

Southern Lakes Lifestyle

QTM Magazine

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*Standout alpine village
creates resort community*

HEAD OF THE LAKE

*Destination hospitality at
The Headwaters boutique eco lodge*

BIKE TOWN

*Top billing for Queenstown
international biking mecca*

ARROWTOWN AUTUMN SPLENDOUR

*Exceptional food art and
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ISSUE 115 AUTUMN 2022

QUEENSTOWN ARROWTOWN WĀNAKA CROMWELL & CLYDE



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QTMagazine

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

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News from Around the Region

with Jenny McLeod

Going for Gold

Wānaka snow sports' sensations Zoi Sadowski-Synnott and Nico Porteous were backed to win New Zealand's first ever Winter Olympics gold medals at the Beijing 2022 event and they did not disappoint.

As 16-year-olds the pair sprang into prominence at the 2018 PyeongChang Winter Olympics when they took out bronze medals in their respective sports putting New Zealand on the map as a credible winter sports destination.

Four years later in Beijing the pair put in standout performances with Zoi winning gold in the snowboard slopestyle followed by a silver medal in the Big Air and Nico claiming his victory in the freeski halfpipe.

Zoi's gold medal run was the "best run of my life" and came after prestigious gold medal wins in slopestyle and Big Air at the X Games in Aspen.

"I am in absolute disbelief, it means so much to me to win New Zealand's first Winter Olympics gold medal. It makes me super proud to be a Kiwi."

Nico, who had earlier blitzed the field to win the X Games Super Pipe gold medal, says watching Zoi win was very motivating for him.

"It was really inspirational and driving for me and made me put my head down and do everything I could for this moment."



Zoi Sadowski-Synnott



Nico Porteous

The New Zealand Team

Support for Kiwi golf professionals

New Zealand Open organisers, disappointed at the forced cancellation of the country's major golfing event in Queenstown for the second successive year, stepped up to support Kiwi professionals by creating the first-ever Millbrook Classic.



Millbrook Resort

The one-off Pro-Am event held in April saw 26 professionals and two elite amateurs paired with paying amateurs playing 36-holes over two days on Millbrook's recently opened Coronet course.

New Zealand Open tournament chairman John Hart says they were devastated to have to call off the Open this year but the challenges caused by Covid-19 were too difficult to overcome.

He says New Zealand based players have faced a difficult time in the last two years and needed support, hence the Millbrook Classic.

"Since the pandemic hit our shores Kiwi professionals have been faced with restrictions not only cancelling events here in New Zealand but also affecting their ability to travel to tournaments throughout the world."

A prize purse of \$150,000 was available to the professional field competing in the Millbrook Classic.

Down Under Ski Campaign

New Zealand ski areas have collaborated for the first time to produce a film encouraging people to come down under to ski and snowboard.

Ski Areas Association of New Zealand (SAANZ) chairman Marty Toomey says *See You at the Bottom* — *The New Zealand Snow Movie* produced by Diaries Down Under is an in-depth look at the country's three main ski area regions — Queenstown/Wānaka, Canterbury and Ruapehu.

"A successful ski season is hugely important not only to our ski areas but also the wider snow sports industry and the communities that surround it. That's why we have undertaken this joint initiative for winter 2022 and beyond."



Snowboarding at Cardrona

See you at the Bottom features many professional Kiwi skiers and riders and the campaign is targeting Australians to inspire them to visit the New Zealand ski areas once the borders open.

Mr Toomey says the film will also be promoted domestically highlighting to Kiwis the world-class ski areas in their own backyard.

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SEASIDE HERITAGE HAVEN

By Jenny McLeod

Majestic Mansions is a grand heritage listed building which has stood the test of time as a landmark complex at Dunedin's St Clair beach and continues its tradition today of providing stylish accommodation and first-class hospitality begun in 1920.

Penny Riley



Following the erection of a seawall at St Clair in 1913 people, particularly the wealthier classes, were attracted to the area to build impressive seaside homes in the newly created suburb.

Majestic Mansions was one such property with planning for the building beginning in 1916 and final completion in 1920.

Current owners of the Edwardian art deco style property, Penny and Joff Riley, purchased it in 2018 and have stamped their personality on the complex which had been reinvented many times by various owners.

"The building retains many of its original features which is part of its charm," says Penny. "The internal structure is unchanged from its original construction and over the last three years we have undertaken considerable refurbishment including painting, new furniture and replacement of soft furnishings and fixtures."

Majestic Mansions' elegant past is reflected in its grand entranceway and its serviced apartments which include a studio, one bedroom and two-bedroom options.



both business and pleasure. There are so many activities close by and it is not uncommon to see sea lions, seals and the occasional penguin while out walking on the main beach or around at Second Beach — the idyllic little beach that sits behind the Long Dog Café and the renowned St Clair salt water pool."

"People staying at Majestic Mansions come from all over New Zealand and we cater for tourists, families, couples and corporate clients. We have many returning guests which reinforces that we are providing what visitors want for either short or medium-term stays. The word is also spreading in the Queenstown, Wānaka and wider Central Otago area that St Clair is a must stay destination in Dunedin," says Penny.

"Our guests love the relaxed beach vibe and feel a million miles away from the city when enjoying the chilled, quiet atmosphere of the Majestic Mansions and all that St Clair has to offer."

"The apartments all have different outlooks and the top floor with expansive views of the sea are the most impressive. There's a wonderful surf culture at St Clair and people love to just sit and watch the surfers in action and the comings and goings on the beachfront."

She says St Clair is a little metropolis of its own, close to but far enough away from the city, which is why a growing number of visitors to Dunedin are enticed to stay there.

"There is so much going on in the St Clair village with a great mix of restaurants, cafés and design stores, day spa and hair salon. It is promoted as the 'seaside in the city' and is ideal as a base for



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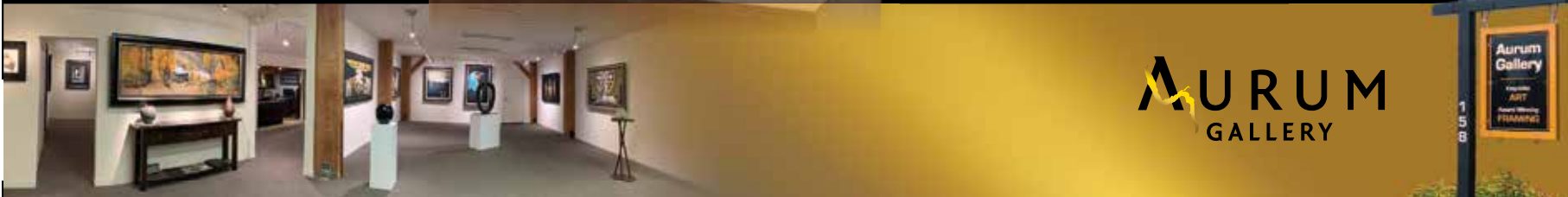


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NEW ALPINE VILLAGE COMES TO LIFE

By Tom Kalliber

A master-planned Alpine village in the magnificent Cardrona Valley is coming to life on a sunny, wide open and secluded plateau above the valley floor.

Work is well underway on Mt Cardrona Station's resort-style community, in a premium location that celebrates its rugged landscapes, gold-mining history and pristine environment.

It is a first for New Zealand, a unique village where just 29 hectares of the 400 hectares of glorious open space is being developed with an exclusive right to roam over the remainder of the station. Thirty kilometres of trails designed by a world-class trail builder open up this incredible area for walking, hiking and biking at all levels.

Opportunities to live or stay so close to ski fields are a rarity in New Zealand making this village exceptional, set just below Cardrona Alpine Resort and Soho Basin and only 12 minutes' drive from Cardrona's Valley View lift. Snow Farm is also right on the doorstep and Treble Cone and Coronet Peak are within easy reach.

Meticulously designed as a mountain basecamp for an adventurous outdoors lifestyle, Mt Cardrona Station also comes with everything you'd expect of a world-class resort.

Central to the village is the beautifully designed Homestead building overlooking a mountain tarn and with 360-degree views. It features The Adventure Centre with a gym and workout spaces, remote working and meeting facilities, a restaurant, hot pools, swimming pool, a stylish members-only Club Room and a ski and bike workshop. Ski area transfers will be on offer throughout winter.

Those who have already discovered this hidden gem have invested in freehold land and a range of home and land packages, perfect for those who prefer a turnkey no hassle option.

Mt Cardrona Station director and owner Chris Morton has had a vision for the land since 2006. His passion for the development is evident.

"The high country setting certainly makes it unique, but what truly sets it apart from any other development in the country is the sheer scale of open spaces married with the quality of our overarching urban designs, architectural designs, our builders, landscapers and our facilities," he says.

"We've spent a lot of time getting this just right, and we're justifiably proud to launch this and have such an outstanding response from the outset."



"Up on this stunning alpine plateau, you're genuinely aware of each season, the changing colours and subtle hues of the landscape. Kids will love finding and making their own places and going exploring."

Chris Morton

LAND AND HOMES SNAPPED UP

Mt Cardrona Station's initial land and building releases have attracted buyers from across New Zealand, including some who have bought sight unseen in their rush to be part of this new community.

At the heart of the station is the Pioneer neighbourhood, a boutique collection of 24 house, land and landscaping packages. Pioneer homes are designed by multi-award-winning Leuschke Group Architects and feature landscape design by Queenstown's renowned Baxter Design Group.

Unashamedly contemporary, homes sit respectfully within the dramatic Central Otago landscape and recognise the rich heritage of a region shaped by gold and brought to life by tourism trailblazers.

Early miners' cottages and simple farmhouses which once dotted the landscape provided design inspiration, married with a 21st century design ethos and the highest-quality modern elements and materials.

Open to north-facing views encompassing the Criffel Range and Cardrona Valley, the three Pioneer house types are within metres of the Homestead precinct.

Buyers to date range from those looking for a primary home to others investing in a holiday home or managed accommodation. Of great

interest is the development's proximity to the outdoor adventures, award-winning wineries and restaurants, stunning lakes and championship golf courses of Wānaka, Arrowtown and Queenstown.

Buyers can move in themselves, rent out as a holiday home or do a combination of both. This striking collection of mountainside homes reference early settlers with the use of corrugated Corten steel, timber weatherboards, vertical battens and schist exteriors.

Three to four bedrooms join roomy living spaces across all house types. Premium fittings and materials, chosen for durability and beauty, forge equally sophisticated and relaxed interiors.

House types on offer include The Rose, the largest three to four bedroom home clad in distinctive schist and climate-conscious Abodo timber, while the Pisa has a distinctive lean-to barn style. The Soho evokes the simple beauty of early cottages. Attention to detail includes drying facilities for snow gear and bike racks in each property.

Land only neighbourhoods are Walter Little and Little Meg. Walter Little has premium 800sqm sites available with elevated positions and unobstructed views of the Mount Cardrona Range. There's already limited availability in the Little Meg neighbourhood, where north-facing sites range from 350 to 550 square metres.



I'LL TAKE IT...

Interest surged in the \$650 million Mt Cardrona Station development with its first releases, resulting in \$25 million of homes under contract. The majority were from keen buyers who registered interest sight unseen due to travel restrictions at the time.

Among those was an Auckland professional with a young family, recently relocated from overseas.

"We weren't really in the market for a second home at all, but it struck us as something we wouldn't usually find in New Zealand," he says.

"The concept of this village in the mountains with the wilderness element plus all the amenities at an international standard were a level above what we expected."

"The agent took us on a virtual tour and while I wouldn't normally buy property this way, we're already talking to local companies about designing and building a property for us. We can't wait to bring the children down."

New Zealand Sotheby's International Realty's Myles Green says the development's captured public imagination. "People have picked up on how unique and beautiful the village is and are keen to be in at ground level. Buyers are working on their designs, looking forward to the lifestyle and keen to make new friends."

Join this community and help bring the Mt Cardrona Station vision to life

www.mtcardronastation.co.nz

Duncan Cotterill is proud to call Queenstown and the Southern Lakes region home



National Law Firm Makes its Mark

By Jenny McLeod

National law firm Duncan Cotterill is celebrating its one-year anniversary in Queenstown and long-standing partner Richard Smith says their confidence in opening an office in the Southern Lakes, despite a global pandemic has paid off.

The business of Mackersy Legal was acquired and relaunched under the Duncan Cotterill banner on April 1 2021.

"The geographic location was an obvious expansion to our network in Auckland, Wellington, Christchurch and Nelson," he says. "We had been considering expanding for some years and had been looking not just at Queenstown but at the Southern Lakes and entire Central Otago region. We already had a number of clients based in the area and felt it was a logical add-on."

"We got a clear message from clients and referrers that there was room in the area for a national law firm but we needed to commit and have a permanent presence. When the opportunity arose to acquire Mackersy Legal we took it, essentially starting from day one with an existing legal practice offering a full range of legal services."

"While we were welcomed into the area some did question why we would make the move during a pandemic but our answer is that is the very time people need advice and help. Additionally Queenstown is a busy place, particularly in the construction and property areas which are continuing to escalate and we felt there was room for another law firm," says Richard. "We have picked up new client work in those areas, again justifying our decision."

While the Queenstown office of 17 staff and partners has diverse skillsets the firm's national network provides a large pool of expertise to call on which new partner Alistair Holland says the team and clients value greatly.

"People are only a zoom call or a flight away if something crops up that needs specific skills. A classic example is two reasonably large litigation cases which unfolded and we were able to roll in expertise from another office very quickly and the clients were extremely happy with the outcome."

The Queenstown office already has an active role in the community and is making a contribution through its support for the Wakatipu Community Foundation, which came about via the Mackersy connection.

"Our consultants Ron Mackersy and Tess Wethey have been involved with the Foundation since its inception and we are becoming more involved as part of our pro bono programme," says partner Louise McNaughton. "There are different ways to help, besides making donations, such as providing legal services and advice."

Support has also been provided to the Wakatipu High School 1st XV and the Arrowtown Golf Club, with its involvement with the neighbouring community housing project, during the past year.



Duncan Cotterill Queenstown



Richard Smith



Alistair Holland



Louise McNaughton

People Focus

The Duncan Cotterill office in Queenstown has had a significant focus on its people during its first year in the resort, according to partner Richard Smith.

"When we took over Mackersy Legal their team of 11 staff could have understandably been concerned about a larger law firm moving in. But we have blended our cultures well with the result that we have virtually retained the entire Mackersy team while also attracting four new staff, a number from other firms."

Duncan Cotterill Queenstown is led by Richard and partners Louise McNaughton, previously an associate with Mackersy Legal and a specialist in property syndication work, and Alistair Holland who is skilled in property, banking, finance and commercial law.

"Louise and Alistair are two young partners with different but complementary skills and together they are a key part of Duncan Cotterill's ongoing success in Queenstown," says Richard.



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Glowing global

By Rebecca Williamson

From the streets of London and Glasgow to the centre of Wānaka the Southern Lakes' newest skincare clinic is shaking up the local beauty scene.

SkinHQ is based in Spencer House Mall on Dunmore Street and the stylish salon is the first the global company has launched in New Zealand.

SkinHQ NZ director Martin Barnes says the award-winning franchise is renowned for its state-of-the-art laser equipment and its dedication to providing the latest in international beauty treatments.

"Creating a unique, unparalleled experience for our patients is super important to us and we want to provide our customers with the best possible experience. SkinHQ is a leading aesthetic clinic specialising in laser hair removal and skin treatments using cutting-edge technology. So it's a mix of our technology, experience, products and high-quality service that really raises the bar in skincare."



Maddie Gough Janeen Brown Concilia Kayavu
Martin Barnes

The Wānaka location will also serve as a training clinic as the skincare giant opens more sites throughout the country. Currently, there are 33 SkinHQ clinics around the world.

"Somewhere in the world a SkinHQ HydraFacial is being performed every 15 seconds," says Martin. "This is the ultimate all-in-one facial rejuvenation procedure that simultaneously cleanses, exfoliates, extracts, hydrates and protects the skin. The results are amazing, every time. And it's the results that keep patients coming back and reinforces that brand loyalty for SkinHQ."

Highly experienced staff are key and the team are trained in solutions for specific skin concerns such as anti-ageing, permanent hair removal, pigmentation, collagen decline, acne and dehydrated skin.

"We have a carefully selected team of professionals with the required experience, care and in-depth understanding of laser physics and skin treatments needed to ensure safe, effective treatments and optimal results. We are very proud to bring this innovation to Wānaka."



HQ Highlights

SkinHQ offers two world leading treatments using technology that is unique to Wānaka — the signature Hydra Facial and the Candela GentleMax Pro laser for permanent hair removal.

HydraFacial

"This is one of SkinHQ's most in-demand treatments and the results are visible straightaway," says Wānaka clinic manager Janeen Brown. "Skin is noticeably healthier and more hydrated, leaving clients with an overall brighter complexion."

The HydraFacial begins with a cleanse and gentle exfoliation and peel, followed by the removal of dead skin cells and debris from the pores. The skin is then nourished with intense moisture using pharmaceutical grade products, anti-ageing antioxidants and peptides.

"The treatment only takes 30 minutes but it leaves skin glowing for days."

Laser hair removal

"We are lucky to be using the Candela GentleMax Pro medical grade laser for all our permanent hair removal treatments," says Janeen. "This device is the industry leader in laser hair removal — it's trusted by dermatologists and aestheticians around the globe."

The special laser targets pigment in the hair follicle and is ideal for all skin types and tones. The laser can be used anywhere on the body and it is particularly effective in zapping dark hair for good.

"Most people qualify for laser hair removal treatment with this exceptionally safe machine, but we advise patients to come and have a chat to us beforehand to comprise an effective treatment plan."



Skincare products

SkinHQ Wānaka stocks a wide variety of skin transforming iS Clinical products made with the perfect blend of natural botanicals and powerful active ingredients.

"iS clinical is a clinically powerful brand that uses pharmaceutical grade ingredients that produce highly effective products. The brand was founded in California and is sold in over 60 countries worldwide. We stock many of its top-selling products including the Active Serum, Eye C Serum, Reparative Moisturiser Emulsion and Super Serum Advance," says Janeen. "They also do an excellent range of SPF sunscreens, including the latest beige-tinted Eclipse SPF 50, which is perfect for sunny Wānaka autumn days."

Janeen's personal favourite?

"Definitely the Neckperfect Complex which is like Spanx for the neck," she says. "I also love the Youth Body Serum as it comes in spray form — what's not to love about hydrating and protecting your skin in one single spray?"



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www.skinhq.nz

Destination Biking

By Margo Berryman

Queenstown has a world-renowned reputation as a top mountain biking destination with a passionate local biking community and capitalising on this Destination Queenstown (DQ) recently unveiled the Queenstown Biking Market Development Plan which has a far-reaching vision.

"This plan is more far-reaching than a traditional marketing proposal with a holistic collaboration between Destination Queenstown, the biking industry, local community, Queenstown Lakes District Council (QLDC) and visitors. It's exciting to be working closely with key stake holders such as the Queenstown Trails Trust, the Queenstown Mountain Bike Club, QLDC, Department of Conservation and local operators to make it happen," says DQ marketing and communications director Sarah O'Donnell.

Through a series of workshops, local stakeholder meetings and consumer research analysis she says they have identified five key objectives.

"We want to grow our reputation and biking visitor numbers through marketing strategies and targeted events, make it easy and awesome for every bike visitor journey, ensure an amazing experience for all riders through great facilities and bike friendliness, look after our locals and have everyone working together to achieve this vision."

The region's scenic beauty and outstanding natural landscape is a significant part of the overall appeal.

"Queenstown outshines many of its competing destinations in its choice of trails across the different riding styles. Our surrounding topography allows bikers easy access to a huge variety from easy to steep or technical terrain which satisfies a broad range of rider types and skill levels and provides the opportunity for both locals and visitors to progress and improve their biking," says Sarah.

Many of these trails are free to access and are widely recognised as being of a very high build standard which is an important factor in destination choice. We also have commercial biking operators on our trails who facilitate great experiences for visitors as well as three-lift assisted parks which sets us apart."

"The aim is for Queenstown to be the southern hemisphere's premier biking destination attracting visitors from throughout New Zealand and the world over. We want to be known as a true bike town. As the home of adventure Queenstown is perfectly positioned to celebrate biking in all its forms from the Queenstown Trail through to new developments like the Coronet Loop track."

Sarah says the local biking community is extremely pro-active.

"It's these dedicated people that have put Queenstown on the map. The Queenstown Mountain Bike Club and other local riders tend to share the same adventurous mindset and passion for the outdoors that permeates throughout the Queenstown community in general, which in turn attracts like-minded visitors from all around the world."

"There is no doubt that our biking scene is very social and that camaraderie and a sense of belonging is very important, particularly in the current COVID environment, when people can feel isolated. The social side of biking also encourages people to get out and participate and provides important community connections."

Destination Queenstown is currently working with its partners and stakeholders to implement the Queenstown Biking Market Development Plan recommendations.

"We have looked at which activities we can prioritise to get them underway. We are also building the market development plan deliverables into our annual plan," says Sarah. "The project will take time but it is inspiring to be working with our incredibly passionate biking community."



Phoenix Trail



Emil Johannson Gorge Road jumps



Conor Macfarlane & Elmo Cotter Tobins Track Arrowtown



Queenstown Bike Park - Mini Dream



Squid Run



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Riding Coronet

Coronet Peak has numerous trails attracting riders to the resort year round. QT Magazine spoke to ski area manager Nigel Kerr about the latest mountain biking season.



Are there more trails and improvements to come?

Definitely. A freshen up of the XC trail is first on the cards and we are preparing a master plan with another projected 12 to 15 kilometres of trails, two of which head down from the ski area to the valley. The plan will go to Department of Conservation (DOC) for assessment over winter, so look out next year as it should be epic.

What's your favourite trail to ride during the autumn season?

Upper Rude Rock is just so smooth that you can just let the bike run and use the legs. It really flows and hats off to Dirttech who designed it. The trail suits such a wide range of riders and Oscar our mountain dog mascot loves it as well.

Top Ride Spots

- + Queenstown Bike Park / Gorge Rd
- + 7-Mile / Wilsons Bay
- + Wynyard / Fernhill
- + Phoenix Trail / 7 Mile
- + Rude Rock & Hot Rod / Coronet Peak
- + Bush Creek / Arrowtown

What was the bike vibe at Coronet Peak this summer?

It's been really awesome and has just grown as the season has gone on. The energy has been fantastic. This year has been a step up for Coronet Peak facilities with our bike shuttles and the new Upper Rude Rock trail hitting the sweet spot with bikers. Local riders have definitely dominated our trails which has been good to see.

How much investment has gone into Coronet Peak's riding facilities?

All the investment has come from the owners of the ski area, the Davies family, to ensure Coronet Peak is an all season plug in and play destination. We certainly would like to have extended more MTB trails but being in a Department of Conservation (DOC) reserve we are rightly held to a higher standard ecologically. There are some strategy considerations being worked out by DOC which have delayed progress a little but they have been very supportive and stepped up in getting permission for us to build the Upper Rude Rock trail and maintain the existing trails. The biggest investment is the new Coronet Express with gondolas perfect for carrying bike racks — it's the key piece of infrastructure that's made this new focus possible.

Ben Lomond



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All About the Trails

By Jenny McLeod

Queenstown Trails Trust CEO Mark (Willy) Williams sees endless potential to open up new biking terrain in response to the ever-increasing demand from local and visiting cyclists.

"It is good to see recreational trails in the valley integrating together enabling people to leave their cars at home and jump on a cycle trail to get to places. It's all about creating loops that stitch together."

He also advocates linking regional towns such as Kingston, Te Anau and Glenorchy with significant trails to ultimately benefit the local economies.

"The downturn in tourism has hit the smaller towns hard and if we can connect these places into cycle tourism it would be a bonus for them because biking tourists tend to stay longer, spend more and engage with the communities they pass through."

Willy says the Covid-19 pandemic has given the tourist industry a chance to reset.

"Everyone is looking more at sustainable tourism and bikers are definitely 'green' tourists. Riding the Queenstown and wider regional trails is such a good way for visitors to experience our outstanding environment because after all that is our main attraction."

He applauds the biking management plan being promoted by Destination Queenstown.

"It is great to see them focusing on what biking means to Queenstown. From the vineyard trails to the downhill Skyline biking tracks it's all a biking market which not only attracts visitors but also people looking for a lifestyle change who want to relocate their businesses to the area. They love the idea of being able to work remotely and get out on the many diverse trails in the district."

Willy says the trail network also provides a spin off for conservation.

"By providing access into more wilderness areas people get a better understanding of them, leading to a better stewardship. Improved access also means conservation groups such as the local wilding pine control and reforestation organisations, as well as predator groups, can be more active."



Photograph Julian Alpe

Mark (Willy) Williams



Photograph Queenstown Trails Trust

Coronet Loop

Trail Topics

The recent opening of the Coronet Loop is the culmination of five years work providing a longer distance backcountry adventure ride in spectacular terrain.

Queenstown Trails Trust CEO Mark (Willy) Williams says the loop, which was developed in partnership with Soho Properties, QEII National Trust and the Walking Access Commission, is a 50-kilometres intermediate backcountry trail opening up a different biking and walking experience.

"The trail starts in Arrowtown and heads to the top of Bush Creek, traversing the front face of Coronet Peak to the base of the Rude Rock trail, down Long Gully and up over Greengate Saddle before returning to the Macetown Road via Deep Creek and Coronet Creek and back to Arrowtown."



"The Coronet Loop will definitely become a must do on the local circuit and while there are some technical sections for the most part it is a grade 3 ride and very manageable for bikers of all levels"

Willy says 2022 is going to be a big year for the Trails Trust with planning well underway for the major Queenstown Trail extension between Arrowtown, Arthur's Point and Tucker Beach.

"It is exciting to have design tenders awarded for this project which includes an existing goldmining tunnel, adding historic as well as scenic interest to the new route."



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CHARGING ABOUT

By Margo Berryman

For Campbell Read starting an e-bike business a decade ago was a chance to create a whole new lifestyle in Queenstown and has led to the establishment of one of New Zealand's pioneering e-bike importation businesses.

"I was the graphic designer on Jane Campion's television series *Top of the Lake* at the time and just loved the experience of being in the Queenstown area. Obsessed with mountain biking since the 80s I was out on the local trails all the time and discovered there was hardly anyone on them."

"When my partner Amanda, who was also working on the film, and I went back to Wellington I was conjuring up ways to get back down south. Then when a friend mentioned that one in three bikes in Europe was an e-bike I had the kernel of an idea for a business. It was at the forefront, no one was importing these kinds of bikes here so there was no developed market."

Campbell headed to Europe to the international Eurobike show in Germany and was introduced to the founders of Moustache e-bikes.

"These French guys Greg Sand and Emmanuel Antonot were ahead of the game building their factory just two years earlier in their home region of Vosges. They were the first to produce a Bosch powered mountain bike having identified very early on that e-bikes were going to be the next big thing."

"I was drawn to their stylish, functional designs, beautiful frames with minimal graphics and superior Bosch motors — it was the total package."

After Campbell's European research the ChargeAbout e-bike and rental business was established and Campbell received his first shipment of bikes in 2014.

"My first ride on a Moustache with its Bosch motor was a pivotal moment. Until then I had only ridden Chinese made e-bikes with hub motors that were fun but totally inefficient for riding up local trails"

"There was no-one else doing e-bikes here and initially it required quite an attitude change to get customers to try them. You had to jolly people along or kick them off their regular bike to trial an e-bike. Then people started to switch on to the fact that e-biking is engaging, low impact and takes you further."

An invitation to set up a rental shop at The Hilton was the next step in the expansion of the business.

"The GM Chris Ehmann gave our promo voucher to visiting friends from Denmark who were triathletes and not really impressed with e-bikes but sort of grudgingly went off for a day's riding with their young children. They raved about the experience booking the bikes for a full week and Chris offered us a spot at The Hilton and the business took off."

Today ChargeAbout and the E-bike Studio are exclusive importers of Moustache e-bikes into New Zealand and Australia and Campbell and his team of five recently opened a large new showroom, service centre and warehouse in Queenstown's Glenda Drive.

"In 2020 we handed the rental side of the business over to Better by Bike so we could solely focus on wholesaling, selling and servicing e-bikes," says Campbell. "It is a very personal business and all my crew are superb to deal with as are our regional dealers. The showroom has a full range from stylish step through rail trail type models to full suspension off road bikes, top of the line downhill bikes for smashing down Coronet Peak and everything in between."



Campbell Read

European Collaboration

The decision by Campbell Read of Queenstown's ChargeAbout to import Moustache bikes direct from France has forged a collaborative relationship with the founders of the successful international brand.

"I really love spending time with them and am fortunate to travel to France most years and goof off with them riding alongside some of Europe's top pros checking out their latest range."

Moustache produces a structured collection of e-bikes for different riding needs from urban, all road, road, mountain bike to kids' bikes including a bike Campbell specifically asked them to design.

"Initially we could only get European style trekking bikes with skinny tyres so I badgered them for a bike with wider mountain bike tyres and a lower step through as a cross over between on and off-road bikes. The result was the Cross Road bike which has been an epic seller for us."

The Moustache XROAD

All over New Zealand this is the most sought-after rail trail e-bike, a mountain bike but with the comfort features of an urban e-bike.

The Moustache GAME

ChargeAbout's most capable e-MTB as proven by Team Moustache at the world enduro series in Switzerland where they won both gold and silver medals.

The Benno BOOST

ChargeAbout's most popular utility bike, capable of carrying two kids and a stack of groceries. Utility bikes are a rapidly growing segment as people look to the future for active transport alternatives.



The Moustache XROAD



The Moustache GAME



Julien Absolon Campbell Read & Greg Sand



ChargeAbout Team



The Benno BOOST



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Expanding the Bike Journey

By Penny Simpson

Central Otago specialist bike company Bike It Now! is opening a new store in Wānaka in May expanding on their existing stores in Clyde and Cromwell to meet the demands of the thriving local biking fraternity.

"It's very exciting with the third store marking our next chapter as the industry has grown exponentially," says co-owner Duncan Randall. "One of our bike suppliers approached us to go to Wānaka and we could see it being the final piece of the puzzle as the future start and finish of trails currently being built to link Queenstown, Wānaka and Cromwell."

The new store is located at Three Parks in the retail centre next to the New World supermarket.

"Our primary focus in Wānaka is bike retail and workshop with a small rental presence that will increase over time like it has in Cromwell. We have a lot of customers in Wānaka so it makes sense for us to have a stronger presence there."

The Bike It Now! brand was first established in Clyde by the late Ross McRobie ten years ago. Current owners Kathryn Fletcher (Fletch), Lisa Joyce and Duncan Randall bought the business a year later in 2013.

"Clyde is where it all began with bike rental and touring on the Central Otago Rail Trail and continues to be hugely successful on all fronts as new trails open and demand increases," says Duncan.

The second Bike It Now! store opened in Cromwell mid 2019.

"We started off reasonably humbly in Cromwell but were confident our Queenstown and Wānaka customers would come across which they did particularly for our bike sales and servicing through our retail workshop."

"The new Lake Dunstan Trail has exceeded all expectations and our daily shuttle service linking Cromwell and Clyde and other shuttles to Roxburgh Gorge Trail and Clutha Gold trails are very busy as are e-bike rentals."

Duncan says the bike industry has rapidly matured with increased trail development.



Photograph Central Otago Tourism

"Bike It Now! is a legitimate year-round business and we have grown with the market and been progressive as a specialist bike shop aligning with top brands such as Specialized, Merida, Scott, Marin, De Vinci, Avanti and Sinch bikes."

"We pride ourselves on being one of the first to really champion e-bikes and have built a strong reputation with these bike brands that gives us the luxury position to choose what we want from them." Bike It Now! is all about personalised customer service.

"It's a real team experience here whether you're buying a bike, doing a multi-day tour, renting an e-bike or booking a shuttle," says Duncan.

"Creating a comfortable environment is key as some people find bike shops intimidating but we love to welcome them in to check out the range and discover what we offer. Our stores are happy, calm and fun and buying a bike shouldn't be rushed so we take time to listen, get everyone sorted and fitted correctly so they truly benefit from the investment."

Duncan Randall with client



Sales & Service

Bike It Now! stores are a one-stop-shop for all bike sales, servicing and repairs. Their retail workshops are kitted out with the very latest equipment to provide full bike performance.

"We have all the tools to service a bike whether it was bought from our store or not. We carry the specific diagnostics equipment for leading brands Shimano, Bosch and Specialized so we can plug bikes in, download any upgrades and find solutions to problems instantly," says co-owner Duncan Randall.

"Bookings are essential but customers can call in first and let us assess their bike so we are ready to provide a full bike service. If people need a quick bike fix they are welcome to come and see us as we can usually sort it."

"For those after a new bike, it is best to come in and see our full range so we can discuss the particular model they want to source. Don't just leave it as



Scott Patron

2022 is going to be the most challenging for the industry regarding supply. Watch out for the 2022 Scott Patron e-bike coming soon."

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COOLEST HOT SPOT

By Penny Simpson

Queenstown's latest hospitality venue is arguably the coolest place to be this autumn.

Queenstown Ice Bar opened its Scandinavian-inspired ice lounge in February this year and has pride of place in the Upper Village — a lifestyle and entertainment hub developed below the Skyline Gondola.

Future Hospitality Group's Queenstown based owners James Ace and Bert Haines, are hoping for support from visitors and locals after taking the plunge to open their second ice venue in the middle of a pandemic.

“We are thrilled to see the ice lounge come to life after months of planning and a decade of innovation and growth.”



As the coolest new attraction in town and open daily from 11.00am, the bar features just under 30 tonnes of hand-carved crystal-clear ice architecture which quite literally takes guests' breath away as they walk through sealed doors.

Ice sculpture highlights include a 2.5 metre tall ice warrior to greet guests on arrival and a stunning angel wing sculpture carved by renowned master ice carver Victor Cagayat.

The bar temperature is retained at a consistent and crisp minus 10°C and guests are decked out in plush winter coats, chic phone-friendly gloves and comfy Ugg-style boots.

“Catering for 50 guests it's another whole world inside with softly lit candles, a beautiful mirror set deep in the ice walls and curated cocktails featuring premium spirits that are served in curious ice glasses,” says James.



Once drinks have been ordered there are plenty of places to relax and cosy up on the surprisingly comfortable ice seats to drink in the atmosphere.

“The bar is very much a premium offering catering for pre-dinner tipples, après ski get togethers, late-night drinks and the excellent service we're renowned for,” says James.

The Future Hospitality Group has been successfully operating for ten years. They opened their Mexican-inspired restaurant Margo's in 2020 and own the popular lakeside bar Little Blackwood, the family-friendly Minus 5° ICE BAR and Queenstown night spot Rhino's Ski Shack.

“We're really excited to open our new venue and locals and visitors are going to be amazed by this elevated little spot overlooking Queenstown, Lake Whakatipu and surrounding mountains,” says James. “They will also be blown away by Victor Cagayat's impressive ice creations!”



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BOUTIQUE ECO LUXURY AT THE HEADWATERS

By Penny Simpson

An exciting new era has dawned for New Zealand's first energy net zero accommodation property in Glenorchy with the relaunch of The Headwaters Eco Lodge.

The emergence of the lodge as a boutique destination is the realisation of a vision for American philanthropists Debbi and Paul Brainerd who founded The Headwaters to "inspire, educate and delight" visitors with an unusual twist on sustainable design.

"One of the things that makes our work at The Headwaters so purposeful is that profits from our operations, including Mrs Woolly's General Store, benefit the Glenorchy Community Trust that was set up for this purpose," says Debbi.

The Brainerds bought the old Glenorchy campground and adjoining property in 2014, subsequently replacing the camp with a boutique luxury lodge, dining room, meeting facilities, and a collection of private ensuite chalets designed to echo the rural character and history of the area.

"With easy accessibility to many of New Zealand's most beautiful tracks and trails we always envisioned people would love to visit the head of Lake Whakatipu year-round, and stay for a few days to explore its stunning mountain, river and lakeside scenery," says Debbi. "Our goal was to create a warm, inviting environment that helps guests unwind and relax — enjoying local foods and Central Otago wines after spending time outdoors in this most spectacular part of New Zealand."

Time Magazine named the property as one of the world's top 100 places in recognition of its outstanding regenerative accommodation. The award-winning eco lodge today offers all-inclusive accommodation experiences for a wide range of visitors, corporates and adventure seekers.

The buildings were designed and built in accordance with the Living Building Challenge, the most rigorous sustainability standard in the world which embraces a regenerative approach to energy, water, materials, beauty, health and happiness.

"We worked with an extraordinarily talented community of local designers, builders, artists and craftspeople. The results integrate a level of craft and attention to detail not found anywhere else in the world."

The Headwaters' name is drawn from historic references to the head of the lake formed by two rivers, the Rees and the Dart, that flow into Lake Whakatipu. It was suggested by several locals at an early community workshop convened by the Brainerds to gather input from residents and get an insight into the history of the area.

"Given our location as a key gateway into Mount Aspiring National Park The Headwaters reflects a connection to the local land and a sense of place," says Debbi.



Debbi & Paul Brainerd



Adventures in Paradise

The Headwaters Eco Lodge has created a series of all-inclusive destination accommodation packages known as Adventures in Paradise tailored to ensure guests and participants experience the best of the Glenorchy area as well as have time to relax, restore and reconnect in the head of the lake's breathtaking natural setting.



"Our focus for Adventures in Paradise is to offer people authentic ways to connect with nature, explore creativity and wellness as well as to enjoy time reconnecting to themselves and each other, out in the beauty of the natural environment," says The Headwaters director Katherine Schuitemaker.

"Each package is designed to be hassle-free for our guests, making it easy for them to choose one which signals what they enjoy, then leave the details to us. With Adventures in Paradise we're creating bespoke couple or family getaways, wellbeing retreats and leadership and corporate retreats combined with guided outdoor experiences that help people discover this area's most magical places and create memories they'll take home in their hearts."

She says the programme has been well received by guests with new immersive food, wine, cooking and activity packages being planned for the rest of 2022.

"These group experiences tend to attract like-minded people who together create shared tapestries and memories. They love being pampered while staying in our warm and cosy chalets, enjoying Chef Pete's delicious food and wine experiences and exploring this special region," says Katherine.

Acclaimed Chef Endorses The Headwaters

When Adelaide born chef Pete Gawron, and his wife Melanie Hill, opened Saffron restaurant in Arrowtown in 1996 little did he know that his award-winning food style would create a world-wide following and the production of two books showcasing his dedication to locally grown produce and forage.



Pete Gawron

Pete has brought his globally acclaimed culinary expertise to The Headwaters Eco Lodge in his role as the new executive chef.

"Our ethos is to provide the highest standard of quality produce that is either organically grown or fossicked or sustainably harvested."

"My food principles are based around organic where possible, locally sourced, farm-to-table foods that are hand selected from high-quality specialty providers. This, alongside seasonal, unprocessed foods with cultural relevance to the area provides unique local culinary stories we can proudly share with our guests."

He says The Headwaters dining room is in an ideal position to create menus that revolve around produce grown in their own kitchen gardens.

"We are currently completing the construction of a new kitchen garden, including a winterised greenhouse that will give us year-round herbs, greens and vegetables for The Headwaters Lodge kitchen."

"The dining areas at the Headwaters Lodge are so distinctive, warm and inviting — it's truly one of the most beautiful places to eat in the whole country. Having our guests enjoy freshly harvested, delicious local foods is a key part of the overall experience," says Pete.

The Headwaters Lodge Dining Room serves lodge guests evening dinners, weekend brunches and dine-and-stay packages. Pre-bookings at least 24 hours in advance are essential at www.TheHeadwatersEcoLodge.co.nz or by calling 0800 202 505.



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Q&A

Sarah McBride and Sarena Glass of New Zealand Sotheby's International Realty (NZSIR) have a high profile in the Southern Lakes property industry as a dynamic partnership. They talked to QT Magazine about the upcoming year.

What challenges are you facing for 2022?

We are under no illusions the market will see change this year and it is all about adapting to that change.

However, we are fortunate that real estate is an industry that has seen positive activity through recent times and there has been a substantial lift in the market which was unexpected. With that lift vendor expectations have understandably also risen. The challenge for us is continuing to strive for a great sales result where everyone is satisfied with the outcome. We are also constantly looking at ways to improve the services we offer as a team.

What are your buyers typically looking for?

This varies dramatically from client to client. Every buyer has a different reason why they are investing — it could be a specific type of architecture, privacy, outstanding views, a home large enough for extended family or an upgrade or a downsize. The list is endless.

For us it is all about understanding peoples' needs from the outset and helping identify their ideal property.



Sarena Glass & Sarah McBride



Do you feel positive about the future of the industry in Queenstown?

Yes absolutely. Queenstown is always going to be a fabulous place to live and visit. The lifestyle in the region is second to none and whether the value of property goes through a correction or not we believe the demand will always be there.

We also consider that 2022 we will see investment picking up from the Australian markets as the Trans-Tasman borders start to re-open.

Your highlights so far for 2022 and upcoming goals?

We were delighted to start the year off with some excellent sales including a record residential home sale in Central Queenstown.

We currently have several outstanding properties on offer and look forward to continuing our early momentum.

How do you rate the New Zealand Sotheby's International Realty profile?

Our reputation in the market is incredibly positive. We are known for our honesty and professional approach to selling real estate.

We are a collaborative team both locally and nationally and work in conjunction with our colleagues throughout the country, creating a wider team working for our vendors with beneficial spinoffs.

The luxury brand we represent speaks quality and the company constantly looks for ways to set itself apart in the competitive national property market.

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CRAFTING FINE WINE & FOOD AT CLOUDY BAY

By Margo Berryman

Showcasing the full range of Cloudy Bay's world-class wines The Cloudy Bay Shed with its unparalleled wine and food experiences and scenery is a significant Central Otago destination.

"We are excited to offer our new dining menu throughout the year with a focus on sharing style dishes designed around our wines," says Cloudy Bay customer experience manager Meg Soper.

"This relaxed style allows guests to experience a variety of amazing dishes and spend time dining and enjoying our beautiful location."

Harry Bonning-Snook was recently appointed head chef in charge of developing and cultivating exceptional food experiences.

"We are absolutely delighted to have Harry on board bringing his experience from both Queenstown and the UK to The Shed along with a huge passion and knowledge for wines. We have been in major creativity mode crafting the grazing style of service where each dish is served just as the food is ready."

"A whole lot of fun was had creating this menu around Cloudy Bay wines," says Meg. "For example the new duck dish links to our premium Central Otago Te Wahi Pinot Noir and is done two ways — smoked duck breast and confit duck leg croquettes. It's a match made in heaven."

Championing Central Otago produce is a significant part of the food and wine profile.

"The menu changes with the seasons while still keeping much loved favourite dishes like the Taste of The Shed platter on the menu with a few tweaks. Using fresh and local products is key and our new supplier Royalburn Station on the Crown Terrace provides lamb and other fresh produce."

The Shed lunch menu is served from 11.30am until 3.30pm and includes sharing style plate options and the Taste of The Shed platter. The Cellar Door menu offers an alternative with lighter bites, a cheese platter and fresh baked breads, ideal for accompanying a tasting or glass of wine.

"Guests can also book our private The Epicurean Experience — a menu paired with our specialty wines — that can be tailored to their own personal wine preferences to make it really unique. This is available for four to 20 people with pre-bookings essential," says Meg.

Autumn is a significant time for Cloudy Bay with their Central Otago vineyards in full harvest mode.

"This season is arguably the most exciting, and sometimes the most stressful time of the year for the wine industry," says Meg. "At our Northburn site harvest starts around the mid to the end of March and while there is so much going on in the vineyards we can offer our tailor made tastings which incorporate a short walk around the home block vineyard followed by a privately hosted tasting. After harvest we offer our full private vineyard tours."

Pre-bookings are vital for tours and special tastings to ensure availability.

"The dining area at the cellar door is small and over summer we were fully booked on most days with many guests travelling from Queenstown, Wānaka and even further to lunch with us so having a booking secures visitors a spot."

"We normally allow at least 90 minutes for each booking and for groups larger than eight people we request pre-orders. Wine tastings are separate to dining experiences so it's always best to allow extra time before or after lunch to relax and enjoy hearing about the Cloudy Bay story. We also often have guests come just for a glass of wine on the lawn and an afternoon drink taking in the view over Lake Dunstan and towards the Pisa Range."



Harry Bonning-Snook



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Q&A

Alan and Becky Paris' stunning Bannockburn home is nestled amongst the area's rocky landscape and has recently been fitted with a 28-solar panel system and double Tesla Powerwall battery pack after concerns about rising energy prices and increased demand on New Zealand's electricity grid.

QT Magazine spoke to them about the solar power retro fit of their home by Queenstown Solar — experts in the design and installation of residential grid-tied and off-grid solar power systems and batteries.

What were your main drivers for going solar?

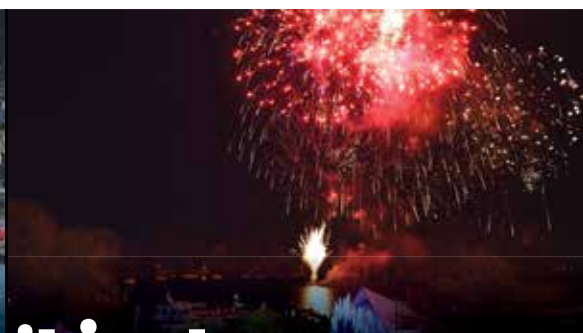
Our main priority was to be more self-sufficient. To have the peace of mind that if the power goes out for any reason, we have enough backup to stay comfortable in our home for several days. By drawing less energy from the national grid we have reduced our ongoing costs as well as our impact on the environment.

Why did you opt to add the Tesla Powerwall battery storage?

When you have lived in Bermuda for 30 years and experienced more than a few hurricanes, you realise the importance of having backup. Queenstown Solar is the region's exclusive Tesla agent and with two Tesla Powerwall batteries we get the full value out of our solar system. The batteries take care of any power outages and mean we are close to being self-sufficient year-round.



Alan Paris



News doesn't just happen in the big cities

Every day, the *Otago Daily Times* reports on news and events from Queenstown and across the south, keeping you up to date with developing stories in your community. If you are in town for a night, a week, or longer, pick up a copy of the *ODT* today. Available from your nearest newspaper retailer or via pressreader.



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How does your solar system perform?

Our solar system has powered us right throughout the summer including all electric induction cooking and water heating. In just two months of summer we generated more than we could use allowing us to sell the excess energy back to the grid. Our power bill was \$50 in credit in both those months.



What other benefits are you seeing?

No one knows what the future cost of electricity will be but one thing is for sure, it isn't going down. When you buy a solar system now, you know what the price is and can effectively fix your energy prices for the future. Once your system is installed, you start smiling at the savings every month and forget about the capital cost.



How do you find solar powered life?

Our biggest energy draw is our appliances and we have learned not to put the dishwasher on at night — it is always better to wait until the following morning when the sun is shining and it is free.

On an architecturally designed home, how do you find the system looks aesthetically?

It looks great. The sleek, black solar panels just disappear into the roof. They are matte rather than gloss so there is no reflection and the hardware sits flush. Our two Tesla Powerwalls are nestled together and take up almost no room at all.

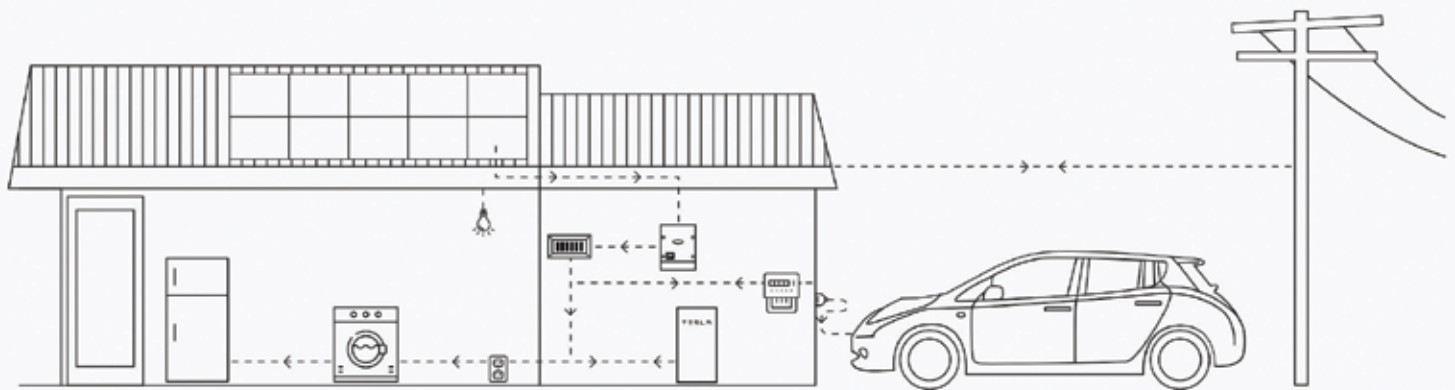


How did you find working with Queenstown Solar?

Queenstown Solar was a pleasure to deal with at every step. Owner Paul Hollingsworth is fantastic at customer service, very responsive and has a wry sense of English humour. The installation process was simple and the team were very thorough and great to have around. We couldn't recommend them more highly.

What advice would you give to someone thinking about going solar?

It is the right product at the right time. Most properties suit solar, why wouldn't you?



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HALO

Food Style: Breakfast is served daily from 7.00am until 3.00pm at this long-standing Queenstown café with delicious options including blueberry pancakes, the spicy Huevos Rancheros or smashed avocado with poached eggs served on Halo rye bread. There is an extensive lunchtime menu loaded with vegan options, poke bowls and burgers that regulars love.

Coffee: Halo serves Gravity coffee in all its forms — Macchiato anyone?

The Experience: There is something for everyone on the Halo menu — this is a café that caters for the whole family. Centrally located with easy parking outside the café has two indoor dining areas easily catering for larger groups — an ideal place for friends or family catch ups.

Favourite Seat: Outside in the spacious courtyard overlooking St Peter's Church grounds with its beautiful heritage trees. A special spot capturing all-day sunshine.



BESPOKE KITCHEN

Food Style: Beautifully presented café style counter food with a creatively curated menu offering authentically fresh dishes using the best seasonal produce. The all-day menu has plenty of gluten free and vegan options and it's hard to go past the seasonal greens vegan benedict or golden smoothie bowl. The in-house made cakes and raw treats are off the charts.

Coffee: All Press. Skip the queue and place a takeout coffee order online at the Bespoke Kitchen App and pick up rewards along the way.

The Experience: The team of expert chefs, baristas and drink specialists ensure a visit to Bespoke Kitchen is rewarding. This is a social spot for locals and visitors to chill out together, take in views of the Remarkables Mountains and enjoy exceptionally 'good for you' food and vibes.

Favourite Seat: Outside in the covered courtyard beside the outdoor fire — the surrounding native gardens make this a lush urban setting.

RAEWARD FRESH

Food Style: With an authentic European style delicatessen offering an extensive range of freshly prepared salads, soups, meats, seafood, cakes and slices the Raeward Fresh café food is plentiful and nourishing. The filled baguettes are a delicious take-out lunch or choose a salad plate loaded with vegetables, salad greens, nuts and seeds freshly sliced salmon, beef or ham off the bone.

Coffee: L'Affare – consistently great coffee and service.

The Experience: As Queenstown's boutique, specialist supermarket this is where the locals' shop and it's a pleasurable experience to wander the aisles for fresh fruit, vegetables and artisan food supplies before stopping for coffee and cake. The recently restyled café is an inviting space for lunch, weekend coffee or afternoon snacks and drinks with the kids after school.

Favourite Seat: The new Scandinavian inspired wooden round tables and chairs offer plenty of room to relax and enjoy the buzz of this urban supermarket café in the heart of Queenstown.



The Café Scene

By Penny Simpson

PEMBROKE PATISSERIE

Food Style: Pembroke Patisserie is an artisan bakery in Albert Town, Wānaka offering a classic range of patisserie goods including tasty savouries and pastries, doughnuts, cakes and breads like sourdough loaves, croissants, and baguettes to name a few. Their custard squares are legendary and it's hard to bypass the spinach and feta savoury roll.

Coffee: All Press coffee served in generous sized cups or in a recyclable keep cup for take-out.

The Experience: A very busy bakery with plenty of staff on hand to assist. Eat in or take out. Choose from their delectable range of baked goods including fruit Danishes, lemon meringue tarts and freshly made pies. Make sure to arrive before 2.00pm to avoid missing out.

Favourite Seat: Outside on the deck in the sunshine or inside at the small table beside the window on cooler days.



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A zest for cake

By Margo Berryman

Boutique bakery Zest Cakes Queenstown has stepped into a new era with the launch of an online cake store and bakery retail space.



Jenny Lamond & Anouva Settin

Owners Anouva Settin and Jenny Lamond are excited about taking their artisan business to the next level creating easy access to their range of bespoke cakes, biscuits and sweet treats.

"We have been exploring this new direction for some time and 2022 is our year to come out from behind the brand," says Anouva. "As a wholesaler selling to other Queenstown and South Island businesses for the past 14 years we have watched our products develop and rise in popularity but most people had no idea who we were."

"They do however know the brand from buying our cakes at Raeward Fresh for many years. When they realise it is us they say 'you made our wedding cake or you have been making our son's birthday cake for years' so we have been behind a lot of life's happy moments."

"Now customers can shop direct through our online shop and bakery retail space in Gorge Road and explore new products as we develop and showcase our creativity," she says.

The online store zestcakes.co.nz sells their range of express dessert cakes, chocolate tarts, banoffee pies, cheesecakes and special occasion cakes.

Anouva says the express cakes are finished with a semi naked iced look and stylish decoration with optional extras available.

"They start at just \$65 and are perfect for a lovely morning or afternoon tea or to give as a gift. The more elaborate special occasion cakes are ideal for birthdays, weddings, anniversaries or any celebration — they are taller, come in two, three or four tiers and are customised with beautiful decorations and finishing details."

There are vegan, gluten free and dairy free cake options available

"Ordering online is easy and in one simple step people can choose a preferred cake, add special decorations, fresh flowers or wording and either pick up or have it delivered."

A range of artisan handmade biscuits is also available online.

"Our biscuits are made using high quality ingredients, with every step hand done. We don't use anything that people wouldn't have in their own kitchen," says Anouva.

Zest Cakes Queenstown attracts customers from all over New Zealand and internationally.

"We get orders from as far away as Italy and Israel for cakes that we hand deliver — it's a lovely gift from afar for friends and family."



The Joy of Baking

Cake specialists Anouva Settin and Jenny Lamond have developed a significant following for their deliciously crafted artisan range and their love of baking is second to none.

"Through our longstanding partnership we share a real joy for baking," says Anouva. "I arrived in New Zealand from Brazil 14 years ago and got my first job with Jenny who started the wholesale business at Raeward Fresh kitchen in 2002."

"I bought into the business two years ago and together as fully qualified bakers and pastry chefs we are enthusiastic about our future. Our baker, Kirsty Brace Richards has been with us for three years."

She says there is a certain amount of alchemy involved in crafting great results.

"There is a lot of love, care and attention that goes into all our baking and we are always aiming to ensure the cakes taste as good as they look."

Adorned with organic dried fruits, edible flowers and delicate icing techniques, the range is highly sought after for its beautiful texture and delicious flavour combinations.

"To this day we still love eating our cakes and biscuits and giving them to friends and family. I

always think would I be happy to receive this cake and that's what helps to create the amazing results we achieve," says Anouva.

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Julia Franklin

Always going above and beyond, Julia gets results by deeply understanding her clients' needs. A Jack's Point original settler, Julia is a local of over 15 years. Having sold properties in exclusive areas like Millbrook and Jack's Point, she gets what makes Queenstown so special to live and invest, and loves helping others share in all the beautiful region offers.

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Home Is Where the Art Is

By Jenny McLeod

A house is not a home without art you love according to Arrowtown artist Jenny Mehrtens whose distinctive paintings feature in private collections all over New Zealand and many places offshore.



Photograph Jerome Warburton



Jenny is a dedicated artist and her idyllic studio housed in the Dudley's Cottage Precinct is "a special little piece of Arrowtown."

"I encourage people to visit me in my beautiful space which is unique and quite different from a gallery experience. I love meeting people from all over and in the studio they can chat with me and understand the meaning and process behind my work. While I sell a lot of paintings online those who do come to the studio often get the first bite of the cherry — in fact my last two portraits have sold to clients who saw them unfinished when they visited."

Jenny is focused on exploring her cultural identity through her work which celebrates early and contemporary New Zealand/Aotearoa. She has produced several series of work, notably Making Their Mark, Making Faces, Elemental and Life Lines — a body of works which she is justifiably proud of and collected by art lovers worldwide.

"I draw on the simple things in life and am mulling over a new series which I am excited about which is even more simple, abstract, vibrant and joyful — the world needs that."

Her portraits, like her other work, are instantly recognisable and she considers it an honour to paint people.

"I am always intrigued to know more about that person and what their life was like. This particularly applies to the early New Zealand women featured in my Making Their Mark series."

People building homes in the Whakatipu or elsewhere often work with Jenny planning a commissioned artwork for a certain space during the initial stages of a build.

"They want to have a painting completed and ready to hang at the same time as their home is finished so approach me early in the piece. They come to me for suggestions and I become part of the whole design process. Basically the gib is going up and they are talking to me. I enjoy this process as I love interiors and want to help people achieve a harmonious room."

While some clients will buy a completed painting from the studio floor others prefer to have direction.

"I can help guide them to what they want and get the best result for the space in their new home."

Jenny uses a rare gold metal leaf technique, adding another dimension to her paintings, causing them to alter with different light and angles.

"I love working with the leaf and there is a nice synergy with Arrowtown as a town born of gold. I am not aware of anyone else using this technique but I think you need your own voice as an artist. I want people to look at my work and recognise it as being mine and believe I have achieved that. I honestly feel incredibly blessed that I am doing something that I love."

Visit the studio or browse online — www.jennymehrtens.com



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What's New in Arrowtown

By Margo Berryman

Celebration of Colour

Arrowtown's vibrant autumn colours are internationally renowned backdropping the town's distinctive heritage buildings.

"The beauty of Arrowtown is its central location being right on the doorstep to Queenstown and close to surrounding areas of Wānaka, Cromwell and Central Otago," says Arrowtown Promotion and Business Association manager Nicky Busst. "Arrowtown in autumn is a must do with exceptional café and dining options and a myriad of high-end shops and galleries."

She says Arrowtown comes into its own in autumn and is a regional hotspot for amateur and professional photographers. "People come from all over the country specifically at this time of year to capture the incredible colours of the season. With local walking tracks, lakes and trails so close to the village the best scenic locations are easily accessible."

Tohu Whenua Recognises Heritage

Tohu Whenua sites around the country are identified as unique places that have helped shape and define New Zealand's rich heritage. Alongside other Queenstown landmarks such as the Kawarau Suspension Bridge and the TSS Earnslaw Arrowtown has been recognised as Tohu Whenua.

"The Tohu Whenua brochure describes Arrowtown as a charming town that reveals the stories of two very different goldrush communities — the preserved avenue where wealthy European banks and merchants traded and the restored huts of Chinese miners who lived a much more modest lifestyle," says Arrowtown Promotion and Business Association manager Nicky Busst.

She suggests walking and cycling as a great way to experience the local history along with an educational visit to the Lakes District Museum.

"Arrowtown is an excellent place to combine heritage with cycling with over 60 heritage listed buildings. Visitors can pick up maps from the Lakes District Museum and discover more about some of the iconic local sites like the Chinese Village."



Captured by the Lens

The annual Arrowtown Photography competition entries will be displayed at the Lakes District Museum art gallery from mid-April until mid-May highlighting images of New Zealand's most beautiful small town.

"The variety of imagery is a diverse range of landscape, history, people and nature shots and always awe-inspiring," says Arrowtown Promotion and Business Association manager Nicky Busst. "The competition has grown significantly over the years with over 100 images received in 2021."

She says the competition, alongside the art exhibition, is well supported by the local business community including naming right sponsor Bayley's Arrowtown, the Jade and Opal Factory, Print Central and the Lakes District Museum.

"I encourage people to get along and view this stunning display in the museum's foyer and art gallery space which also features the finalists and winners of each photographic category."



Photography Martin Silva

Dining in Arrowtown

Amisfield Winery and Bistro has recently been named the country's premier restaurant in the Cuisine Good Food Awards Restaurant of the Year, also retaining its three hats' awards held for several years.

Amisfield's three hatted restaurant and cellar door is set in a stunning stone building overlooking Lake Hayes. Since opening in 2005 it has become a destination for award-winning food and wine under the guidance of Vaughan Mabee and food and beverage director Tony Stewart.

Arrowtown restaurant Aosta is also listed among New Zealand's best eateries in the Cuisine 2021-22 Good Food Awards. The Italian inspired restaurant in Arrowtown's main street is the brainchild of celebrity chef Ben Bayly, offering an exceptional food experience. It recently opened a new sister restaurant Little Aosta next door offering dine-in and takeaway options.

Housed in one of Arrowtown's historic homes, The Postmasters Cottage Café is a picturesque spot for daytime dining either inside the restored cottage or al fresco in its heritage garden setting.

"The indoor and outdoor dining options in Arrowtown are incredible and it's been exciting to see some of these world-class restaurants receive recent awards. We applaud their achievements and encourage people to come out and experience what is on offer here," says Arrowtown Promotion and Business Association manager Nicky Busst.



Vaughan Mabee



Sir Michael Hill & Ben Bayly

Photograph Sam Stewart

Autumn Activity

Hire a gold pan from the Lakes District Museum or Dudley's Cottage and try your luck at finding some of Arrowtown's famous gold. The Arrow River is just two minutes from the main street and offers an enjoyable pastime for the whole family.



Matariki Light Festival

Arrowtown is celebrating Matariki from June 24-26. Matariki is a cluster of stars (Pleiades) that rises in mid-winter, marking the start of the Māori New Year. For more information Arrowtown.com



Photograph Brian Boyle



Postmasters Cottage Café





TURN UP THE VOLUME

Sophie Gibbs & Caroline Walak



Mink Pink

Arrowtown store Ikon's executive directors Caroline Walak and Sophie Gibbs have curated a sought after high fashion collection from their leading designer brands for the new season.

In a colour palette of autumn tones and diverse fabrics the clothing range offers everything from street style to stylish glamour.

"This is the season to purchase your winter coats and jackets," says Caroline, "and our selection from top brands like COOP, Mink Pink and Scotch & Soda is impressive featuring checks and pretty colour combinations."

"There are single and double-breasted jacket and coat styles, some featuring big lapel collars or belts that cinch the waist for a sleek silhouette."



BOOTED

Check out the latest range of Sol Sana boots at Ikon including the combat style Merita and Dina boots with statement topstitch details and the playful Sol Sana loafer with silver motifs.



TEAM TOGETHER

Shop the new autumn range at Ikon and style a whole new look. Pair the very latest European denim jeans by Diesel with a jacket by new label Null Null.

GET THE LOOK

The extensive range of guys' street wear includes Diesel shoes, Ksubi jeans and shirts. Accessorise with a pair of Privé sunnies, Stance socks and Brixton cap to complete the look — all at IKON.



MINK PINK

Add a Mink Pink shirt with denim, pants or skirts for an elevated feminine vibe. The latest Mink Pink range now instore at IKON.



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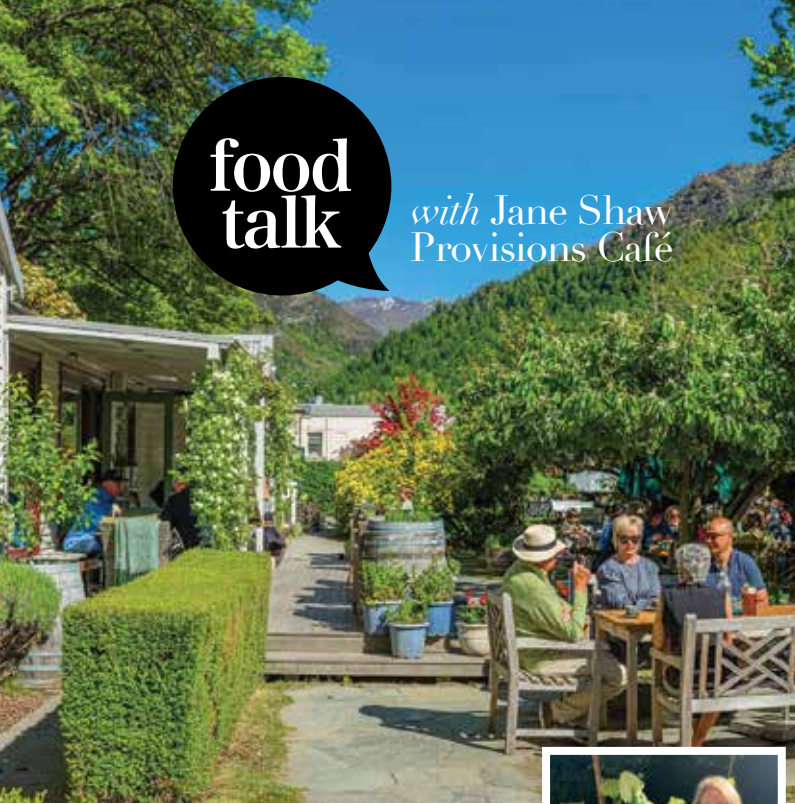
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food talk

with Jane Shaw
Provisions Café



Photography: Martin Silva

Love Food Hate Waste



Jane Shaw

A highlight of autumn for me is foraging and field mushrooms are such a treat to gather following rain. Foraged food added to any dish of leftovers can make the most delicious meal and is a wonderful way to avoid food waste.

This Mushroom, Pumpkin and Kale Strata recipe uses stale sourdough and was inspired by a recipe from Ottolenghi's test kitchen cookbook with my own additions of roasted vegetables and cheeses and my favourite AI Brown mustard.

Strata is a savoury bread and butter pudding and this versatile dish serves 10 to 12 people. It can be made a day in advance and baked the following day. It makes a wonderful brunch served alongside bacon, sausages or black pudding. Alternatively lunch served simply with a green salad or an easy dinner side dish alongside roast chicken or beef and crunchy beans.

I hope you enjoy autumn and good luck with foraging. My favourite spots for blackberries, plums and apples are top secret but if you are foraging please only take a small amount and share your harvest with friends and family.

Mushroom, Pumpkin & Kale Strata

- 500g sliced sourdough bread (discard crust ends but keep crusts on slices. I used a mixture of European Bakery walnut sourdough and our own Provisions pumpkin sourdough).
- 600g peeled and deseeded pumpkin sliced into thin wedges
- 350g whole field/Portobello mushrooms
- 2 tbsps olive oil, salt & pepper
- 3 eggs + 3 egg yolks (I used Royalburn Station eggs)
- 700ml milk
- 300ml cream
- 250g mix of any cheeses you like (I used 100g gruyere grated ,80g parmesan grated & 70g crumbled feta mixed together)
- 75g kale leaves with stalks removed, roughly chopped (alternatively use spinach or silver beet)
- 3 cloves garlic roughly chopped
- 1 red onion approx. 75g roughly chopped
- 50g parsley and basil (handful) or oregano or mix of garden herbs
- 130ml olive oil
- 1 whole green chilli chopped and seeds removed
- 1 tbsp Dijon mustard
- 1 tbsp AI Brown Old Yella mustard
- 1 tsp salt and generous grinds of pepper
- 1tsp capers finely chopped
- 1 tbsp white wine vinegar
- 3 tbsps olive oil
- Salt & pepper to taste

Method

Grease a 35cm x 25cm oven proof baking dish with at least 10cm high sides.

Heat oven on to 180°C.

Rub pumpkin with 1 tbsp olive oil, salt and pepper and then lay out on a baking tray lined with baking paper and roast in oven 20mins.

Add mushrooms to pumpkin and drizzle further 1 tbsp olive oil and salt and pepper and roast all together on tray for 15 - 20 mins until soft. Remove from oven and set aside.

Make the pesto by adding the kale, parsley & basil, 90ml olive oil, garlic, red onion, chilli, 3/4 tsp salt & generous grind pepper to food processor and blend until chunky. Set aside 75ml of pesto for serving.

Lay sourdough slices out on two baking trays and cook 10 mins until lightly toasted.

Let the bread cool slightly then spread pesto on both sides of all slices and place half in oven proof baking dish. Cover with pumpkin and mushrooms and cheese and top with final half of pesto spread bread slices.

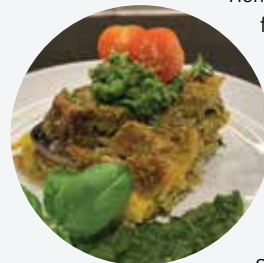
Whisk together eggs, yolks, milk, cream and mustard in large bowl with salt and pepper and carefully pour over the bread mix.

Cover with tinfoil and weigh down with cans and leave in fridge at least 4 hours or overnight.

Remove from fridge at least 1 hour before cooking, remove the weights and bake 30 mins with the tinfoil on.

Remove tinfoil and bake further 25 mins until golden Remove from oven.

Mix the remaining 75ml pesto with capers, olive oil, vinegar and season to taste and serve with the Strata.



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Feel Good Fashion

By Penny Simpson

Bigger is better when it comes to prints and patterns this autumn season at Arrowtown boutique fashion store Wallace & Gibbs.

From floor grazing skirts and dresses to textural fabrications the fashion direction leading into winter is for a brighter fashion focus.

"We have tapped into a rich source of beautiful autumnal colours, conceptual designer prints and pretty silhouettes to take your change of season wardrobe to a whole new level," says W&G executive director Caroline Walak.

"From our leading New Zealand, Australian and European designers such as Trelise Cooper, Loobies Story, Garcia and Staple the Label we are seeing the bold use of colour and texture which makes life a little more fun."



The long line Garcia puffer jacket in camel offers the perfect outer layer for the change of season — now at W&G



NZ Made

High quality New Zealand knitwear from Standard Issue and Sills is now at Wallace & Gibbs.

"These leading brands produce amazing quality knitwear that combine luxury and effortless style," says Caroline.

"We have lovely pieces in autumn tones including classic navy, black and neutral tans and cream."

Cool for Men

Menswear never looked so good at Wallace & Gibbs.

The store's new autumn collections include designer denim, stylish shirts, classic sweaters and streetwear jackets bringing a new level of sophisticated cool.

"There is much to choose from making it easy for guys to come in and get fully fitted out. Pure cotton cord and boldly printed cotton sateen shirts by Guide London are super stylish alongside our Dstrezzed and Ben Sherman range of shirts. We have quality denim and trousers from No Excess to complete look."



No Excess

Make a statement with a classic pair of No Excess trousers teamed with a new stylish shirt from Wallace & Gibbs.

Chaos & Harmony

Distinct in design new season boots by Chaos & Harmony include the very popular



Montreux boot and the striking Journey boot style — now at W&G



Ben Sherman

Ben Sherman presents the best in clean lines and classic prints for men. The latest slub checked long-sleeve shirt features a regular fit, double breast pockets and smart button-down collar - now at W&G



BEN SHERMAN

LOOBIES STORY



CHAOS & HARMONY

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A top-down view of a person's legs in a spa bath. The water is a deep teal color, and the legs are surrounded by a variety of floating flowers, including white daisies, yellow petals, purple flowers, and green buds. The person is wearing a light-colored, possibly white, towel or sheet around their waist.

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REVITALISE & RESTORE AT MOSS SPA

By Penny Simpson

Queenstown's newest spa, Moss Spa, at the Five Mile centre offers wellness, rejuvenation and relaxation with an array of high-quality spa treatments.

The contemporary, luxury space caters for Queenstown locals as well as visitors to the region and guests staying at the recently opened Sudima Hotel, located next door to the spa.

Manager Maree Welgus says it's a welcoming environment for all.

"The spa incorporates special touches of Queenstown and we enjoy meeting locals and establishing relationships with them. We have an amazing range of products and treatments to suit the needs of locals, visitors and hotel guests who come from all over New Zealand and hopefully again soon, from all over the world."

The Moss Spa team are professionally trained and dedicated to providing an extensive array of high-

quality treatments using the ultimate professional techniques including using natural, sustainable and ethically produced products wherever possible to leave guests feeling revitalised, refreshed and most importantly pampered.

"Our spa signature treatments use natural ingredients and New Zealand brands are a particular feature," says Maree. "Our range of skincare products from well-known Kiwi company Juvenate are vegan, cruelty free and sustainably and ethically produced."

Moss has three purpose-built treatment rooms including a twin room with a signature spa immersion bath delivering the ultimate luxury spa experience.

"This is the very best spa destination for indulging in self-care and we are thrilled to have Moss Spa in such a beautiful place. Everyone is welcome to visit us and experience the great treatment options we have available."



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Stage set for Whakatipu Music Festival

By Jane Brooke

An exclusive platform for up-and-coming New Zealand musicians to display their talent alongside professional artists will delight music lovers in Queenstown during Easter 2022.



Violinist Kihei Lee & pianist Liam Wooding

“This year’s festival will go ahead because it’s so important for creatives in the current situation,” says Anne. “Extensive work has gone into this year’s event to ensure it takes place safely yet delivers full artistic merit.”



Photograph Ebony Lamb

Tararua



Violinist Cecile McNeill



Madeleine Pierard



Sir Michael Hill

The Whakatipu Music Festival marries high-performance artists, community engagement and local workforce capability with showcase performances from world-class New Zealand musicians, emerging artists, and local talent.

The festival was created in 2021 following the Covid cancellation of the world-renowned Michael Hill International Violin Competition (MHIVC) and is supported by the MHIVC Trust, the Hill family, CreativeNZ, Central Lakes Trust, Community Trust South and the Queenstown Lakes District Council.

“In these incredibly difficult times we’re also so thankful to have support from our sponsors Craigs Investment Partners, David Reid Homes, Nockie’s Palette Wines and Starkwhite, who have returned for a second year,” says festival executive director Anne Rodda.

From a nation-wide audition, 12 talents aged from 18 to 28 will take part alongside leading New Zealand artists. These next generation superstars each have a public performance, broadcast to a national and international audience through Radio NZ concert and The Violin Channel. In addition to four days of outstanding classical and jazz performances, workshops and mentor programmes, this year sees the introduction of traditional musical instruments where contemporary quartet Tararua combines Taonga Pūoro (Māori instruments) with waiata, karakia and pūrākau (story) and western instruments.

But the Whakatipu Music Festival is not solely for professional musicians.

Anne says a much larger focus includes community workshops, providing professional development and teacher training. The festival is delivered and run by apprentices, supported by veteran industry professionals, through a capability-building programme, designed to build levels of artistically experienced management staff in the region.

She says the success of last year’s apprentice programme is evident.

“Our 2021 apprentice stage manager Karis Vernon returns this year to work with us as the operations manager, going from apprentice to teacher. We’re excited to build another team of brilliant apprentices and professionals delivering this year’s festival.”

“Working with local event production companies has also illustrated to us that this festival is a life ring for more than just local musicians and brings jobs, income and fees that are much needed for the district’s creative industries right now.”

Anne says change is a key theme behind this year’s Whakatipu Music Festival.

“Here in Aotearoa like much of the world we’re in a collective process of change, unfolding with rare intensity and speed yet also full of peaceful moments and familiar joys,” she says. “Finding beauty in change often means drilling down to the smallest of things. There’s an English expression that ‘big things come in small packages’ but I prefer the Te Reo metaphor ‘Ahakoa he iti, he pounamu’ which means ‘despite being small, it is pounamu.’ The Whakatipu Music Festival is a sum of many small parts. Beautiful, bespoke and intimate built into its very core.”



Travel Plans? Our new Taranaki cellar door is now open in New Plymouth. Come for a visit, we would love to see you!

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JUNO GIN LAUNCHES CELLAR DOOR

By Jane Brooke

The founders of Juno Gin hope to attract gin enthusiasts and curious drinkers from Queenstown, Wānaka and Central Otago as well as the rest of the country to explore their stylish new cellar door and tasting room in New Plymouth.



The cellar door and tasting room project has been a labour of love for Jo and Dave James allowing them to bring their passion for all things gin to life.

"We are a boutique distillery creating award-winning gin that was born out of a love for the spirit," says Jo. "Our Juno gin is available for purchase online and in specialist boutique bars and restaurants. The vision has always been to create a very personal experience for guests travelling to our home region hence the development of our very own cellar door and tasting room."

"We hope visitors from Queenstown, Wānaka and Central Otago will come and experience this unique offering that is a true immersive experience into our world of botanical gin creation."

The slick new Juno Gin cellar door features customised display shelving, central island and full kitchen facilities for hosting gin tastings and specialist events.

There are several tour options including The Taster Tour which incorporates a distillery walk and boutique gin taster. For a deeper dive into all things Juno gin there is the Full Distillery Tour that includes canapes and cocktails on arrival and the option for a fun gin quiz to finish.

"With the distillery tours we take the time to talk through our personal approach to producing gin and share the process on how we use botanicals to build up the aromatic profiles within," says Jo. "We love having that personal connection with people and the tours allow us to share our passion and expertise with others."

The cellar door is designed to host events and parties, ideal for larger groups or corporate retreats.

"We are particularly proud of the food and beverage scene in Taranaki and with this new space we're adding an exciting experience for both locals and visitors to the region."

The Juno Gin Cellar Door is open six days a week retailing the Juno Gin range at exclusive cellar door prices.

All tours, event tickets and cellar door information is available at

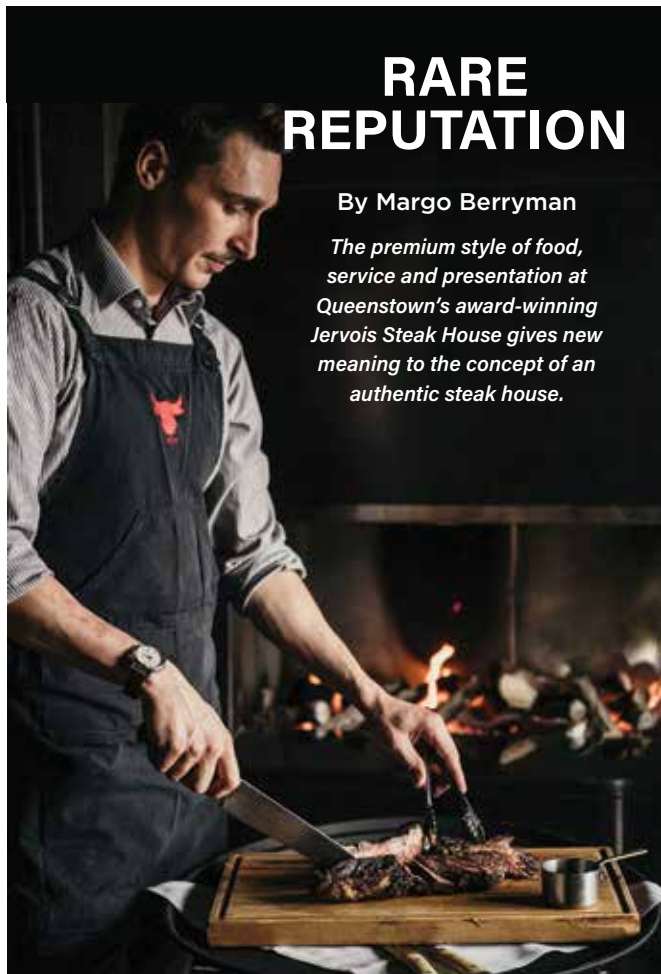
www.junogin.co.nz



RARE REPUTATION

By Margo Berryman

The premium style of food, service and presentation at Queenstown's award-winning Jervois Steak House gives new meaning to the concept of an authentic steak house.



"Our chefs only source the very best, finest cuts showcasing quality New Zealand, Australian and Japanese beef and lamb and this is what our reputation is built on," says restaurant manager Jo Thorp-Olesen.

Offering a relaxed dining experience in an elevated, sophisticated setting JSH is as close as it comes to a fine dining steak house experience in the resort.

"We're one of only a few New Zealand restaurants to have import access to Japanese A5 grain fed sirloin grown in Zen-Noh, Miyazaki which is considered the highest graded Wagyu beef in the world and known for its distinctive marbling with a score of 12 out of 12," says Jo.

"We also have grain fed sirloin from Diamantina, Queensland with a marbling score of eight which is considered exceptional for Wagyu grown outside of Japan. Our 300g grain fed Carrara Wagyu has a marbling score of five and the Hanging Tender from Darling Downs scores six."

JSH Queenstown head chef Joshua Harris and his team continually bring innovation to the kitchen and Jo says the Chefs Board is an inventive presentation that diners appreciate.

"It's a selection of three cuts served at the table including the Queensland Wagyu, the Wakanui which is New Zealand grass fed beef finished on grain for 90 days and our 100 per cent grass fed Taupo beef. It's a great guest experience offering the different flavour profiles which are dependent on how each animal is fed and reared."

EXCEPTIONAL SERVICE

"Our staff will present options by bringing a meat board of raw cuts to the table to briefly explain each one. Depending on how guests like their steak cooked we will recommend the ideal choice — for example if you like it rare then a leaner steak like the Taupo grass fed beef will give amazing flavour," says JSH restaurant manager Jo Thorp-Olesen.

"The Australian Queensland Wagyu beef is beautiful when cooked either rare or blue because it's such a tender piece of meat or if you like medium to well done then a higher marbling steak like the Wagyu scotch will provide more fat content and flavour to the dish. It's these smaller details that make the difference."

JSH caters to all dietaries and has an enticing range of entrees featuring fresh seafood including oysters, house cured meats, chicken and side dishes such as candied kumara, truffle steak fries or JSH creamed spinach.

The restaurant boasts a well-stocked cellar of New Zealand wines predominantly from Central Otago.

"We are fortunate to have a number of older, back vintages not often available even from the wineries themselves and we also have great European wines especially from France and the Bordeaux region that pair beautifully with our beef dishes," says Jo.

The Queenstown Jervois Steak House is open Tuesday to Saturday with bookings recommended.



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FIVE MILE LAUNCHES \$75M PROJECT

By Jane Brooke

It was a red-letter day for the developers of Five Mile when they officially opened Building 7, colloquially known as the Sudima Hotel complex, late last year.



The \$75 million dollar project had been planned for a number of years and owner Craig Greenwood says the goal was always to incorporate a substantial hotel.

"It was important to us to get the right mix of a locally-owned and run hotel alongside specialty retailers, delivering a good, quality accommodation provider while providing locals with shops and services they need and want."

"There was absolutely nothing at Five Mile before we first 'turned dirt' in October 2013 and Countdown supermarket opened two years later. So in just over six years we went from that first building to one that completes the centre."

Craig says the signature building at the entrance to the Five Mile centre is a "showstopper." The 9000 square metre four-storey building is the biggest built to date with the Sudima Hotel being the centre's largest tenant.

The hotel has 120 rooms, four meeting rooms which offer the second-largest conference space in the region, a bar, restaurant and spa.



"We're really proud of what the Sudima Hotel delivers and delighted to work with owners Sudesh and Laxmi Jhunjhuwala. We're thankful to be joined by retailers including Tanoshi, Kathmandu, Bivouac Outdoor, Redcurrent, Peak Interiors, Skechers, North Beach, Moss Spa and ASB Bank," says Craig.

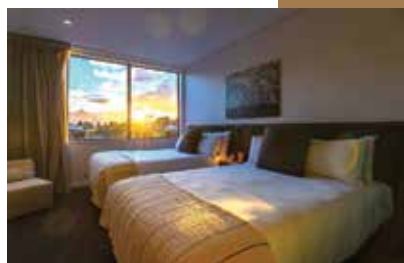
"The quality of all these tenants was key to making Building 7 work."

He says opening the building was a significant day especially in view of pandemic challenges.

"We started in January 2020 just two months before Covid-19 turned up. It took a bit of courage to push on with it in the face of so much uncertainty but doing so reflects our long-term vision for Queenstown. It was the right decision but still difficult given how much the community is historically geared to the international market."



Matthew Pratt Richard Chambers & Craig Greenwood



Sudima Hotel Five Mile

Tribute to Local Businesses

The launch of Five Mile's Building 7 was a huge thank you to many local businesses for their commitment to the project, according to owner Craig Greenwood.

"This building is the result of years of hard work by a wide range of designers, consultants, engineers and especially Richard Chambers and his team at JCY Architects."

"The exceptional team at Naylor Love, in particular Greg Boland and Hayley Stockdale, delivered on it despite lockdowns, supply issues and everything else which was thrown at them. I know they're particularly thrilled to have worked on a project like this with Sudima Hotel, which is strongly environmentally focused, aligning with Naylor Love's commitment to being an industry leader in sustainability."

"And we're all particularly happy with one standout element of the design and that's the Corten plate diamond sails on the outside of the building which no-one can fail to notice," says Craig.

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Calling Can Do Leaders

By Tom Kalliber

The October 2022 local body elections are an opportunity for residents and ratepayers to play an active role in shaping the future of the district.

That is the message from Queenstown Lakes District Council (QLDC) chief executive, Mike Theelen who says now is a good time for people to start making plans or to encourage others to consider standing for election to the council.

"It's important that our elected local leaders reflect the values and ideas of our diverse community. So we want to encourage a wide range of people to learn more about what's involved and understand the challenges and rewards that a role around the council table or on the Wānaka-Upper Clutha Community Board brings."



Mike Theelen

He says a good place to start is the elections page on QLDC's website.

"You can find more information here on who can stand for election, how to get nominated and how to campaign when the time comes. Ultimately this is a chance for local leaders to have a huge influence on how things are run in our district, what projects are given priorities and where investments go."

Nominations for both the QLDC and the Wānaka-Upper Clutha Community Board open on July 15 and close on August 12. Voting papers are delivered between September 16 and 21 and voting closes on October 8 2022.



Future secured for Wānaka landmark

By Tom Kalliber

A ground breaking agreement has been reached by the Queenstown Lakes District Council (QLDC) to purchase almost 100 hectares of land around Mt Iron and Little Mt Iron in Wānaka to protect the future of the area.

Community Services General Manager Thunes Cloete says the council is buying the land from the Cleugh family and will act as kaitiaki and eventually hold the property as public reserve in perpetuity on behalf of the community.

"While there won't be any immediate changes to public use council will be working closely with the local community on plans for Mt Iron's long-term future. Existing walking tracks and prohibited areas will remain in place while we continue to work through the details of the purchase. It will be some months before the private land formally becomes reserve."

"However, we do appreciate many people and local groups will be excited about potential new recreation and biodiversity opportunities for the site and we'll be announcing details of how we'll be engaging with the community to capture these ideas later in the year," says Dr Cloete.

Separate to the agreement with the Cleugh family the council has commenced discussions with the Department of Conservation Te Papa Atawhai (DOC) with the prospect that it will take ownership of the remaining section of Mt Iron currently owned by DOC.



Photograph: Stephen Iaquiery

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Wine Chat

By Margo Berryman

International demand for New Zealand wine

Ongoing international demand and low stock levels mean that New Zealand winemakers are hopeful for a significantly larger harvest in 2022 to boost the industry, according to New Zealand Winegrowers' CEO Philip Gregan.

"The 2021 harvest, while of exceptional quality, was 19 percent smaller than the previous year. Over the past 12 months this has forced wineries to draw down on stocks to maintain their place in the market. New Zealand wine sales for 2021 were 324 million litres, meaning they were 48 million litres more than was actually produced in the 2021 vintage. This stock drawdown highlights that we desperately need a bigger harvest in 2022, to replenish cellars and help satisfy international demand."

"Over the past 12 months many New Zealand wineries have faced tough decisions over who they can supply in their key markets and the ongoing increase in international demand has placed huge strain on already depleted stocks. For some wineries, there has been quite simply just not enough wine to go around."



Philip says continued demand for New Zealand wine around the globe is encouraging.

"The ongoing demand has proven, once again, that the distinctive flavours, quality and sustainability of our New Zealand wines

increasingly resonate with consumers around the world. It is positive to see that during these uncertain times, consumers continue to choose a premium product they know they can trust."

Increasing production costs and the ongoing effects of COVID-19 on the border, markets and supply chains have continued to impact the industry and over the past 12 months the availability of labour has been a huge concern for many growers and wineries.

Philip says however the experience of operating harvest during COVID times has strengthened the industry in its resilience to respond quickly and adapt during difficult times.

"Over the past two years wineries and growers have proven that they can manage the threat of COVID well, continue to operate effectively and adapt processes to ensure they protect workers and other New Zealanders. Our industry's most important priority continues to be keeping our people and our communities safe during this uncertain time."



Wānaka Gold

Wānaka's wine industry continues to stand out with another haul of gold medals, this time for two stellar wines from the Aitken's Folly Vineyard.

The vineyard has recently received two gold, a silver and a bronze award at the New Zealand International Wine Show.

Gold medals were awarded to Aitken's Riverbank Rd Chardonnay 2019 and Aitken's Riverbank Pinot

Noir 2017. The former vintage also picked up a silver medal while the Aitken's Riverbank Rd Riesling 2021 collected bronze.

Aitken's Folly owners Ian Percy and Fiona Aiken are thrilled to receive a full complement of medals for their wines.

"We're delighted with all these medals, especially the two golds. We have always had confidence in our wines and now that has been reaffirmed by the judges who seem to have been equally impressed," says Ian.

Of all the gold medals awarded — 29 in the Chardonnay category — Aitken's Folly is by far the smallest vineyard.

"We feel we are really punching above our weight," he says. "The quality of what we can produce from our small family owned Wānaka vineyard probably surprises some of the bigger producers."

Boutique Wine Venue

Paddons Paddock Winery, a family run vineyard in Wānaka is attracting a steady stream of visitors to its boutique cellar door for wine tastings and larger events.

The business is operated by Chris and Jackie Paddon who started out with the first plantings of Pinot Noir vines in 2014 at their vineyard located on the Wānaka — Luggate Highway.

Today the winery produces white wine varieties such as Pinot Gris, Sauvignon Gris, Chardonnay and Rosé alongside Pinot Noir.



"Our gorgeous winery venue has a tasting room and bar with a spacious outdoor area," says Jackie. "It is an ideal spot to sample our wines but also to host gatherings such as birthdays, parties, friend groups, private meetings, clubs and even weddings. The outdoor area overlooks the vineyard and surrounding mountains with plenty of on-site parking available."

Paddons Paddock Winery is open Thursday until Sunday from 12.00pm until 5.30pm or later on request.

Bookings for groups or events can be made online at paddonspaddock.co.nz





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OPENING THE NEXT CHAPTER

By Rebecca Williamson

The Next Chapter, a charming independent book store in Wānaka, is the realisation of a dream for owners Jenny Ainge and Sally Battson.



Jenny Ainge & Sally Battson



While most people in their sixties are looking at retirement Jenny and Sally have stepped outside the box instigating their new venture to bring some of the world's most coveted books to Wānaka.

The titles and genres adorning the shelves are many and varied and the quaint, peaceful vibe of the store, combined with the knowledge of its owners, elevates the book buying experience creating a place where literary lovers converge.

Sally says it was serendipitous when they launched The Next Chapter in 2020.

"I had a strong sense that there was another chapter out there for me and I had already turned down a few opportunities when Jenny rang me and said 'I've got this idea and I need a business partner.'"

"We had been neighbours and friends for a number of years," says Jenny "and used to share books and talk about writers. It seemed like a natural progression to ask Sally when trying to set up a shop on my own. I also knew what a superb organiser she is and am lucky she agreed to join me."

The store has a stellar reputation for specialising in unusual titles and incredible reads from both Kiwi and international authors. Initially unsure of the reading profile of the Wānaka community Jenny and Sally soon found a winning formula in new-release fiction and non-fiction, including titles on history, economics and philosophy, classic and modern children's books and a range of mountaineering and outdoor titles.

"Because we're such a small shop, we have to choose carefully. Titles have to

earn their space on the shelves," says Sally. "We love a good sleuthing job and delight in tracking down hard-to-find titles for customer orders."

"Our customers are often surprised that a small container shaped shop holds such a comprehensive collection of titles," says Sally. "Their feedback describes us as small but punching above our weight in terms of diversity and the literary bent to the collection. We pride ourselves on being friendly and inviting and we really enjoy engaging with our customers and offering them a sophisticated array of international titles."

Joie de vivre

The Next Chapter has a Parisian influence with a red and cream-striped awning, wrought iron furniture and plane trees — there is even a French style crêperie across the road.

The store's synergy with neighbouring Cinema Paradiso has transformed the location into a cultural hub, where locals go to discuss all things film and literature. The Next Chapter also hosts book launches and special events within the store or the cinema, with appearances by well-known New Zealand writers such as Sara McIntyre, Annabel Langbein, Peta Carey, Graham Sydney, Brian Turner, Fiona Sussman, Pip McKay and Vincent O'Sullivan.

All books from The Next Chapter are sold either in the Wānaka boutique or via the online store.

"Covid-19 means many families are split up and cannot visit each other," says Jenny, "so it is really nice to help grandparents in England choose a book for their grandchildren in Wānaka."

Hot reads for autumn




"We are delighted by all the great New Zealand writers who are shining at the moment and we are looking forward to seeing the shortlist and winners of the Ockhams (the New Zealand book awards) over the next couple of months," says The Next Chapter co-owner Sally Battson. "There has also been a feast of great world fiction over the last six months. So much great reading, so little time."

The Next Chapter picks:

- *So Far For Now* by Dame Fiona Kidman
- *The Fish* by Lloyd Jones
- *Grand* by Noelle McCarthy
- *The Anomaly* by Herve le Tellier
- *A Life in Many Words* by Huma Abedin

"The books are carefully chosen by the staff and reflect the best of local, national and international fiction and nonfiction. We specialise in research for hard to find titles and the beautiful interior design books from the European and North American publishers such as Taschen, Prestel and Thames and Hudson. We also offer a comprehensive online service and ship nationally and internationally."



THE NEXT CHAPTER

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The Next Chapter Bookshop Wānaka is a friendly and intimate home of books and is part of the vibrant Brownston street enclave with interior design shops, coffee, crepes and cinema all close by.

The store regularly hosts events including children's storytelling, author talks and book club meetings and offers a book subscription service and newsletter.





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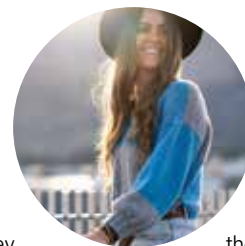
"The learn to knit subscription has been very popular and takes people on a journey from the very beginning of picking up sticks through to knitting something quite technical in the pattern — it makes a lovely gift for a first-time knitter. Everything we do is supported with online video tutorials on the website woollysurprise.com with an active community of knitters sharing what they are creating on our Facebook page."

Each bespoke pack includes a selected choice of The Woven Co's brand of beautiful 100 per cent New Zealand yarn and designer patterns.

"Everything you need to knit is in the pack that comes to your door each month and customers can choose to speed up or slow down their deliveries dependent on progress," says Michelle. "In the development phase I asked customers lots of questions like how fast they knit, how big their budget is and their tastes in colours so we can customise the packs to the right consumption level rather than force feed people to knit too much."

The concept has been a definite success and Michelle receives positive feedback from delighted knitters.

"I keep receiving quite emotional emails from knitters telling me how they appreciate receiving something they did not have to go into a shop to choose for themselves. This is the way forward for how we will all shop — it's fun to receive a parcel in the mail."

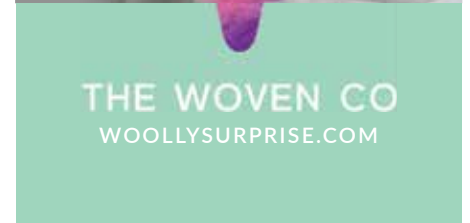


Customers can individualise their level of wool subscription and cancel at any time.

"The mystery and knit along packs have had a huge up take with the second knit along option now live on the website for anyone wanting to sign up. This is where you make a blanket over an eight month period and every month receive a pack with more yarn, a new clue and a set of instructions to knit a different texture into the blanket. People love it."

Michelle says the subscription concept is a jump into a totally new direction that has paid off.

"It's been really exciting and there are more new things to come on the subscription side — watch this space."



Knitting Innovation

By Margo Berryman

Wānaka wool entrepreneur Michelle Stewart of The Woven Co has introduced a progressive new subscription service to her boutique online yarn business that has taken her clients by surprise.

"The Woolly Surprise subscription concept is designed for customers who are looking for something uniquely new and exciting to knit," says Michelle. "I try to make it a little mysterious but equally give people something they want to create. The response has been incredibly rewarding and has kept me very busy with customers all over the country taking up subscription options."

Autumn Foraging and Feasting

By Jane Brooke

Forage & Feast is celebrating its first year in business and Wānaka foodie Naomi Lindsay believes the venture is changing the way people look at local food.

"The last year has flown by and we have taken numerous guests on adventures around Wānaka and Lake Hawea to share the region's food stories. It's been a pleasure sharing our backyard with locals and visitors and seeing the smiles on their faces as they experience something for the first time. Fishing at Hook and getting up close with a working beehive with Tiaki Bees are firm favourites."

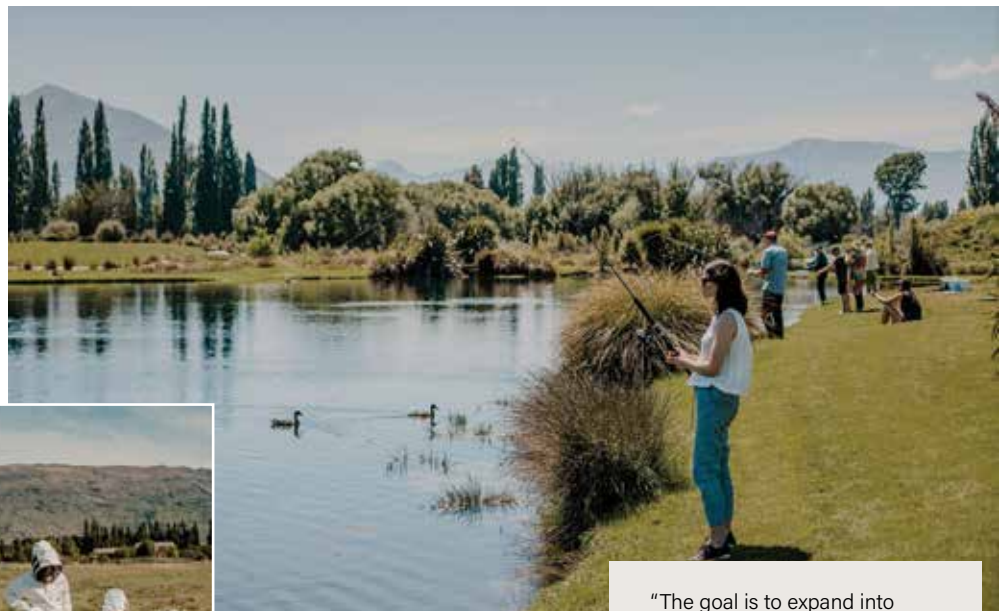
However, Naomi says it is the connection to the land and the philosophy of paddock to plate dining that really resonates with people.

She says autumn is a perfect time to experience Forage & Feast with the late harvest providing a bounty of produce before things go to sleep for winter.

Guests embark on an early morning foraging walk with local forager Rochana Moon of Wise Moon Wellness to see what is in season and growing locally, followed by Rochana's herbal tea and treats from Pembroke Patisserie — a popular Wānaka foodie establishment.

"Next up is a visit to Hook — Lake to Plate for some fishing and a visit to a local producer to pick veggies for lunch," says Naomi. "We are spoilt for choice and other trips have included Harvest Homegrown, Pirate Produce, Frog Song Farm and Wild Things Wānaka."

A late lunch, served at a surprise location, sees a local chef pull together the haul from the day's activities, culminating in a three-course banquet with wine match using local produce either farmed, grown, made or baked in Wānaka. The full day tour adds on a beehive visit to Tiaki Bees and a trip to the Wānaka Lavender Farm.



Naomi says there are no other dedicated food tours like Forage & Feast in the Southern Lakes.

"We wanted to create more than just a food tour. We wanted to provide a sense of adventure, connect people, share stories over kai and generally spend a day with people who love and appreciate good food, wine and produce. I think we have created that and the feedback has been phenomenal. We have had corporate groups, women's groups, mother and daughter groups and couples all with one thing in common — a love of food and adventure."

She says there are more plans for Forage & Feast in the future.

"The goal is to expand into Queenstown and Central Otago with day tours and eventually build multi-day adventures across the region for food lovers. I am interested in connecting with food producers and artisans across the region and am always looking for other unique products and providers we can use on our menu."

For more details about Forage & Feast tours & to book online www.forageandfeast.nz



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Hats Off to Kika

By Margo Berryman

Wānaka's Kika restaurant was a standout in this year's New Zealand Cuisine Good Food Awards winning its first hat for the best of the best restaurants across the country.

New Zealand's much-anticipated dining bible the Cuisine Good Food Guide for 2021/2022 also included Kika in its top 100 list.

Kika founder and executive chef James Stapley says the acknowledgement came as a total surprise.

"We've been on Cuisine's top 100 list every year since opening in 2017 and felt like maybe we rated enough to get a hat but it never happened so I think I had resigned myself to the idea it wasn't going to happen."

"This is the closest thing New Zealand has to a Michelin star and we actually scored 16.5 which is half a point off two hats so I am stoked as is our whole team."

Kika's stylish and well-appointed dining room and cocktail bar is legendary for its cool relaxed vibe and impeccable modern, clean cuisine.

"From day one we regularly had up to 50 people waiting outside on opening which was nuts. Now post-Covid-19 we have instigated a booking system to make it easier for everyone getting in, particularly locals."

Creating dishes that masterfully champion New Zealand and South Island produce is what the Kika team is all about. The menu is designed by James with head chef Sam Cooper collaborating in the execution of dishes.

"We are strict on the provenance and have amazing boutique growers who deliver us beautiful seasonal produce, seafood and meat at the volume we require," says James.

"Our food style is particular and focused on interesting flavour profiles and combinations — we like to experiment a lot. Early on we gave ourselves the freedom to mix influences like Japanese or Mexican on the menu and I think if it's not forced it works really well!"

Having worked in Michelin star restaurants internationally and at places such as Pegasus Bay and Whare Kea Lodge James is well versed in the craft which he says has allowed Kika to shine.

"Working with great chefs at a high level is good grounding for everything we are doing now and I still utilise some of those techniques today. With Kika I have managed to whittle down the types of foods I very much like to eat and have had the confidence to do just that. But nothing goes on the menu unless we collectively agree in the kitchen that we are totally into it."

James says the menu has broad appeal and there are a number of ways to experience it.

"People can just come in and choose the Te Mana lamb shoulder with potatoes and fresh vegetables and it will be a really interesting meal. Alternatively there's an option to work through the smaller, sharing piccolo dishes and enjoy a varied dining experience."

"I think you can eat your way through this menu and find things like fried chicken or Agedashi tofu that surprise and delight. Because we are totally led by what fresh seasonal ingredients are available it is a really nice and natural way to cook and eat."



The Kika Vibe

Relaxed, casual, fun and friendly — that is the front of house Kika style led by Argentinean Paula Fernandez.

"There is no pretention here and Paula is amazingly unflappable and efficient creating a super nice atmosphere for our diners," says James. "We really like service to flow and on busy nights have up to nine people front of house and five to seven in the kitchen including runners and two barmen."

The restaurant features an extensive cocktail list and range of New Zealand made wines and spirits.

"We have a big focus on New Zealand made and I think visitors want to experience the food and wine from this region so it's all geared around that."

What Cuisine says

"Kika exudes warmth and welcome — which is what it's all about. Owner/chef James Stapley regularly changes the menu to marry with the seasons and these plates are made for sharing. A well-assembled wine list widens our smile."



James Stapley



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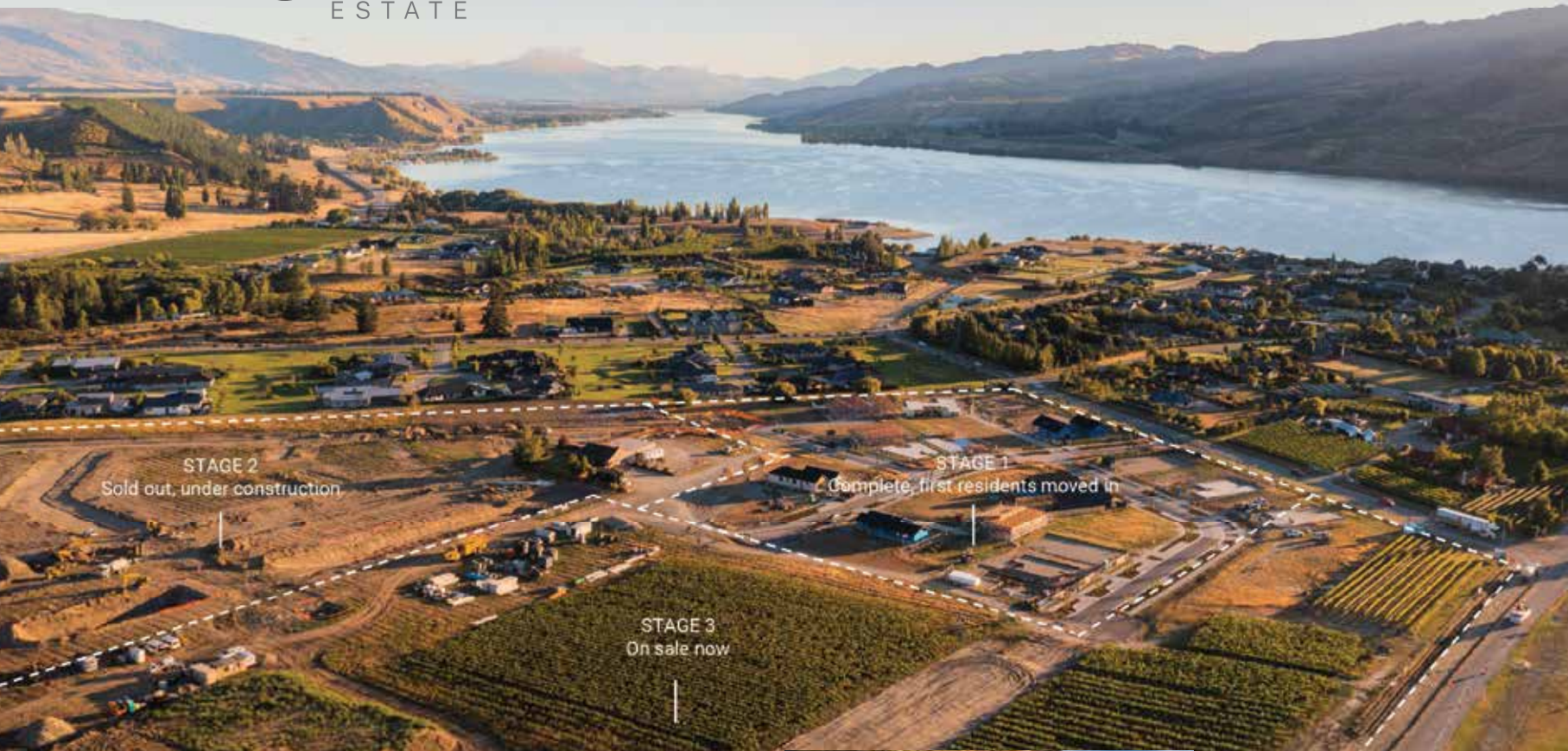
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What Colour is the Sky?

What Colour is the Sky? is the most recent children's picture book published by award-winning Queenstown author Laura Shallcross. QT Magazine spoke to her about the motivation behind the book.

Where did the inspiration come from for What Colour is the Sky?

The thematic inspiration for the book came from reading about group instinct and human evolution. I had been pondering the situation we have found ourselves in, the middle of a pandemic with more and more political division. I aimed to address that in a non-confrontational way which kids could relate to.

The book is aimed at three to eight-year-olds. I wanted to see if I could get across the idea that a different opinion isn't automatically wrong but by the same token it doesn't mean it's automatically right. It's all a matter of perspective and everyone has reasons for believing the things they do, accurate or not. I believe the only way forward is together and that begins with understanding.



What has been the response to the book so far?

It's been great. I've had friends buy it for their friends, people tearing up when they read it because it really hits home for them in the situation they find themselves in in 2022 and some amazing reactions from the kids I've had the privilege of reading it to.

When you are writing a book do you start with the illustrations or the text?

I start with a loose idea, develop the text and storyboards side by side then finalise the text as far as I can before moving on to producing the illustrated spreads. The entire process is very fluid and we are often making changes right up to the very end.

Do the characters themselves influence the finished artwork?

It took a long time to develop the first Hare so in a way all the illustrations are influenced by Hare. Frog was a bit of a surprise in this book but I really love the way those pages come out. The characters often surprise me, ones I thought would be a certain way come out differently for better or worse.



How does living and working within the Queenstown environment inform your work?

My illustrations are all about nature so I'm hugely influenced by the natural environment around me. The actual landscapes in my illustrations tend to be understated but I love the smaller details, the way a dandelion grows or how light touches the trees and these are all details I pick up from the Central Otago landscape which inform my work.



Celebrating The Real McHugh

By Jenny McLeod

Long-term Queenstown residents will recall Margaret McHugh as the straight shooting, larger than life personality who started out in Queenstown as caterer on the vintage steamer the TSS Earnslaw rising to fame as one of the district's most prominent deputy mayors.

Her colourful background is documented in her combined memoirs and recipe book aptly called *The Real McHugh* which is currently running off the shelves.

Living today in Picton her business Gourmet Delicacies is a highlight of the Marlborough Farmers' Market while Margaret and her husband Bill Brown also operate Kippilaw House boutique accommodation where they "deem the breakfast as important as the bed" serving exceptional gourmet breakfasts to guests. *The Real McHugh* traverses Margaret's eventful life from her early days on the family's Winton farm where "life was in a word wholesome. Food was healthy. The idea of health foods still puzzles me. Just as our rural life lacked unnecessary additives, so too did our food. We ate from the land, we ate well."

Her exploits during her OE in the early 1970s are highly entertaining and it was a decade later when she arrived in Queenstown. After working as a sous-chef at Skyline she found her niche on the *Lady of the Lake* as caterer for some ten years.



"I have come to learn cooking and catering is a highly skilled and pressured vocation and I have huge admiration for the work Margaret does. I know she has put her heart and soul into *The Real McHugh* and it would give her huge pleasure if her recipes were used and dishes enjoyed around the world."

Bill Brown

"The Earnslaw is a darling of a thing with a great crew who made themselves useful in all sorts of ways including adapting a brilliant oven for me that could run off the steam from the engines."

Her foray into local body politics was inspired by her outrage that a group of disabled children were unable to check into the council's camping ground because the manager was at the pub.

When she complained to the current mayor Sir John Davies, he told her to do something about it if she didn't like it. She accepted the challenge and in 1986 stood for the council with her slogan "I may be one voice but I will be heard."

She scraped in by 11 votes "nudging four good old boys aside." As a councillor she was a force to be reckoned with at the council table and was seen as proactive, hands on and someone who got things done. She motivated significant change and respect grew for her, leading to her

election as deputy mayor.

After four terms Margaret decided it was time to stand down and her life took a new direction. It is all revealed in *The Real McHugh* which she combines with an appealing 700 recipes for a myriad of dishes.



To order copies of *The Real McHugh* visit www.gourmet-deli.co.nz

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SPOTLIGHT ON CROMWELL LIFESTYLE

Cromwell is proving to be a lifestyle drawcard set in its distinctive Central Otago landscape. QT Magazine spoke to local business personalities about the town's attributes.



Tony & Ali Cleland / Carrick Winery

When Tony & Ali Cleland bought Carrick Winery in 2021 they were keen for a different challenge from their large dairy venture in Southland.

"We were attracted to the climate and scenery with the business located on the edge of Cromwell as a very good service town. The people we have met since moving here and our team at Carrick have been great and the community has been incredibly welcoming," says Tony.

The couple has instigated new developments at Carrick which have been well received by locals and visitors.

"Everyone has been very positive as we balance all the good things Carrick offers from formal dining to the introduction of casual pizza, wines and beer on the lawn. We have found that Friday and Saturday evenings are well supported at the pizza trailer and locals certainly like to be very social which is fun."

One of the biggest surprises for the couple has been how open local businesses are to sharing information.

"The viticulture industry has been every bit as open and supportive as we found the dairy industry to be," says Tony. "There is great support for the fact we are owners now living on-site and heavily involved in the winery. Our management team in particular have embraced our input and high standards which has made the first year here an absolute pleasure."



Ali & Tony Cleland

Glen Christiansen / The Gate

A wide range of commercial options have attracted people to Cromwell to set up businesses that service the greater Central Otago region and general manager of The Gate Glen Christiansen says younger people especially have seized opportunities.

"Commercial property rents are still considerably cheaper here encouraging new business models and start ups to think outside the square. ITM is a good example setting up a massive service store in Cromwell to commute their products into Wānaka, Queenstown and Alexandra."

The Gate has focused on refurbishing facilities to cater for the growing community and regional visitor needs.

"We have evolved from the travellers rest style accommodation with a public bar and restaurant to a totally transformed complex merging the dining and socialising experience at the Five Stags restaurant and Forage Information Centre and Café to create a special atmosphere."

Glen says Cromwell is becoming more vibrant with The Mall upgrade and new developments like the Wooing Tree estate adding to the diverse mix.

"Living here you are only two minutes away from the Lake Dunstan Trail and five minutes from launching your boat on to Lake Dunstan after work — it's magic."



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Steve Cairns / Harcourts Cromwell

Cromwell still has that small town feel which a lot of people are looking for according to Steve Cairns of Harcourts Cromwell.

"Surrounded by mountains, lakes and quality orchards and vineyards residents have everything right in their doorstep."

Steve links the area's strong growth in real estate sales to agriculture and the town's appeal as an outdoor tourist destination.

"Cromwell's biggest drawcard is it's affordability in comparison to Queenstown or Wānaka. We are also seeing more people choosing to relocate to Cromwell from surrounding areas, particularly Queenstown, because its central to everything. The secret is definitely out and investors have flocked to purchase land and grow their portfolios."

He says quality developments like Wooing Tree Estate and River Terrace close to Cromwell's town centre are major attractions.

"Wooing Tree Estate will deliver more than 300 homes alongside a new cellar door and boutique hospitality facility, cycle trails that connect to the Otago Central Rail Trail and the subdivision is across the road from Cromwell Golf Club. The first two stages are sold and we are currently selling Stage 3 with a range of section sizes starting at 252sqm."

"For larger lifestyle living, River Terrace offers 17 luxury style blocks only two minutes from Cromwell township. They are very popular with people relocating or farmers looking to downsize but still have room for all the toys."



Suzette van den Boom

Suzette van den Boom / SuziQ's Garden

Suzette van den Boom's association with Cromwell links back to her Queenstown farming days with her late husband Ray in the 1980s. Her new farming venture SuziQ's garden located on State Highway 6 has brought her closer to the community.

"Cromwell has always been a very stable, consistent local community," says Suzette. "I spent a year studying at Cromwell Polytechnic in 2010 and those people connections are still here today. Regional growth has contributed to more facilities and product availability which makes running a business here pleasurable and I have been surprised how much I enjoy living here full time — it feels like home."

The SuziQ farming operation encompasses growing and selling Christmas trees, peonies and lavender oil products throughout the year from the ten-acre property.

"The response has been great with visitors and locals enjoying a hands-on experience seeing the trees and flowers growing in their natural field setting on the farm. Regional demand has been solid selling every fresh peony stem which means no requirement to export at this stage, a big bonus for me."

Suzette says the local horticulture industry is very supportive.

"We are one big family here with everyone helpful, sharing information and offering technical advice. The local flower growing community is a genuine collaborative system particularly for events like weddings where fresh flowers are often required from multiple growers. We are all sharing the joy and the love of growing plants and it's fun and exciting to work alongside so many dedicated like-minded people."



Tourism Central Otago - Will Nelson



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HOSPITALITY HIGHLIGHT

By Margo Berryman

Cromwell's longstanding accommodation and hospitality venue The Gate has been a drawcard for over 30 years and today the innovative business continues to meet the demands of both visitors and residents.



Harvest Hotel

Located at the northern entrance to the town and surrounded by maturing gardens and town reserve the extensive complex is home to The Harvest hotel, Five Stags Restaurant and the Forage Information Centre and Café.

"We are fortunate to have such a generous amount of land around us making it a spectacular setting for hospitality and accommodation and placing The Gate at the forefront of what's happening in the township," says general manager Glen Christiansen.

"The Gate is privately owned and operated and our five local directors are very involved with the business and take pride in the successfully run operation."

From sponsorship and support of local groups and organisations to buying produce and hiring contractors, Glen says the company is firmly anchored in Cromwell.

"Our directors love the town and we are very fortunate that they encourage us to be part of the local dynamic and intricately involved with the Cromwell community."

Good Kiwi style food, accommodation and friendly service is The Gate's calling card and a well-co-ordinated approach is behind its success.

"2022 has started very well for us with a fantastic team on board who are happy to be here and love working in Cromwell," says Glen. "We are a considerable employer now with 79 staff including those at our regional Super Liquor outlets and we focus on managing, training and retaining all our employees."

Five Stags Restaurant with its Central Otago hunting theme offers a fun, relaxed environment popular with locals and visitors.



Five Stags Restaurant

"It's a family friendly place and the interior style gives that cool effect in the heat of summer and a warm feeling in the depth of winter so it fits all seasons. The menu is based around simple Kiwi style food, our chefs don't try to overthink it but serve good hearty food."

Forage Information Centre and Café is a busy spot attracting visitors keen to book activities and tours or hire bikes along with locals buying food and coffee.

"The café is generously set out with plenty of table and counter spaces, free wifi which is great for business meetings and there is ample parking right outside," says Glen. "On a sunny day the courtyard fills up quickly with people enjoying the outdoor scenery with their coffee and food and on cooler days it's a buzz inside."

"We constantly keep things fresh and interesting on the café menu and our counter food options are plentiful — we love the feedback from locals. Robert Harris provide exceptional support and training for our baristas along with the latest equipment to ensure our coffee is always primo."

Most of the Harvest Hotel accommodation area was refurbished five years ago and Glen says plans are in the pipeline for further improvements.

"It's a great property with good bones that we will evolve as the tourism market improves. There are refurbishment plans for the remaining older part of the hotel and once the New Zealand borders are open we can look to what is coming next at The Gate."



Forage Information Centre & Café



FROM FIJI TO CROMWELL

The Gate has developed an employment connection with the Pacific Islands with several staff hailing from the area.

Saula Tuilaucala arrived at The Gate direct from the Cook Islands two years ago and is now part of The Forage Information Centre reception team.

"I am originally from Fiji, training in hospitality before moving to the Cook Islands where I worked for ten years. Initially here I was a restaurant and bar supervisor before a front office role opportunity came up which is more my background and I love the job."

"Meeting and talking with a lot of different people every day is great and we offer many tours and activities which means I am learning more about Cromwell all the time."

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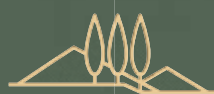
Hunting lodge themed Five Stags Bar and Restaurant has evolved from the need to provide honest, hard-working locals and travelling folk with a welcoming, family friendly place to grab a cold pint, a glass of wine or a great feed and share stories about their day or week.

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

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Inviting Artistic Space

By Penny Simpson

Eade Gallery's mantra is "something for everyone".

When Melanie and Rex Eade opened their contemporary gallery in Clyde five years ago their vision was for a casual and welcoming artistic space.

"We wanted people to experience a wide range of work with styles that appealed to all walks of life including paintings, glass, jewellery, ceramics, photography, indoor and outdoor sculpture, prints and cards," says Melanie. "Not all of our talented artists are widely galleried and some are happy to show their work exclusively here."

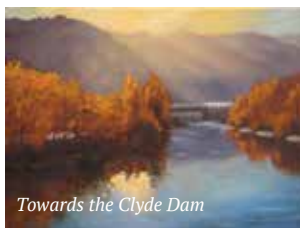
"Our beautiful border collie Mollie, who passed away last year, was an integral part of creating this lovely inviting space by welcoming everyone who came to the door," says Melanie. "It's grown organically and evolved quite naturally. From day one we only took local artists whose styles didn't compete. We now represent some artists from other areas, generally they approach us having heard about the gallery."

Eade Gallery has a wide reputation with national and international clients providing much of the repeat business.

"Customers coming to Clyde annually always pop in as do those driving through from Dunedin or staying here in holiday homes," says Melanie. "Locals bring their visitors through and people riding the local trails enjoy visiting the gallery. Many fall in love with a piece of work and contact us weeks later when they are back at home to make a purchase."

"Our solo exhibitions are always successful which I think is partly due to displaying the diversity of work, composition, size and price for just one artist in a visually impactful way. There is always a flurry of interest when work is being unwrapped and we sold three works from a recent solo exhibition by Paul Samson, just as they were being hung, to an Auckland couple who called in off The Dunstan Trail"

Autumn is the season to experience Clyde's exceptional colours and Melanie highlights four artists in particular whose works celebrate the season.



Towards the Clyde Dam



"Definitely Philip Beadle, Judy Smith, Nigel Wilson's Orchard series and Esther Dexter's works are representative of this stunning time of year and their art is very popular. We also have new works by Arrowtown bronze sculptor Fiona Garlick and Kim Henderson, an artist we discovered when travelling through the Greta Valley"

The gallery's in-house picture framing service offers a range of quality mouldings and options.

"We frame new paintings, reframe old works, puzzles, embroidery and more," says Melanie. "Many of our customers are returning with more works to be framed, a testimony to the quality of Rex's workmanship!"

Gretl Barzotto Solo Exhibition

REFLECTIONS

April - May 2022

What has been the focus for your art during the past 12 months?

The last year has been a busy time for me as we have made the permanent move to Central Otago and are in the process of building our art studio. My focus has been embracing this area we now call home and observing and making new work reflecting my emotional response to the landscape in an abstract direction.



Between The River



River Reflection Turquoise #1

What work will feature in your solo exhibition?

REFLECTIONS will be a collection of curated works made during the last 12 months — contemporary paintings, drawings and small sculptural works.

What is the direction your work is taking for 2022?

My work continually evolves and I find with more certainty in my art practice I am allowing myself the freedom to explore and see what unfolds. The visual drawings are expressive and emotional lines crafted by my hand.

Tell us a little of your background/chosen medium?

My background in interior design and art has made me acutely aware of how we inhabit spaces and our surroundings. It is therefore important to me to hand make some of the materials used in my art. I grind my own inks, use pigments and make my own wax mediums. This process connects me closer to my work and is part of my unspoken authentic voice.



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ENDURING STYLE

By Margo Berryman

The latest range of designer knitwear by New Zealand company Standard Issue is currently attracting attention at Clyde's fashion boutique Lily & Esther.

"Standard Issue is a company hell bent on leaving our land better for the next generation and their guiding environmental principle ensures they choose

high quality New Zealand yarns," says owner Anna McRichie. "They have recently announced that all Standard Issue merino knits will now be made from 100 per cent ZQ merino, an even more sustainable and ethical choice that is fully traceable to a farm."

From the softest cashmere cotton to toasty warm merino knits Lily & Esther have a chic selection of the label instore to suit those who like to be both stylish and warm.

"The Snowflake crop jersey in a soft ginger hue is a highlight of the new 2022 winter collection and one I personally will be wearing all season long," says Anna.

"The Pavilion cardigan and high neck skivvy features a subtle texturised knit pattern that make them ideal layering pieces to wear with pants, denim or skirts. Add a cashmere ribbed scarf or hat for a pop of colour."

The Standard Issue winter collection has been designed to harmonise with existing wardrobes.

"Whether you're updating your jumpers or going for full impact with a dress, hat and scarf there are great options with innovative shapes and colours," says Anna. "The long line merino knit Illusion dress

is a knockout and paired with boots creates a fabulous winter look. We also have the Illusion skirt in navy and amber colourways."



Standard Issue

"I personally have always loved their fashionable knitwear and so do my customers. The Standard Issue collections are a big seller right throughout the year and particularly now for autumn when the temperatures start to drop."



Standard Issue | Balance Set



Standard Issue | Pavilion Skivvy

"For cosy, casual attire to wear from home to the school gate or just lounging around the Standard issue cotton cashmere Balance range uses whole garment technology to create seamless and sustainable designs with superior comfort — these knit tops and pants offer effortless style."

Lily & Esther are stockists of New Zealand designer footwear from Chaos and Harmony.

"We have an inspiring range of new winter boots featuring beautiful black, brown and amber shades along with patent leather loafers with buckle detail," says Anna. "The new Chaos and Harmony Journey boot has a cowboy style look and adds flair to any outfit."

LILY & ESTHER

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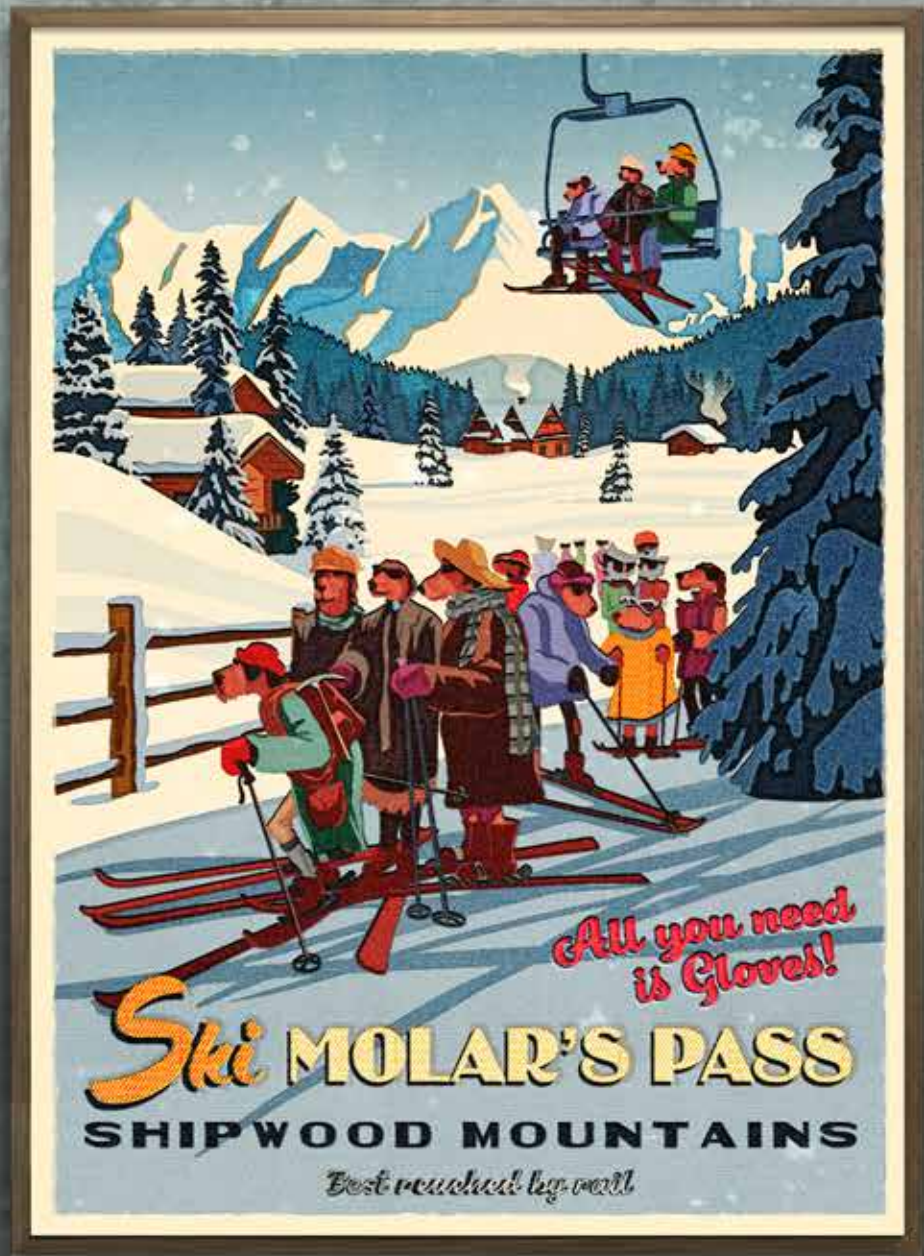


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