to New Zealand," says Julia. "Our food is fresh, tasty, consistent and affordable with

Burrito Craft is a popular spot for locals and visitors to hang out.

it a really social location.

We love the social aspect of the business and our customers love to experience having fun

Julia says the food truck park is going from strength to strength. "We love how well each business compliments each other. The different styles of food attract different crowds with something for everyone in a fun and relaxing location."

THE WAFFLE PRESS

"We offer gluten-free and vegan waffles with toppings for those with dietary requirements along with real fruit ice-creams with an array of flavours swirled to order."

Customer satisfaction is a key focus at The Waffle Press.

> "We believe food is about bringing friends and family together. This is a super fun business and we eniov making these connections with

our customers." Joanna says the creek and gardens at the food truck park are a huge drawcard and

they enjoy working alongside like-minded businesses.

business owned by Joanna Schellkes and Alex Finney and run by Joanna's brother Joshua, who recently completed culinary school.

The Waffle Press is a family

"We serve Belgian waffles with a delicious range of house-made toppings from banoffee-banana and caramel sauce to warm spiced apple with vanilla ice-cream and housemade crumble," says Joanna.

people to rent a hive and help reinforce the environmental benefits bees bring.

Spring hive of activity

Tiaki Bees launched its beehive rental concept in 2020 and there has been a strong take up in the Southern Lakes and surrounding areas.

introduce a beehive and local beekeeping

By Rebecca Williamson

Spring is the best time of year to

company Tiaki Bees is encouraging

Company founder and leading apiculturist Barna Szocs says spring and summer is when vegetables, trees and flowers are most active and in need of the bees to assist with pollination.

"Spring is a great time to get your own bees as it's the beginning of the beekeeping season. This is when plants come back to life, flowers blossom, trees become green and, with the warmer weather, bees start adventuring outside of the hive to look for pollen, nectar and fresh water. Pollinating plants is an ongoing task during summer and some fruit trees and vegetables have a short window when pollination is absolutely crucial for a good crop, so getting bees in there to do the job is incredibly important."

Barna says hiring a hive is a simple and effective solution for floundering gardens. He or one of his beekeepers travel to any property — urban or rural — to set up a hive, then visit the hive monthly and undertake all the required maintenance to ensure the bees are healthy, fed and productive.

He says the big-picture environmental benefits of renting a hive and supporting the local bee population are also significant.

"Nature is a complex ecosystem with everything connected. Bees are crucial to plants, plants are crucial to bees and humans benefit from them both. More people are now hiring hives and I believe the reason behind this surge is that, as a community, we are realising how positive an impact we can have on our environment. Often the impact is negative — through transport, emissions and plastics - but we can also be very positive by caring better for the environment and doing our bit to

Retirement and lifestyle villages. commercial lodges, garden centres schools, retail giants and the general population in the region are reaping the multiple benefits accrued by renting a hive.

Barna says the raw, natural honey produced by bees inhabiting a beehive is also a sweetener for those contemplating hiring



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Owner chef Akiko Suzuki is proud of the authentic Japanese food style she creates in her distinctive food truck Aki Sushi Wanaka.

AKI SUSHI WĀNAKA

"We serve iconic Japanese foods like karaage chicken, ramen noodles and miso soup along with delicious sushi options. We recently added 100 per cent plant based spicy miso ramen noodles for our vegetarian customers." Sushi platters are a popular choice and can be preordered to go.

"I love receiving customers' reaction to our food face-to-face and it makes me so happy when people come back for more after trying a few pieces of our sushi - it's so good."

Aki says the food truck village is an inviting atmosphere.

" I originally started my business in a place where no one else was but now I am so pleased to be part of this new location. It's very nice to have the company of the other food trucks and we all enjoy seeing happy customers here in the beautiful

ANGELO'S KITCHEN

Angelo Georgalli and Sky Horton serve Greek and Italian cuisine from Angelo's Kitchen with the food cooked to order by Angelo, a celebrity chef known as The Game Chef who has his own televised cooking series and cookbook.

"Two of our dishes - the Greek-Cypriot souvlaki and the classic Italian coffee tiramisu are Angelo's family favourites," says Sky. "The souvlaki is so fresh and zesty, it's the perfect healthy springtime takeaway."

The pair source as many locally grown and organic ingredients as possible and take every measure to reduce waste and recycle to help the local environment.



"The beautiful surroundings of the food truck village garden make it a pleasure to work here with great views and good vibes. It is a little community of food lovers that brings family, friends, holiday makers and locals together."







FRAGRANCE JOY

By Margo Berryman

Creating a successful artisanal, small batch range of perfumed goods reconnected sisters Sarah and Rose Agnew with their love of Wānaka after many years living overseas.



"George & Edi launched in 2011 with a stall at the Queenstown Arts Market and remained there for several years while we grew our wholesale business," says Rose. "The market was invaluable to us, enabling us to meet our customers and receive their feedback"

"Initially our candles were wrapped in vintage book pages but when we found some old Readers Digest gardening books with vintage flower drawings and wrapped with these our customers started requesting more floral pages please and the journey into our signature hand drawn floral packaging began."

A shared love for creativity, craftsmanship and fragrance is at the forefront of the George & Edirance.

"We believe all the little details determine how good the product will be in the end and we are meticulous with research and development to ensure we are 100 per cent happy with every aspect of a product prior to launching."

Two popular new products are the Triple Milled Perfumed Bar Soap range along with the Perfumed Candle Refills.

"These cleansing and nourishing soaps complement our hand cream and crème perfume ranges enabling fragrances to be layered which is lovely," says Rose. "Our perfumed candle refills mean customers can reuse their candle glasses, without returning glassware. You just clean out your current candle glass and pop the refill in. We are super proud of this product offering and it's fabulous to see the demand growing."

The George & Edi Artisanal range and gift boxes have a lot of appeal.

"Our Artisanal range is where we collaborate to make limited edition, beautiful things with other artists," says Rose. "The current collaboration is with Wellington ceramicist Angela Francis using her gorgeous ceramic dishes for our tea lights, perfumed potpourri and candle vessels – each made in our signature colours."

"We have wanted to make gift boxes for years, so it is exciting to finally launch two options, a home fragrance gift box and a body range gift box available from our online store and selected stockists."

Sarah says early support from Wānaka and Queenstown stores has been pivotal to the brand's success.

"Wānaka lured us back to New Zealand to start the business and our Wānaka flagship shop Gifted Design Store along with Queenstown's Angel Divine were early supporters. We are grateful for all the support locally and proud to have built our business from Wānaka and gain an international following which continues to expand."

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LABOUR OF LOVE

By Penny Simpson

Wānaka photographer Wendy van der Linde is transforming the way parents remember their birth experience by documenting the entire birthing experience through photography.

"My business WanaBirth officially began when I took on my first birth client for birth photography. I am a family photographer and mum of one and wished I had known about birth photography when I gave birth."

"Some women have incredible birth stories but mine was tough and looking back I can't remember all the details," she says. "Having a photographer there to document this moment allows a woman to be reminded of how strong she is, and the joys of seeing her baby's first feed, or first yawn."

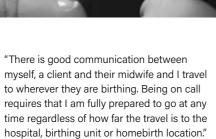
Wendy studied visual arts at university in South Africa specifically to learn photography.

"I am dedicated to delivering the best to my clients and since having a visual arts degree I am now working on a certification in birth photography. My photographic gear is designed to handle low-light conditions, ideal for this type of photography, and allows me to give my full attention to connecting with the families."

Wendy is on call 24/7 for her clients from their 37th week stage of pregnancy.

"When a mum-to-be contacts me, I schedule a free consultation to discuss their expectations around the baby's birth. Together we explore ideas and images and once the booking is confirmed I am locked into their schedule."



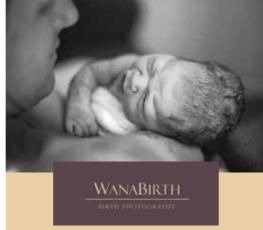


Bookings can be made online and examples of Wendy's work are available on her Instagram and Facebook pages.

"The ideal time to book is sooner rather than later because it's an on-call service and there are only limited bookings available each month."

"I like to meet clients a couple of times in the lead up and sometimes they also want maternity and lifestyle photography sessions factored in," says Wendy. "No matter where my clients are from in the Central Otago region, being invited into their birth space remains an honour, and I treasure that trust."





To book a free consultation: www.wanabirth.co.nz Email: wanabirth@gmail.com









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The Wonder Room celebrates the good things in life and gift giving. From art to exquisite objects, the Wonder Room team is committed to bringing beautiful, remarkable, unusual, weird, quirky, divine, witty and hilarious things to their loyal customers, in Wanaka, around New Zealand and across the world.





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QTMAGAZINE SPRING 2021 P57 QTMAGAZINE SPRING 2021

Nanny Goat wines reflect Queensberry sub-region

The recently established Nanny Goat vineyard in Queensberry is putting the previously unknown Central Otago wine sub-region in the spotlight.

The Nanny Goat brand was launched in 2005 sourcing grapes from growers throughout Central Otago and latterly an organically certified vineyard was purchased in Queensberry where Pinot Noir and Chardonnay wines are produced.

The vineyard's purpose-built cellar door is an increasingly popular destination for people travelling through the region particularly from

"We encourage visitors to come to the cellar door and sample our exceptional Pinot Noir and Chardonnay wines in a stunning indoor and outdoor setting," says winemaker Alan Peters-Oswald.

"Our BioGro certified vineyard in Queensberry produces wines that are a true reflection of this unique sub region in Central Otago. There is a powerful elegance in both the Pinot Noir and Chardonnay. They are expressively aromatic at first glance, whilst still maintaining an air The cellar door provides superb platter food to accompany the wines and Alan says spring is the ideal time to visit the vineyard and soak up the sun and views of the Pisa Mountain range and surrounding hills.

"There are appealing outdoor spaces and on colder days we offer cosy fireside wine tastings and platters inside."

Alan says the Queensberry site is a standout one and is already gaining a reputation for its spectacular wines.

"Wine lovers who taste both our Pinot Noir and Chardonnay at the cellar door recognise that we do not interfere too much in the winemaking but rather let the grapes speak for themselves, reinforcing where they









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CREATIVE CATERING

By Margo Berryman

With a farm to table approach focusing on seasonal and locally grown produce The Platter Share in Wanaka has created a boutique catering service that is gaining a big following for weddings, events and small occasions.



everything the business produces. "While I was on maternity leave four years ago, I had a dream to marry my passion for food and cooking with styling and creativity. I wanted to offer a bespoke and beautiful food service and The Platter Share was

From grazing tables and private

dinners to weddings and special

ensures quality is at the heart of

events owner Rachelle May

"Food has been at the heart of my family since forever and my first job was with pastry and baking in Queenstown 11 years ago," she says. "Being mostly self-taught, I have learnt from some amazing chefs and cooks over the years to develop my style and write recipes, with a focus on cooking with butter, salt and love."

Bringing her vision to life required plenty of determination and hard work.

"I took a lot of risks both financially and putting my ideas out to the world. I came home to Wānaka

> when I was pregnant with my daughter and chose to put what was supposed to be a house deposit payment into building this business. It was scarv but by 2019 we had expanded to build a mobile kitchen food truck and the outcome has been amazing." The Platter

Company caters for wide range of stylish food events and Rachelle says size is not a problem.

"October to April keeps us busy with summer weddings and parties. All year round we are busy with dinner parties and crafting grazing boxes for individuals and businesses. This is our bread and

butter producing on average around 20 boxes a Rachelle works closely with clients which is a key to

the company's success.

"A big part of why people book us is how we produce and deliver the product. I'm the first point of call plus the head chef and events person on the day which results in developing very close

relationships with clients and why they love that personal approach."

"We have a unique way of presenting food and the shared style food means there is something to please everyone - young and old. People will always find something they love on our banquets or grazing tables and we work with the seasons using locally produced produce and customise our menus to suit each client."

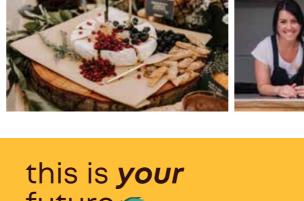
She says the company is continuing to

"From initially starting out offering our shared platters and grazing boxes we are now so much more than just a 'platter' company. With our state-of-the-art mobile kitchen food truck we can go anywhere and cater at all different types of venues with ease. Locally the support has been amazing and we really enjoy being involved with charity events, networking and being part of this local community. We have hit a gap in the market delivering food that is honest and approachable. People are moving away from the plated fine dining style of dinner party or wedding and seem to absolutely love what we do."

For all event & wedding bookings or to order a Grazing Box in a day:

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WAO FOCUSES ON POSITIVE CHANGE

By Jenny McLeod



Expectations are that the upcoming Wao Summit 2021 in Wānaka will lead to further significant initiatives in the organisers' bid to help accelerate a carbon zero, regenerative future for New Zealand.

The fourth annual summit is scheduled from October 26 until October 31 and programme director Monique Kelly says they have hosted more than 60 events during the last three years with over 3,000 participants in Wānaka and

"This year the group anticipates a surge of attendance, both locally and nationally, from grassroots organisations to businesses, groups and individuals and looks to strengthen Wanaka's standing as a place of learning. A staggering 40 plus events are planned for the summit with a wide range of focus to enable diversity and inclusivity along with an emphasis on workshops so that attendees take away the tools they need to create positive change."

Monique says with initiatives such as SUCFree Wānaka, zero waste building workshops and the Wānaka Community Workshop emerging from previous summits they are looking forward to this year's results.

"With groups coming from around the country the emphasis will be on the cross pollination of ideas, actions and initiatives to support and accelerate change from the grassroots up."

Tickets for the event are structured to attract people from all sectors of the community — "because in order to enable change at all community levels, from zero to 99 years, we need to make our events as relevant and accessible as possible".

Summit picks

Better Building: How do we design and build healthy, thriving communities?

Capitalism Redefined

Buy Less Buy Better: It's time for a fashion

It's your future: Climate action and how to get

Localising Food and Community Resilience: A long lunch with Robyn Guyton

www.wao.co.nz/summit2021

Arts Alive

The Wānaka Arts Labour Weekend exhibition from October 21 - 24 at the Lake Wanaka Centre is themed Arts Alive to encapsulate the vibrant creative Wānaka scene, according to Wānaka Arts president Vicky Fulton.

"Artists and musical performers will enliven the atmosphere with eight working artists on site during the weekend. We also have three brilliant quest artists — Shannon Courtenay, a ceramic artist from Cardrona, Nelson painter Justine Summers and Wānaka jeweller Amy Bixby."

The opening gala on October 21 will see two top prizes awarded and will feature live music from Noel Coutts. Visitors may vote on their favourite work, with a viewers' choice awarded at the end of the weekend.

"Based on past exhibitions we expect around 80 local and regional artist entries in a diverse range of styles and mediums," says Vicky, "This will include artworks from members and non-members, exciting up and comers and established well-known artists."

Wānaka Arts is a non-profit organisation promoting and supporting local arts.

"We raise the profile of Wānaka as an arts destination and promote art within our region by providing unique opportunities to exhibit and sell local artwork."

For more information and tickets: www.eventfinda.co.nz



Toi — celebrating creativity in Wanaka

Toi is a celebration of creativity, design and excellence for Wānaka locals and visitors who love the arts.

Featuring three days of workshops, exhibitions. events and performance, Toi will be held on October 15, 16 and 17 at various Wānaka venues.

The event name comes from the Māori word toi which translates to knowledge, skill, excellence, source, origin or mastery.

Led by a group of creatively-minded individuals, businesses and community groups the festival's goal is to uplift Wānaka's creative sector and enhance the Upper Clutha's cultural

Festival organiser Sophie Lane says there's an abundance of talent in Wānaka — "designers. architects, musicians, performers, stylists, visual artists. This is an opportunity for us to give them a platform. It is still early days for the festival, but we hope to see it grow as more people find out about it, lend their skills and come along to appreciate the incredible minds and creations that Wānaka has to offer."

For more information and tickets: www.toiwanaka.nz



Classical music festival with a difference

At The World's Edge Festival (AWE) is an exciting classical music festival being held in Queenstown, Wanaka and Cromwell from October 15 – 17 featuring three world-class chamber music

The Central Lakes landscapes inspired the festival that has global ambitions and the support of high profile New Zealand and international artists travelling to the region to perform.

AWE festival director and renowned violinist Justine Cormack is excited about the three-day programme.

"These three performances together tell the story of two rivers - the Mata-Au or Clutha River in Wanaka and the Kawarau River in Queenstown and the moment their waters collide at the confluence in

In addition to the three scheduled performances, AWE will be presented to over 2000 students at ten schools in the region.

"The double meaning of the festival's title - awe describes how we feel when immersed in classical music. Awe is when the sublime leans over us, it's our sense of insignificance when presented with something bigger than ourselves. We hope festival goers will make those same connections in the moment of each performance and we are excited to share this new stage for classical music."

For more information and tickets: www.worldsedgefestival.com





The contemporary Edgewater Resort was officially opened in July 1986 by the Rt. Hon. Mike Moore the then Minister of Tourism and for 35 years it has remained a Wānaka hospitality landmark.

The 103-room hotel, situated on ten acres of prime lakefront land Edgewater Lake Wānaka has retained its independent status, private ownership and stable management throughout the many peaks and troughs in the tourism industry over the years.

"There was considerable foresight in the 1980s from developers Richmond Paynter and Roger Milsom who spearheaded the project for this large hotel development in the small resort town of Wānaka," says general manager Catherine Bone.

The site, once part of Wānaka Station, was purchased by Sir Percy Sargood in 1912 and farmed until 1980. The hotel construction by Paynter

Corporation and Hamilton Construction began in 1985 and took just over a year to complete. Today the majority of the 54 owners of the 65 individual units are all New Zealand based investors who also own shares in the hotel's operating company

"One of the characteristics of Edgewater has been the long tenure of a number of its general managers and team members," says Catherine. "This includes Pam and Brett Simpson who

co-managed the hotel from 1991 until 1998. When Brett pursued other business interests in Wānaka Pam continued as general manager until 2001. Leigh Stock managed the hotel from 2003 to 2014. Mike Barton then succeeded him having previously held the position of financial controller at Edgewater during his management. I took over the role in

May 2019."

"We are also very proud of the more than 25-years' service from Dave Keimig and Telf Stevenson and Gaynor Mowat. We are lucky to attract some really talented professionals to the team at Edgewater and they all enjoy working together."

The hotel has been regularly refurbished over the years and a major upgrade is currently in the planning. Edgewater holds a fourand-half-star hotel rating by Qualmark New Zealand and a silver sustainability rating and continually receives excellent quest reviews.

"Our 35th year and beyond is looking very bright and we are grateful to our guests, agents, suppliers and importantly our management and team for their involvement and commitment to Edgewater," says Catherine, "A special commemorative weekend involving owners, staff and invited guests will mark the milestone occasion later this year with special promotions throughout the year."

Experience the Best

Sited on the edge of Lake Wānaka, Edgewater is a hive of activity during winter and summer offering many facilities including tennis courts, biking trails, restaurant and outdoor dining areas and luxury day spa.

"We have 103 well-appointed guest rooms with all the rooms having either an outdoor patio, garden view or balcony," says general manager Catherine Bone. "There is a mix of deluxe onebedroom suites or apartments and spacious lakeview two-bedroom apartments to choose

The hub of the hotel is The Wineglass Café that

offers a seasonal menu and has has exceptional views out to Lake

"It is a vital part of our business and we pride ourselves on the restaurant and bar offering. Our head chef Chris Nelson and his team create contemporary cuisine using the best seasonal, local and sustainable produce available."

Edgewater's Element Day spa has an array of rejuvenating spa treatments.

"Whether you're a guest in the hotel, a visitor to Wānaka or a local. says Catherine, "you are welcome to come and enjoy Edgewater's restaurant and spa offerings and bookings can be made online or by contacting our reception team."



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By Penny Simpson

Innovation, sustainability and community engagement are at the forefront of the new Mitre 10 MEGA Wānaka at Three Parks Business Centre.

Brothers Martin and Allan Dippie have owned the local Mitre 10 since 2000 and have built the state-of-the-art store to demonstrate innovation in construction materials and technologies.

General manager Mark Watson says it is rewarding to see the community's reaction to the new premises.

"The response from our 10,000 local residents has well exceeded initial budgets and targets," he says.
"Customer feedback indicates locals love the design as it fits into the natural landscape. They have also nicknamed the store 'the Westfield of Wāṇaka.""

"We carry a broad selection of most things hardware including an extensive homeware department and garden centre. This is also a general store — with not a lot of other retailers in town we often fill the void for visitors and locals," says Mark.

The superior design of the garden and trade centre is a standout feature alongside the sizeable indoor showroom.

"We have customised this expansive indoor space with appealing open display areas creating a light and spacious ambience. The design is futuristic and not at all like a traditional Mitre 10 store. It includes highend timber tops, walk in pantries and a tool testing hub featuring hands-on demonstration displays. Here customers can trial and test a wide variety of tools before purchasing."

Several lounge hubs have been installed to allow trade customers to meet their clients instore and discuss plans, products and options for their projects.

"These hubs are also used for training so suppliers can demonstrate their goods to both our staff and customers," says Mark. "Instore demonstrations such as rose pruning and building planter boxes are popular and we run our Kids Club events around these spaces."

BUSINESS: MITRE 10 MEGA WĀNAKA
OWNERS: MARTIN AND ALLAN DIPPIE
LOCATION: WĀNAKA NEW ZEALAND
BUYING GROUP: MITRE 10 NEW ZEALAND
BY THE NUMBERS: 140 STAFF, 20 NEW
POSITIONS CREATED
TOTAL SITE AREA 28,000m²
TOTAL STORE FLOOR AREA 9,000m²
RETAIL AREA 4,870m²
GARDEN CENTRE AREA 3,900m²
TRADE AND TIMBER YARD 10,000m² (1HA)
CAR PARKS 220

COLUMBUS CAFÉ AND PLAYGROUND











ENVIRONMENTALLY FRIENDLY

Mitre 10 MEGA Wānaka is ahead of the game when it comes to sustainability.

General manager Mark Watson says the building features a photovoltaic solar array on the roof and houses an energy efficient lighting, heating and cooling system.

"We have implemented a thermal block to minimise energy wastage when heating and cooling the store. The main retail hall is clad and roofed with Kingspan PIR core fire resistant panels that have an R5 insulation rating."

Smart automatic-opening windows provide sustainable and energy-efficient passive ventilation.

"Solar energy is generated through the roof to directly offset the main power supply. The solar array is grid-tied which means any surplus generation is exported back to the national grid," he says. "Our actual goal is to operate off the grid for 50 per cent of the year, subject to seasonality and available

sunlight hours."

The store has its own recycling station that accepts difficult-to-recycle materials such as soft plastics and polystyrene and electric vehicle charging stations have been installed in the carpark.

"We are proud to support the local community through our electric car charging facilities and the revolutionary recycling station allows customers to recycle their own packaging."

Mark says the business is constantly testing out new customer offers including 'Click 'n Collect' lockers installed at the front of the store.

"This is an important initiative post-Covid for online shopping and enables visitors who arrive in town after hours to still pick up everything they need from here."

"Stores like this are not built every day and there are fantastic initiatives moving forward in product and ranging. The owners are fully committed to creating a futuristic store and it's great to see the business grow through these modernisations"

PRESERVING HISTORY

The recent instalment of a time capsule at Mire10 Mega Wānaka is an exciting project that the local community will celebrate 70 years on.

The time capsule has been buried in the store's carpark and will be opened in 2091.

"It is a fun gift for the community and we wanted to preserve Mitre10 Wānaka's history as this is our third store we have owned in the resort since 2000," says general manager Mark Watson.

"Items such as interviews with staff and visual recordings were put onto a USB key and placed inside the time capsule along with newspapers, photographs, stamps, pressed flowers from the garden department and a now defunct plastic bag with the Mitre10 logo on it."

Company Culture

By Penny Simpson

As the Wānaka property market continues on an upward trend First National Wānaka is working hard behind the scenes to meet the needs of clients.

Owner Quentin Landreth says his team's collective approach to selling real estate across the region is well recognised.

"We are lucky enough to have an amazing team of professional agents representing our company. There are 20 of us and we all have varied backgrounds. Sometimes it feels like the United Nations in our office. One of our team members was previously a sales manager for KFC in Germany before coming to New Zealand, another of our agents used to sell oil rigs internationally and our youngest team member Brooke Woodrow is at the age of 23 rated number three agent on Trade Me for Wānaka."

Quentin is a born and bred local attending secondary school in Wānaka before completing a five-year stone masonry apprenticeship.



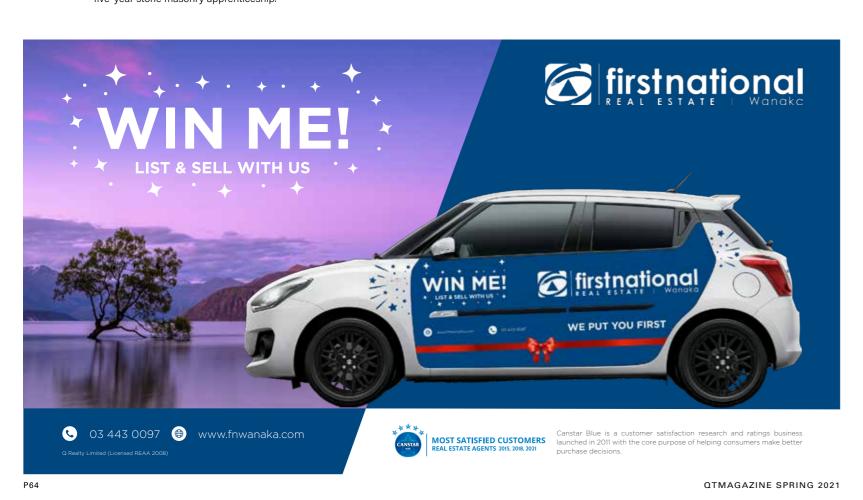
"Then I became a jack of all trades spending three years ski guiding, later owning a take away joint called The Foul House in Luggate before gaining my stock and station diploma. I then started a local tiling company which kept me busy for 13-odd years before going into farming — which by the way sent me broke."

"My real estate career started ten years ago in 2011 as I had always wanted to get into sales. There is something unique about assisting people with the sale and transfer of property and it suits my personality."

In 2018 Quentin bought the First National Wānaka franchise outright.

"I like being in control of my own destiny and really enjoy the people aspect of this business and giving back to those who support us. Our success has come from developing strong relationships and being 100 per cent transparent when working out deals to suit our clients."

"The Wānaka market is increasing by around 25 per cent per annum. With low interest rates and high demand from expats, Aucklanders and other New Zealanders I think Wānaka real estate is going to stay strong for a good while yet."



GOING SOLO

By Margo Berryman

Clyde's Eade Gallery is presenting several solo exhibitions during spring highlighting the work of celebrated South Island artists.

Philip Beadle

Autumn Light Central

October 3 - November 2

Christchurch painter Philip Beadle's rich subject matter will have wide appeal in his solo exhibition.

"My immediate environment of Christchurch, the Canterbury Plains, the Southern Alps and Banks Peninsula inspire my artworks that are mostly in oil. I also create drypoint prints and etchings."

Travelling around New Zealand and observing seasonal landscapes, especially in winter and autumn, offers a range of subject matter.

"Low light and shadows are intriguing and over the past few years I have spent more time in Central Otago enjoying the contrast and drama of the big skies and landscapes here. Most of my work for this solo exhibition is of landscapes close to Clyde and some a little further afield."

Philip has worked as an artist for 30 years. After visiting museums and galleries in Europe as a young man he started visualising his future artistic direction.

"I am interested in the emotional response to a subject. It could be sun glaring on water or a pose seen for a millisecond as someone moves in everyday life," he says. "I am motivated to create an exciting painting surface with abstract qualities and enjoy painting in warm low evening or winter light to resolve form, colour and light into a warm companion on canvas."

"I try to develop my art without outside influence rather I endeavour to enjoy the process of painting as much as possible and continue to push my boundaries"

Peter Langford

The Lure of Gold

November 6 - December 2

Auckland artist Peter Langford's first solo ceramic exhibition features a goldmining theme inspired by a visit to the Goldfields Mining Centre in the Kawarau gorge.

"It gave an exacting insight into how hard locating and extracting gold from a very difficult river must have been. The blood, sweat and tears that motivated the gold miners are all central themes to my new works plus of course the everpresent allure of actually discovering gold."

Peter enjoys the discipline required for throwing and decorating ceramics and his style has recently progressed to be more

creative and freer when glazing his pots.

"This is more akin to my background as a painter. Using a variety of different techniques including dipping, dribbling and spraying I've aimed to create pieces that are one-off works of art which is exciting."

"I've always enjoyed the elasticity of clay as a medium — the feel of the earth in your hands. I studied pottery as part of my fine art course at the Otago Polytechnic in the 1970s, then returned to it in 2014 after a long hiatus where I focused on design for television, international events and tourist attractions." Peter is relishing the opportunity to host his first solo exhibition at Eade Gallery.

"As a member of the Auckland Studio of Potters I've been a regular contributor to their frequent annual exhibitions and am looking forward to showcasing my work locally in Clyde."

Indigo Collective

Indigo@Eade

December 4 - February 4

An exciting solo exhibition featuring eight artists under the collective name of Indigo will feature at Eade Gallery in December and January.

The artists include Rachel Hirabayashi, Luke Anthony, Jillian Porteous, Nigel Wilson, Judy Cockeram, Lynne Wilson, Megan Huffadine and Shaun Burdon.

"Rather than sharing a common philosophy we celebrate difference by curating our exhibitions to allow varied conversations between the works," says Megan. "Our artwork ranges over painting, ceramics, sculpture and mixed media."



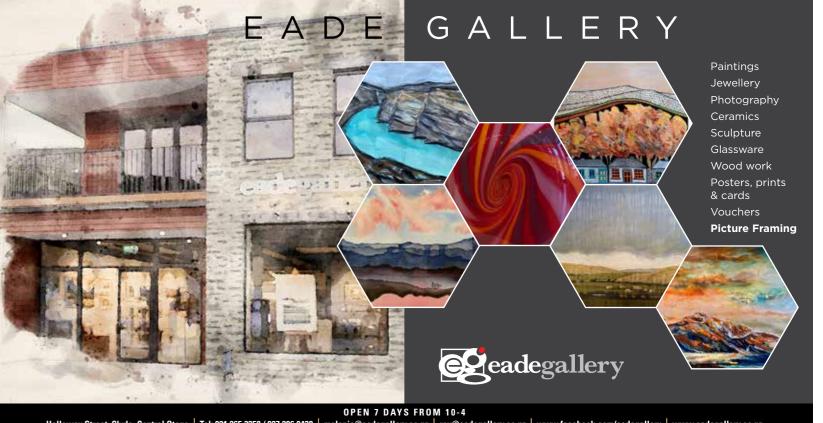
The Indigo group has taken the unusual step of not basing themselves in any location, rather choosing to create specific exhibitions in different towns throughout the country.

"There is no shared aesthetic, philosophy or conceptual concerns within our group. It's these contrasts that give rise to stimulating dialogue at our exhibitions and why curating the shows is an important aspect of our group practice."

The eight artists have been colleagues for several years and all live in Central Otago.

"It's a very informal set-up and we get together to share ideas and suggestions for exhibitions. We are all involved in talking with galleries, writing proposals, curating and hanging our works which is quite unique," says Megan. "We've had several exhibitions to date and are very much looking forward to being at Eade Gallery this summer."

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Holloway Street, Clyde, Central Otago | Tel: 021 265 3358 / 027 286 0438 | melanie@eadegallery.co.nz | rex@eadegallery.co.nz | www.facebook.com/eadegallery | www.eadegallery.co.rd

Breathing life into landmark buildings

By Jenny McLeod

When Benjamin Naylor built Victoria Store in Clyde in 1869 little did he realise the important legacy his traditional schist buildings would leave for future visitors to the region.



Miners flocked to the Otago goldfields in the 1860s and Naylor's store was a key outlet for their provisions. Today it houses the renowned Olivers Restaurant and is recognised as one of the most significant heritage buildings in Otago

Naylor also built a homestead for his family of seven children along with stables, barns and a coach house and the original buildings have been authentically restored by current owners Andrea and David Ritchie to provide quality boutique guest accommodation.

The Ritchies arrived in Clyde almost 12 years ago from Auckland and began the painstaking restoration of the historic complex, undertaken with the support of Heritage New Zealand.

Olivers Restaurant became prominent in the 1970s through the influence of owner and tourism identity Fleur Sullivan and the Ritchies' vision was to again boost its profile and make it a sought-after dining destination.

"We had a view as to what we could do with the restaurant and accommodation and we completed the restoration in 2015," says David. "But things did evolve a little differently from our original concept and we now have our award-winning Olivers Restaurant, The Merchant of Clyde café-deli, a bar, bakery and the Victoria Store Brewery as well as a range of boutique accommodation."

Clyde has developed into a popular tourism town motivated by pro-active retail and hospitality businesses and Olivers plays an integral role in the historic precinct which has emerged.

"The precinct has a good vibe, it is interesting and diverse and has really good energy and we love being part of it," says Andrea. "While prior to Covid-19 the majority of guests staying at Olivers were international, the domestic market has come in strongly since. We have had incredible support from local people and other Kiwis who are discovering smaller out of the way places such as Clyde."

Cyclists riding both the Otago Central Rail Trail and the new Lake Dunstan Trail, along with tourists, are increasingly making Olivers their base for exploring the wineries and other attractions in the region.

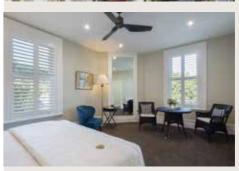
"We thoroughly enjoy the interaction we have with the many different people coming through Clyde and staying with us," says Andrea. "We get very strong feedback about our renovated complex - these are living, breathing buildings which have responded so well to our restoration and are so much more appealing than a static museum type space."















Introducing The Lord Clyde

A 120-year-old building with a history of hospitality has been restored offering luxury accommodation under the banner of The Lord Clyde.

Olivers owners Andrea and David Ritchie recently partnered with Andrea's sister Victoria Hansen to transform the former Dunstan Hotel into a nine en-suited room boutique B&B in central Clyde.

Since 1862 a hotel has occupied the site upon which the original twostory schist building now stands. The complex has seen many changes over the years and recently required over a year of labour to restore it to its former

"Guests enjoy a special Lord Clyde breakfast and the perfect evening meal option is across the road at Olivers Restaurant," savs Victoria who manages the venture. "Head chef James Waite creates superb dishes using distinctive local and regional produce providing an exceptional menu in wonderful historic surroundings."

The Lord Clyde opened 18 months ago and is a popular destination with cyclists, particularly following the opening of the Lake Dunstan Trail, as well as other visitors exploring the area. "In winter guests can relax by the fire in the guest lounge while in summer the private garden, with its views of the surrounding hills and the Clutha (Mata-Au) River, is the perfect place to enjoy a local wine," says Victoria.









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The Power of Pink

Stylish clothing for everyday living sourced exclusively from New Zealand designers is the hallmark of Clyde's boutique fashion

Well-known designers Juliette Hogan, Twenty-Seven Names, Kowtow, Standard Issue, Staple + Cloth and Company of Strangers feature along with Lela Jacobs, Newlands and

"Our spring arrivals have instantly brightened up the store with something new to discover every week," says owner Anna McRichie. "Pink is having a big fashion moment along with vibrant greens, lavenders and a mix of florals."

"The new Claire pant by Staple+Cloth is fabulous with a fitted wide leg and large patch pockets in hot pink and perfectly matches their floral Glow top featuring a gathered yoke."

Standard Issue's new range of knits made from 90 per cent cotton and 10 per cent cashmere is a star attraction.

"The supreme softness of the cotton cashmere Balance range of tees and tanks is unbelievable on your skin offering luxurious layering pieces. This season's love of pink continues with Twenty-Seven Names Floss sweater in double-knit merino featuring three pink hues — it is just the

Anna namechecks the Montreux boot by Chaos & Harmony as this season's must have footwear along with their sandals and slides in natural hues of clay and khaki.

"All of our fashion selections are available online along with accessories like the lovely Linda Kingi jewellery, scented George & Edi candles and stylish eyewear by Age and Karen Walker. For people gift shopping for Christmas online we offer free nationwide delivery making it easy to click and



The company stocks several high-profile bike brands **Biking Central Otago**

"Globally the situation is not improving as factories recreational cycling all over the world. Our advice should register with our store and at least be on the list if the right option becomes available. This



An ever-increasing awareness of Central Otago as a biking hub, coupled with an upsurge in cycling as a recreational pursuit, is leading to predictions of a bumper spring and summer on the trails in the region by bike company specialist Bike It Now!

The company operates two stores — in Clyde and Cromwell - along with a range of support services for the trails and co-owner Duncan Randall says they are fielding enquiries from Kiwis all over the country keen to experience cycling in

"We are expecting a busy spring once New Zealanders start travelling again and we are blown away by the forward bookings for summer, in fact right up until May next year. While the Lake Dunstan Trail is an obvious drawcard other established trails are just as popular and offer a different perspective of the area."

He says the opening of the 55-kilometre trail earlier in the year contributed to a record winter for his company but the long-established Otago Central Rail Trail is still the benchmark and people at all levels of fitness can enjoy it.

"Similarly the Roxburgh River and Clutha Gold trails are attracting a lot of riders. Together they offer a diverse range of scenery, with rocky gorges, fruit growing areas and rolling farmland. Kiwis in particular love the variety of all these trails."

Bike It Now! provides shuttle services, including from Queenstown to the main Central Otago trails carrying people, bikes and transferring luggage. A daily shuttle service is also provided to and from the Lake Dunstan Trail

"Our stores are a one-stop-shop providing hire bikes and new bike sales, as well as servicing and repairs through our retail workshops," says Duncan. "We are ideally situated at both ends of the Lake Dunstan Trail to meet all the needs of local and visiting cyclists."



Open 6 days, Mon to Sat The Mall. Cromwell Open 7 days 25 Holloway Street, Clyde 0800 245 366 info@bikeitnow.co.nz www.bikeitnow.co.nz



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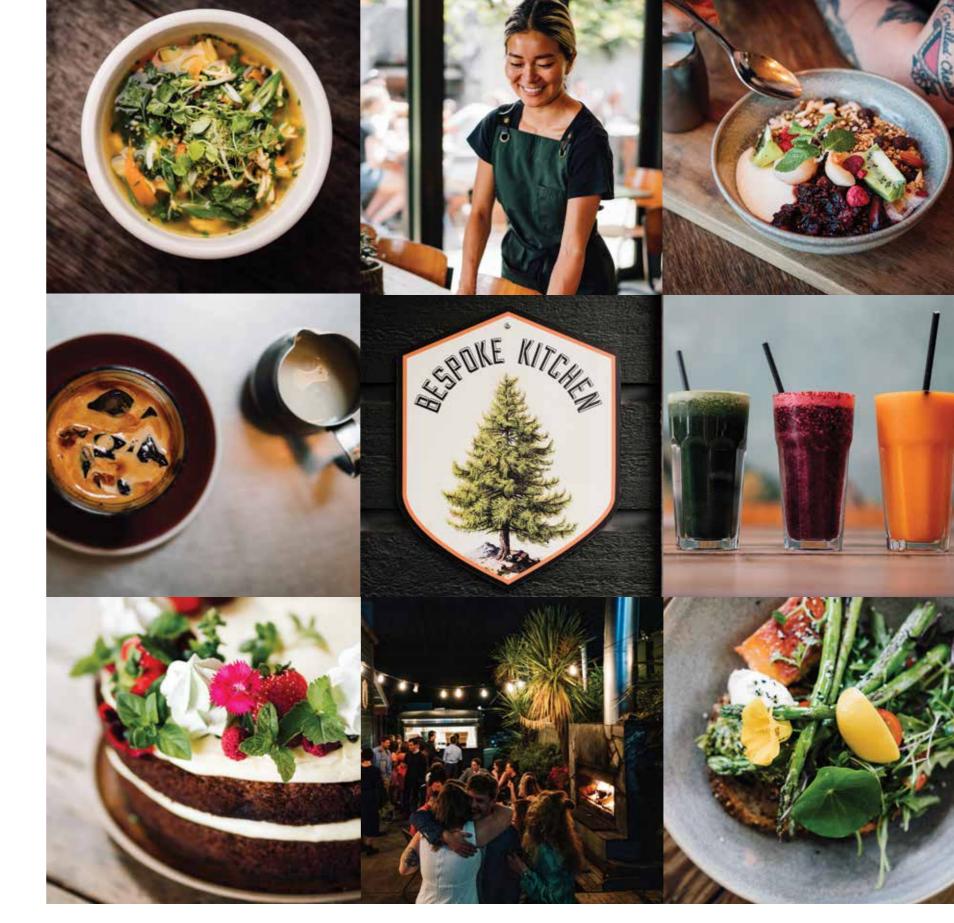
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