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QTMagazine



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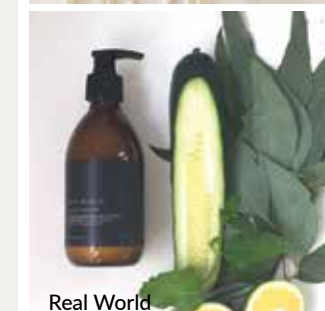
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News from Around the Region

with Jenny McLeod

Resorts roll out the welcoming mat

The Queenstown Lakes District Council has officially joined the national Welcoming Communities programme — Waharoa ki ngā Hapori — a government funded initiative which aims to make places more welcoming for people across the board.

Ceremonies acknowledging the council's commitment to the programme have been held in Queenstown and Wānaka at the same time celebrating 82 residents receiving New Zealand citizenship.



Queenstown Lakes citizenship ceremony

"New Zealanders have a reputation for being friendly, hospitable and inclusive," says mayor Jim Boulton. "The Welcoming Communities programme is about rolling out a welcome mat for all our newcomers, recent migrants, former refugees and international students."

He says by committing to the programme's standards the council is looking for better social outcomes, a stronger economic growth and an environment where everyone can participate in the economic, civic, cultural and social life of the community.

Welcoming Communities coordinator for the district Silvia Dancose says "over the coming months I will be connecting with our communities to understand and acknowledge what we already do well to welcome newcomers and to develop a Welcome Plan to further enhance these initiatives".

Sustainable options investigated for Lady of the Lake

Lake Wakatipu's 109-year-old steamship, the TSS Earnslaw, could become carbon neutral or carbon zero at the same time retaining her long heritage as the Lady of the Lake.



TSS Earnslaw

RealNZ CEO Stephen England-Hall says while the company is committed to conserving the vessel, today the oldest coal fired passenger carrying steamship in the southern hemisphere, investigations are being explored into alternate ways to generate steam.

"The TSS Earnslaw is a much-loved icon of Queenstown and a significant part of New Zealand's history. But as a responsible kaitiaki we have to weigh up every inch of her heritage value with our ambition to protect and preserve the places where we operate."

The steamship's boilers will shortly require replacing and Mr England-Hall says that would be an obvious time to implement a carbon neutral or carbon zero solution.

"We will essentially look for a new source of heat to generate steam that replaces coal. The aim is to keep the engine room fully operational and intact."

Wood pellets, bio-diesel fuel, renewable hydrogen fuel, battery-electric and fully electric are all options being considered by the Real NZ's decarbonisation team.

Tourist operator steps up for mental health

Queenstown tourism company Ziptrek Ecotours stepped up for mental health and wellbeing in the community as part of the recent Mental Health Awareness Week providing education initiatives and funding support for the Southern Wellbeing Trust.

Owner Trent Yeo says the impact of Covid-19 has been incredibly challenging for tourist operators and the company, well-known for its sustainability efforts, chose to turn its focus to boosting mental health and wellbeing by driving the month-long Wellbeing for Whakatipu campaign.

"Our staff, our stakeholders and the broader community have been rocked by the events of the last 18 months. A strong organisation is built upon the resilience of its people and we're proud to be supporting the Southern Wellbeing Trust with their critical work."



Anna Dorsey & Trent Yeo

A donation of \$7725 was made to the Trust and general manager Anna Dorsey says the funds will be used to provide more mental health workshops for people needing extra support and the collaboration with Ziptrek is a great example of "community helping community for all our benefit".

QTMagazine

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

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COVER New Zealand Open — Photosport.NZ

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FJALL RAVEN

SET IN STONE

By Jenny McLeod

Making the shift from stonemasonry to sculpture art was a huge leap of faith for Shane Woolridge but one which now sees him recognised as one of New Zealand's most innovative artists.

Originally from the U.K. Shane spent over 30 years working as a stonemason but it was not until his arrival in Queenstown, where he fell in love with the Central Otago schist and slate, that he put his artistic inspiration to the test.

"I began playing around with ideas several years ago as I have always been fascinated with forms. I initially experimented with shaping schist to create large installations that are expertly engineered. My original art was actually stone balancing which is easy, quick and satisfying."

His first serious commission came in 2008 with the *Split Apple*, created for a local collector.

"This required four months of intense high-quality work with a demanding design to push the boundaries of convention and bend the stone into its organic form."

With the completion of the sculpture the word was out and numerous commissions for both landscape art and smaller works, many polished stone, followed with buyers coming from Europe and Australia and throughout New Zealand.

A full-time artist for the past eight years Shane uses a range of materials besides schist and slate — including timber, copper, brass and even bronze. One of his signature bronze pieces is *The Witness* exhibited in Queenstown's Aurum Gallery.

His landscape sculptures are distinctive and the relationship of each piece with the environment is key for him.

The well-known slate and schist *Missing Link* was originally exhibited at Wānaka's Rippon Vineyard and now resides on a property in Scotland. His largest and most significant piece is the public commission *Thru Link to Peak* installed on the Kelvin Heights loop walkway near Queenstown.

"I always knew it would be an important public work and I get a massive amount of feedback about it."

Shane's commissioned sculpture for the recently opened Dunedin Peace Park focusing on prominent conscientious objector Archibald Baxter is a collaboration with Baxter Design of Queenstown, who designed the memorial.

"The sculpture is central to the pacifist memorial and I believe it is a very significant piece of work and I hope it gets the attention it deserves as a place of reflection."

It may well have been a leap of faith for Shane to become a full-time artist but his view is "you have to take risks to win. If it's something you want to do you should chase it. After all a life without passion is no life at all".



Split Apple



Otago Daily Times

Dunedin Peace Park



The Witness

Pure Gold

Queenstown's Aurum Gallery has a select showing of highly acclaimed representational artwork including exhibits by Shane Woolridge, its most successful contributing artist.

The contemporary realism art gallery at Arthurs Point combines as a framing studio and owner Dave Marsh is New Zealand's only Master Certified Picture Framer.

He is renowned for his framing expertise and people all over the world courier their unframed art and discuss framing options by video link.

"Many of my national and international clients have lived in Queenstown or visited the resort and know my work while others have heard about the gallery by word of mouth," says Dave. "I ensure the highest possible standard of framing so the work is correctly preserved to last as long as is humanly possible."

Aurum Gallery is a small, inviting space and ideally suited to exhibiting Shane Woolridge's work.

"Our friendship spans 25 years and I have huge admiration for his natural skills particularly with stone," says Dave. "His work is quite unique and very recognisable."

Aurum is one of just two galleries worldwide to hang the works of Brisbane based Living Master Gordon Hanley.

"Gordon produces works in precious metals that are without equal," says Dave. "This 600-year-old Renaissance art form, known as metalpoint, is the art of drawing with a metal stylus onto a prepared surface and Gordon has progressed this delicate medium, usually in pure 24ct gold, to levels never previously achieved."



Shane Woolridge

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WeChat



New Menu Enhances Amisfield Experience

By Margo Berryman

Dining at Amisfield in its impressive contemporary setting overlooking Lake Hayes is an immersive experience and this summer the restaurant introduces a new a la carte lunch menu which enhances the already exceptional culinary experience.



The talented Amisfield team is headed by executive chef Vaughan Mabee and food and beverage manager Tony Stewart. Both bring high levels of competence and expertise to the three hatted restaurant and boutique cellar door.

The finely tuned a la carte option is a fresh take on Amisfield's unparalleled degustation menu and Tony says it is a welcome and appealing change for regular guests and visitors.

"In these current times our guests are relishing the opportunity to have more choice in their lives in general and they are enjoying being able to select from a range of hyper seasonal dishes that are a tasteful expression of this region."

Sustainability and ethical farming practices are at the heart of everything Amisfield sources for the kitchen. Their choice of locally farmed meats, hand caught and speared fish, fresh and foraged fruits and vegetables only come from the South Island and generally from Central Otago and Southland.

The new daytime menu, served Wednesday through until Sunday, reflects this regionality.

"It is a reimagining of a la carte dining with a considered selection of fresh seasonal cuisine and plentiful flavour options. The core of the dishes on the menu have been cooked over open coals in the kitchen and on the courtyard fire outside. This creates a unique and delicious effect of smokiness and flame on the meat, fish and vegetables served in these particular dishes," says Tony.

There are 16 lunch items to choose from each highlighting Vaughan's impeccable flair for culinary execution. The creative nature, flavour combinations and presentation is "magically multi-storied" and unique to Amisfield's in-house style.

Foods such as fresh Southland crayfish whole roasted in bull kelp served with Rosé sauce and wildflowers, a whole succulent Royalburn Station bred lamb cooked over embers served with lamb jus or whole freshly caught southern fish served with garlic, parsley and beurre blanc are just some of the appealing options.

Fresh green lip mussels slow poached in Amisfield brut are served taco style in a kumara tortilla with fermented chilli and garlic while the award-winning paua pie is back, featuring black foot paua and manuka smoked potato in a fine brisee pastry.

The restaurant's atmosphere is one of sophisticated elegance with an approachable service and everything is executed in accordance with Tony's exacting eye for detail and superior quality.

"Part of the enjoyment of this new lunch offering is the interaction diners have with our team as many of the dishes are finished at the table in front of guests by the chef or sous chef. This elevates the dining experience and adds a depth of understanding of the beautiful components behind each dish," he says.

The wait staff and sommeliers are accommodating and well versed on the menu selections. Their guidance on dishes and the appropriate wine match ensures excellent results and that dietary requirements are well catered for.



Vaughan Mabee

Summer Wine Selection

Amisfield produces outstanding quality wines from the cool-climate grapes grown on its 93-hectare single estate vineyard in the Clutha Valley near Cromwell. Named the 2020 Riedel Organic Winery of the year Amisfield's recently released award-winning wines are certified organic by Bio Gro NZ reflecting the company's organic viticulture methods and focus on sustainability.

A vertical wine tasting is a delicious way to sample selected varieties and vintages. During lunch an Amisfield sommelier takes guests step by step through a selection of wines to match food choices.



The newly released Amisfield Pinot Noir Rosé 2021 is a relaxed, salmon pink Rosé ideal for summer drinking with lovely fruity aromas of rosewater and strawberry fruit. The palette mixes red delicious apple, ripe raspberry and cream before finishing dry.

The complex structured style of Amisfield Fumé Sauvignon Blanc 2019 is a delightful surprise offering an outstanding mix of fruity aromatics mixed with the gentle smokiness of barrel fermentation. The results are rich and creamy making it a classy match for Amisfield's daytime lunch dishes.



The perfect aperitif style of sparkling wine, the Amisfield Method Traditional Brut 2018 is a delicate marriage of fruity quince, peach and apricot notes and fresh acidity. A seductive lunch accompaniment.





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AUTHENTIC ART

By Margo Berryman

From an avant-garde start to life as an artist through to the establishment of her own gallery Lynda Hensman has never been one to follow the pack.



Photography James Allen

"I have a passion for art and a strong affinity with artwork that stimulates the senses from a unique perspective," says Lynda. "The Ivy Box is home to authentic art that sits outside the square and is a drawcard for those seeking a fresh angle on contemporary works including my own."

The gallery recently re-opened after a two-year closure as Lynda undertook a significant redevelopment and restoration of the historic Park Street site.

"I was adamant I wanted to save this quaint little two-storied building that was seriously deteriorating. My vision was for a dynamic and modern art space with the addition of contemporary, stylised apartment living on land behind the building."

Lynda worked alongside architect Thom Ibbotson of Yoke Architecture, Just Build It and Carmen Hubber of Hubber Design on the project. The original stone façade was retained while interior spaces were completely reinterpreted including the addition of a new upstairs artist studio with sweeping views across Lake Wakatipu.

"The building stood up remarkably well and it's resilience echoes the journey we all took to complete the conversion. I am thrilled with the results and it's lovely to see our famous ivy and Virginia Creeper starting to re-emerge on the exterior walls. I expect it will be blooming all summer long."

As artist in residence Lynda's new body of fine artworks are on display including her latest series entitled *Neon Rave* and *Stable and Stability*.

"In some ways this new work reflects my own artistic discovery with layers slowly built up to create depth, texture and grittiness," says Lynda "It's a personal transaction and I've found the deeper I resonate with my true self the more authentic the work becomes."

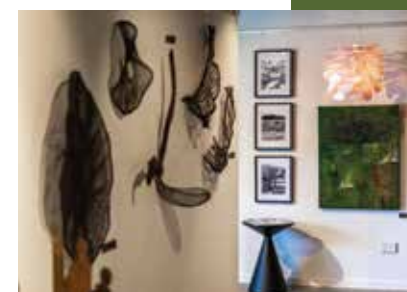
"The intent is always to evoke an emotion for the viewer be it the whimsical fun of the bright colourful *Neon Rave* pieces through to the more contemplative depth of the *Stable and Stability* works. Achieving this artistic level of freedom in a way finally reflects who I really am, unapologetically, on the canvas."

The Ivy Box represents other contemporary artists including sculpture and jewellery.

"It is hugely important to me that people discover new and interesting artworks in the collection that expands their horizons. We are spending more time in our homes these days and these artworks breathe new life into any space."

Lynda commissioned a one-of-kind handwoven, sculptured light by Matakana artist Cherise Thomson specifically for one corner of the gallery.

"It was an amazing experience discovering Cherise's work and she has created a stunning sculptural light from long strands of copper and metal that is so tactile and bounces light off the art on the walls — it's mesmerising."



Lynda Hensman

Situated at 134 Park Street on Queenstown's waterfront The Ivy Box is an important destination for art lovers, collectors and anyone who enjoys artistic expression.

Open Thursday until Sunday from 10.00am – 4.00pm and later if people are still visiting the gallery, Lynda has created a relaxed and friendly vibe ensuring The Ivy Box is a gallery without pretention.

"People pop by all times of the day and our chairs outside the gallery are a popular spot to pause and contemplate life, art and the spectacular views. We love participating in healthy debates about art and other subjects and always make visitors feel welcome."

The gallery's lakeside location is just a five-minute drive from downtown Queenstown or a ten-minute stroll along the waterfront. Lynda says current roadworks have created a few curveballs but visitors are taking it in their stride.

"Over summer there is construction happening on the roads and the easiest way to get to the gallery is via Park Street or Veint Crescent. While there may be a few road cones and detour signs along the way — it's well worth the journey."



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

Opening Hours: 10am - 4pm

Thursday – Sunday

We're always happy to re-open for you & enquires are more than welcome by contacting Lynda.

Phone: 0273055826

THEIVYBOX.CO.NZ

Dawn of a new era for New Zealand Open

By Jenny McLeod

New Zealand Open organisers have a strong commitment to getting the largest event on New Zealand's golfing calendar back on track in 2022 after a forced cancellation in 2021 due to the Covid-19 pandemic.

"Despite the uncertainties that continue to exist we're working hard behind the scenes to stage the March 31 - April 3 tournament at Millbrook Resort and pulling out all stops to make sure it goes ahead," says New Zealand Open chairman John Hart. "It is the tenth year this event has been held in its unique Pro-Am format and it's really important to keep it going."

He says the New Zealand Open is committed to the 102nd national tournament, to golf and to the Queenstown community.

"It's a team effort and we couldn't do this without the ongoing support of our event underwriter Millbrook Resort, NZ Major Events, the Regional Investment Fund, Golf New Zealand, Destination Queenstown and the Queenstown Lakes Council. This is the team that has helped keep the show on the road with the utmost determination to deliver this event."

John says it is the "dawn of a new era" for the New Zealand Open with the tournament being played for the first time over two distinct courses at Millbrook Resort — the Coronet 18 and the Remarkables 18.



The organising team believes the Coronet 18, designed by former leading pro golfer Greg Turner and Scott McPherson, will be ranked among New Zealand's top golf courses.

"2022 is the first time all four tournament rounds will be played at Millbrook taking full benefit of the fact that there are now two 18-hole courses at the resort."

John says there is a demand for amateur places in the popular Pro-Am tournament which sees amateurs teamed with a pro over two days of competition.

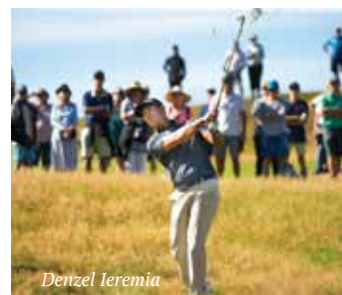
"After the 2021 New Zealand Open was cancelled the majority of those entered in the Pro-Am rolled forward their spot to 2022. However, due to the change of date the size of the field has been reduced from 150 to 120. We are delighted to continue to support the Queenstown economy by staging the renowned Pro-Am event"



Ryan Fox



Michael Hendry



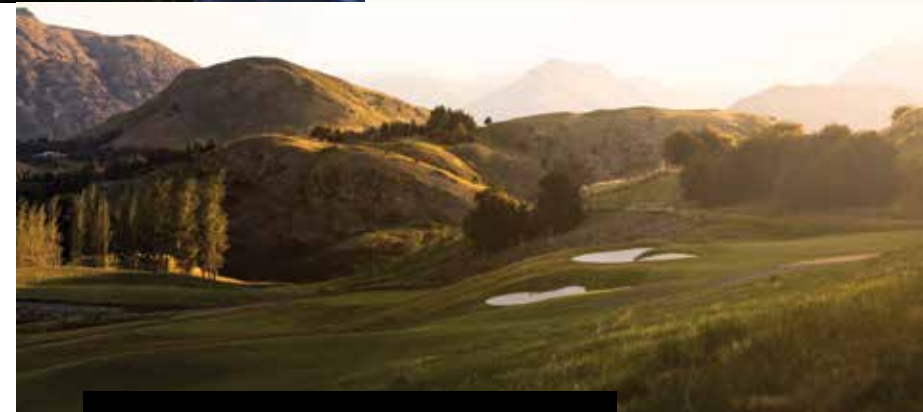
Denzel Ieremia

World-class Coronet course

The Championship Coronet 18, incorporates the spectacular new Coronet 9 in the recently developed area of Millbrook known as Mill Farm, combined with the existing nine holes which is making its national and international debut during the New Zealand Open.

Designer Greg Turner says "Millbrook is coming of age with the new course which represents a 21st century evolution, a more modern version of previous courses. The transformation from the valley floor to the plateaus of the Coronet 9 completes a golfing journey which encompasses all there is to offer in the Whakatipu Basin."

He anticipates the Coronet 18 par 5 11th tee looking towards Coronet Peak will become one of New Zealand's most photographed golf holes while the new 12th tee is believed to be the highest point of any golf course in the country.



Live action

Sky Sports will broadcast the 2022 NZ Open to 30 countries around the world showcasing New Zealand and its golf courses to a global audience with potentially over 320 million households viewing the tournament.

At home Sky will broadcast live from the event on Sky Sports 6 over all four days.

Four hours of footage will be screened each day along with an evening highlights package presenting the best of golf in both Central Otago and New Zealand.



Harry Bateman



Brad Kennedy



Australasian field

The bulk of the 2022 New Zealand Open field will be from Australia and New Zealand with Aussie Brad Kennedy expected to defend his 2020 title.

Tournament director Michael Glading says Kiwi Ryan Fox hopes to sign up along with Michael Hendry who was the last New Zealander to win the title, Josh Geary, Denzel Ieremia and Dan Hillier.

"Another name to watch will be Tae Koh who won the 2021 NZPGA Championship. Tae became just the third Kiwi to win the Australian Amateur Championship and then turned professional with a mixed bag of results. He is very impressive and is now on the path to realising some of his early potential."

He says the new Coronet 9 has resulted in the Coronet 18 being genuinely world-class.

"The pros will only get to play the new course a couple of times in practice rounds pre-tournament and it will be exciting for spectators to see how they play the holes, many of which will be very challenging for them."

Free entry to all

Entry to the 2022 New Zealand Open is free and people are encouraged to turn up for four days of superb golfing action.

"Due to the current economic challenges that exist in the region keeping the event free to the public is exactly what we need to do," says tournament director Michael Glading. "We're hoping lots of locals and visitors will take advantage of the free entry, bring along their family and friends and a picnic to enjoy the scenery, the atmosphere and the best golf in New Zealand."

"There will be plenty of food and drink vendors on site at Millbrook and large outdoor screens to capture the exciting action around the course."

Photography Photosport.nz

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Kiss My Putt

By Jenny McLeod

Janie Reese wants to encourage more women to play golf and she has a mission as a professional golf mentor to make the game more fun and less intimidating through her business Kiss My Putt.

"I want to take the fear out of golf, remove the intimidation and inspire people with confidence to play and enjoy the game."

Janie's personal love of golf combined with her background in tourism marketing motivated her to set up Kiss My Putt on her move to Queenstown a year ago.

"I am very passionate about this area and used to work for Destination Queenstown in Australia marketing the resort so it was an obvious fit to launch my golf mentoring business."

Janie, who is a former Canterbury representative golfer and plays on a single figure handicap, says there is a definite gap for her skills.

"I work differently to a golf pro and will often suggest that clients take a lesson to learn the swing mechanics and other basics, then after that I teach them all the stuff they will never learn on the driving range. I take them out on the golf course and help with what clubs to select for different situations and so much more. It is important to give people confidence to hit the shots they are scared of."



— it's memorable, slightly risqué and people love it."

"In addition to private mentoring I offer Rookie Retreats, which are an excellent way for a group of friends to come to Queenstown for a four-day experience not only on the golf course but also to soak up some of Queenstown's finest food, wine and bespoke activities while staying at beautiful lakeside accommodation. I can tailor any itineraries to what clients want."

"Our playful name Kiss My Putt speaks to our focus which is on fun and improving everyone's love of the game



Janie Reese Millbrook Resort

Q&A

Jack's Point golf course was recently named New Zealand's Best Golf Course 2020 at the World Golf Awards. QT Magazine spoke to Jack's Point general manager of golf John Griffin about the ongoing international acclaim for the high-profile championship course.

What do these accolades mean to you and your Jack's Point golf team?

Global endorsement is very important to Jack's Point as it continues to build our brand and provide recognition of this high-quality golf experience. The growth of golf tourism worldwide means Jack's Point, Queenstown and New Zealand must continue to develop new golf experiences to entice visitors here as the world begins to open up again. Due to Covid-19 golf globally is booming with an increase in people taking up the sport which is a silver lining for golf tourism.

How has Jack's Point course matured since it opened a decade ago?

We have a higher level of presentation due to the consolidation of our playing surfaces alongside the overall maturity of the natural environment and native vegetation since the initial development was completed. This adds a level of intimacy on the course and a feeling for golfers that it's you and nature together compared to ten years ago when the course first opened.

When is the ideal time of day to play Jack's Point?

The best time is from mid-morning through to a late afternoon tee off as the morning dews have dried off and people get to experience the amazing light and shade of the mountains as the sun moves and sets over Lake Whakatipu. Playing the course later in the day is one of golf's ultimate experiences.

What should visitors or rookie players know before booking a round at Jack's Point?

People can book online or by calling the Jack's Point golf store. We have 75 top

quality Precedent golf carts along with a great range of PING golf equipment including right and left-handed men's and women's sets. Pull trundlers and shoes are also available for hire.

Our driving range is located beside the first tee and we have two putting greens for players to warm up on prior to play.

Any recommendations for golfers visiting Queenstown during the NZ Open or over summer?

I would make sure especially over NZ Open week to book early to gain a tee time at Jack's Point and secondly plan to play a variety of quality courses as the Whakatipu Basin is a great golfing destination. For the real golf lover I would highly recommend driving to Roxburgh and playing the traditional 18-hole course that sits on the edge of the Clutha River — it's a unique Kiwi style golfing experience.



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EXCEPTIONAL CELLAR DOOR @THE SHED

The Shed at Cloudy Bay is an exceptional cellar door destination and this season pays homage to newly released vintages that highlight the winery’s world-class reputation.

“We’re thrilled to celebrate new vintages at our Northburn location near Cromwell just in time for summer,” says Cloudy Bay customer experience manager Meg Soper.

“Our Cloudy Bay Sauvignon Blanc is released every year on October 1 so we have been sharing the delicious 2021 vintage with our guests since then. This vintage is extra special, we’ve done a lot of testing and found it’s the most aromatic Sauvignon Blanc Cloudy Bay has ever made in 36 vintages.”

“We have also just released the 2018 Te Wahi, which is our boutique Central Otago Pinot Noir. It is distinctively from this region and guests relish tasting it at The Shed. In addition the 2019 Chardonnay and the 2019 Marlborough Pinot Noir releases are now available.”

Wine tastings over summer are now seated and hosted by the Cloudy Bay team with a variety of curated options to choose from.

“The Cloudy Bay Experience Tasting incorporates a real taste of Cloudy Bay Pelorus Sparkling wine, the Sauvignon Blanc and Chardonnay and finishes with the Te Wahi Pinot Noir — all from our current releases,” says Meg. “Vertical tastings are a wonderful opportunity to compare the same wine from different years and our Indulge Tasting allows guests to taste five different wines including back vintages.”

“Private wine experiences are available in our magnificent Lake View room where one of our senior staff members will personally taste the wines with clients and always bring out some extra special back vintages that are normally very rare.”

Dining options at The Shed underline Central Otago local produce.

“Excitingly we’re extending our food offering year-round rather than having a pop up over summer,” says Meg. “This is relaxed outdoor dining with a small and delicious menu focused on local artisan ingredients to match our wines. The dishes have been created by new head chef Harry Bonning-Snook who is hugely passionate for wine and his food and wine matches are not to be missed. There is also a light bites menu to be enjoyed while relaxing outside on the beanbags.”

Vineyard tours for groups of up to four people are available and Meg says it is an excellent way to go behind the scenes of the viticultural operation.

“These are hosted by our vineyard manager Derek Beirnes starting at Northburn where we are in the first year of organic conversion so there is a lot to discover. Then we jump in the Cloudy Bay vehicle and head to Calvert, our certified organic vineyard on Felton Road in Bannockburn. The tour generally goes for 90 minutes and is \$250 a head including a splash of wine to finish.”



Meg says summer is a wonderful time to experience The Shed.

“It’s hard not to love the incredible Northburn setting overlooking the pond to Lake Dunstan. The Pelorus Sparkling Rosé is a favourite summer wine here which I highly recommend enjoying al fresco in the sunshine with family and friends.”

“We’re a small team dedicated to delivering an outstanding cellar door experience to all guests, connecting them to Cloudy Bay through our stories and wines. We encourage people to make a booking and take the time to relax and immerse themselves in our beautiful environment. Advance bookings are required for all our wine experiences including private tastings and vineyard tours and can be made by phoning us here at the cellar door or via email. This ensures our guests experience Te Wahi which translates to the place, the best way they can.”



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Q&A

Sarah McBride and Sarena Glass of New Zealand Sotheby's International Realty (NZSIR) have an enviable reputation in the Queenstown property industry as a highly successful partnership. QT Magazine spoke to them about the latest trends.

How challenging have the past 18 months been due to the global pandemic?

We feel incredibly lucky to be working in an industry which has continued to prosper over these times. The impact of Covid-19 has certainly changed peoples' mindsets and there is a high demand for lifestyle properties with Queenstown being an obvious target.

People have demonstrated they are prepared to pay good prices in key areas with many looking to relocate to the area permanently once the world returns to normal, particularly now that remote working has become common practice.

One of the challenges has been adapting our sales approach with many buyers being based offshore or in other parts of New Zealand and purchasing properties sight unseen.

How do you ensure you are providing the best information to people unable to view Queenstown properties first hand?

We find we are doing much more research to collate the most up-to-date, accurate information so that people feel comfortable about the decisions they are making without physically visiting a property.

The latest digital technology helps us guide prospective buyers through a property and we have sold a significant number of homes and sections in this way, to buyers from the UK, Australia and New Zealand, since the pandemic closed borders. Digital technology is certainly changing the way the real estate industry is doing things and we feel we have adapted well to the process.

Is demand for property in the Queenstown area outstripping supply?

There are a lot of prospective buyers in the market and there is a heightened sense of urgency suggesting they are prepared to pay a premium price rather than miss out. We would like to secure more listings to satisfy this unfulfilled demand and welcome the opportunity to provide no obligation appraisals of properties.

Vendors should feel reassured by the trend towards remote purchasing that their properties are just as likely to sell while the borders are closed. It has been proven repeatedly that there is often no need for a buyer to physically set foot on a property with the technology available to the industry.



Sarah McBride & Sarena Glass

Is the New Zealand Sotheby's International Realty brand widely recognised?

The Sotheby's International Realty brand is one of the most internationally recognised and has nearly 1,000 offices worldwide and is instantly associated with quality. Listing with us elevates a vendor's property and we ensure their property is well presented along with high-

quality marketing campaigns. We also look at each individual property listed and decide on the best approach to reach purchasers on behalf of the vendor.

In Queenstown we consistently perform as the company that sells the most premium properties in the area. We are committed to service excellence.

How long have you been working together as a team?

We previously ran the NZSIR Luxury Rental Division before moving into real estate sales around four years ago. The sales environment appealed to us and we have worked well as a partnership. We value the relationships with our vendors and buyers and love the work we do.

Milford Galleries Queenstown



Ben Pearce, *Tuls* (2021) / Lisa Reihana, *Papatūānuku and Rūaumoko* (2021) Detail / Karl Maughan, *Purangi* (2020) Detail

SUMMER EXHIBITIONS 2021/22

Studio 9A
18 Dec - 1 Feb

Earl St Journal
18 Dec - 15 Mar

Terry Stringer
5 Feb - 15 Mar

Aotearoa Art Fair
2 - 6 Mar

Neil Frazer
19 Mar - 11 Apr

New Works
19 Mar - 11 Apr

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Juno Gin

Juno Gin is the brainchild of entrepreneurial Taranaki couple Jo and Dave James who have crafted an extra fine gin incorporating juniper, locally grown coriander seed, Angelica root and a hint of lime.

The award-winning range is expertly balanced and aromatic making it the perfect summer drink.

"While the juniper is the hero, other ingredients play an important part such as coriander seed, orris root, kaffir lime, manuka and Angelica root which are all grown and harvested sustainably in the North Island," says Jo.

Juno Extra Fine is the company's signature gin and has a big following.

"Our Extra Fine is created with fresh locally-grown botanicals and is the perfect base for building delicious cocktails as well as the classic martini. To serve a perfect G&T this summer simply add ice, slices of lime, a serve of Juno Extra Fine and top with tonic."



Liam Wright Photography

Canyon Brewery and Restaurant

The Canyon Brewing Micro Brewery and Restaurant has a stunning location overlooking the Shotover River and ranks high amongst the most scenic places to eat drink and relax this summer.

Featuring handcrafted beer and food to match the focus is on fresh and flavourful. "We've worked hard to create a new restaurant dining experience presenting a unique food offering and increased variety of cocktail classics, Central Otago wines and craft beer," says operations manager Jimmy Nicholson. "We're proud to be incorporating pasture to plate in the menu that reflects seasonal grains, meats and fresh produce,"



Visitors can watch the beer being brewed and Jimmy says there is a full circle sustainable operation in motion.

"The spent grain from the brews is used in our pizza dough for our delicious wood-fired pizzas and also taken to our local farm for animal feed. We mindfully minimise waste and are growing various hop plants onsite to use in our end of season brew."

The beer garden features live music every Saturday throughout summer.



JSH Boutique Bar

The Jervois Steak House boutique bar beside the Brecon Street steps in Queenstown's downtown

dining quarter is the spot for late afternoon drinks as the sun goes down.

"Our intimate little nook outside is ideal for enjoying cocktails or a glass of wine," says JSH restaurant manager Jo Thorp-Olesen. "It's bathed in sunshine and is great for people watching."

The stylish space features a brass bar and circular metal staircase leading to the upstairs restaurant.

Jo says they have an inventive drinks menu with a premium range of spirits, wines, beers and cocktails made from the freshest ingredients, accompanied by sophisticated service.

"If you're coming into town with friends the bar is the perfect spot for after work or pre-dinner drinks, snacks and lively night caps. And you can always head upstairs to eat in our restaurant with some great patio seating options for al fresco summer dining."



Giovi Fine Food

Restaurant founder and owner Giovanna Boventi offers the taste of true Italian food at her authentic Giovi Fine Food in Remarkables Park Town centre.

"Good food and wine are my passions and I am fortunate to be able to share these passions with many locals and tourists who have appreciated what we do at Giovi. We only use the best local produce and compliment them with authentic ingredients direct from Italy, along with La Montina wines which are made by my family. I have a great team of talented people and we work together to make sure every dish is an Italian experience."

This summer Giovanna has opened a delightful new al fresco dining area beside the restaurant.

"Our guests are now able to enjoy an Aperitivo or Cena all'aperto on these warm days and nights. I hope they can imagine they are somewhere in Rome or Positano. We look forward to welcoming everyone here over this season to enjoy traditional Italian food and exceptional hospitality. Vi aspetto."

To book a summer party or event at Giovi www.giovifinefood.co.nz



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Bespoke Kitchen Design and Supply



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European Design Expression

By Margo Berryman

From the finest European tiles and designer kitchens to authentic wood flooring and on-trend bathroom ware Unico Design is focused on the best in bespoke design and supply for home interiors.

The design team at Unico has built up a wide ranging portfolio of completed home and kitchen projects across the South Island and the company's showrooms in Arrowtown and Christchurch display their exclusive European interior designer products.



"Our objective is always to guide our customers towards the best results and we work with them to achieve that," says senior designer Julia Cruz. "Our showrooms are constantly evolving with new and exciting products that fit into a wide range of styles and budgets and this is the best place to start an interior design journey."

The renovation of an Arrowtown 1950s style house owned by Neil and Gill Martin was a recent successful project.

"They approached Unico primarily for the kitchen design and supply and were thrilled with what we offered. This resulted in our Unico team designing and supplying their entire home interiors including the bathroom, flooring, media and wardrobe joinery."

Julia says the Arrowtown cottage interior was completely transformed.

"It really is an exquisite transformation with each room blending seamlessly. Key factors to this accomplishment were that we could supply beautiful European surfaces incomparable to what New Zealand joinery companies can do. The large factories we work with are unique, modern and a league above anything else here both for value and superior products."



"We customised and tailored the Martin's Italian kitchen to fit their specific needs providing design concepts that helped them visualise exactly how it would look and function when installed. The end results speak for themselves."

The Unico team has many years of experience and Julia says they are passionate about designing and customising tailor-made interiors for all their clients.

"Our new Arrowtown showroom is an ideal place to view our products and it's a relaxed and friendly space to catch up over coffee and talk through the options."

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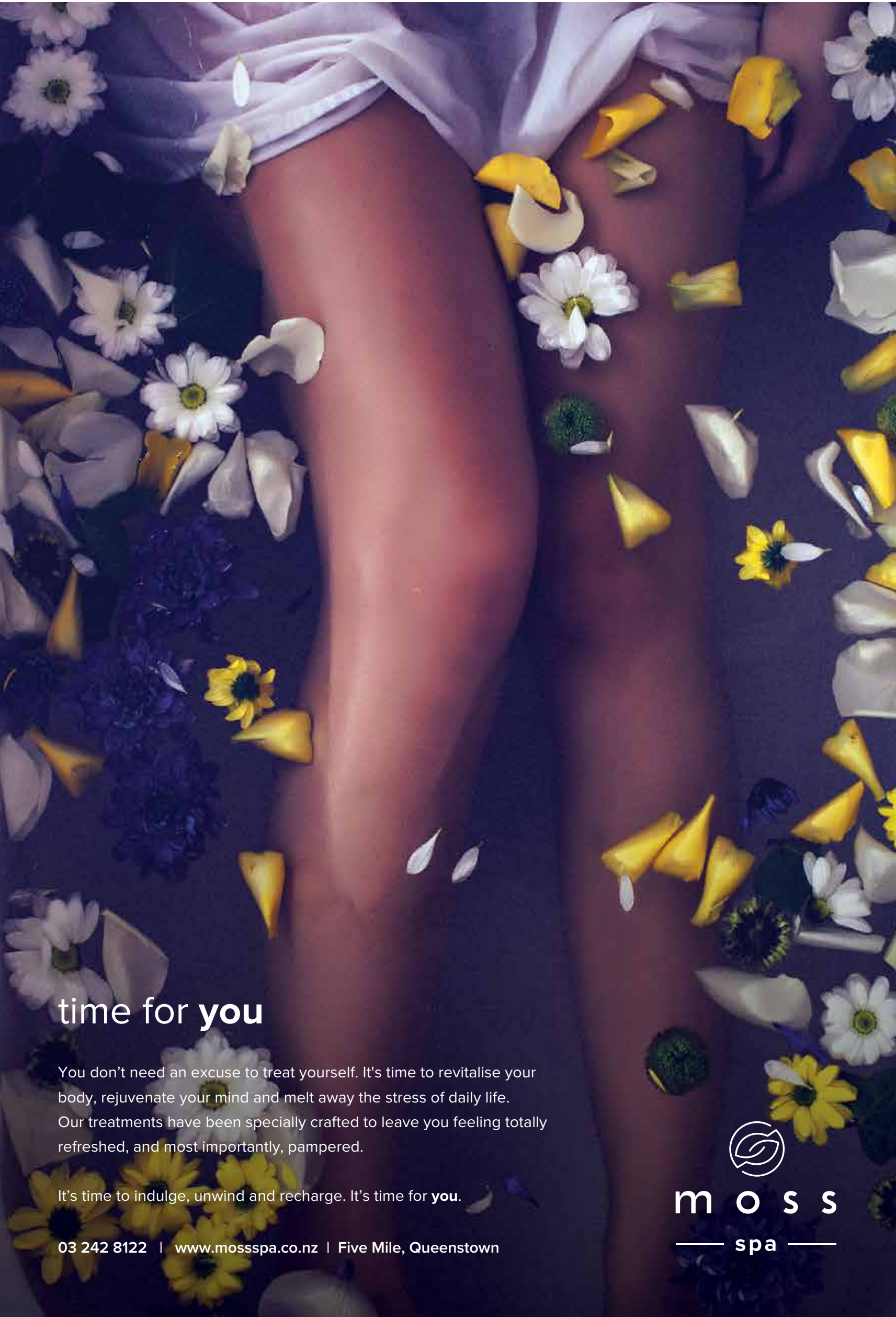
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OASIS OF WELLNESS

By Jenny McLeod

Moss Spa, the recently opened spa at the Five Mile centre, is an oasis of wellness, rejuvenation and relaxation with an array of high-quality spa treatments.

Manager Maree Welgus says the contemporary space caters for Queenstown locals as well as guests from the new Sudima Hotel which is opening next door.

"The spa incorporates special touches of Queenstown and we look forward to welcoming and establishing long term personal relationships with locals but also have products and treatments to suit the needs of hotel guests who are likely to come from all over New Zealand and hopefully again soon, from all over the world."

She says Moss staff are professionally trained and dedicated to providing an extensive array of high-quality spa treatments using the very best professional techniques and products — natural, sustainable and ethically produced wherever possible — to leave guests feeling revitalised, refreshed and most importantly, pampered.



The spa's signature treatments use natural ingredients and New Zealand brands are a feature.

"The skincare products are provided by well-known Kiwi company Juvenate and are vegan, cruelty free, and sustainably and ethically produced," says Maree. "South African brand Theravene is also on board with their rich botanicals and essential oils which we use in a number of bespoke treatments."

Moss has three specially designed treatment rooms including a twin room with a signature spa immersion bath.

"This is the very best luxury spa destination for indulging in self-care. We are excited to be offering our facility and treatments in such a beautiful resort as Queenstown."

MOSS TREATMENTS

Grape Cleanse and Hydrating Milk Ceremony:

Your body is primed for a luxurious treat while your therapist rids your skin of rough, dead skin cells using a crushed grapeseed cream cleanse. Warm, rich hydrating milk is then poured over your entire body before you are cocooned in warm blankets for the ultimate in relaxation and hydration. While inhaling the aromas enjoy a relaxing facial massage. Warm, gentle infused mitts remove the excess milk, after which an application of cabernet body lotion, containing red vine leaf extract known for boosting circulation is applied.



Ultimate Pamper:

Immerse yourself in our signature spa immersion bath followed by a full body aromatic relaxation massage to melt away any tension. Then treat your face with New Zealand's Juvenate range to leave your skin feeling radiant. Combined with your choice of manicure or pedicure this is the ultimate pamper.

Detox Tonic: A signature treatment using a choice of a full body, warmed oil massage to detoxify, deeply exfoliate and relax tired, achy muscles. Start your journey with the thermal scrub, followed by the thermal mud wrap to feed your body with trace elements and ease muscle aches and pains. Continue with your choice of a full body warmed oil massage or a back, neck and shoulder massage leaving you in a state of pure relaxation. A drink is served in our relaxation area to finish your pamper.



Couples Collection: A great collection of treatments to spoil you and your partner while spending some quality time together. Soak in our signature spa immersion bath followed by a 60-minute full body massage to leave you in a state of bliss. Finish with a 30-minute hydrating facial from New Zealand's Juvenate range.



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Wairua Yoga at Jack's Point

By Margo Berryman

Creating a space for wellbeing, vitality and community connection at Jack's Point is the intention behind new yoga studio Wairua.



Nadia Cosentino

The HYDRO MOC

Merrell is introducing a new amphibious outcast which is decidedly divisive in its design.

"The Hydro Moc is formed using an advanced and sustainable construction technique, making it a very light and comfortable summer shoe. It is an easy on and off practical style ideal for days spent in and around water which Kiwis love to do," says Merrell NZ brand director Heidi Cochran.

"It's not for everyone but it might just be for you."



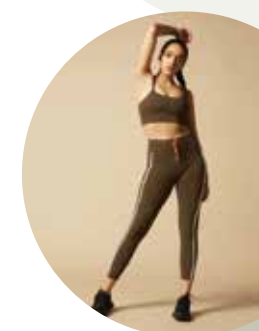
Sculpt with Marlow

The new super soft 7/8 Solar leggings by Marlow are now available at luxury leisure and activewear store Goals. Made from the brand's signature airbrush sculpt fabric they have the ultimate flattering finish.

"This soft performance knit fabric is specifically engineered with all the qualities that you look for in everyday activewear," says Goals director Caroline Walak.

"The leggings are super comfortable with four-way stretch designed to sculpt, smooth and lift your body."

Available in olive/white and black/sand www.goalsstore.com



Being Meditation

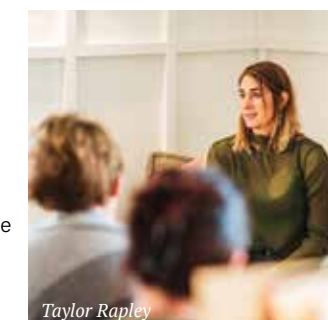
Workshops which introduce the art of meditation to newbies and assist others to further elevate their own practice are spearheaded by Taylor Rapley of ĀHUA Mental Skills in Queenstown, Wānaka and online.

Being Meditation is an effortless, self-transcendental meditation technique derived from ancient wisdom, repurposed for the modern mind," she says. "Often we can be on and off our practice never quite dropping below the surface of a busy mind and doubting if the meditation method is correct. This technique can ease anxiety, improve sleep and immunity, stabilise the nervous system and generally improve your creative flow so your life will flourish."

As a dedicated mental skills coach specialising in performance, resilience and well-being, Taylor offers a range of mental skills courses as well as private one-on-one sessions.

"I work with athletes and everyday people in Wānaka and Queenstown and also online for people who are offshore. It's an holistic approach to psychological and emotional well-being for individuals and groups to understand what it truly means to be fluid and adaptive in response to life's challenges."

Bookings can online at www.ahuamentalskills.com



Taylor Rapley

"Wairua means spirit or soul and here we aim to awaken, connect and embrace our spirit through doing different things like yoga classes, Pilates and ecstatic dance," says founder and Vinyasa teacher Nadia Cosentino.

Italian born, Nadia's extensive background as a certified yoga practitioner has seen her travel the world teaching and she brings considerable experience to the new studio.

"I spent many years in a corporate career in England before problems with my spine and a feeling things in my life were not right eventually led me to yoga. I started favouring a healthier lifestyle and eventually quit my London life heading to India to study yoga."

"There I learnt all the limbs of yoga including Prana Yama, the asana, meditation and how breath and yoga brings awareness to everything in your life. I became fascinated by yoga at a deeper level and started teaching in India and holding yoga retreats in Tuscany and Thailand."

Nadia spent several years travelling between Europe and Asia teaching before arriving in New Zealand late 2019. She is relishing the opportunity to settle in Queenstown and bring people together through yoga.

Wairua Yoga studio offers a range of open level classes taught by certified teachers throughout the week including Slow yoga, Dynamic yoga, Ashtanga and Yin yoga and meditation.

"I have always taught an open level class which means everybody is welcome and the teacher gives out variations in every sequence and posture to suit the class. It's not really about levels but more about experiencing yoga as an eternal practice and connecting within," she says. "Our intention is for you to leave these classes feeling nurtured, re-energised and more aware of your own wisdom and strength."

"Our yoga room has been designed to achieve a state-of-the-art yoga environment and is heated at 20-25 degrees to create a comfortable temperature for the body to move. Floor to ceiling glass windows look out over Lake Te Wa and we provide yoga mats and equipment along with a chill out space to enjoy herbal teas and connect with your fellow yogis."

An introductory offer allows people new to yoga to try out classes during one week and there are monthly unlimited packages and special discounts for Jack's Point residents. Registration and bookings online at www.wairuayoga.co.nz
















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Arrowtown good for the soul

By Penny Simpson

Arrowtown was officially awarded the 2020 title as New Zealand's most beautiful town and with its world-class golf courses, boutique art galleries, health and wellbeing offerings and easy outdoor access visitors are spoilt for choice this summer.

"Arrowtown is positioned as a place of wellness and nature where people can easily reconnect and slowdown," says Arrowtown Promotion and Business Association manager Nicky Busst. "Everything is on our doorstep and within easy walking, biking or driving distance allowing visitors to relax and just take it all in."

The historic town is recognised as a one-stop destination for high-end homewares, boutique fashion shops, cafés award-winning restaurants and a network of walking, hiking and biking trails.

"It is a culturally rich destination with many experiences to enjoy at our local art galleries and artists' studios with a diverse range of art available," she says. "Equally you can easily immerse yourself in nature with trails right on the doorstep and the mountain environment offers opportunities for retreats to get away from it all."

As a golfing destination Arrowtown benefits from three of New Zealand's best rated courses within a ten-kilometre radius.

"Golf tourism is a significant drawcard and we are so lucky to have a luxurious golf resort, private members' club and the local Arrowtown Golf Club available for locals and visitors to enjoy."

For those looking to disconnect and destress from daily life Arrowtown has several appealing wellness options.

"Our local day spas and wellness retreats are wonderful places to slow down and relax and are the perfect accompaniment to a golf trip for partners who don't play or a girls' weekend away," says Nicky. "Add in some bike riding or trail walking followed by a long lunch at a café or restaurant and there's a definite feeling of getting away from it all."



Gallery Itinerary

Nadene Milne Gallery is a showcase of contemporary New Zealand artists — featuring oil paintings, abstract paintings, sculptures, photography and installations. Housed in an 1860s colonial building in an alleyway off the main street in Arrowtown NMG is a destination for art lovers.

Birdwoods South Gallery is an exciting gallery displaying unique and beautifully carved stone sculptures, recycled metalwork and photographs from leading African and New Zealand artists. Located at 18 Buckingham Street in the heart of Arrowtown.

Arrowtown artist **Jenny Mehrtens' private artist studio** is open daily or by appointment offering a glimpse into her life as an artist and showcasing her intricately detailed portraits, paintings and small objects. Just a short stroll from the main street her studio is at 4 Buckingham Street.

Angus Watson's eclectic artist studio is a short drive from Arrowtown in Littles Road and is set in an idyllic cottage garden. His watercolours have a strong following and his studio is well worth a visit.



Nurturing Health and Wellbeing

Arrowtown is good for the soul according to Arrowtown Promotion and Business Association manager Nicky Busst — "there are so many lovely ways to enjoy this space and nurture yourself back to wellness."

The newest day spa in the area is **Gibbston Valley Lodge & Spa** set amongst the vines in Gibbston. With three private treatment rooms luxury spa treatments and packages feature high-quality, sustainably and locally made beauty products.

Millbrook Resort's award-winning day spa has an holistic approach to wellness and relaxation for the mind and body. There is an exclusive range of spa treatments available along with a dedicated health and fitness centre, indoor pool, spa pools, saunas and a dedicated space for Pilates, yoga and fitness classes.



Going Golfing

The luxury **Millbrook Resort** is set in a natural alpine amphitheatre with two 18-hole golf courses designed amongst dramatic terrain delivering a international golf experience. Visitors are welcome to enjoy a round of golf at Millbrook and the resort offers in-house guest and casual visitor rates to play both championship courses along with golf cart and club hire.

Rated as one of the top ten golf courses in New Zealand, the picturesque **Arrowtown Golf Club** is located on the outskirts of the town. The 18-hole course has superb views from every fairway and is open to visitors who are welcome to book tee times online. The Clubhouse Kitchen has a relaxed atmosphere to enjoy brunch, snacks and small plates.

Close to Arrowtown **The Hills** golf course, developed by entrepreneur Sir Michael Hill, has evolved to become an internationally recognised championship golf course. The 18-hole course was designed by Darby Partners and is operated as a private members' club.



IKON Summer Edit

The summer collection of high fashion at Ikon is a curated selection of must have options this season. From dress up pieces and luxurious separates to classic denim, shoes and accessories there is plenty to choose from.

By Margo Berryman

"Everything instore is super stylish this season and there are so many amazing pieces from floor grazing dresses to some very cool two-piece sets, cute tops, sunglasses and slides in new summer shades," says Ikon executive director Elizabeth Wallace-Gibbs.

"The Mink Pink dresses are beautiful for dressing up and going out or a special occasion like summer weddings. We are loving Assembly Label's effortless style of cotton crew tees, long linen skirts and classic shirts in soft neutrals. Their new power dressing pant suits and wide leg trousers synched in at the waist are a big trend."

As a denim specialist store for men and women Ikon has one of the largest ranges of denim locally and stocks leading brands like Levi's, Dr Denim, Diesel, Ksubi, LTB and One Teaspoon.

"Levi's are having a real renaissance right now with denim that appeals to such a wide age group for both men and women. We have their timeless styles like the classic 501 through to the new Ribcage fit and our customers are totally into them," she says.



Mink Pink

Beautiful dresses from Australian company Mink Pink feature fitted waists, fully tiered skirts and a myriad of prints and colours. Dress it up or down this summer at IKON.

"One Teaspoon have done a cute range of tops, tees and singlets that work super well with our Dr Denim shorts and jeans."

The latest range of sunglasses from Privé feature celebrity choices and styles.

"Privé Revaux partnered with Ashley Benson who has customised her own capsule collection so it's exciting to have some of those styles like The Victoria instore," says Elizabeth. "Our shoe selection is totally on point with everything from Dr Martens gladiator sandal styles through to strappy heels by Sol Sana in fun bright colours."



Assembly Label

Summer's biggest trend — the Assembly Label soft wide legged pant and matching jacket that will easily take you from the office to the weekend. Wear with a singlet or tee for a cool silhouette.



Federation for Men

No need to sweat it! New Zealand's street style brand Federation has guys sorted with the new classic fit Aye t-shirt made from super soft cotton with feature chest logo. Or when you need to impress the Men's SS Date shirt features a classic collar and front button fastening — available in black or white with a relaxed fit.

Privé Revaux partner with Hollywood star Ashley Benson

The Victoria by Ashley Benson for Privé Revaux is a curated sunglass style featuring statement frames that are both lightweight and flexible. Now available at IKON.



Dr Martens

Blaire is Dr Martens latest spin on the gladiator sandal featuring a slight wedge and padded collar for comfort — a top seller at IKON.

Sol Sana

The Nova heel by Sol Sana features delicate criss-cross straps, modern square toe with a leather wrapped heel that will elevate any look to a new level this season. Available at IKON



Nora Shorts by Dr Denim

Dr Denim Nora shorts are a seasonal wardrobe staple - team up with a classic cotton tee, singlet or soft linen shirt for an effortless summer look. Try the denim blue or retro black now available at IKON.



IKON

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WWW.IKONNZ.COM



food
talk

with Jane Shaw
Provisions Café

A visit to Arrowtown is not complete without a stopover at the popular Provisions Café housed in a charming original miner's cottage in the historic precinct.

Locals regularly tap into the café scene at Provisions and visitors make up a large part of the daily business that keeps things humming.

"The garden setting is a drawcard for visitors to the region over summer and it's such a refreshing spot for early morning breakfast or lunch in the sunshine throughout the day," says owner Jane Shaw.

Provisions is fully licensed and serves organic All Press coffee, local juices, loose teas, iced coffees and mochas along with a selection of freshly made smoothies.

"Our menu reflects lots of fresh, seasonal and organic produce for breakfast and lunch dishes and the counter food is constantly being refreshed. There is always an enticing range of sandwiches, filled rolls, wraps and savouries in the cabinet along with fresh salads, savoury quiches, tarts and vegan slices to choose from."

"Savoury scones, fruity friands, our famous sticky buns and delicious cakes and sweet tarts are baked fresh each day and gingerbreads and banana bread can be bought as a whole loaf or sliced — it's all very moreish," says Jane.

"We can make up picnics to order as well as family meals and celebration cakes. Provisions is also available to hire as a private venue for functions from 4.00pm until 9.00pm and enquiries can be made by phone or email"

The café is open from 8.00am until 3.00pm daily (in level 2) and orders can be made online for click and collect at www.provisionsofarrowtown.co.nz.



Beetroot and Blueberry Chutney



I have gone back to my preserving roots to produce a brand new chutney using beetroot and blueberries to create a lovely rich colour and flavour.

Many people know about my history with preserving. Provisions was first set up as a business in 2003 making a range of award-winning chutneys, jams, jellies and sauces that were retailed around the country. I sold the preserving business 12 years later to concentrate on my love of baking and my two cafés in Queenstown and Arrowtown.

But I still love chutney!

This versatile chutney is ridiculously easy to make with all the ingredients available all year round. Beetroot is a very nutritious vegetable full of B9, iron, potassium and vitamin C and is great for lowering blood pressure.

I use frozen blueberries and raisins. The raisins can be swapped out for cranberries or sultanas and for people who like a spicy chutney exchange the red wine vinegar for cider vinegar and add more chilli flakes.

Beetroot and blueberry chutney is spicy and delicious with wild game meats like duck or venison, is great on pork chops or sausages and a perfect addition to a cheese platter. It is a wonderful condiment for summer barbecues and makes a lovely gift over the festive season.

Ingredients

- 1kg beetroot peeled, sliced very finely and julienned in food processor
- 600g red onions chopped into small chunks
- 500g blueberries
- 6 cloves garlic chopped finely
- 3 tablespoons chopped fresh rosemary
- 1 teaspoon chilli flakes
- 2 bay leaves
- 2 cups raisins
- 500ml red wine vinegar
- 2 1/2 cups brown sugar
- 2 teaspoons salt
- freshly ground pepper

Method

Place all the ingredients together in a large heavy bottomed pot and cook on medium to low heat for an hour to an hour and a half until the chutney is soft, thick and syrupy. Stir regularly to prevent it burning on the bottom of the pan.

Sterilise jars by washing them thoroughly and then heating in oven at 150c for 30 minutes. Boil the jar lids in a pot of boiling water on the stove for 10-15 minutes.

Fill the sterilised jars with hot chutney.

This pot of chutney makes five to six jars and will last for up to 12 months. It is best eaten three to four weeks after it is made.

Have a happy & safe Christmas

Jane, Hal & the Provisions team

Staple the Label

Dress styles from Staple the Label feature relaxed, soft fabrics in a mix of rich textural finishes making summer dressing a breeze. Check out the selected range instore at W&G.



Chaos & Harmony

The Dune Mule in gold is this summer's statement shoe featuring thin gold leather straps, soft leather lining and natural block heel. Or go for an elevated casual look with the softly moulded Follow Slides in white with distinctive stud details. Shop the range at W&G.

Dstrezzed

Barbecue in style wearing one of Dstrezzed's new season shirts. Choose from their stylish neutral linen blended shirts featuring front button fastening and regular fit or the new punchy all over painted flowers print in bright colours. A pair of new Lacoste sneakers will nail the look.



Trelise Cooper

Designed in the Pick Me vintage floral silk blend stripe organza this Trelise Cooper dress is a luxe, easy to wear dress teamed with sneakers or slides for long summer days.



W&G Winning Combinations

By Margo Berryman

Elevating style and embracing glamour are this summer's fashion themes at Wallace & Gibbs in Arrowtown.

"There are so many winning combinations to choose from instore to refresh your look," says W&G executive director Caroline Walak. "This season's styles are fresh, floral and flirty with plenty of punchy colours, and prints alongside some lovely natural neutrals."

"The new coastal collection by Staple the Label has some stunning dresses in relaxed silhouettes and effortless separates including tailored shorts and drawstring pants. This label is fast becoming a favourite."

"Loobies Story has turned up the volume on dresses and tops in multi-faceted colourways and prints — many with pretty ruffled details — and there are some big, beautiful glam options from Trelise Cooper."

Summer sandals, slides and heels by leading New Zealand shoe designers Chaos & Harmony and Kathryn Wilson feature pretty pastels, gold, white and tan hues.

"We have a lovely selection of strappy heels to match any outfit along with classic Saben bags including clutches, minis and cross bodies to add that finishing glam," says Caroline.

"In menswear we have high quality denim, chino's, shirts, shorts, and smart casual sneakers that simplify the task of updating a guy's look. Shirts by Dstrezzed are super summery and the Ben Sherman t-shirts are classics teamed with shorts or jeans by Garcia or No Excess."



Loobie's Story

Amongst the gorgeous dresses by Loobies Story instore at W&G is the Vinca pant and separate matching top in indigo multi print. Wear as a cute set or separately for relaxed, beachy vibe.



BEN SHERMAN



sills

Kathryn Wilson

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Q&A

Arrowtown's SunCraft NZ offers a diverse range of high-quality shade systems created by Austrian company Soliday. QT Magazine spoke to co-owner Kate Grubb about the innovative outdoor solutions.

What range of products does SunCraft NZ offer?

Our retractable shade systems are the perfect durable and luxurious solution to transforming any outdoor living space from an underused suntrap into a comfortable place to relax and enjoy the outdoors. Our manually retractable systems are easily operated by a pulley system and winch while the fully automatic systems have a wide range of operation options controllable via remote control or sun and wind sensors.

What is the technology that makes SunCraft NZ so suitable for the Southern Lakes region?

Drawing direct influence from the sailing industry our products are designed and manufactured to exceptionally high standards. Our motorised retractable shade systems are perfect for high wind zones which are common in this region. The added safety feature of automated wind sensors means the shade system will intuitively retract if weather conditions deteriorate. Our fabrics are rated UPF 50+ which means 98 per cent of the sun's rays are blocked, drastically reducing harmful exposure.

How many options are there to choose from in style and colour?

The customisation options are endless with five fabric types available in 65 colours and the poles can be powder coated in any colour. The shape is determined



by the property's outdoor area, allowing each system to integrate perfectly with its surroundings and ensuring no two systems are the same.

Are all SunCraft NZ products custom designed for each situation?

Each shade system is designed specifically for the outdoor area it is intended to cover, therefore ensuring the best shade coverage is achieved. Using specially developed software our planning

professionals create a simulation to help clients visualise what a shade system will look like. By adding the GPS location we can also demonstrate how much shade will be given at different times of the day and year.

How long does the manufacturing process take?

We can generate an initial design concept and quote at the first meeting and once an order is placed the installation time is usually within four to six weeks. People building a new home should start the shade design process during the planning stage of the build so that we can work with an architect to integrate the systems seamlessly into the house design

Does SunCraft NZ provide systems for commercial environments such as cafés and restaurants?

Our products are especially suitable for commercial properties. The modern design paired with ease of operation allows for continuous shade with minimal intervention from staff. Our largest system can cover up to 110 square metres or we can create a design with multiple systems that can operate either simultaneously or individually.

Where can SunCraft NZ shade systems be viewed?

We have several installations around the Arrowtown and Queenstown area that people can visit by appointment. We will also be exhibiting at the Wānaka A&P Show in March 2022.



Annual Exhibition Drawcard

By Jenny McLeod

Queenstown artist Angus Watson has been a professional artist for more than 35 years and his diverse work attracts both New Zealand and offshore art enthusiasts.

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

"I have put together a significant collection of new artwork for the January 3-14 2022 event," he says. "Having my own exhibition gives people a chance to visit my studio in its idyllic garden setting and see where my work is created."

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

For those unable to visit the studio Angus sells his work online.

"It is an easy process for people to view my paintings, make a selection and I will courier anywhere in the world," he says.

Angus sells a selection of prints and cards and his latest calendar for 2022 is available online or from his studio in Littles Road Dalefield and again represents a stunning mix of his favourite work.

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

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Market By Twilight

By Margo Berryman

Evening food markets at Queenstown's Remarkables Market in January and February 2022 will add a different dimension to the popular Saturday market which is one of the resort's main weekend attractions.

The Twilight Food Markets are scheduled for five consecutive Thursday evenings from January 6 until February 3 at the distinctive Red Barn near Remarkables Park.

Market manager Sherryn Smith says the concept has been in the planning for some time.

"This is an exciting development and we are thrilled to be getting it underway this year. The Twilight Food Markets are fully licensed and feature a wide variety of fresh, locally sourced food and drinks."

The evening markets open from 4.00pm until 8.30pm with a mix of hospitality stallholders and food trucks dotted around the Remarkables Market site providing a family friendly atmosphere.

"There are lots of food options like pizza, pasta, burgers, fries, kebabs and ice creams with something for everyone including vegan, vegetarians and other dietary requirements," says Sherryn. "Families can come along early to eat and chill out and people looking to unwind after work can relax and enjoy the live music through until we close."

Entrepreneurial food businesses such as Zamora The Meat Preachers, Francesca's Pizza, The Green Juicing Company, Formosa Fried, KTM Momo's, Taco Medic, Charlie Brown Crepes and The Fox & Badger have a presence alongside the Cardrona Distillery and Canyon Brewing serving a range of local beer, wine and cocktails.

"Theo Arndt from Cardrona Distillery is running a boutique gin bar with an enticing menu of cocktails and mocktails while Canyon Brewing is serving its range of locally brewed craft beers in cans. There are plenty of non-alcoholic drink choices including juices from The Green Juicing Company," says Sherryn.

"We encourage people to bring along their own cutlery, plates and glasses as part of our sustainable zero waste messaging in an effort to reduce and minimise waste."

Entry to the Twilight Food Markets is by gold coin donation with proceeds to a Queenstown community group.



Vibrant Weekend Hub

The weekly Remarkables Market which operates until Easter Weekend (April 16th), hosts over 70 stall holders selling an array of local and regional food and products including fruit, vegetables, artisan foods, cheese, wine, plants, arts and crafts.

Market manager Sherryn Smith says the market is a vibrant and busy weekend hub.

"This is an ideal place on a Saturday to drink coffee in the sunshine, listen to live music, catch up with friends and family over breakfast or lunch and buy your weekly produce along with gifts, homewares and other specialty goods."

"At the market visitors can discover fresh flowers, locally made chutneys, oils, teas and sauces, freshly baked goods, take out coffee, smoothies and juices and delicious hot and cold food stalls. This summer we have a fantastic mix of regular stallholders and newcomers from all over the region with a lot of new and exciting products."

She says there is free parking beside the market and a regular bus service to and from Remarkables Park.

"People in Queenstown can bus out to Remarkables Park and then it's an easy stroll along to the market. We have bike racks for cyclists and there are ATM facilities onsite. The market is a dog friendly environment as long as dogs are kept on leads."

"This summer we are open at Covid Alert Level 2 and market goers are asked to adhere to Covid protocols, wear a mask and sign in on arrival."



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FIRST STAGE OF KIWIBUILD SELL OUT AT TE PĀ TĀHUNA

By Jane Brooke

The first stage of KiwiBuild apartments at Queenstown's Te Pā Tāhuna has sold out after strong demand from first home buyers.

The master-planned, residential development just a short walk from central Queenstown offered ten KiwiBuild homes, a mix of one and two-bedroom properties, to eligible buyers in the first stage with more planned.

Ngāi Tahu Property general manager Blair Forgie says demand for both mainstream residential and KiwiBuild homes has been high and there are currently three remaining live-work units available for sale in the first stage release.

He says enabling home ownership opportunities for first home buyers, especially considering the challenges of the current housing market, is a key part of the development.

"These apartments have been carefully designed with an emphasis on practical living spaces and efficient heating and ventilation systems. Te Pā Tāhuna will be at the heart of the urban renewal planned for Gorge Road and Ngāi Tahu Property is proud to be part of that."

Ray White real estate agent Cameron Reed says it has been an extremely rewarding part of the process to work closely with KiwiBuild buyers and help them achieve their dream of getting on the property ladder in Queenstown.

"I've really enjoyed helping people buy their first home close to central Queenstown. Seeing the excitement and joy that comes with a first home purchase is always very worthwhile."



Successful KiwiBuild buyer Enrica Flore moved to Queenstown permanently two years ago and is excited to have purchased a two-bedroom apartment at Te Pā Tāhuna. She says securing a spacious home so close to central Queenstown at a price she could afford was incredible.

"I had no hopes of getting it, it was one of those things like playing the lottery. I was saving for ages, but prices everywhere kept going up. Getting this house was a big help."

More than 300 homes are being built at Te Pā Tāhuna. Approximately one-third will be available to people who qualify for KiwiBuild. To stay up to date on the next release of homes register your interest at tepatahuna.co.nz or contact Cameron Reed at Ray White Queenstown cameron.reed@raywhite.com.



CRUISING IN STYLE ON MILFORD HAVEN

By Jenny McLeod

The Milford Haven scenic cruise on Milford Sound is much more than just a boat trip with its contemporary fit out and stylish café setting it apart and reinforcing its role as a leading operator in the area.

RealNZ Milford Sound experience manager Chantelle Gray says the Milford Haven is designed to enjoy the fiord in leisurely comfort with its unique sit-down café, tap beer and barista coffee.

"When people go aboard they find there is a real element of surprise not only at the level of the interior décor but also at being able to enjoy a delicious freshly cooked lunch from our on board chef during the experience."

The Milford Haven operates up to four trips daily during the busy summer months and passengers can sit indoors with window viewing or take advantage of the large rooftop deck which provides 360-degree views of the rugged fiord which is part of the World Heritage Fiordland National Park.

"The towering Mitre Peak (1692 metres) is spectacular as are the many waterfalls in the fiord," says Chantelle. "In particular the 161-metre Bowen Falls and the Stirling Falls at 155 metres are an awesome sight as the Haven cruises past."

"Passengers are likely to spot seals, sometimes penguins and if they are fortunate the boat may be followed by a pod of bottlenose dolphins. With detailed commentaries from our professional skippers it is a very relaxed and informative way to take in the sights of Milford Sound."

Chantelle says the restaurant with its café style menu ranging from blue cod & chips to gluten free pizza and chicken tacos is appealing for visitors who can choose from a menu or from a cabinet selection.

"The food elevates the Haven experience and while people are mesmerised by the view, being able to sit down and enjoy a piece of tasty blue cod and a Hazy pale ale at the same time, is hard to beat."

Chantelle says RealNZ is promoting a key message that "now's good".

"On board the Milford Haven you can definitely get a sense that now is good for the passengers who feel incredibly privileged to be able to explore Milford Sound and have it to themselves."



"People were out on the top deck with a beer, wine or barista coffee in hand absolutely loving the beautiful day in Milford Sound."



"This was such a special day. We weren't expecting to cruise on such a beautiful boat like the Milford Haven and enjoy a fantastic lunch all at the same time."

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FLOATING ON HIGH

By Penny Simpson

Fiordland has a long history of floatplanes and Te Anau company Wings & Water is continuing the legacy with daily flights over the spectacular region.



Kylie Krippner

"There has been a floatplane based in Te Anau permanently ever since 1962 and today ours is the only one left operating in the South Island," says pilot Kylie Krippner. Kylie and her husband Ivan operate their Cessna 206 on scenic flights and charter trips to remote places.

"The floatplane is my baby and a great little six-seater workhorse with floats that allow us to land amongst the lakes and saltwater fiords of the Fiordland National Park," she says. "Ivan and I take turns flying and teaching flight instruction through this awe-inspiring wilderness area."

Kylie says she caught the floatplane bug in Alaska and loves flying in the Fiordland area.

"We can fly to absolutely incredible places and land on the water where others have never been before, it is such a privilege. The sensation of taking off and landing on water is amazing because one minute we are flying along on the lake and then suddenly you are up in the air. We can land nearly anywhere on the water including pulling up to remote wharves in the national park and we meet up with boats for water transfers. I really love to fly to Dusky and Long Sounds as they are super remote and slightly more laid back than other fiords and we often see pods of bottlenose dolphins." Scenic flights are anything from quick 15-minute trips to 40-minute flights with multiple landings.

"People can see a lot on our 15-minute Lakes Explorer including multiple lakes, mountains and beautiful fiords and they are always impressed. We offer 20 and 30-minute scenic trips and our 40-minute Doubtful Sound flight is the most popular as people really want to see this remote sound," says Kylie.

"We also fly to Milford Sound and Dusky Sound and since Covid-19 have been busy taking charter groups of Kiwis to obscure places for tramping, fishing and hunting like George Sound, Lake Hankinson, Lakes Hakapoua and McKerrow."

Book online: www.wingsandwater.co.nz

BOUTIQUE BAR & CINEMA

The Black Dog Bar in Te Anau takes its name from the owner's black Labrador Billy.

Cinema and Black Dog Bar manager Andrew Monk says the dog's welcoming nature, faithfulness and desire to please emulates the kind of service they offer.

"We serve a hand-picked selection of New Zealand wine, craft beer, whiskies and cocktails along with fantastic barista made coffee and a snack menu that features our famous Southland cheese rolls."

The relaxed and friendly bar is located beside boutique Fiordland Cinema, a theatre purpose built to screen the renowned locally filmed cinematic movie *Ata Whenua* — *Shadowlands*. The 32-minute film is produced by local pilot Kim Hollows and is a magnificent reflection of the vast Fiordland area.

Book online: www.blackdogbar.co.nz/cinema



RARE TAKAHĒ EXPERIENCE

The star of the Punanga Manu o Te Anau / Te Anau Bird Sanctuary is undeniably the flightless takahē.

Once thought to be extinct the prehistoric bird was rediscovered in 1948 in the Murchison Mountain range, a place that today is one of the native bird's last strongholds.

Takahē only breed once a year, raising one to two chicks and Visit Fiordland Tourism and Marketing executive Gemma Heaney says summer is a good time to view the next generation.

"Today takahē are drawing back from the brink of extinction and during summer there is an opportunity see the success of this taonga species during their nesting and chick raising season. The Te Anau Bird Sanctuary has a special connection to where these birds were found as the Murchison Mountains can be seen directly from here."

A daily guided takahe feeding tour operates at 10.30am and tickets can be purchased at the Fiordland National Park Visitors Centre for \$10. The tour allows entry into the enclosure for an intimate experience with the prized bird.

Bookings online: www.doc.govt.nz/teanaubirdsanctuary



Adam Butcher & George Garden



Adam says it is the only boat of its kind in New Zealand.

HISTORIC CRUISES ON LAKE TE ANAU

Cruising Lake Te Anau on the classic motor yacht *Faith* is a chance to study both the history of the Fiordland National Park and the vintage sailing craft.

Fiordland Historic Cruises operates morning, afternoon and evening scenic trips and private charters.

"Our guests enjoy complimentary drinks and canapes while onboard and we provide a guided walk to the Hidden Lakes once we arrive in the Fiordland National Park," says Adam Butcher who co-owns the business with George Garden. "There is time to explore *Faith* and if passengers choose they can give a hand pulling up the sails and driving her."

The 19.7 metre wooden sailing vessel was built in 1935, served in WWII, hosted Sir Winston Churchill and has sailed all over the world.

"Time and time again our guests refer their friends and family and locals to book the boat for celebrations and wedding photographs. People always marvel at the silence of sailing in the South Fiord and the unspoilt beauty of the Hidden Lakes — the serenity is astounding."

Both Adam and George share a passion for vintage craft. Adam's background is in restoring and building old machinery and as a commercial pilot he has a love of classic and warbird aircraft. George spent many years working for Aston Martin in the UK while also racing classic and vintage race cars at the some of the world's best-known venues.

"We love sharing *Faith* with visitors and with over 200 five-star TripAdvisor reviews using words like magical, superb, and amazing we are very proud of the experience we offer."

Book online: www.fiordlandhistoriccruises.co.nz

Escape to Fiordland's Lake Hankinson

By Jenny McLeod

A hidden lake in a remote part of Fiordland is the focus of a genuine Kiwi experience created by Fiordland Outdoors Co. to encourage New Zealanders to see more of their own backyard.



Lake Hankinson

"Kiwis love to explore this area and while the walk is not too tough there is a feeling of intrepidity, of going into the back of beyond," says Mark. "It's definitely a middle of nowhere feeling when you arrive at this magical lake."

Named after Donald Hankinson who had a cattle station in the area and discovered the lake in 1877, the boat trip includes trawling for rainbow and brown trout.

"It is not unusual to see deer in the surrounding bush or for kaka to follow the boat," says Mark. "This is a very special escape and offers a quite different experience to Milford and Doubtful Sounds."

At a point where the Wapiti River flows into the lake the boat goes ashore and a track leads to Hankinson Hut. Built in 1923 it is the oldest hut in Fiordland National Park.



Hankinson Hut

"A bunkroom sleeping 11 people was added in the 1950s and it is one of three huts available to trampers on the challenging George Sound track. It's a great lunch spot for our groups and we like to relax here with the pot belly stove going if it's a cold day and enjoy the silence. Most people find it a very 'decompressing' place to come to and love to just kick back and relax at the hut."

Mark and his fellow company guides are experts in the bush and time is spent following lunch checking out eels in the Wapiti and bird and plant life nearby.

The Hidden Hankinson tour is available for all age groups and is an easy excursion for visitors travelling from Queenstown and other parts of Central Otago.

"We have had people in their 80s who have lived in Southland all their lives and never been able to access the lake before who have made the trip with us. Young children also love it and it is wonderful to see the reaction of all our visitors because as a family this is one of our favourite places to spend time," says Mark.

"Visiting Lake Hankinson is true escapism, a real feeling of stepping back in time and experiencing life the way it used to be. It is an absolute privilege to go there."



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Wine Chat

By Jenny McLeod

First Kiss of Season

Daylight saving in September ushered in the highly anticipated release of Rockburn's Stolen Kiss Rosé 2021, marking its 15th vintage since it was first produced.

General Manager Tim Severne says "it all began when winemaker Malcolm Francis-Rees 'stole' some Pinot Noir grapes destined for Rockburn's flagship Central Otago Pinot Noir and turned them into the Stolen Kiss Rosé, now one of New Zealand's premium Rosé wines."

"After a missed vintage in 2007 and a strong reaction from Stolen Kiss followers the wine has been produced every year since." Stolen Kiss is considered the perfect summer wine. "The sweetly frivolous and fruity side of Central Otago Pinot Noir is bound up in a bottle of Stolen Kiss Rosé," says Tim. "This year Rockburn Wines has teamed



up with talented local artist Laura Shalcrass who has beautifully illustrated the aromas, flavours and origin of our much-loved Rosé."

Stolen Kiss is available along with Rockburn's signature Pinot Noir and award-winning Pinot Gris, Riesling and Fumé Blanc at the winery's new tasting room, the Rockburn Stables, located at the Gibbston Tavern.

"After several successful seasons we have moved the tasting room from the tavern's gallery space into the larger Stables where we offer wine and food experiences. This includes the full range of Rockburn

wines alongside a selection of delicious dishes." The Rockburn Stables stands on the site of the historic Gibbston Hotel built in 1867 which was frequented by goldminers in the region.

"The Rockburn Cellar Door is just 25 minutes by car from Queenstown," says Tim. "The premises are also adjacent to the Gibbston River Trail making them an ideal stopover for walkers and cyclists."

The Rockburn Stables, 8 Coal Pit Road, Gibbston
www.rockburn.co.nz



Winery with a Difference

Summer is a great time to explore the stunning Gibbston region and with a cellar door representing five of the region's most awarded wineries Kinross is a must-visit on the itinerary.

"Gibbston is fast becoming one of summer's hottest Queenstown day trip options with numerous cellar doors and adventure activities. Visitors can follow the spectacular cycle trail by the Kawarau River or it's a quick drive from Arrowtown or Queenstown," says Kinross general manager Christine Erkkila.



"Kinross offers the chance to sample wines ranging from world-beating classics to small boutique gems. Home to Coal Pit, Hawkshead, Valli, Wild Irishman and our own Kinross label, a wine tasting at Kinross is a journey into the history and characters behind the wines, perfect for those looking to learn more about what makes Central Otago wine so revered globally."

"There aren't many places in the world where you can taste wines made by the very person who planted the first grapes in the area," says Christine. "Kinross is lucky enough to partner with the Wild Irishman himself, Alan Brady, who in his 80s is still leading the pack with his exquisite Pinot Noir."

Kinross' sharing style menu and pizza and platter options encourage visitors to settle in for a long lunch in the sunshine and enjoy the property's outdoor wine garden and pergolas.

"For those who want to stay longer our boutique vineyard hotel offers cottage stays amongst the vines and a chance to relax in a hot tub below the stars," says Christine.

Kinross, 2300 Gibbston Valley, Gibbston www.kinross.nz



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QTMAGAZINE SUMMER 2022

Enlivening Wānaka's lakefront

By Tom Kalliber

The Wānaka lakefront between the Dinosaur Park and the marina has been transformed with a new boardwalk, shared pathway and more than 4,000 native plants.



Queenstown Lakes District mayor Jim Boulton and Wānaka Community Board chair Barry Bruce recently officially opened stage three of the Wānaka Lakefront Development Plan (LDP) at a special ceremony attended by around 300 people.

The event included a blessing led by Kāi Tahu manuhēnua Paulette Tamati-Elliffe and Komene Cassidy who blessed the \$3.7million project, related the story of how the lake was dug by the chief Rakaihautu and sang a waiata.

QLDC general manager community services Thunes Cloete says the next stage will extend the shared pathway — Te Ara Wānaka — through to the yacht club and the start of the Eely Point track.

"With stage five underway we'll turn our attention back to the two remaining stages from the Wānaka-Mt Aspiring Road carpark through to Dungarvon Street and adjacent to the town centre."

"We look forward to hearing the community's feedback on this work that will improve the connection between the lakefront and town centre and reflect the importance of Lake Wānaka to mana whenua, the local community and visitors," says Dr Cloete.



Barry Bruce & mayor Jim Boulton



The word on the streets

By Tom Kalliber

Queenstown's town centre streets have undergone a host of improvements which will enhance the experience for people visiting the resort this summer.

Kā Huanui a Tāhuna, the Whakatipu Transport Programme Alliance, has spearheaded the upgrades as part of a range of capital projects on behalf of Queenstown Lakes District Council (QLDC) and Waka Kotahi NZ Transport Agency.

QLDC general manager property and infrastructure and Kā Huanui a Tāhuna board member Peter Hansby says the team has worked hard to minimise disruption during the busy Christmas and New Year period.

"We hope to see lots of people enjoying Queenstown's shops and attractions over the holidays. To make the town centre as welcoming as possible we'll be pausing construction and removing fences on Beach Street until late January."

"Park Street is on track to be largely completed ahead of Christmas with some finishing touches in the New Year," he says. "A complex project to upgrade underground services along Man Street is complete and work to upgrade Brecon Street is underway which will complete the important connection from the Queenstown Gardens to the Skyline Gondola."

Peter says improvements to Rees Street will begin in February following discussions with business owners in the area.

"We're incredibly grateful for the patience and support of all local businesses during the street upgrades project and look forward to a bustling town centre over the summer."



NEW BUSINESS INFLUX AT FIVE MILE

By Jane Brooke

The opening of the new Sudima Hotel and retail building in Five Mile Centre represents the single biggest influx of new businesses to Queenstown in many years.

The nine new ventures represent a dynamic mix of retailers who are all open for the summer.

They include North Beach which is a street, surf, skate and lifestyle clothing and footwear retailer. Their goal is to kit out visitors for all kinds of adventures from bikinis to mountain hiking activewear.

"As a 100 per cent Kiwi owned and operated business we've always wanted to open a store here and build long-term relationships with local customers," says general manager Dave Malcolm.

Fans of Queenstown Japanese restaurant Tanoshi's fun, back-alley Osaka-style dining experiences, with their authentic, traditional cuisine are welcoming the new outlet at Five Mile.

Owner Matty Yates says the new restaurant is larger than their downtown outlets but is split into zones to ensure the same feeling of intimacy.

"Tanoshi means fun and that's what we deliver, authentic tapas-style shared dishes and traditional cuisine from the teppan grill that our loyal locals rave about."

Long-time local resident Kath Evans has over 20-years' experience in retail and is renowned for her design services, home staging and beautiful furniture and accessories — she is operating Peak Interiors and specialty Christmas store Holly & Ivy in the new complex.



North Beach



Tanoshi

Australasian outdoor equipment and clothing brand Kathmandu has also joined the Five Mile family. The company recently rebranded to focus on sustainably made outdoor gear, aimed at getting people to experience nature's benefits more often.

Living and giftware store Redcurrent was the first to open at the centre bringing a beautiful selection of 100 per cent French

flax bedlinen, throws, cushions, home fragrance and outdoor living as well as children's clothing and furniture to the mix.

Kiwi owned and operated Bivouac Outdoor, in business for 30 years, has opened at Five Mile with its 11th New Zealand store.

"We're very pleased to serve the Queenstown and Wānaka areas," says managing director Wayne Martin. "This is our most southern store and our ongoing mission is to help Kiwis have safe and enjoyable outdoor adventures all year round."

Skechers Queenstown has introduced a full range of footwear for women, men, kids and infants, including the latest sport, performance, work and casual footwear,

plus sportswear.

General manager Ben Hapgood says the location is perfect because as a global brand, they're keen to serve local customers.

"We're so excited to be in Aotearoa's most impressive playground"

Moss Spa Queenstown is also part of the new face of Five Mile and is the home of luxurious treatments that include everything from facials and massages to relaxing and rejuvenating body treatments and packages to indulge the mind and body.

Positive Picture

The 4.5-star 120-room Sudima Hotel, open for bookings from February, offers a quality experience at an affordable price, according to Five Mile director Craig Greenwood.

"The hotel has four meeting and conference rooms, meeting a need identified by our business customers. The space will also be perfect for hosting small weddings."

"The hotel facilities, married with 2700 square metres of ground floor retail, paints a very positive picture in terms of servicing our growing local community in Frankton."



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Fly fishing dream water access

By Penny Simpson

Queenstown professional fly fishing guides Simon Wilkinson and Roger Tompkins have launched a fly fishing venture, Drift Boat Fly Fishing New Zealand, which provides a whole new take on angling.

Qualified skippers and members of the New Zealand Professional Fishing Guide Association (NZPFGA) Roger and Simon operate personalised fishing trips to some of the region's most spectacular fishing locations.

"We purchased an American made Stealth Craft Ambassador Pro-Drift boat that is an excellent watercraft for fly fishing many of the South Island's rivers and lakes. This allows us to offer exceptional access, for both novice and experienced fishermen, to water that they would not otherwise get the chance to fish," says Roger. He says the outboard jet-powered boat is Maritime New Zealand surveyed and an excellent craft for fly fishing.

"The boat is an example of design and function — designed to drift down the river with the current as we guide and control the speed."

"A day on the water can be a combination of drift fishing long-runs, where we use the oars to steady the drift while clients cast flies to sighted fish or we can be anchored on the lip of a drop-off, casting streamers to feeding fish. At various times during the day we get out of the boat, walking the banks to fish the edges or backwaters."

The company offers half and full day fishing options . "For the older fisherman who might be apprehensive about a long day tramping up a rocky river bed in search of the elusive trout, our drift boat trips offer easy and very comfortable access to great water," says Roger. "The boat is equipped with the latest Simms gear and we provide generous refreshments throughout the day."

Drift Boat Fly Fishing New Zealand is consented to operate throughout the South Island with access to some of New Zealand's best-known lakes and rivers.



"We fish for all types of trout from feisty rainbows in the Clutha to fat brownies on the Pool Burn, sea-run browns on the lower Wairau or boff-headed rainbows in the Waitaki — it's all good fun — and our experience ensures we get to the places where the fish are feeding."

For the more experienced and adventurous fisherman there are options for overnight expeditions and multi-day trips to other regions including Waiau, Waitaki, the Mackenzie, the hydro lakes and the West Coast.

"Drift boat fly fishing is the perfect way to discover the joys of fly fishing and visit rivers otherwise difficult to access," says Roger. "Taking a fly fishing trip with our guides in a drift boat has to be one of the great angling experiences in the south."

Bookings online at www.driftboatflyfishingnewzealand.com



Roger Tompkins

Simon Wilkinson



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Blending together hand picked vintage & antique pieces, with globally sourced natural contemporary products, to form a homely, worldly charm, drawing inspiration from the rich and invigorating colours of our local landscape, and from further afar, stocking exciting pieces from brands all over the world.

At Boh & Ivy, you'll find a curated selection of design led unique homewares including European linens and bedding, furniture, ceramics, glassware, original art pieces and prints, lighting, candles and small giftware.

With a focus on classic European timeless items, mixed in with new bold and fun designs, textiles and homewares to create an eclectic look that is quintessentially Boh & Ivy.

We also offer a boutique Interior Design service, sourcing of vintage one-off pieces and custom New Zealand made furniture and homewares.

We work closely with all of our clients to ensure we are providing a tailored package to suit each clients individual needs.

Pop in and see Kate and the team in store!

Founded and led by interior designer Kate Findlay, Boh & Ivy Store was conceived following 15+ yrs in the industry as an interior designer and NZ sales rep in the Wānaka, Queenstown Lakes District and Central Otago, Waikato and Hawke bay regions.

With her expertise and hands on approach to design Kate was looking to share her passion and showcase some of the beautiful products that weren't available elsewhere.

Boh and Ivy was born from Kate's desire to give Wānaka residents and visitors a store that would offer a unique and tactile experience to enliven and inspire.

With the physical store successfully established Boh and Ivy launched online In 2021.

Kate takes inspiration from quality classical design and old worldly charm from around the world.

She carefully selects, sources and curates predominantly natural fibres and materials to bring timeless high quality pieces to your home.



Boh & Ivy
49 Helwick Street, Wānaka

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DESTINATION GLAMPING

By Jane Brooke

The Camp at Lake Hawea has been helping people create memories in the Kiwi outdoors for 50 years, recently achieving the milestone anniversary.



Current owners Sarah and Richard Burdon, who also own the neighbouring Glen Dene Station, took over The Camp ten years ago with a goal of extending the range of outdoor accommodation available so that more people could spend time and experience the greater outdoors.

"The Camp has always been a very popular campground. Kiwis have flocked to the lakeside campsite with their tents and caravans to immerse themselves in nature," says Sarah. "As life has got busier it has been even more important that people are able to camp together, connect with each other and enjoy life outside."

"When we took over the business our intention was to create a destination camping area that was both accessible and appealing to everyone. That meant being able to offer a range of accommodation to cater for people who still wanted to sleep out under the stars in their tent or glamp it up with all the mod cons of a modern hotel at their fingertips."

The Camp at Lake Hawea is currently home to a number of glamping options including the Lakeside Cabin and the Little Lake House (tiny house) both of which have epic views out over Lake Hawea.

"Denver Cove lakeside glamping tents are perfect for friends or family to hire as a group or for couples or individuals," she says. "The Safari Tent at Hideaway Bay is a romantic, secluded glamping spot for two or ideal for a family getaway with the bunk room easily sleeping two children."

Sarah says "camping is a rite of passage for many Kiwis and connecting with the outdoors is part of the New Zealand psyche. Everyone should give it a go and we love to share this experience with guests visiting from overseas".

"Kiwi style camping is definitely about getting back to nature without distractions of modern life, but we knew that getting away from it all — the technology, television and creature comforts wasn't for everyone."

Their answer is their newest camping option, the eco-styled Cross Lodge and Domes consisting of a series of six geodesic domes nestled at the back of the property with private access. Each dome has its own modern ensuite bathroom with a large deck overlooking the forest and mountains and with access to Cross Hill Lodge for breakfast and dinner. There is also a hot tub for guests.

"We wanted to expand our offering to include year-round glamping which catered for the changing seasons," says Sarah. "It was essential that each dome has its own ensuite and also very important to have a highly effective heating/cooling system with insulation along with a gas fire to create a warm and cosy ambience on cooler nights. The addition of what we call high-country hospitality at the lodge completes this elevated glamping experience making the domes a perfect getaway at any time of the year."

Bookings can be made online.

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THE MEXICAN WAY

By Margo Berryman

Crafting tasty authentic Mexican dishes from the freshest local ingredients is all in a day's work for Wānaka couple Marc and Julia Magee.

Since opening their custom-built designer food truck Burrito Craft six years ago the foodie pair have forged an unrivalled reputation for their business dedicated to all things Mexican.

"When you get a burrito from us everything comes with it from the guacamole and cheese to the sour cream on the side — it's all included in one price — and customers tell us all the time the food is mouth watering good," says Julia.

"Everything we produce is made fresh each day on site by our team using the highest quality ingredients for the marinades, the sauces and seasonings. We slow cook all our meats with a lot of attention to detail in the food preparation. Our recipe development is always focused on ensuring that each dish is packed with flavour."



Marc & Julia Magee

Located at Wānaka's food truck village in Brownston Street, Burrito Craft serves a wide range of burritos, tacos, chilli bowls, nachos, loaded fries, tortilla chips and quesadilla.

"Burrito and taco fillings range from Yucatan pulled pork shoulder, smoky shredded beef brisket to Abodo pulled chicken thigh and crispy fried monkfish and there's a choice to double up on all fillings or mix two fillings together," she says.

Customers can choose how much spice they want and vegan and vegetarian options are a speciality.

"Our vegan and vegetarian following has become huge and we can pretty much cater for most dietary requirements and allergies including gluten and dairy free," says Julia. "The kitchen has one end dedicated to making gluten free products such as corn tortillas on their own press."

"Vegan fillings include spicy mushroom, potato and spinach with habanero salsa and the very popular jackfruit carne asada — both are served with our own kitchen made cashew cream."

Burrito Craft is open seven days from 12.00pm until 9.00pm with a quick and efficient online ordering system which locals love.

"Before we started the business my parents told us 'you only get one shot at it in this town so make sure it's right from the get go'," says Julia. "Marc and I were so nervous we spent a year developing the concept and food products which has certainly paid off and many of our very first



customers are still regulars and some nights the queues just keep on coming."

"The food our team create here is something we enjoy eating ourselves and we eat regularly at the food truck with our family — it's still very much our favourite food."



Wine & Food Synergy

By Penny Simpson

Passion and appreciation for fine regional wine and food is the driving force behind RIPE — the Wānaka Wine & Food Festival returning in March 2022 for its second consecutive year.

Andy Wood Instinct Studio



f

"RIPE is a one-day event on Saturday March 19 celebrating Central Otago producers and their intimate connection with the land," says organiser Nathan White. "It's an excellent way to bring people together to experience this knowledge and expertise at the same time boosting and supporting the local economy."

"We have aligned some incredible local wineries and eateries together to offer tantalising experiences to satisfy everyone's tastebuds on the day. Bringing communities together around wine and food always results in a great time and there will be some quality musical entertainment to add to the ambience."

Glendhu Station is the host location which provides an exceptional setting overlooking Lake Wānaka.

"We are so fortunate to be hosting RIPE in this majestic bay with the festival hub positioned to make the most of the beautiful surrounding natural amphitheatre," says Nathan. "It's just a ten-minute drive from Wānaka and with the campground next door there are options to stay and make a weekend of it."

"Tickets are now available online and after the success of our inaugural festival last year we are looking forward to welcoming more people to this year's event. RIPE appeals to those who enjoy a sophisticated day out in a beautiful location and is an opportunity to bring friends and families together in Wānaka."

Tickets are available online at www.ripeWanaka.nz



Grower Will Murrays, Glenmore Station farm

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Photographs Victoria Caffrey

Dynamic Duo

By Margo Berryman

From launching the leading-edge new retail complex The Precinct to opening her café Wee Tart and becoming a first-time mother the last year has been a whirlwind for Wānaka business and retail development manager Mel Norman.

"Designing and opening Wee Tart while finalising The Precinct's build, retail leases and marketing has been very exciting but honestly much more challenging than I ever expected," says Mel. "I also do all the baking for Wee Tart which I love but energy levels have certainly been stretched with a new-born and lack of sleep."

With a stylish New York inspired minimalist aesthetic and garden filled courtyard, both The Precinct and Wee Tart café have fast become favourites among locals and visitors.

The Precinct has an eclectic mix of retail businesses offering fashion, beauty, homewares, plants and cakes and Mel says the café is well supported with its evolving food offering.

"Pre Covid-19 we were doing a classic take on Kiwiana foods to appeal to tourists but with mainly local customers it's more on trend food with an underlying ethos of diner style comfort. We serve healthy options to cater for the outdoorsy Wānaka crowd but fundamentally our menu is very different to what most local cafés offer."

Together with her partner Sam Johnson, Mel has pivoted her lifestyle to meet the demands of a busy café, their baby Juniper and The Precinct's day-to-day operations.



Juniper Johnson Mel Norman & Sam Johnson

"We have been open 12 months and are fully tenanted with an amazing line-up of shops and operators ready to welcome everyone. With an established courtyard and rooftop beer garden it's one of the loveliest spaces in Wānaka to spend time this summer."

"My parents bought my brothers and I up with a 'you make your own luck' mantra and I always understood that everything they worked for was for our future. Sam has been raised the same way so I guess we have just adopted the same principles."

"I am extremely lucky as Sam has side stepped from his building career into managing the Wee Tart front of house. Pinnacles Childcare has looked after Juniper since she was three months old and they provide a wonderful service. Looking back, it's been stressful but also the most rewarding time of our lives."

Mel says The Precinct is primed to deliver a quality retail and hospitality experience over the summer holiday period.



Wee Tart Food Focus

A new "I'm vegan actually" menu section is a taste sensation at Wee Tart according to owner Mel Norman.

"Banh Mi Vietnamese baguettes, Sunshine salad with Nuoc Cham Lime dressing, our house made beetroot patties and the vegan chip buttie filled with shoestring fries and loaded with sauce are all delicious."

"The most popular menu item is the poke bowl topped with our classic fried chicken — it's a colourful raw salad bowl with pickled vegetables, edamame beans, radish, coriander and spring onions on sushi rice topped with protein choices including five spice chicken, sweet and spicy fried chicken, grilled yakitori chicken skewers, char Siu BBQ Pork or grilled Haloumi. There's also sweet and spicy fried tofu or five spice fried tofu vegan options."

Most Wee Tart menu items are gluten and dairy free and the kitchen has 100 per cent gluten free deep fryers and a peanut free area to cater for all dietarys.

Barista made coffee, smoothies, juices, milkshakes and sodas are available alongside freshly made cabinet food and home style baking.

"Our famous muffins like the big bacon, egg and hash brown 70s muffin or the smaller bacon and egg 90s muffin are crowd pleasers," says Mel. "We make decadent loaded milkshakes like the Vanilla Mountain shake with house made vanilla syrup, whipped cream, hundreds and thousands and a maraschino cherry. The salted caramel iced lattes are a delicious cold coffee option."

The café's upstairs rooftop area is open daily and on Thursday, Friday and Saturday evenings and has a relaxed and comfortable vibe.

"You need to be early to get a seat when the sun is out and it's definitely the best spot in town to watch the sun go down. We offer table service for people drinking and dining on the rooftop with a great selection of cocktails, craft beers and wine at very reasonable prices."

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Kika Culture

By Rebecca Williamson

Internationally renowned chef James Stapley took a punt when he launched Kika in Wānaka in 2016. Five years on the high-end tapas and sharing plates restaurant is still gaining momentum.



James says the restaurant with its relaxed social atmosphere was something completely new for the resort town and it continues to enjoy a loyal local following today.

"It just went nuts from day one. I think Kika works so well because there's nothing else really like it. The food is focused on amazing ingredients, flavours and interesting combinations. We like to make the dishes look good as well but the important thing is flavour. During the summer and winter seasons we often get queues of 50 or so people at the door waiting for us to open. I had never really experienced that before opening Kika."

An eclectic style restaurant one would expect to find on the streets of central Melbourne or Manhattan, Kika's distinctly cool international vibe is just as memorable as its à la carte menu, which switches up regularly according to available local produce.

James says when it comes to deciding what takes pride of place on the menu, anything goes and there are no culinary rules at Kika which is part of its attraction.

"We are all about produce. When something comes into season or we find a new product we start to play around with various combinations and ideas until we get something that feels like Kika. If we all love it then it goes on the menu. There are no set rules as long as it works — often Japanese, Mexican and French influences work well."

"We do have a few signature dishes that are firm favourites amongst our customers, too," he says. "Our beef tartare with miso, crispy shallots, soy jelly and slow-cooked egg yolk is one of my favourites that I still love as much now as I did when it went on the menu four years ago. The Kika classics will always stay the same."

Describing himself as someone who gets bored easily — particularly when it comes to cuisine — James continues to stand the heat in the kitchen, alongside head chef Sam Cooper.

"I am around and write the menus with Sam who is in charge of running the day-to-day operations of the kitchen," he says. "A large part of my role today, five years on, is developing the dishes that go on the menu and finding great suppliers and produce."



Award-winning cuisine for Wānaka

Award-winning chef James Stapley trained at the Park Lane Hilton in London and continued to work at fine dining and Michelin-starred restaurants for nearly a decade before moving to New Zealand.

It was at Pegasus Bay Winery near Christchurch, however, that he really harnessed his talents and began developing dishes of his own.

The luxury Whare Kea Lodge in Wānaka soon came knocking which was James' "dream job" before eventually moving on to open Kika.

"At Whare Kea I was in charge of creating a six-course tasting menu every night and that enabled me to build up a huge repertoire of dish components and lots of small suppliers that I still use today."

James is totally committed to Kika and to Wānaka

"I absolutely love the town and can't imagine living anywhere else."



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Inspiring business performance

By Jenny McLeod

Wānaka human health strategist Claire Akin-Smith is helping businesses thrive by creating dynamic, cohesive teams through precision wellness and performance coaching.

Claire Akin-Smith

Claire, a physiotherapist in the UK for many years before arriving to live in Auckland in 2013 and moving to Wānaka five years later, originally worked through her company Applied Movement with people's physical and movement needs, but has since branched into the health strategy field.

"I recognised that addressing exercise and diet alone do not make a person healthy. Rather there needs to be a systematic approach assessing and addressing every lifestyle factor, which are known as epigenetics, that influence us alongside our genetic predispositions."

"Thanks to technological advances we can now measure both of these simply and easily," she says. "After gaining these insights my role is to enable the individual to take action for their best future, short and long term."

Claire says she is focused on working with businesses in particular because a team working in harmony always achieves superior results. Her experience has been, that whenever a client hits a stumbling block it is related to their work impacting on their life, which has led her to develop her services to help businesses invest in people as their most important asset.

"It is harder than it looks for a business to reach a state of collective optimal performance and that's where we come in. We use biology to identify individual strengths then work with the entire team to align these strengths in a way that elevates the business. We create a culture change on every level resulting in a happy, buzzing workplace that attracts both employees and clients alike."

Claire says that when every member of a team is thriving the business will thrive too. "Using comprehensive science based tools we work with a team to understand and harness their unique biological strengths that ultimately allow for increased collaboration, focus and performance in the workplace. Our coaching is holistic and designed to unlock the realisation of both individual and collective potential!"

Claire's hands-on results show that when team members feel empowered and supported professionally the effects will be magnified in both their professional and personal lives resulting in a dynamic, cohesive team that not only performs at an optimal level but continues to improve.

"I moved from working with individuals only in their personal lives to their work life as well to have a greater impact as we spend most of our life at work. What we do there will have the greatest effect either positively or detrimentally on ourselves."



Claire Akin-Smith



Human Health Strategist

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EMBRACING THE CHANGE

By Penny Simpson

Conversations around hormonal changes and cycling through perimenopause and menopause are a day-to-day occurrence at The Reset Lab, a professional health studio focused on guiding women through life's changes.



Kaz von Heraud-Parker

The Wānaka based business is led by functional medicine practitioner Kaz von Heraud-Parker, a New Zealand registered naturopath, nutritionist and herbalist.

"Many women have no idea what is going on with their own cycle or where they are at on their hormonal journey," says Kaz. "Increasingly they are looking for guidance as there can be a lot of confusion, particularly with perimenopause, around what solutions are available to stabilise their hormonal balance."

"Menopause is a transition from having regular periods to not having any. It doesn't just happen overnight and can take a woman up to ten years. This process generally starts around 42 years of age and finishes around 52 years."

Transitional indicators can include weight gain, a change in the length of a period cycle, mood swings, hot flushes, night sweats, digestive issues and insomnia.

The Reset Lab takes a holistic approach including using the gold standard in functional medicine testing known as the Dutch test that is conducted in a US laboratory.

"Every woman is individual and health can be a complex puzzle so we go through a comprehensive list of questions and testing including reviewing standard blood testing," she says. "The Dutch test is incredibly helpful in understanding the balance of a client's hormones and how they are detoxifying. It shows the markers for adrenal health which is important as adrenals are the backup operating system when ovaries start to slow down hormone production."

"From this test we can also see if cells are absorbing B vitamins and get a snapshot of a client's brain chemistry and anti-oxidant status. From here we design a very tailored approach including effective nutrition, herbal and supplement options for symptom relief."

The Reset Lab programme takes approximately two to three months and Kaz says it provides women with a good understanding of how to rebalance their health.



Anna Allan Photography

She says making pivotal shifts in nutrition and lifestyle before hormone production lowers can make a significant difference.

"It is really good to get your health and hormones in balance before your body starts to shift and we work with women in their late 30s to early 40s to prepare for this. However you can always reset at any stage during the process and we work with many clients already in the process."



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Anna

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Homewares Legacy

By Margo Berryman

A new chapter has opened for Wānaka homewares & furniture company Brown & Co. Home after a recent name change and brand transformation has revitalised the long-established family business.

"It was time to refresh our original name Janet Brown, which my mother established over 25 years ago, and step into a new era for the business," says owner Anna Young. "I wanted to ensure my mother's legacy was reflected in the new name while bringing a new lease of life to the brand."

The well-known furniture and homewares retailer has grown substantially over the past two decades garnering a national following for its unique, imported furniture and homewares sourced from some of the world's most intrepid locations.

"My late mother, Janet Brown, established the business importing furniture and homewares in 1995 when I was 18-years-old. She started out importing and selling goods from her Wānaka garage and then began travelling to Asia and Indonesia on buying trips seeking out one-of-a-kind antiques, character pieces and homewares."

"At the time I loved going along on the trips with her spending time in these amazing countries with her exploring back alleyways and meeting many of the artists and local families she forged relationships with. As the business evolved and the opportunity arose to take it over, I knew all of these exclusive places and suppliers to source homewares from which we continue our relationship with today."

Anna has a flair for interior design and recently sold her other store Tussocks Homeware to concentrate on the day-to-day operations of the Brown & Co. Home large emporium on Wānaka's Ballantyne Road. She has also recently launched its new online store.



Anna Young

"Although our name has evolved, our values and philosophy remain the same as my mother's with the only difference being we now import multiple containers, rather than cartons of gorgeous homewares and furniture from around the world," says Anna.

Janet Brown & Anna Young



Character Furniture Instore

Brown & Co. Home is relishing the arrival of new shipments full of exotic homewares and furniture.

The store's large emporium covering more than 350 square metres is like a treasure trove according to owner Anna Young.

"Three containers of furniture and homewares recently landed in Wānaka and we unpacked over 150 cubic metres of new stock directly into the store. It all gets stacked on top of each other creating alleyways of furniture that our customers love exploring."

"One of the containers was filled with our own Hamptons linen slipcover sofas made from beautiful 100 per cent linen Italian fabric in our hand selected colours. Another had over 100 larger furniture pieces such as cabinets, shelves, tables, boxes, benches and large coffee tables."

Anna says most of the furniture items are unique individual pieces and definitely not reproduction — each has its own character which is hugely appealing to the New Zealand market.

"Some cabinets are over 100-years-old, some have been sanded back to a nice beautiful, light white dry finish while others feature high gloss colours that are also popular. I like to showcase special finds that you won't see in other New Zealand stores and because we are the direct importer with no middleman our pricing is very competitive."

Woven baskets, mirrors, bowls, lamps, placemats, cushions, stools, bedside tables, and ceramics are sought after homewares and the white wooden rabbits designed by Janet are still one of the most popular items.



"I can't believe we are still selling the rabbits my mother designed after all these years — they are very cool. I am always seeing them in home and garden magazines, in holiday houses and even restaurants around the country," says Anna. "They pop up everywhere."



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Local and Friday Connects Community

By Jane Brooke

A year into business Steph Peirce's arms-wide-open approach has already inspired hundreds of home cooks from across the south to spice things up in the kitchen.

Offering a range of services under her Local and Friday brand, which includes a store in Roxburgh, she aims to bring cooking and connection to the community for foodies and non-foodies alike.

Raised on an orchard in Roxburgh, Steph grew up inspired by the way food brought her community together.

"Empowered with the knowledge that cooking can be fun and inclusive I spent my 20's studying culinary arts, cheffing across New Zealand and Australia and tasting my way through Europe."

In 2020 Steph brought her skills back to Central Otago where she launched Local and Friday. Now a fixture in the Otago food scene her recipes appear in the Otago Daily Times where she shares her down-to-earth advice and tips especially on seasonal food.

She says Local and Friday is so much more than just recipes and a shop — it is about bringing connection, wellbeing and her community together.



Steph Peirce

"I created what I wanted to see in our community. I want to be the guide to enable people to bring out their inner confident foodie, to think about health differently. I want people to feel confident to try new things, to play, to explore, to listen to their bodies and to have fun in the kitchen. If I can bring any of these things into people's lives a bit more then I'm hoping that will flow into the rest of their life."

Local and Friday's shop in Roxburgh has a big following from locals and visitors seek it out.

"There will always be a friendly face to greet you and offer personal recommendations for what they know you'll love," says Steph. "The immune tonic, salads and granola are the must-haves to those who are in the know but I also encourage people to try my pre-made meals or delicious sweets."

Steph's touring cooking demonstrations are yet another way she connects with people, attracting sell-out audiences where she "deep dives" into the techniques and flavours that have made her food so popular.

"It's not just my cooking that draws a crowd but also my holistic approach to food. My driver is to empower home cooks, and others keen to learn, to use local and seasonal ingredients alongside what they have in their pantry to get the best out of a meal"

Local and Friday Scotland Street Roxburgh is open from 8.00am until 4.00pm every Friday. Catering and cakes can be ordered through the website where details on upcoming cooking demonstrations can also be found.



Paula Ovejero



Q&A

Wānaka's newest restaurant Arc blends innovative breakfast and brunch menus with late-night cocktails and tapas in one stylish, intimate venue on Ardmore Street. The restaurant is the brainchild of chefs James Stapley and Sam Cooper and QT Magazine spoke to James about the venture.

Can you describe the experience you are achieving with Arc?

Sam and I had the idea to open a breakfast place a few years ago and we wanted something that was different from the norm.

Using our experience as chefs, we worked closely with local craftsmen to create a unique space. We wanted a natural feel to bring some of our amazing garden space into the restaurant — all the timber used is recycled native rimu and the interior is decorated with dried Otago wildflowers.

Our daytime dining is brunch with artisan coffee and breakfast cocktails, with global tapas served in the evening. We are bar-focused and have an amazing cocktail and wine list. The idea is for customers to get about three plates each to share while working their way through the carefully curated drinks list.



What is the feedback from diners so far?

The feedback is very positive as people are enjoying a whole new food experience. The menu for breakfast and dinner is eclectic so we encourage diners to come out of their comfort zone and try something different.

Tell us about the Arc team?

We were lucky to gather such an experienced and talented team to help us achieve Arc. Melissa Santucho, who was previously general manager at Kika, is heading up our front of house team and ensures the service is very professional yet still fun and relaxed — not at all stuffy.

Sam and I are the executive chefs and owners of Arc and we work together writing the menus and developing the dishes with head chef Nico Bousquet. Sarah Scott is our bar manager — she used her years of experience to design our signature cocktails and she also oversaw the design of our custom bar. Try one of her cocktails, you won't be disappointed.



Was the super innovative breakfast-brunch menu a particular focus for you?

Yes. There are lots of amazing breakfast places in Wānaka and we love what they are doing. Our take on breakfast was to give the same thought and structure to the dishes as we would an evening menu, something that would excite us and would offer a different experience for customers. I think we have managed to hit the mark.

What are your favourites on the menu?

We are loving the crayfish benedict with a charcoal bun and aerated hollandaise and tarragon powder. Our take on Turkish eggs is well worth trying.

In the evening we have many compliments on the lamb carpaccio that has Middle Eastern flavours infused in Nadia Lim's Royalburn lamb.



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Backyard Beehives

By Penny Simpson

Since launching in 2020 Tiaki Bees has been inundated with new customers across the Southern Lakes keen to support their beehive hire venture.

"I was definitely surprised by the interest and support from private clients, schools and businesses signing up to get their own hive," says Barna Szocs. "It is very reassuring to meet locals in all walks of life, young and old alike who are interested in sharing our passion for beekeeping."

Barna was an enthusiastic bee hobbyist with a good number of hives dotted around backyards of friends before kicking off the business just after the 2020 Covid-19 lockdown which added some challenges.

"There was quite a lot of suspense to the whole thing but in my heart I wanted to help the bees and support the environment and succeeding in business was less important. The lockdown and current global situation has us all more interested in health and producing our



own food — the world is an interconnected ecosystem in which everyone and everything has a role to play and Tiaki Bees fits in with that."

Barna says hiring a beehive to have in the home backyard, retirement centre or business is a straightforward and rewarding process.

"Our clients are not required to do anything. The bees do the important job of pollination and honey making while we do all the periodical inspections and maintenance and our clients just sit back and enjoy the benefits. All you need is about half a square metre of space and we make sure to position the hives so they are not in the way."

"We get feedback all the time on how the bees help clients' vegetable gardens, flowers and



fruit trees to flourish and produce more healthy crops. One client recently noted 'we have noticed such a difference in our garden, we love seeing the beautiful hive and watching the bees buzzing around — they have definitely helped with pollination of our fruit trees and plants this spring!'"

Producing backyard honey is a spinoff from beehive hire and at the end of summer Barna and his team remove the honey boxes to extract and package the raw honey and deliver it back to clients.

"Many of our clients are families with children and the added benefit is educating the next generation about where our food is coming from. The key role the bees play in our food supply keeps children interested and we offer a Meet Your Bees session where the whole family gets to look inside a hive," says Barna. "We also send out a seasonal newsletter informing our clients about what their bees have been doing and what will be the next stage in the process."



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Leadership and Innovation

Wānaka construction company CDL Building is celebrating a significant year of accolades and achievements further cementing its reputation in the industry.

By Rebecca Williamson

The premium residential and commercial build business won four awards at the 2021 Home of the Year Awards, including two for a luxury seven-bedroom home on Wānaka's Mount Gold Place, as well as a Regional Lifestyle Award and Gold Award (over \$2 million) for a high-spec, contemporary house on Mount Barker.

CDL Building and Turnkey Homes managing director Justin Carnie says the recognition is a testament to the high level of expertise, performance and craftsmanship inherent in the company's team.

"Our team is our biggest asset and we are delighted to receive such prestigious awards in appreciation of our work," he says. "We are lucky enough to have excellent, meticulous people that are united in the respect they have for the trade, regardless of how long they have been in the building industry."

Such an example is the recruitment of CDL Building apprentice Cory O'Regan who recently placed second at the Southern Master Builders' Apprentice of the Year competition.

Justin says that along with a highly skilled crew efficient project management and communication are crucial elements of the CDL experience.

"As specialists in progressive, architecturally designed and managed projects we regularly work with clients who want to procure unique or obscure international materials to construct a custom luxury residence or commercial property with unrefuted excellence. Because of this we work very closely with our clients and approach each project as a collaboration. Clear processes and open communication ensure a united and efficient process



from conception through to completion."

An award-winning, trade-qualified builder himself Justin founded CDL in 2005 after an extensive career throughout New Zealand and the United Kingdom. Today, as well as steering the strategic direction of the business and managing a large, growing team, he still has a central role in every CDL Building project and oversees all homes constructed by his company.

"The cornerstone values of CDL are leadership and innovation, which are still as relevant today as they were 15 years ago," he says. "From our head office to our teams on the ground, these values are integral to the success of every project and enable CDL to lead the building industry with excellence and integrity."



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Kiwi food and hospitality at The Stoaker Room

By Jenny McLeod



The Stoaker Room Bistro & Bar with its barrel cuisine cooked in original French Oak Pinot Noir wine barrels is a standout experience designed specifically for Kiwis who are attracted by the restaurant's philosophy of "hunt, gather, eat and enjoy".

Founder and co-owner Quintin Quider invented the novel Stoaker cookers for cooking wild meat, fish and seafood originally launching them at his Wild Earth restaurant in the Goldmining Centre in the Kawarau Gorge. Two years ago, together with co-owner Sue Barbara they relocated to a site beside Cromwell's Freeway Orchard and rebranded to The Stoaker Room — a move which has seen an upsurge in business despite the Covid-19 challenges during that time.

"We are so grateful for the amazing support from locals and people around the country during these interesting times," says Quintin. "The brand is designed for Kiwis — the concept is all about enjoying good food with friends over a wine or beer."

The Stoaker Room is a rustic indoor and outdoor setting overlooking Lake Dunstan and a large marquee provides a special ambience when lit up at night.

The restaurant's signature dish is The Banquet which Quintin says has always been number one on the menu.

"It is designed for sharing and consists of the chef's selection of five wild food tasting dishes served on a wine barrel stave matched with our Wild Earth award-winning wines. Our other signature dish is The Butcher's Board which is for six to eight people and has a good following. It includes fish and lamb, pork belly, steak and vegetables and together with matched wines provides a special meal to share with others."

The Stoaker Room has a cellar door and craft beer bar with a diverse selection of beer, ciders and wine available.

"People can drop in for a beer and order something from the a la carte menu such as mac n cheese, burgers or quesadillas," he says. "It is very affordable for customers who just want to call in for a snack and catch up with friends."

Vegetarian, vegan and gluten free options are available and The Stoaker Room also has a catering service which includes a chef preparing food in a barrel in a private home or at weddings, events and other functions.

"The versatile Stoaker is transportable and doesn't need electricity. We steam, bake, grill and smoke our delicious array of regional foods on the spot, just as we do at the restaurant," says Quintin. "Together with Wild Earth wines we offer a genuine food and wine experience which remains true to its Kiwi roots."



Photographs - Georgia Willis



Hunter Gatherer

In another life The Stoaker Room Bar & Bistro co-owner Quintin Quider was a commercial diver and some 30 years ago, enticed by the South Island's rugged coast made the move from the US to live and work on Stewart Island.

That was the beginning of his love affair with the Kiwi way of life and after several years paua diving he moved to Central Otago and launched Wild Earth Wines. While today he no longer owns the vineyard, prominent winemaker Jen Parr makes his award-winning wines under the same label which are matched with food on The Stoaker Room menu.

During his time as a wine grower Quintin invented the Stoaker cooker and entertained friends, cooking freshly caught trout and wild game on the banks of the Kawarau River — and the rest is history.

"The Stoaker Room has been a real adventure and our journey is all about sharing stories and meeting new friends along the way at the same time providing a memorable Kiwi experience."



Quintin Quider



STRIKING CERAMICS REFLECT CREATIVITY

By Margo Berryman

Striking ceramic art pieces produced by Bannockburn ceramicist Robert Franklin reflect his creativity and dedication to evolving his craft over several decades.



A collection of his work is on display at his home studio and gallery space, Fusion Ceramics, exhibiting his mastery of the refined pottery medium in its many forms.

"The range includes porcelain, raku ware and glazed stoneware through to saggar fired ware," says Robert. "Early Chinese pottery styles have long been an inspiration and I produced quite a lot of raku for a while but now saggar firing has really captured my imagination."

Motivated by his time as a part-time studio potter making domestic pottery for a number of retail outlets in the 1970s, Robert returned to his potter's wheel seven years ago, after a 30-year hiatus working in banking and finance.

"I sat down at my pottery wheel and it all just poured out of me. I had not touched the wheel for 30 years but there I was producing pieces like never before which was exhilarating. That satisfaction was hugely motivational and drove my desire to continue to evolve the work into this more elevated ceramic form by mastering specialist techniques and treatments."

The origin of ceramic saggar firing dates back to pre-ninth century Chinese pottery and the formation of porcelain whiteware decorated with cobalt blue designs that was much prized by Chinese emperors.

"Today I use the saggars technique of individual lidded clay containers for each piece as it goes into the kiln which allows me to use various combustibles, oxides and natural ingredients like banana skins, seaweed and coffee grounds to create beautiful natural effects," he says. "There is no glaze involved with each finish completely the result of the fire."



Each vase, bowl or lidded vessel is highly burnished several times with a river stone to achieve a soft and tactile satin finish producing exquisite results.

"It has been an evolving process of exploration of this specialist technique. It moved me towards a philosophy of more of the fire and less of the glaze and this new direction has really resonated with my customers."

Robert's work has national and international appeal and he is in demand for solo exhibitions and commissions. He is also part of Cromwell's artist collective at Hullabaloo Gallery where a limited selection of his work is on display.



"My recent solo exhibition at Hullabaloo entitled *Fire and Fusion* showcased the saggar fired ware and it's attracted many new customers to my Bannockburn Gallery to see more of the collection. My lifestyle here involves skiing, mountain biking and fishing but most days I find myself in the studio creating work and it's always great to welcome new people to the gallery."

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Nigel Wilson Opens Clyde Studio

By Margo Berryman



Nigel Wilson has been a professional artist for over 20 years and his contemporary expressionist art works hang in galleries and homes around the world.



Having lived in Central Otago for many years his recent move to historic Clyde has opened up new opportunities for him to interact more directly with his customers.

"The move was an impulsive and unplanned downsize from a large rural property in Alexandra to a more manageable section and character house backing onto the historic precinct in Clyde," says Nigel.

"The property has an access gate that steps right out onto Holloway Street so we were lucky to get it. It's the perfect location for a studio set up and I can now welcome visitors to my open art studio where they can view the work I am currently painting."

With over 47 art exhibitions to his name Nigel is well known for his large landscape works which are full of vitality and colour. His style is dynamic and involves a large amount of energy being thrown at the canvas making his studio a fascinating place to visit.

"I am open all day and really enjoy people coming along to view. They always comment on how interesting it is to see inside an artist's set up and it works well for me to break up the day talking with visitors."

"The studio is a converted 6x6 metre double garage combining a studio area with gallery walls dedicated to my current artworks. I'm pleasantly surprised how many people own some of my work which they like to tell me about. My work is also represented at Eade Gallery in Clyde."

Nigel is currently working on a series entitled *Illustrious Land Series* painted with palette knives in a limited colour range either in acrylic or oil.

"These works refer to Central Otago in a non-specific way and are a step further toward semi abstraction. I remain interested in being led into new territory and many of my series have come out of trying out new things."

"Adopting several styles is a way to sustain interest and discover another 'me' inside that wants to paint differently for a change. It's also about evolving as an artist in quite a natural way by either trying something new and assimilating that which I call 'experimeing' or using different media like watercolour. I consistently absorb the influence of other artists into my own concerns and Toss Woollaston, who was one of New Zealand's best contemporary painters, was my first huge influence."

Nigel Wilson Open Art Studio

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Central Otago Showcase

By Penny Simpson

Indigo Collective

Indigo@Eade

January 1 - January 26 2022

The Indigo Collective, which is exhibiting at Clyde's Eade Gallery in January, is a nomadic group of artists who are not based in any particular location but instead hold exhibitions in different parts of the country inviting a local artist to join each show.

The Collective is made up of eight Central Otago artists whose work ranges from painting and ceramics to sculpture and mixed media.

They include Rachel Hirabayashi, Luke Anthony, Jillian Porteous, Nigel Wilson Judy Cockram, Lynne Wilson, Megan Huffadine and Shaun Burdon.

"There is no shared aesthetic, philosophy, mode of work or conceptual concerns and it is these contrasts that gives rise to stimulating conversations in the exhibitions and is why the curating of the shows is an important aspect of our group practice," says Megan.

Indigo artists have been colleagues for several years and in 2019 they conceived the idea of exhibiting together and the concept for the Indigo Collective was born.

"It's a very informal set-up and we get together on occasions to share ideas and suggestions for exhibitions. As far as we are aware this way of working together is a first for the South Island and possibly New Zealand."



The group has had eight exhibitions to date and the artists are looking forward to displaying their work in Clyde this summer.

"We have produced a booklet introducing Indigo with artists' profiles and images that will be available at Eade Gallery during the exhibition," says Megan.

Eade Gallery in Clyde is an established destination for diverse artworks by predominantly Central Otago artists and this summer the gallery continues its popular monthly solo exhibitions.

"Summer is a wonderful time to visit the gallery with a variety of new and exciting works by the artists we represent here," says co-owner Melanie Eade. "Our sculpture garden features some intriguing sculptural pieces and there is a range of finely hand-crafted ceramics, jewellery, prints and cards available."



Melanie Eade

Paul Samson

Still life with grapes, a homage to the masters

January 30 - March 3 2022

Paul Samson is dedicated to painting still life whether it be vegetables or fruit and his solo exhibition at Eade Gallery in February reflects this.

"I have taken this process through various phases and believe my brush stroke is getting softer infusing the fruit with more light. The artist in me is very attracted to the work of the Masters such as Picasso, Cezanne and Vermeer and this influence comes through in my style and subject matter, particularly as I explore themes of the relationship between my past, spirit and matter."

Paul developed his art in his early 40s while living in England. Inspired by Cezanne he started painting watercolour before enrolling at Heatherley School of Fine Art in Chelsea.

"This proved to be a frustrating time as the medium of watercolour did not allow me to produce the power and depth of colour resonance I wanted. I left the college and approached Israel Zohar, a contemporary artist of international standing, who teaches in the old renaissance mode. He advised me to change to oils and agreed to teach me on a one-to-one basis."

This began a six-year relationship during which Paul accepted portrait commissions and sold still life works from his London home. Returning to New Zealand in 2003 he taught art and sold paintings from his garden studio in Kerikeri before moving to Cromwell in 2013.

"My current direction is one of diversity — a challenge that is essential to the enjoyment of painting for me. Unlike other years, grapes are featuring as the consistent element in my still life paintings. While I continue to explore complex compositions in some paintings I am also experimenting with greater simplicity in others."



Marg Hamilton

Patterns of Land

March 6 - March 31 2022

Alexandra artist Marg Hamilton is inspired daily by her regular walks around the Alexandra Basin and her highly detailed acrylic and ink works on board reflect many New Zealand landscape settings.

"My solo exhibition at Eade Gallery this summer will be a focus on combining stylised landscape elements with both Māori and Polynesian design motifs incorporated into the work."

"I have been introducing these types of design elements into my art for some time now and it seems to be successful. Personally I am liking this combination a lot."

As a former college art teacher Marg is well versed in the works and history of many renowned New Zealand artists.

"I am now in my fourth year away from teaching secondary school art which was a job I absolutely loved. Together with my students we explored many works of our New Zealand artists and there is no doubt they have been an influence in my own art journey"

Painting has been an important part of her life and she has a national and international following for her work.

"I have traditionally worked with acrylic and mixed media on board and see no reason to change this as it allows me to be quite vigorous with surface textures. Currently I am enjoying using both inks and shellac for added richness along with the application of gold and silver."



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EVOLVING RANGE AT FOLKLORE

By Margo Berryman

Folklore Home Store opened its doors in historic Clyde five years ago spearheaded by the simple principle of owners Sarah and Todd Sisson to stock beautiful objects that they personally loved.

This philosophy has resulted in an ever-evolving range of products crafted predominantly from natural materials and the store has become known for its authentic range designed for the home.

"We adore one-offs and even though we haven't been able to travel abroad for two years we're still sourcing wonderful pieces from our trusted suppliers such as a recent import consignment of marble onyx and petrified wood items," says Sarah. "We don't believe in throw away consumerism and that's why we like natural materials. They are beautiful, enduring and tend to last a lifetime if looked after."

Folklore is a purpose-built store with an appealing Holloway Street frontage and adjoining gallery space that displays Todd and Sarah's own award-winning landscape photography.



"There have been many memorable moments and one has been the appointment of our store manager of five years Becs McNaughton who is sadly leaving in January — certainly hiring the right people can be transformative for a business like ours," says Todd. "Covid-19 has also had its impact most particularly forcing us to pivot more towards our online Folklore store business — a sales channel that has grown exponentially for us since the 2021 lockdowns."

"Online shopping is both convenient and entertaining for our customers and is clearly meeting a need that can't be fulfilled through traditional shopping. Literally thousands of people a day are searching for unique products which is why Folklore attracts so many."

Currently everything that is available online at www.folklorestore.co.nz can also be purchased at the Folklore store in Clyde and he says there are many interesting items that do not appear online making it well worth visiting the store. "We continue to build on an offering that has year-round appeal so we have invested heavily in expanding our range of Japanese ceramics and there are beautiful displays of these instore."

"It wasn't until a couple years ago that we gradually became aware that people were beginning to make a special trip to Clyde just to visit Folklore which is genuinely an honour and one that is quite humbling," says Todd. "It's also good to know that we are contributing to the growth of Clyde as a visitor destination — we are very lucky to have landed in this special little village."



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Fashion Harmony

By Penny Simpson

ReCreate

Anna McRichie is a dedicated follower of New Zealand designer fashion.

Her fashion boutique Lily & Esther in Clyde's Holloway Street is a designer destination and visitors to the historic town relish the chance to purchase from her seasonally curated fashion collections.



Lela Jacobs

"The summer season got off to a very good start with well-paced fashion drops from our leading designers ranging from beautiful flowing dresses, stylish white shirts, cotton cashmere knitwear to fun and funky cotton t-shirts and dresses."

"It's always exciting to unpack new collections as some designers just keep getting better season after season. I am particularly impressed with the soft, natural tones of ReCreate's contemporary cotton tops, dresses and pants in beautiful colourways of sage, green tea and beige," she says. "Their check cotton River dress featuring puff sleeves is that quintessential summer item — easy to throw on and wear."

Anna has an eye for detail and she loves to mix in both casual and high-end collections from her chosen leading designers such as Juliette Hogan, Company of Strangers, 27 Names, Staple + Cloth, Standard Issue, Kowtow and New Lands.

"Lela Jacobs has a significant following for her highly creative, ethereal pieces. We have from her 21/22 Milk Ash collection the softest long line shirts and oversized t-shirts made from vintage Tussah Silk that are timeless."

"There are some real statement pieces from Juliette Hogan in beautiful floral prints that make stunning layering pieces such as the Daisy blouse in 100 per cent silk featuring a ruffle collar and the midi tiered Forever Tunic in the same print."

Company of Strangers classic asymmetrical and edgy new styles include the oversized Echoes Tunic in a black star printed viscose georgette and the sleeveless Eva dress with fishtail hemline are also a highlight.



Juliette Hogan

"Fast becoming a hit instore are new summer bags by Vash Bags," says Anna. "The Ziggy V Handled Tote and the Mooi Maxi Shopper Tote are both striking minimalist designs made from genuine, sustainably produced woven raffia and featuring tonal contrast piping. They go from beach to bar in a heartbeat."



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

19 Holloway Street, Historic Clyde Precinct

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LUXURY LINGERIE

By Margo Berryman

Catering to every aspect of a bride's wedding attire check list has always been designer Jamie Richard's vision for her Clyde boutique and the recent introduction of Intimo lingerie has added another dimension.

"Intimo is a well-known international brand built on a strong heritage of quality craftsmanship, style and innovation so it's the perfect fit for our high-end bespoke gowns."

Jamie has hand selected lingerie items to sell instore with a broader range of styles available.

"Intimo became famous for their cleavage-enhancing bras and they produce everything from sexy evening lingerie through to fully supportive shapewear for the fuller figure. I've chosen pieces to suit most occasions



including pretty briefs and bras in natural tones to wear under a wedding gown through to gorgeous lacy balconette bras and knickers for evening wear."

Jamie studied fashion design and technology in Wellington before pursuing a tailoring career at leading fashion houses in London. Last year she opened Margaret Wray Bridal Boutique in her home town Clyde.

"It's been an amazing and worthwhile year with bridal, evening wear and tailoring very popular. Brides have come from Queenstown, Wānaka, Southland, Otago and Auckland and many local women and guys bring their clothes in for tailoring or to have something designed specifically for them."

Jamie's stylish contemporary bridal gowns are available to view and try on in the boutique along with a selection of special occasion dresses.

"Dresses with a simple yet elegant silhouette are really resonating at the moment. I have made several in

beautiful black fabrics to suit a wide range of occasions including for bridesmaids. It's the kind of dress you can come in and buy off the rack and then we tailor and embellish as required."

Complimenting the dresses are a selection of bridal shoes, veils and vintage inspired headpieces alongside a range of men's suits and jackets.

"I wanted the boutique to be a one-stop-shop where couples can find everything they need and our chic range of menswear has become very popular. This includes jackets, waistcoats and suits by Saville Row and Joe Black in cool muted colourways and fabrics like herringbone, linen, velvet and wool mixes. Guys love our chino trouser options alongside the selection of stylish shirts by Calvin Klein, Van Heusen and Geoffrey Beene."



Margaret Wray

21 Holloway Street, Clyde
Ph: 027 760 44323
www.margaretwray.com

Trail Cycling Upsurge

By Jenny McLeod

Central Otago biking trails will be inundated with visitors this summer, attracted by the recently opened Lake Dunstan Trail and other prominent rides in the region, according to Clyde and Cromwell bike company specialist Bike It Now!



Co-owners Kathryn Fletcher (Fletcher) Lisa Joyce & Duncan Randall

Co-owner Duncan Randall says spring saw an upsurge in cyclists on the trails despite both domestic and international borders still remaining closed.

"While we had a lot of cancellations particularly from Aucklanders who were unable to come south their spots were picked up by other Kiwis and our summer forward reservations for all the main trails are huge. Bookings are essential for bike hire and transport to avoid disappointment."

Bike It Now! runs daily shuttles to the Lake Dunstan Trail linking Cromwell and Clyde and other shuttles to and from the Roxburgh River and Clutha Gold trails and the Otago Central Rail Trail.

"Our services include hiring bikes and transferring people, bikes and luggage to the various trails," says Duncan. "We have different tours and packages in Central and offer transfers to and from Queenstown to the cycle trails"

The company has a reputation for its high-quality service and Duncan says their two stores are ideally situated at each end of the Lake Dunstan Trail to cater to both local and visiting cyclists.

"We are a one-stop-shop providing hire bikes and new bike sales as well as servicing and repairs through our retail workshop."

Bike It Now! stocks leading manual and electric bike brands including Specialized, Merida, Scott, Marin, Avanti, Sinch and Haibike.



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