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QTM Magazine



MOUNTAIN MAGIC

*Welcoming winter 2022
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ISSUE 116 WINTER 2022

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Wānaka's Food Truck Village provides diverse food experience



News from Around the Region

with Jenny McLeod

Prestigious Great Ride status for Lake Dunstan trail



Lake Dunstan Trail

Central Otago's Lake Dunstan Cycle Trail which has attracted more than 80,000 riders since opening in May 2021 has been awarded Great Ride status — the first of two New Zealand trails to achieve the honour in the past decade.

The Minister of Tourism, Hon. Stuart Nash says it was selected along with the Whakarewarewa Forest Loop trail near Rotorua.

"The Lake Dunstan Trail is a fantastic addition to both the Great Rides network and the myriad of other trails in Central Otago and the lower South Island. It traverses some of the most breathtaking landscapes of the Cromwell Gorge and is a feat of engineering and design brilliance, with suspended boardwalks hanging off rock faces."



Lake Dunstan Trail



Mr Nash says the Great Rides is a recognised brand and each trail is required to maintain high standards which are regularly assessed. Joining the network opens the door to new funding, branding, research and marketing opportunities for the trails.

Central Otago Queenstown Trail Network chair Stephen Jeffery says it is a significant achievement for the cycling and walking trail.

"Our Trust has been staggered by the trail user numbers. The economic benefits for Central Otago in the Lake Dunstan Trail's first year of operation is calculated to be in the millions."

New leadership for Destination Queenstown

Destination Queenstown's newly appointed CEO Mat Woods is no stranger to tourism with extensive experience in senior tourism, retail and sales roles.

Most recently Mr Woods was general manager at NZ Fine Touring and prior to that GM of Queenstown

Experience at RealNZ and head of sales and services at Cardrona Alpine Resort and Treble Cone ski area.

Before becoming involved in the tourism industry he ran operations for Torpedo 7 and was managing director of R&R Sport.

Destination Queenstown chair Richard Thomas says "Mat has a strong passion for Queenstown and for our reputation as a world-class visitor destination. He brings strong leadership and commercial skills and a deep focus and understanding of revenue generation. He is entrepreneurial and has a solid history of building businesses."

Mr Thomas says the board was impressed with his understanding of the issues, the sector and his involvement, as chair of Lake Wānaka tourism, in the development of the region's destination management plan.



Mat Woods

Te Huia
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FJALL RAVEN

CREATING A COMMUNITY CONNECTION

By Margo Berryman

South Island artist Tess Sheerin has dedicated several months to creating a distinctive large scale public artwork in downtown Queenstown that carries an important community message.

The highly visible, three-dimensional painting in the Athol Street carpark is entitled *Rejuvenation* and depicts a giant Moa, a Kiwi and a honeybee. Tess says the mural is a mental health response mural with deep meaning.

"Public art has the ability to shift the way people see the world and can play a role in social and environmental change and there is great freedom in this form of expression. I have painted some of Aotearoa's unique taonga wildlife to inspire empathy and erase the stigma around mental health issues. Noah the Moa is asking for reconnection, growth and gratitude, Karma Kiwi requests love and kindness and Balance Bee requires balance and nutrition. The work is an attempt to remind us to slow down, connect to our roots and the people and animals around us. Connecting with nature is a proven way to improve our health and wellbeing."

Tess has spoken out about her own ongoing battle with anxiety and depression and says the Covid-19 pandemic raised important awareness around mental illness.



The *Rejuvenation* mural is painted in recognition of The Key to Life Charitable Trust and has been supported by a group of sponsors and businesses led by Queenstown artist Lynda Hensman and Phil Hensman.

"I became friends with Lynda when I lived in Queenstown a few years ago. After suffering from a serious breakdown at the end of 2018, having failed to control my work and life balance I moved back to Christchurch to be close to my family to recover," says Tess.

"The following year I was surfing with Danie Hensman at Sumner Beach and met up with Lynda and Phil again. They asked if I was interested in taking on a project to paint the back wall of 58 Stanley Street and it went from there. It took over a year from the conceptual idea to receiving resource consent and a month later I was painting."

Tess spent months producing the extensive artwork and "is immensely grateful for the support from the Hensmans, assistant artists and others in the community who worked so hard behind the scene to see the project completed".

Sponsors and supporters: Hensman MacDonald Ltd, The Ivy Box, Creative NZ, Queenstown Lakes District Council, Wakatipu Reforestation Trust, The Key to Life Charitable Trust, Canon, Resene, Kennards Hire, Chia Sisters, Hemp Farm NZ, Earth's Kitchen, The Drawing Room, Flow State, Valka Yoga and Queenstown Arts Centre.



"It takes an enormous amount of courage, bravery and strength to ask for help. As an artist isolation and uncertainty are part of the job description but I have found after getting the help I needed my health has improved a great deal."

Tess Sheerin



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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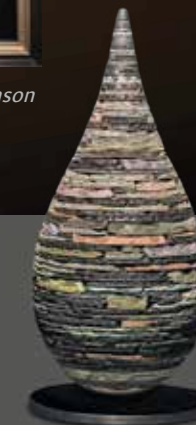
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SKIING SEVENTY-FIVE YEARS ON

By Jenny McLeod

Before Liz Greenslade could walk her father Orm would ski with her tucked into his haversack on his back then prop her up against the rocky outcrop on the summit of Coronet Peak while the family picnicked.

"That's my earliest memory of Coronet which was just a stone's throw from our high-country station," she says. "My parents and their friends initially had to hike up the slopes from Skippers Saddle and ski down but by the time I began skiing a rope tow had been installed."

In 1947 Sir Harry Wigley, the son of Sir Rodolph Wigley who founded the Mount Cook Line, conceived the idea of a ski tow for Coronet Peak and contracted McKenzie country sheep farmer Bill Hamilton, of Hamilton jetboat fame, to design and build a single rope tow.

The 1000-metre long lift which climbed just over 100 vertical metres was powered by a Bedford motor and carried around 500 skiers an hour up the mountain.

With the revolutionary breakthrough New Zealand's first commercial ski field was launched. Buses transported skiers from Queenstown, ski rental facilities were set up and an Austrian ski instructor was employed.

"There were no ski queues in the 1950s and equipment was improvised, basically rough and ready," says Liz. "Our whole family had ski fever and the local kids loved getting up on the mountain."



Ready to race Coronet Peak 1950s

"Riding the rope tow we wore a recycled canvas fire hose around our waists with heavy steel nutcrackers attached and we lost count of how many gloves and parkas we ruined on the fast-moving rope. Later a second rope tow was installed higher up to take skiers to the summit of Coronet Peak and this one used to swing our gang of kids completely off the ground as it travelled high above a deep valley between two ridges, leaving us clinging to our nutcrackers for dear life."



Liz Greenslade riding the rope tow

Photograph Greenslade Family

Liz recalls the Mount Cook Company's staff was small and turned their hand to anything in those early days.

"They sold the tickets, drove the buses which often got stuck in the mud, hired out ski gear and operated the tows. They served us scalding tea from a basic one-room hut called the Pie Palace, ran the 'meat' wagon and taught us local kids how to ski."

In 1964 the first chairlift was installed and today as Coronet Peak marks its 75th anniversary it can lay claim to many firsts — including introducing snow machines in 1991 and introducing night skiing as a regular feature.

But above all, the launch of Coronet Peak as a commercial venture was the impetus for Queenstown's development as a winter resort. Before skiing became popular the closed sign went up every winter and it is due to the foresight and pioneering spirit of Sir Harry and his family that Queenstown has such a prominent place on the international skiing map.

Coronet Peak 1960s



COMMITTED TO CORONET

By Jenny McLeod

Alice Robinson is a household name in Queenstown.

The 20-year-old two-time Winter Olympian and World Cup alpine skier spends much of her time training and racing in the Northern Hemisphere but come the New Zealand winter she can be found back on Coronet Peak, her favourite mountain.

"Coronet Peak has a special place in my life. I grew up close to the mountain and I feel very sentimental about it — and of everywhere it is still my favourite place to ski.

Alice first skied at Coronet at the age of three eventually participating in ski holiday programmes before joining the Queenstown Alpine Ski Team, which trains on the mountain, becoming an avid and successful ski racer.

The rest is history and Alice has competed with the best on the world stage becoming New Zealand's first Junior World Champion in 2019 and later taking the World Cup world by storm with three victories to date along with other podium finishes.

Alice values her training at Coronet Peak.

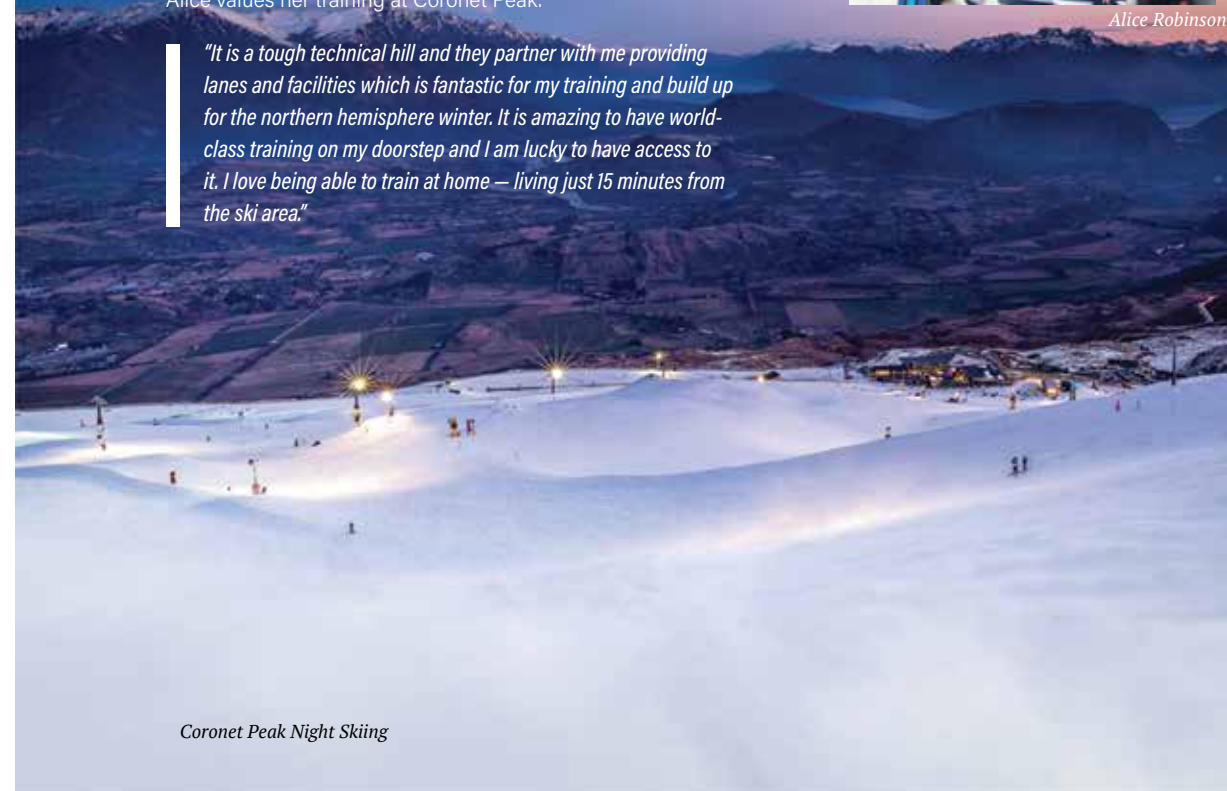
"It is a tough technical hill and they partner with me providing lanes and facilities which is fantastic for my training and build up for the northern hemisphere winter. It is amazing to have world-class training on my doorstep and I am lucky to have access to it. I love being able to train at home — living just 15 minutes from the ski area."



Alice Robinson



Photographs Salomon Alpine



Coronet Peak Night Skiing



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Alpine village in the mountains

The idea of living in a European-style alpine village is just a dream for many snowsports and mountain lovers.

And for some that dream is coming true with a master-planned village under development in the magnificent Cardrona Valley.

Mt Cardrona Station's resort-style community is coming to life on a sunny, wide open and secluded plateau high above the valley floor – in a premium location with world-class New Zealand ski areas literally right on the doorstep.

Just 29ha of 400ha of station land is being developed for the village, so buying into this \$650m development comes with so much more than just a plot of land. Homeowners have an exclusive 'right to roam' over the station with its private world-class walking, hiking and biking trails.

Mt Cardrona Station

- 15 minute drive to Wānaka
- 45 minute drive to Queenstown
- 15 minute drive to Cardrona Alpine Resort
- 400 hectare high country setting
- 30km hiking and biking trails
- On-site property management services



The Homestead is the heart of Mt Cardrona Station

Private yet not remote, it's within easy reach of Wanaka and Queenstown and sits alongside Cardrona Alpine Resort and Soho Basin, just 12 minutes' drive from the first lift. Snow Farm is across the valley, and Treble Cone and Coronet Peak are within easy reach.

A 'mountain basecamp' for an adventurous outdoors lifestyle, the village comes with world-class resort facilities.

The spectacular Homestead building 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 operate throughout winter.

"What sets it apart from any other development in the country is the scale of open spaces married with the quality of our urban and architectural designs, landscapers and facilities," says director and owner Chris Morton.

There are turnkey land and home packages on offer or the opportunity for homeowners to create their own designs in four neighbourhoods, each designed to maximise sun, privacy and panoramic views.



To find out more and join the Mt Cardrona community, pop in to The Woolshed at the entrance to the station on Wednesdays and Saturdays throughout winter between 2pm and 5pm, or contact Myles Green at New Zealand Sotheby's International Realty to make an appointment to view the station +64 27 277 6656 or Myles.Green@nzsir.com

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Cardrona Alpine Resort has been in preparation mode to welcome back international visitors as well as Kiwis for the 2022 snow sports season, in the aftermath of the Covid-19 pandemic, with several innovations.

Cardrona and Treble Cone experience general manager Laura Hedley says they have continued to develop facilities and amenities to ensure their ongoing reputation as a field that caters to everyone, from beginners and families to Olympic and X Games athletes.

"Due to Covid-19 many people still haven't had the opportunity to check out Willows which is New Zealand's newest inbound terrain and is in the Soho Ski Area, on the southern face of Mt Cardrona, and made up of two big bowls with undulating intermediate terrain."

"It has opened up 65 hectares of great skiing and snowboarding so we expect there will be plenty of avid snow enthusiasts ready to check it out this year"

Laura says Cardrona has continued to invest in snowmaking with more snow making guns and water storage improvements ensuring greater reliability of snow.

"Sustainability initiatives are also a key focus and we encourage guests to catch a bus, carpool and use the Snowriders app to maximise the capacity in the mountain carparks. We have also assigned hitchhiking spots on the mountain access road."

To reduce the carbon footprint at Cardrona a pack in and pack out programme has been implemented to encourage guests to be respectful of the amount of rubbish they create.

"We introduced this programme last year and it has been highly successful," says Laura. "We no longer supply landfill bins at Cardrona and instead have various recycling and food scrap bins for guests to use. Our food and beverage outlets don't sell anything that has packaging that needs to go to landfill."

"Guests are welcome to bring their own lunch and snacks and we ask that they take any landfill rubbish home with them or better still pack a lunch with reusable, recyclable or compostable packaging."



HISTORIC HOTEL APRÈS SKI

The historic Cardrona Hotel has long been a favourite après ski stop off after a day in the mountains.

"Hands down the Cardrona Hotel is the most famous après ski destination in the Southern Lakes region," says publican Cade Thornton. "If all else fails at least come to Cardrona to experience this — everyone absolutely loves it."

"It's very social and relaxed and a big scene in the garden around the outdoor log fires. People stand around in their ski gear, the kids run around and socks are dried by the fire."

"We serve a great range of Central Otago wines and craft beers including locally made

brews by Altitude Brewing in Queenstown and Ground Up Brewing in Wānaka," says Cade. "Our bar menu is filled with delicious salty snacks such as our fried chicken, Swiss cheese, potato and bacon gratin and spicy Freckles (deep friend gherkins) that are the perfect accompaniment for a pint or two."



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Treble Cone



Zoi Sadowski-Synnott and head snowboard coach Sean Thompson & Tiarn Collins with head coach Snowsports NZ Tom Wilmott

2022 Crystal Globe winners Tiarn Collins & Kokomo Murase

GLOBAL SNOWBOARD STAR

Twenty-two-year-old Queenstown snowboarder Tiarn Collins became the first New Zealander to claim a FIS Snowboard Crystal Globe when he won the World Cup title in Switzerland this year amongst fierce international competition. His win came after competing at the 2022 Beijing Winter Olympics in slopestyle and Big Air. He talked to QT Magazine on his return to New Zealand.

HOW WAS THAT WINNING FEELING WHEN YOU TOOK OUT THE COVETED CRYSTAL GLOBE? It felt pretty special being the first New Zealander to win the Crystal Globe and it took a while to sink in. I had been in the middle of the contest grind for a few months, only looking forward to the next comp, so to cap it off and have the globe to look back at the season with is splendid.

BIGGEST SURPRISE OF 2022? The biggest surprise was how many New Zealand skiers and snowboarders across all snow sports dominated global podiums before, during and after this year's Olympics. New Zealand has really made an impact internationally and other nations are looking at what we are doing.

WHO WAS IN YOUR OLYMPIC CREW? We've all been on different schedules but my crew was Cool Wakushima and gold medal winner Zoi Sadowski-Synnott from Wānaka. After the Olympics we went in different directions and I returned to Europe to finish the World Cup season.

BEST MEMORY OF THE TRIP? Sneaking beers into the Olympic village after Zoi won the gold medal. It was pretty much our first time getting to hang with everyone together all season.

FAVOURITE LOCAL TRAINING GROUND? Definitely Cardrona Alpine Resort. The park set up is easily one of the best in the world and attracts the world's best riders. Cardrona are huge supporters of what we all do and their park crew are awesome.

STANDOUT LOCAL MOUNTAIN FEATURES? Cardrona is a great place because they have the best park which brings in the best riders, it's always fun getting in the mix with the guys up there. Treble Cone takes the cake for best terrain, the natural rolls and inbound features they have are super fun. The Remarkables is a really fun place too, the park is a bit more tucked away which is awesome and the locals up there are dope. Coronet is easily the most accessible of the four making it the place to go when you're on a time limit, it has lots of natural rolling terrain, awesome side hits and night skiing is always a good time. Each mountain has its own vibe and the people are always stoked to be there.

UNDER THE RADAR SPOT? Soho Basin for cat skiing, untouched snow, unreal food and an unreal time.

BEST APRÈS MOUNTAIN FOOD? On the Queenstown side Slow Cuts in Arrowtown and on the Wānaka side The Food Truck Village is always good. Fire Bird is usually my choice.

WHEN YOU'RE NOT RIDING? I am skateboarding either at the Queenstown or Wānaka skate park or the DIY spot in Northlake.

GOALS FOR THE REMAINDER OF 2022? The team will be training at Cardrona this winter so it will be good to be back into it again but I'm also hoping to get out of the park a bit more this year and do some filming. Goals going forward are to spend more time in the US and get out and film.

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Prestigious Freeriding Academy

By Penny Simpson

The Remarkables Ski Area is home to the southern hemisphere's first Freeride World Tour Academy this winter.

The Remarkables is affiliated with the sport's pinnacle events — the Freeride World Tour and New Zealand Junior Freeride Tour and has been hosting the Freeride World Tour Qualifier since 2012.

Ski area manager Ross Lawrence says it is exciting to be taking the mountain's relationship with the tour to the next level.

"It's an incredible opportunity for up-and-coming skiers and riders to have access to such a high-level programme in their backyard. We're honoured to be affiliated with the prestigious Freeride World Tour and fortunate that our terrain can accommodate any level of skier or rider, right through to world champions."

Ben Clark



The Academy's programme challenges young athletes to push their limits and gain skills to comfortably handle all types of terrain and snow conditions in a safe, controlled environment. It is open to athletes aged six to 17 who live in the Southern Lakes, but others from outside the area including internationals, can attend scheduled camps or training sessions prior to competitions.

The academy is headed by programme director Luka Sinhart-Kennedy and Freeride World Tour athlete and local legend Blake Marshall in his role as head coach.

"To be working with the biggest name in freeriding is amazing," says Blake. "The Freeride World Tour Academy brings a lot of knowledge and experience to the table and to be able share that with junior athletes in the freeride and freeski space feels like an incredible way to give back to the sport."

The Freeride World Tour Academy programmes which are headquartered in Verbier in Switzerland started in the Alps in 2013 and in Japan in 2018. New Zealand is only the seventh country in the world to host an Academy.



Blake Marshall

Exploring on Snowshoes

By Jenny McLeod

Snowshoes are one of the oldest inventions in the world originally being devised around 4000 BC in Central Asia as a faster way to travel across snow.



They were later widely used by Indians and Eskimos in the northern parts of North America as a principal means of winter travel and today hunters, trappers and other workers still often take to the snowshoes in remote places where snowmobiles and other vehicles are unable to manoeuvre.

Snowshoeing is an increasingly popular sport worldwide and Snow Farm in the Pisa Range provides the ideal setting.

General manager Sam Lee says its appeal lies in its accessibility.

"This is a low impact sport with no experience necessary and people can decide how much they want to tackle on the day. It might just be a short walk or an adventure to the farthest reaches of the Snow Farm."

He says snowshoeing can be an alternative to skiing but the two are also complementary.

"Snowshoeing is a fantastic way to get into the mountains when alpine resorts are busy or for some people it can be a regular activity. They might snowshoe a couple of times a week or even daily during the season at our ski area."

"Snow Farm has a couple of trails marked out for snowshoeing but we invite people to embrace their inner adventurous spirit," says Sam. "It is easy to walk around one of our many cross country ski loops but snowshoeing was invented to travel across unpacked snow between villages so many people like to walk out to the Roaring Meg river and follow it along to the Meadow Hut. We also encourage visitors to snowshoe to our backcountry huts for an overnight stay."

People planning a snowshoe adventure should book online to ensure equipment is available.

"We recommend booking for a half day, either from 9.00am until 12.00pm or 1.00pm until 4.00pm, as this is usually enough time on snowshoes for most people," says Sam. "We offer an excellent half day rental package of \$50 for adults and \$28 for children and we are constantly evolving our snowshoe fleet and introducing new snowshoes each year which are worn over high ankle hiking boots."

"Snowshoeing has to be one of the best ways to get into an alpine environment with the least amount of effort," says Sam. "There is nothing quite like exploring on foot and snowshoes are the best way to get off the beaten track."

Book online or contact Snow Farm NZ.

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Nestled between the foothills of The Remarkables and alongside the shores of its eponymous lake, you will find Lake Tewa.

Featuring eight landmark lakefront villas, a boutique hotel, and an enclave of alpine residences, Lake Tewa employs the collective expertise of New Zealand’s finest architects and construction partners to realise a world-class concept that is faithful to the Jack’s Point philosophy: “tread lightly, carefully integrating a new community and activities into the land, with no disturbance to its intrinsic values.”

Lifestyle-centric design defines Lake Tewa. Felt across all touchpoints of the precinct, unwavering attention to detail and aesthetics complement a focus on sustainable practices, delivered by innovative construction partner Hector Egger.

Designed by Cheshire Architects, Hotel Tewa offers a sanctuary amidst grand landscapes. At the heart of the hotel, lies a hidden onsen-like pool, paired with a spa and wellness centre. Within the hotel common area, lakeside dining, retail and function spaces offer contemporary amenities and entertainment.

“Hotel Tewa invites a dialogue with the environment of water, mountain and sky, integrating the elements into the architecture in unique ways, and designed to bring discovery at each twist and turn.”

DAJIANG TAI
PRINCIPAL, CHESHIRE ARCHITECTS



A lakeside boardwalk and green space give further opportunities to enjoy the Lake Tewa environs. Within Jack’s Point Village, even more is on offer mere minutes’ stroll away. Whether it’s doing a round at the internationally renowned Jack’s Point Golf Course, mountain biking, hiking or running over 25km of integrated trails, keeping it local is easy. Just ten minutes away, The Remarkables ski field, Queenstown Airport and all the best the surrounds have to offer can be found.

An exclusive community of residents will get to call Lake Tewa home. Set just back from the lake and scattered amongst landscaped alpine gardens, an enclave of three bedroom apartments offer the perfect all-season mountain escape. With flexible living and entertainment options abounding, the residents offer a combination of courtyards, unique lofts and interchangeable bedroom and media spaces ensuring both connection and privacy can be enjoyed. Designed by Archimedia Architects with dual frontages, the Alpine Residences invite light and views into the spaces, achieving seclusion without sacrifice.

“The Alpine Residences’ use of natural materials, traditional double-gables, and modern flat roofs create a unique local identity. Standing on the edge of Lake Tewa, you know you’re in a very special place.”

LINDSAY MACKIE
PRINCIPAL, ARCHIMEDIA



Gently extending out over the water of the lake itself, eight stunning Lake Houses conceived by Mason & Wales offer an exclusive front-row experience of the lake with views to the golf course beyond. The centrepiece of the Lake Tewa collection, these homes represent the pinnacle of refined luxury. With four bedrooms, a private studio and multiple living spaces, the Lake Houses offer something for the escapist and entertainer alike.

“A place like this, where you have such a deep connection to the lake, the mountains, the hotel, village, and most of all, the incredible views. It’s one of a kind.”

FRANCIS WHITAKER
DIRECTOR, MASON & WALES



Lake Tewa is truly one of kind. Secure your opportunity within the Lake Tewa precinct now. Contact us to find out how.

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Instant grocery deliveries for Queenstown

By Jane Brooke

New Zealand's first dedicated instant grocery delivery service launches in Queenstown this winter with the rest of the country soon to follow.



Ricki Taiaroa & Chaz Savage

The Teddy Team

Teddy is the brainchild of three Māori co-founders who have a solid track record working with leading tech, media and telco companies while also founding and operating their own large and small businesses.

Collectively, Chaz Savage and Ricki and Daniel Taiaroa have worked in senior management and digital product development roles for companies like Sky NZ, Neon, Foxtel, Vodafone and Telstra for close to 20 years.

They have also owned and founded businesses such as designer footwear and bags retailer Scarpa, kids' retailer Four Little Monkeys and a range of bars in Wānaka, Queenstown and Christchurch including Whakatipu Brewing, Bungalow, LaLaLand and Botanic.

The trio consider operating Food On Q, with an existing team of local drivers and a knowledge of the Queenstown district, gives them a head start with Teddy, their innovative instant grocery delivery service.

An exciting new addition to Queenstown's business sector, Teddy is a top-up grocery shop which is fast, simple and convenient. Operating from a local warehouse stocked with hundreds of items ranging from toilet paper, nappies, and fresh fruit to veggies, meat and poultry, the company will deliver groceries in less than 30 minutes.

The service offers flexible delivery options and goods are delivered by Team Teddy riders and drivers.

Teddy founders Chaz Savage and brothers Daniel and Ricki Taiaroa came up with the idea fuelled by their existing business understanding, global trends and consumer insight.

"Like most good things, Teddy solves real life issues with the magic of instant grocery delivery," says Chaz.

Ricki went to Sydney to learn from operators across the ditch, confirming just how far New Zealand is lagging in the grocery evolution curve. Investors agree, with Teddy's initial angel round funding oversubscribed by corporate entities and individuals in financial or advisory roles.

A mobile-first design, their app is the centrepiece of the Teddy consumer experience.

"We've invested substantially in delivering the best grocery shopping experience in Aotearoa, hands down," says Ricki.

The Teddy team believes Queenstown is the perfect initial market to test, learn and excel.

"Queenstowners are already well versed in delivery tech, although underserved — our subsidiary company Food on Q already leads the market in terms of customer satisfaction and market share. We'll get operationally hardened here before launching in Auckland pre-Christmas followed by Hamilton, Christchurch and Wellington."

"We're working alongside and getting world-class advice from amazing partners and advisors like Start Up Queenstown, Mainland Angels, Blackbird VC and many others," says Ricki. "The level of support we've received and the belief people have in what we are building has been humbling."

"People are time poor and desperately seeking convenience so when Ricki ran out of nappies for his baby Piper, or my wife wanted some eggs at short notice, we said someone will solve these niggly issues and that someone should be us. That's how Teddy was born."



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131 Gorge Rd, Queenstown stokefires.com

Stoke
FIREPLACE STUDIO



Stoking the Fires

By Jane Brooke

Stoke Queenstown's spacious showroom provides a gallery style experience where customers can get up close and personal with the wide range of indoor and outdoor working fires on display.

"We have curated the very best in fireplace design from around the world whether you're looking for wood, gas or electric, classic or contemporary design," says Stoke Queenstown showroom manager Henry Jenkins.

As the Southern Lakes region expands the company has developed to cater for all types of projects from fully managed home renovations to new build apartments and family homes, large scale commercial projects and hotels to expansive multimillion dollar luxury architectural homes.

"We are lucky enough to be involved in some remarkable local projects in Queenstown and Wānaka where design led heating solutions are essential," says Henry. "All of our projects receive specialist attention because choosing a suitable fireplace can be confusing."

"Customers can drop in or make an appointment to come and see our extensive range. Stoke can provide anything and everything from interior design services and fully project managed client absent renovations to basic installations or supply of our exclusive fires for others to install. For architects, designers or specifiers looking for help with their next project our team can assist with plans and work cohesively alongside contractors and tradespeople to ensure the fireplace installation runs as smoothly as possible."



Based at 131 Gorge Rd the Queenstown Stoke showroom is open Monday to Friday from 9.00am until 5.00pm or by appointment.

Henry says the showroom selection highlights fireplace brands that specifically suit the local Queenstown environment.

"Queenstown locals have specific needs from a fireplace. Although the region is one of the most beautiful our climate is also one of the harshest so home heating requirements are top of the list.

Our range of gas, wood and electric fireplaces are from world-class brands including Escea gas fires, Spartherm wood fires, luxury MODE gas fires and Ambe electric fires."

He says this winter the spotlight falls on the latest range from MODE which is exclusive to Stoke.

"The luxury MODE gas fireplace range offers unconventional shapes and larger-than-life designs for the style conscious. These fires become a real talking point in a design led home."

"For their latest design - the KS1460 — the design team applied world-class innovation to create a fire with a minimalist, refined aesthetic and a fascinating flame experience. This designer gas fire is wider, taller and deeper than average and offers more flame and more authenticity to the overall experience. It is a very stylish heating option ideal for the discerning homeowner who wants the very best."



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Te Atamira arts and cultural space meets huge demand

By Jenny McLeod

Until the doors to Queenstown's new \$3.9 million multi-purpose arts and cultural space, Te Atamira, opened in Remarkables Park in May 2022 the community was not completely convinced it would eventuate.

Director Olivia Egerton who has been spearheading the development of the 1400 square metre complex says "because it's been two decades in the waiting for a purpose-built arts and cultural facility like this, I think a lot of people thought again it was all talk and it wouldn't happen. Since opening in mid-May there has been an overwhelming response from the community whose ideas and feedback were heard and helped create the quality space."

Te Atamira has been driven by philanthropists Carroll Joyes and Abby McCormick O'Neil who both have strong links with the arts in Chicago and had a vision for a purpose-built arts facility in Queenstown which is affordable to everyone in the community.

"We owe Carroll and Abby a huge debt of gratitude for their support and their work particularly with the Queenstown Lakes District Council (QLDC)," says Olivia. "They also helped bring on board other supporters and donors with Lady Jan Edgar in the role of patron."

Te Atamira is housed in two former commercial premises at Remarkables Park converted to create 22 fit for purpose spaces including state-of-the-art dance studios, art, music and theatre studios, a curated art gallery, a pottery workshop, a recording studio, youth space and workshop space.



"There have always been wonderful creative people in our community but we have only ever been able to go so far because we haven't had the resources or the facility. But now we have. Te Atamira provides for everyone and everything that people associated with the arts in Queenstown could want is here for them. It is an outstanding space."

Musician singer and Whirlwind Productions director Margaret O'Hanlon

In Bathing, Bask by Bailee Lob



"We always knew there was a demand and about 2,000 people a week, across 35 or so arts groups, are currently using the centre along with professional artists who are also leasing studios."

Olivia paid tribute to the QLDC for backing the project and supporting some of the lease costs over the next ten years.

"We also have a number of revenue streams to help with ongoing funding, ranging from bookings, ticketing, pop-ups and our on-site shop along with other means of promised support for at least the next couple of years."

Community groups and organisations pay normal community rates for space while commercial groups pay more.

"The philosophy behind Te Atamira is to encourage people, particularly the youth in our community to dream big," says Olivia. "The arts provide a mechanism for exploring new things and honing skills and giving people confidence that they can be anything they want to be."



Exhibitions reflect excellence

Te Atamira is a platform for exploring creativity according to director Olivia Egerton who says the recently opened art and cultural space is a place people can visit at anytime and be exposed to artistic excellence.

"Our programme of events for the next 12 months exhibits local, regional and national artists and even an international artist. Highlights of our winter schedule include an open studio project with Remarkables master carver Steve Solomon and an eight-channel sound installation by Auckland sound artist and experimental musician Rachel Shearer."

Several exhibitions of artwork by local children and young people are planned and in August Te Atamira will host two exhibitions featuring work created during the Three Lakes Cultural Trust's Arts in Schools programme last year.

"Primary school children worked alongside local professional artists to create art in different media including sculpture, printmaking, photography and painting," says Olivia.

Te Atamira will also host Miharo's cultural art exhibition and awards which is the culmination of an arts curriculum distributed throughout schools in the region.

"In August and September, we will be showing Ko Murihiku Tōku Whaea /Southern Mother by three printmakers — Kyla Cresswell, Emma Kitson and Kim Lowe who all have connections to Southland and trained at the Dunedin School of Art under Marilyn Webb. The works reflect and

celebrate Murihiku — the inspirational great Southern Mother. The artists will be offering a variety of workshops to coincide with the exhibition."

"An exhibition by UK based photographer Mandy Barker called Shelf-Life, which is supported by the British Council will be a highlight later in the year. The series of ten photographs appear beautiful on the surface, yet they reveal the sinister reality of society's reliance on plastic and the damage it causes to the environment," she says. "The images are constructed from photographs of the huge quantities of plastic rubbish found on the remote Henderson Island, part of the Pitcairn Island Group in the south Pacific Ocean. The titles of the works are barcodes, tracing the source of the discarded plastic from supermarket shelves all over the world and the artist is sending a message to end our reliance on plastic."

Olivia says for the first time in Queenstown there is a purpose-built space which can house touring exhibitions.

"No more will Queenstown people have to jump on a plane to visit an exhibition. It will be right here and accessible on their doorstep at Te Atamira."



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THE TONDO SOFA

Trenzseater has several new options this season to update living areas by adding subtle texture and soft tones with furnishings finished in creamy boucle upholstery.

From European designer brand Eichholtz comes the elegantly curved swivel Brice chair that will fit into any corner of a room.

The Tondo Sofa, consisting of a free flowing shape that forms the bottom and armrests of the piece without a break in the design, makes a contemporary statement. The three-seater sofa is both a trendy and durable asset for any home.



The team at the Queenstown Trenzseater store in Hawthorne Drive provides expert advice and delivery options.



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MOSS SPA SIGNATURE TREATMENT

Queenstown's newest day spa, Moss Spa, located at the Five Mile retail precinct (next to the Sudima Hotel), is the place to go for relaxing therapies after a strenuous day on the slopes.

The Detoxifying Thermal Mud Therapy is a signature treatment using Pure Source Rotorua Thermal Body Scrub and Thermal Mud Wrap to detoxify, deeply exfoliate and relax tired, achy muscles.

The journey starts with the thermal scrub, followed by a thermal mud wrap that feeds the body with trace elements and eases muscle aches and pains. The treatment continues with a full body, warmed oil massage creating a state of pure relaxation. Relax and enjoy a detox drink served in the comfort of the Moss Spa relaxation area to finish the pampering.

Moss Spa, Five Mile, Queenstown

Milford Galleries Queenstown



Chris Charteris, Southland Strand (2021)



Neil Adcock, People 22-5 (2022)



Neil Adcock, People 22-2 (2022)



Kereama Taepa, Pākatihadōken (2021)

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No one can whistle a symphony.
It takes a whole orchestra to play it.

– H.E. LUCCOCK

Kia ora koutou

Anyone who has spent even a fleeting moment in this region knows how incredibly special it is. It's also no secret that the Queenstown Lakes community has faced its fair share of challenges over the last few years.

As the community works to revive the heart of the region, there's never been a more important time to work in partnership with all those invested in seeing Queenstown Lakes reclaim its status as the jewel in New Zealand's crown.

As Partners (and proud locals) building a practice that serves the heart of the Queenstown Lakes community, we are wholeheartedly committed to delivering a service that puts our clients front and centre. We believe in enabling conversations between parties seemingly singing from a different song sheet, to align the score.

The Wynn Williams offering is truly a full service one. Here in Queenstown we have particular expertise in business, property & development and environmental & planning matters – and an appreciation like none other in local government requirements. Where project dynamics require, our wider Wynn Williams team of more than 100 specialist practitioners can be called on to ensure we always have the right skillset at the right time.

We look forward to becoming a known and respected member of this community and to truly proving our worth, both to pivotal projects and to individuals looking to sure up businesses and livelihoods.

As Queenstown Lakes District looks forward, we will be right there alongside you – from the A 440 to the standing ovation the rest of the world will afford you.

Ngā mihi me te aroha nui

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Partners, Wynn Williams Queenstown

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Sunny and blazing hot days are signature summer weather, prompting us to be mindful of how much sun exposure we receive. A small amount of UV exposure is healthy, but too much can be harmful, so we use sunscreen and sun shades. However, since summer is already gone, it seems a little early to prepare. Nevertheless, it will be here before you realise it. To fully enjoy the summery outdoors, it's best to be ready.

Yet, why install a sun shade now, in winter? The winter sun is deceptive. You may not feel its heat so much, but its UV rays are still strong and can still lead to health issues, such as skin cancer. Hence sun protection is needed in winter, too.

Finding shades that are ideal for commercial and residential uses can be challenging. But SunCraft, an outdoor sun-haven specialist, is known for its unique design and quality in sun shade systems from Soliday. Covering up to 110m², Soliday sun shades help protect customers and are individually designed to suit your commercial property or private home.

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A PLACE TO GATHER

By Margo Berryman

"Local food bringing people together" is the mantra for Queenstown's premiere waterfront restaurant Public Kitchen & Bar that blends regional food and wine in a relaxed, social setting.

"The restaurant is very much a social space created for people to use in any way they want," says co-owner and executive chef Marty James. "People can come after work with friends for drinks and small plates or sit down for dinner and run through the entire menu."

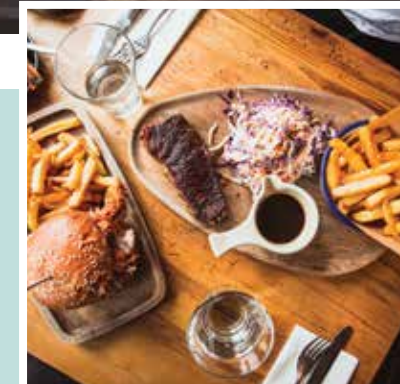
"Equally it's brilliant for après ski to pop in for some craft beers or espresso martinis before heading back to the hotel and returning later either for dinner or late evening drinks."

Based in Queenstown's Steamer Wharf the Public Kitchen & Bar is owned by veteran Queenstown restaurateurs Marty and Megan James, Jan Rae and Alex Boyes.

Their approach has been to provide a comfortable gastro-pub atmosphere with an experienced warm and friendly bar and wait crew.

"Our bar area serves amazing cocktails, craft beers and Central Otago wines by the glass and is busy and bustling without intruding into the dining area," says Marty. "The seated area of the restaurant has lovely soft furnishings and is a pleasant, relaxed space overlooking Lake Whakatipu."

Local produce is the focus of the menu featuring everything from Kiwi classics to Asian fusion dishes.



"All the food is designed around sharing and communing together where you can order as much or as little as you like. Dishes such as cider roasted pork belly, char-grilled Piri Piri chicken or lamb T-bone sit alongside fresh New Zealand oysters, the lentil and mushroom ragu and our popular pork and prawn gyoza. There is something for everyone with lots of choice and plenty of vegan, dairy free and gluten free options."





Open Monday until Sunday from 12.00pm until late, the waterfront restaurant caters for small or large groups with online bookings recommended.

"For après ski from 5.00pm until 7.00pm people can come along and listen to some awesome local musicians as well as Sunday afternoons which is a great time to relax and take in the lake and mountain views," says Marty. "Public is a beautiful stylish and in no way pretentious venue where locals and visitors can come together and enjoy great food and hospitality."



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Out & About at Central Otago Wineries



Photograph: Tourism Central Otago

Carrick is a small single estate award winning organic vineyard located in Bannockburn. Marketing manager Ashleigh Cleland says visiting their cellar door is the best way to experience their certified organic, estate grown wines along with their limited release and library wines.

What options are there for wine tastings, tours and food?

We offer four different tasting flights available daily from 10.00am until 5.00pm. The winery restaurant has a menu which focuses on locally sourced, seasonal produce. Also available are guided tours of the Carrick vineyard, winery and cellar, followed by wine tasting with a team member. This can be booked online. Our pizza trailer and wine bar on the front lawn beside the Lake Dunstan cycle trail offers pizzas, scones, coffee and a range of our wines and local beverages.

What is the pick of Carrick vintages for winter wine tasting?

Carrick's general manager and viticulturist Cliff Wickman recommends our award-winning Bannockburn Pinot Noir 2015. It is superb when paired with either our lamb or venison dish while dining by the fire in the Carrick restaurant.

What is the Carrick restaurant style?

Our restaurant is formal dining with recommended wine matches from winemaker Rosie Menzies. The menu is created by head chef Gwen Harvie with seasonal adjustments specialising in locally sourced, seasonal produce. We cater for large group reservations and regularly host private events for up to 60 people. Bookings are recommended.



What are the winter menu highlights?

The Central Otago lamb rump with smoked beetroot puree, goats cheese mousse & crispy kale is delicious followed by our homemade apple pie served with cinnamon mascarpone & vanilla bean ice cream. The kitchen has created some new dishes for the

ski season featuring homemade gnocchi with lamb ragout and beef short ribs with delectable sides to share.

What visitor accommodation is available at Carrick?

Carrick has two houses situated on our vineyards available year-round. The Towan House accommodates up to 12 people and the Arthur House sleeps up to six. They offer privacy with stunning views over Cromwell basin and surrounding vineyards.

For more information: www.carrick.co.nz

Quartz reef was founded in 1996 with grapes planted at their Quartz Reef Bendigo Estate vineyard under the guidance of renowned Austrian born wine maker Rudi Bauer. Marketing manager Lianne Collins says vineyard conditions have been ideal after a long, hot summer and they are excited about the 2022 harvest.

What new developments are there at Quartz Reef this year?

We have a secret grape variety growing in our vineyard — Gruner Veltliner. Traditionally grown in Austria it is an ode to Rudi Bauer's homeland and is very hard to come by. We have only a few rows planted with a small annual production — you need to know who to call to access some!

Why is the Quartz Reef Royal Block wine so special?

For many years, the ferment from Block 12 (the Royal Block) was allocated an Austrian royalty name permanently linking our Austrian interns with their time in New Zealand. The ferment from this special block has its own unique personality and in 2015 we bottled a small quantity of wine from the Royal Block, named Franz Ferdinand, and released our first Royal Block. Our second release is from our 2017 vintage named Otto.

What have been recent accolades for Quartz Reef?

We recently had our new vintage reviewed in Europe alongside some Austrian grown examples and we were right up there at the top (Falstaff April 2022). We are very proud of the most recent review for our Bendigo Single Ferment Pinot Noir 2019 which was a stellar year not only for us but for our region.



What can winter visitors experience at the Quartz Reef cellar door in Cromwell?

Visiting the South Island's only working winery, hand producing Methode Traditionnelle sparkling wine in the traditional Champagne method, includes seeing rows of riddling racks often laden with bottles and occasionally Rudi riddling. Visitors may even catch us disgorging our sparkling and preparing it for sale which is a real peek behind the scenes. We have

a selection of wines open for tasting and sometimes there is an option to head out to the Bendigo vineyard with Rudi to learn about our organic and biodynamic philosophy and farming practice.

For more information: www.quartzreef.co.nz



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Jacqui Spice

Reinventing Luxury

By Margo Berryman

Leading New Zealand luxury stays and experiences company, Queenstown based Touch of Spice, has stepped into a new era catering to discerning visitors travelling to New Zealand as borders re-open following the Covid-19 pandemic.

Founder Jacqui Spice says they have spent the past two years recalibrating the business to offer a refreshed approach to luxury travellers coming to New Zealand.

"Pre-covid the business was rapidly expanding to cope with international demand, we had 24 full time staff and our primary offering, our villa portfolio was gravitating more and more towards larger high-end properties. When the pandemic hit, I took a breath and decided to keep forward momentum by specialising only in the very top luxury accommodation offerings in the country. I passed over what we considered our Private Villa Collection level of villas to other industry professionals to focus solely on our premium tier The Residence Collection — a portfolio of the crème de la crème luxury rental homes."

The Residence Collection by Touch of Spice is a showcase of exclusive private villas and estates created and styled to meet the tastes and demands of elite world travellers.

"It encompasses large estates, high-end villas, super yachts and private islands," says Jacqui. "These residences are the very best of the super villas styled for high-net-worth individuals who invest a lot of money into the region when they visit. Because these residences and villas are private that's what they are after — it's all about seclusion, privacy and space while still being a home away from home."

"We manage every aspect of the guests' stay in and out of the residence including highly curated experiences from private chefs, helicopters and boats to personalised activities specific to the client. Our management team oversees everything in the property including special touch points like New Zealand food and wine and amenities throughout. We also manage all the marketing which includes attending global trade shows multiple times a year."

Touch of Spice launched in 2005 as Queenstown's only personal concierge service for high-net-worth individuals and Jacqui says they have been very successful particularly at the absolute upper end of the market regularly working with VIP's, celebrities and even, at times, royalty.

"We have continually evolved over the past 17 years and I feel so lucky to now have this opportunity to take the company to the next level with all the right skills and core team in place," says Jacqui. "The properties we represent are from referrals only and they are mostly exclusive which guarantees only exceptional villas and residences make our private lists ensuring a world-class service for our international guests. That is a huge part of our business success."



The Hills



The Elms



Te Toka



Pelangi

A Class of Her Own



Jacqui Spice

A passionate and consummate professional and self-confessed perfectionist Touch of Spice founder Jacqui Spice can meet any challenge, large or small.

"My team and I will always go above and beyond to get the job done quickly and ensure every aspect is completed to the nth degree for our guests. We thrive on the adrenalin and even in my own home as well I like things to be perfect."

Jacqui spent ten years on the international super yacht circuit kickstarting her personal concierge career.

"I travelled to Europe as a 19-year-old and a few years later got the travel bug when friends of mine encouraged me to join them on the super yacht circuit. It turned out to be a very successful career move as I became one of the most sought-after stewardesses for an amazing super yacht owner who didn't want to lose me."

"For me it was simple — give these high-net-worth people what they want and don't ask why — nothing was a problem. When one of my concierge clients in Queenstown asked me if I could rent out their luxury home that was the impetus for my own personal concierge company."

Touch of Spice has attracted countless accolades and client testimonials endorsing both its property and guest services and has an extensive database of high-end agents and luxury clients that use and refer the company regularly.

"We have been a Condé Nast travel specialist for the past ten years, invested significantly in international trade shows and are the only New Zealand villa operator to be part of Virtuoso which is the largest luxury travel consortium in the world."

"As a significant business supplier I value the long-term relationships we have developed with local restaurants, wineries, chefs and luxury providers. It ensures we can pick up the phone anytime and get preferred reservations for our VIP clients which is all part of the experience."

Jacqui and her family divide their time between homes in Auckland and Queenstown and she is thriving on the challenge of being back at the business coalface.

"Now that borders are open, we are getting bookings from clients in the US, Australia and parts of Europe. Privacy and safety is king right now and these guests want everything exclusive so they don't have to travel with thousands of others," she says.

"We are experiencing what feels like a rebirth of the business, shedding some of the past and taking only the very best pieces and learnings forward in an amazing new direction. People see us as being very much a step apart from everyone else, as top tier luxury only, which is just the way we like it."



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Sudima Hotel Celebrates First Winter

By Jane Brooke

Five Mile Queenstown's recently opened Sudima Hotel could not be better positioned as a base for snow sports enthusiasts as it makes its winter debut.

In the heart of Frankton it is just a 25-minute drive to Coronet Peak and 30 minutes to The Remarkables Ski Area.

General manager Ali Appelman says staff are excited to be open for their first winter and she is delighted with upcoming bookings.

"We are working with local company SnoPro who will come to the hotel and fit guests with skis in the comfort of their own room. Their equipment is delivered to the hotel ski locker overnight, ready to go for the next day. It couldn't be easier for first-timers or those with families."

She says that with its picturesque mountain views the 120-room Sudima Hotel is in a prime location for après ski drinks, dinner or even a spa pamper.

"Podium restaurant is a fan-favourite with locals, quite literally putting the best regional produce and wines on the podium in an exquisite dining experience. An outdoor fireplace is the perfect spot to cosy up with a delicious cocktail."



Ali Appelman



Meetings & Conferences

The 4.5-star Sudima Hotel at Five Mile houses four modern conference and meeting rooms catering for groups of up to 150 people with flexible layouts.

The rooms are light and spacious and take their names from renowned New Zealand Olympic gold medallists Lisa Carrington, Valerie Adams and Sophie Pascoe and feature some of the best views of Queenstown's alpine scenery.

"We're very much encouraging local, New Zealand and Australian businesses to use the facilities for board meetings, presentations, conferences and incentives," says general manager Ali Appelman. "The hotel is just a few minutes from the Queenstown international airport in a very central location with everything the resort has to offer by way of activities and wining and dining on the doorstep."

Sustainability is a key priority, with Sudima the first hotel group in New Zealand to be awarded Toitū carboNZero certification, which includes a go green discount on all conference rooms and a range of other initiatives.



Dream Job

Like so many Queenstowners Sudima Hotel general manager Ali Appelman visited for a winter season and fell in love.

Her first visit was in 2007 as a backpacker from the UK and she quickly realised "the best holiday locations are the ones you never want to leave".

"I love the Queenstown seasons, the colours, the views from every window. People can ski in the morning and ride bikes in the afternoon. It's a town of opportunity whether they are on a family adventure, couples' getaway, wine and food holiday, playing golf, mountain biking, hiking or skiing."

Over the years she has worked at a range of accommodation properties, starting as a receptionist and working her way up, even managing an upmarket backpacker complex pre-Covid-19.

Ali says the appointment as GM of the Sudima Hotel is a dream come true.

"Sudima Hotels' cultural and workplace diversity, sustainability initiatives and its commitment to accessibility for staff and guests makes it an incredible, future-focused work environment and I'm proud to be part of it."

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Photographs Martin Silva



Après Ski in Arrowtown

By Penny Simpson

Arrowtown transforms into a vibrant alpine après ski village in winter.

Arrowtown Promotion and Business Association manager Nicky Busst says "exploring our backyard and unearthing some of the delightful experiences Arrowtown and the surrounding area has on offer is a must do during winter for people having a day off the mountain or visiting the region for the first time."

"Our historic precinct with its beautiful old buildings housing shops, galleries, restaurants and cafés has a dynamic vibe in the winter months. It's easy to get around with the historic building facades all featuring wide covered verandas so in inclement weather the streets are sheltered and the laneways offer interesting nooks and crannies to explore."

Just a 20-minute drive from Queenstown's international airport Arrowtown is a central hub for local ski areas.

"We are the closest boutique town to the three main resorts with Coronet Peak 15 minutes down the road, the Remarkables 40 minutes away while it is just under an hour's drive to Cardrona Alpine Resort," says Nicky.

"The great thing about Arrowtown is we're close to all the action but far enough out of it too so people can truly relax and enjoy their holiday. It's a remarkable destination."

There are many award-winning food and wine options to discover in Arrowtown.

"All our food producers, baristas, chefs, bartenders, winemakers, craft brewers and bakers are very passionate about what they produce and take pride in creating exceptional food experiences."

The Lakes District Museum is a major drawcard.

"The museum is the historic heartbeat of this old goldmining town. Whether you're a history buff or not there are fascinating exhibitions to experience alongside a contemporary art exhibition space and shop featuring books, ceramics and jewellery by local and New Zealand authors and artists," she says.

"Arrowtown is fortunate to have fashion boutiques, art galleries, artisan stores and homewares that make shopping fun whether you're a family, on a girls' ski trip. Our boutique cinema Dorothy Browns shows a broad selection of arthouse movies alongside the blockbusters making it a great spot on a winter's day or evening."

Nicky says sampling locally produced Central Otago Pinot Noir is hard to beat as a winter drink.

"Amisfield, Kinross, Chard Farm and Gibbston Valley cellar doors are close to Arrowtown offering excellent cellar door experiences — think a glass of Pinot Noir beside a roaring fire accompanied by delectable local cheeses."



Trending FASHION

Arrowtown fashion boutique Ikon is the destination store for this season's designer styles for men and women. Executive directors Caroline Walak and Sophie Gibbs share their inspirations and trends from leading fashion brands instore.



Assembly Label's neutral toned sweat sets offer minimalist styling with total comfort. These sets are the perfect winter weekend attire teamed with a pair of Superga's women's trainers.



Coatigans are the cardigan and coat combo everyone needs this winter offering stylish long length warmth. Our range by **Staple the Label** has beautiful colours of nude, tan and grey.



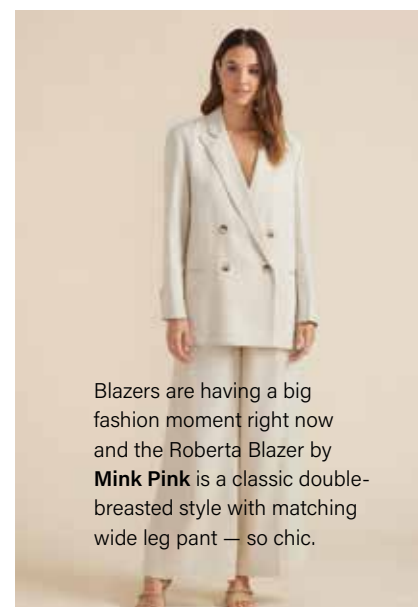
The latest **Ivylee Copenhagen** winter boots will take you from daily work wear to an evening out with ease.



Eye catching new boots by **Sol Sana** feature beautiful soft leathers and suede in a stunning selection of styles to level up any winter outfit.



High quality soft cotton check shirts for guys by **Federation** are a great streetwear look that pair perfectly with denim.



Blazers are having a big fashion moment right now and the Roberta Blazer by **Mink Pink** is a classic double-breasted style with matching wide leg pant — so chic.

We are super excited to welcome new Melbourne label **Aureta** to Ikon this spring featuring dresses and tops in luxe fabrics with beautiful feminine energy.



New **Diesel** look alike Golden Goose sneakers are cut from vintage-look leather and suede available in low or high-top styles.



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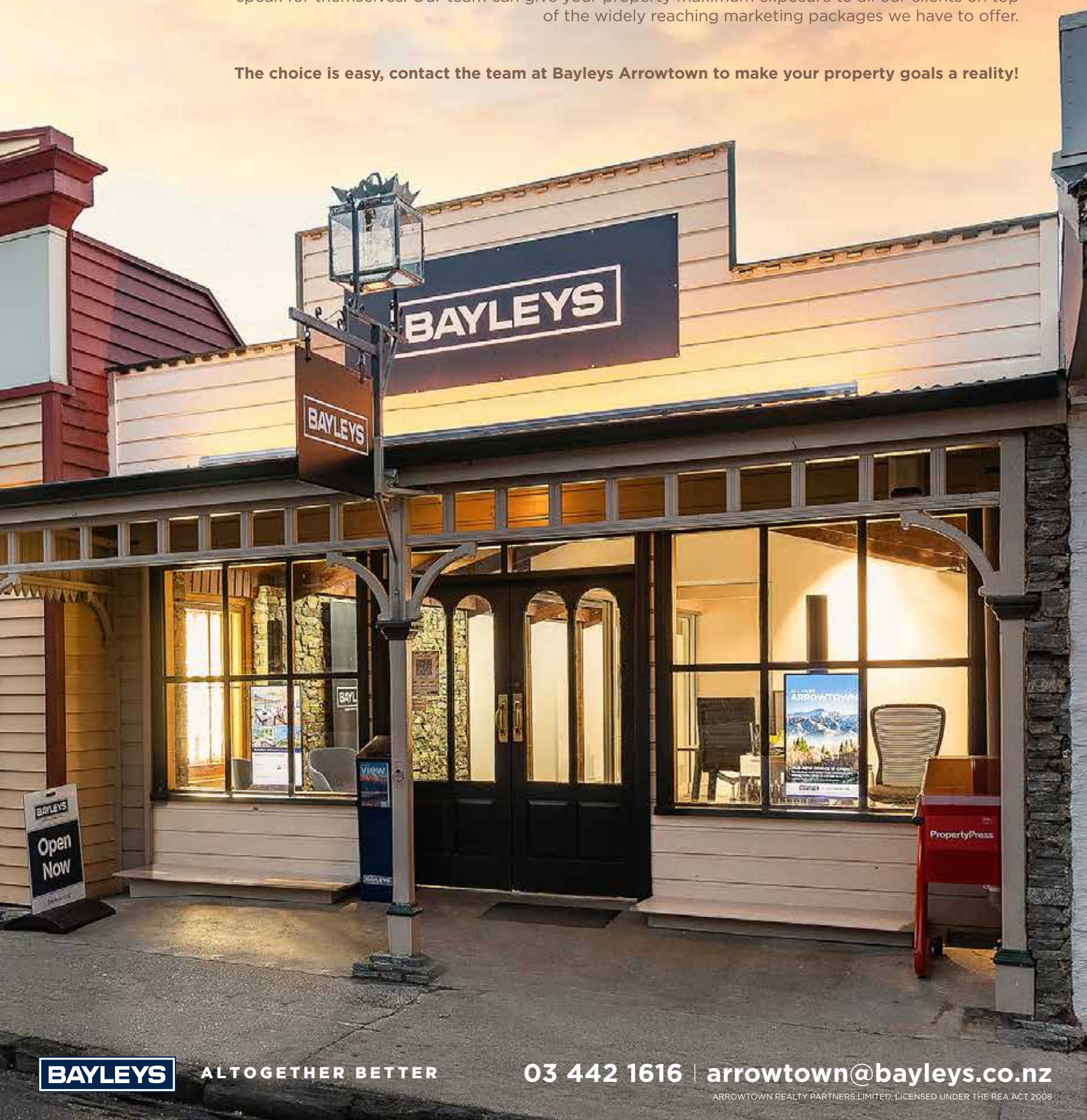
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GIN'S INTERNATIONAL ACCLAIM

By Penny Simpson

When two Central Otago builders won international acclaim last year for their boutique brand of gin brewed in Arrowtown they were overwhelmed with the award.

Now Hamish Bourke and Stu Clark have done it again with their Riffers Gin.

The company recently entered Riffers Original Dry Gin and Quartz Gin in the San Francisco World Spirits Competition for the second successive year and won a silver award for both gins along with a bronze award for their bottle design.

Hamish says it is hard to describe how significant the recognition is for the brand.

"After we won in San Francisco last year there was a feeling of shock. It was unbelievable to receive such acclaim after only a few months in the game but to win again feels like we are definitely on the right track."



Hamish Bourke & Stu Clark



"San Francisco is the largest competition of its kind in the world and anyone who is anyone in the spirit world knows about it. The judging panel are among the most respected and experienced experts in the industry so to have our Arrowtown gin awarded medals on this international stage means everything."

Backing up the accolades from San Francisco are consecutive wins at the 2022 New Zealand Spirit Awards where Riffers Gin took out three awards — a silver award for the Original Dry Gin and bronze medals for the Quartz Gin and Pinot Noir Aged Gin.

"It's just as important to us to get that tick of approval in New Zealand," says Hamish. "We are all about showcasing Otago and what we have to offer so it's awesome to have our fine boutique gins recognised in this capacity."

The pair set up their Arrowtown distillery in 2019 and they say distilling is becoming increasingly popular across New Zealand which is beneficial for the industry at large.

"With more distilleries popping up across the country, they are showcasing the best produce regionally and what is being created down under. It's good for everyone."

"Stu and I would love to have a bigger facility so we can take people through and give them a taste of the entire Riffers story from start to finish and that is definitely a vision we have for the future," says Hamish.

Riffers Gins profiles a variety of local botanicals and Hamish describes the Quartz Gin as "Central Otago in a bottle".

"We forage for botanicals on our property, so the gin features genuine flavours of wild thyme, elderberry and manuka from this region. Our water supply comes from local glacier fed rivers and lakes of the Southern Alps so it's a great refreshing alpine drop. Consistency is key in this game and we love to reflect the authentic floral notes of Otago with every batch we produce. It's always exciting to see what innovation we can bring to the brand."

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ACTIVE WINTER GOALS

The latest top-to-toe fashion collections at Goals store in Arrowtown showcase leading luxury leisure and active wear brands. From working out to staying in Goals has fashion sorted this season.

"Active wear is not always an easy online purchase and our team are so good at assisting customers to discover new things and maybe choose braver options that make them feel amazing," says executive director Caroline Walak. "The store has a lovely ambience with nice changing area where you can really try before you buy – it's always fun."



It's a Riot

The new Beach Riot spring capsule collection is bursting with colour and design. These new sets have that Aussie beach vibe to instantly brighten up a Pilates or yoga class.



Lorna Jane Love

It's important to feel good while working out to stay healthy and Lorna Jane styles make everyone feel that way. The new collection features lightweight, breathable fabrics in a beautiful colour palette. We love their sports bras and ankle bite leggings that are just the right length.



The Huffer Factor

Huffer's latest range of winter down vests and jackets for men and women feature fresh colourways like lilac, air blue, sand and gunmetal. The new cord fabric Huffer puffer jackets and vests in tan and crème offer a totally new look.

Fresh Kicks

Our dedicated instore shoe wall is filled with new and exciting styles. A higher platform base is trending for women and we like the new gold and white leather Adidas Originals sneakers that are classic yet plush. The Puma Cali shoe is a best seller and back in for the season.



Aim'n Advantage

Aim'n has done wonders to promote body confidence which is reflected in their campaigns using real bodies rather than just athletes. Their seamless tights look and feel great on all body shapes and sizes. The new golf capsule collection is classy featuring shorts, cargo pants, skirts, dresses and skorts.

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Winter Warmth at Provisions

Warm the soul with winter comfort food — definitely my recommendation for the season.

I'm all about meltingly tender slow cooked winter meals and this recipe using Nadia Lim's local Royalburn lamb shanks will help ward off the winter chill.

Provisions has a new winter menu featuring plenty of hearty dishes using seasonal and local ingredients. I encourage people to pop into our historic Arrowtown café and grab a loaf of our Provisions pumpkin sourdough or the linseed bagels along with a jar of our housemade crab apple jelly to take home. While you're here enjoy a glass of our delicious mulled wine with brunch or lunch in the café.

On the home front we will be enjoying planting out our garlic and making sure flowering pots are sheltered from the frosts while taking comfort in enjoying bowls of hot soup and casseroles after a day spent up the mountain or standing on the side-lines watching grass roots rugby.

Winter is very special — enjoy!



Jane Shaw & the Provisions café crew

Red Wine Rosemary Lamb Shanks

- serves 4-6



- 6 lamb shanks — Royalburn Station fore shanks approx 220g each
- 2 onions diced
- 2 carrots peeled and diced
- 2 celery stalks diced
- 6 cloves garlic chopped
- 2 large stems of rosemary
- Handful fresh thyme
- 3 tlbsp flour
- 2-3 bay leaves
- ½ bottle full bodied red wine
- 2 tlbsp tomato paste
- 3 tlbsp balsamic vinegar
- 2 tlbsp wholegrain mustard
- 2 tlbsp crab apple jelly (or any jelly or honey)
- 1 x 400g can of chopped tomatoes
- 750ml chicken stock
- 25g butter
- 2 tlbsp olive oil
- 1 tsp salt & cracked pepper — to taste

Method

Heat oven to 350°C

Bring lamb shanks to room temperature, dry and dust in the flour. Heat butter in a large lidded cast iron casserole dish and cook shanks until well browned on all sides then remove from the dish. Heat oil and cook onion, garlic, carrot & celery until soft and lightly golden. Add red wine and bring to the boil then stir in mustard, tomato paste, crab apple jelly, balsamic vinegar, can of chopped tomatoes, bay leaves, rosemary (shredded off the stalk) thyme, chicken stock and salt and pepper. Bring back to boil on stove top and add in lamb shanks and any meat juices.

Cover with lid or if using a large deep roasting dish wrap two layers of tinfoil over and place in oven for 2 ½ hours. Remove from oven and check for tenderness and add more red wine or stock if needed. Return to oven for ½ -1 hour more until meltingly tender.

Remove from oven and check seasoning and add more if required. Remove the vegetables if preferred and reduce liquid until syrupy and add 25g more butter. Serve with mashed potato or creamy polenta as well as steamed broccolini or roasted brussel sprouts.

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Luxury Real Estate Welcomes Sam Jones



Luxury Real Estate is pleased to welcome Sam Jones to its Queenstown team.

Having sold many of central Queenstown's finest properties, Sam is one of the town's leading agents for luxury homes and distinctive properties.

With a passion for real estate and a proven track record of delivering exceptional results, Sam is a respected and trusted operator in premium property sector.

Sam is an associate of the Real Estate Institute of New Zealand and has gained a reputation for his affable nature, attention to detail and professional approach. Luxury Real Estate is delighted to have him join their high-performing team with a dedicated focus on continued success in the central Queenstown market.

As one of New Zealand's leading agencies, Luxury Real Estate has co-ordinated the majority of Queenstown's notable sales, achieving numerous records throughout the region's premier locations.

The combination of Sam's expertise, detailed industry knowledge and the exclusive resources of Luxury Real Estate creates a formidable presence in Queenstown's high-end market.

'We have worked with real estate professionals representing luxury homes all over the world. Sam is the best we have come across. His service and ability is faultless.' **W Smith & S Brown**



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The Shed at Cloudy Bay

A visit to the picturesque Cloudy Bay Shed in Cromwell is a highlight of the region where superb food and wine reflect the provenance of Central Otago.

"Winter is the perfect season to sample our intensely evocative Cloudy Bay Te Wahi Pinot Noir together with one of our winter warming dishes off the new menu," says Cloudy Bay customer experience manager Meg Soper.

Bookings essential
Theshed@cloudybay.co.nz



Après ski at JSH

Queenstown's downtown bar JSH offers stylish décor, a cosy fire and a sophisticated drinks service. This intimate Duke Street venue punches above its weight with an outstanding line up of premium wines and spirits including fine champagnes and local Pinot Noir. The mixology team serves drinks from 4.00pm every day until late and a cocktail from their selection such as the JSH Swan Sour is the perfect evening kickstart.

"It's an intoxicating mix of Plymouth Sloe gin with peach liquor, raspberry sugar syrup, lemon juice and egg white that's been a best seller since we launched it," says JSH venue manager Jo Thorp-Olesen.



Mrs Woolly's at the Head of the Lake

The Headwaters executive chef Pete Gawron has worked with the kitchen team at Mrs Woolly's in Glenorchy to create a winter café menu filled with fresh, hot and delicious bakery and takeaway foods for the season. This quirky country style store and art gallery is an excellent daytime destination for delicious food, coffee and a range of specialised gifts, clothing and home décor.



Exquisite Japanese cuisine

Millbrook Resort's Kobe Cuisine, one of Arrowtown's most sought after restaurants, has undergone an extensive refurbishment in preparation for its 2022 winter relaunch.

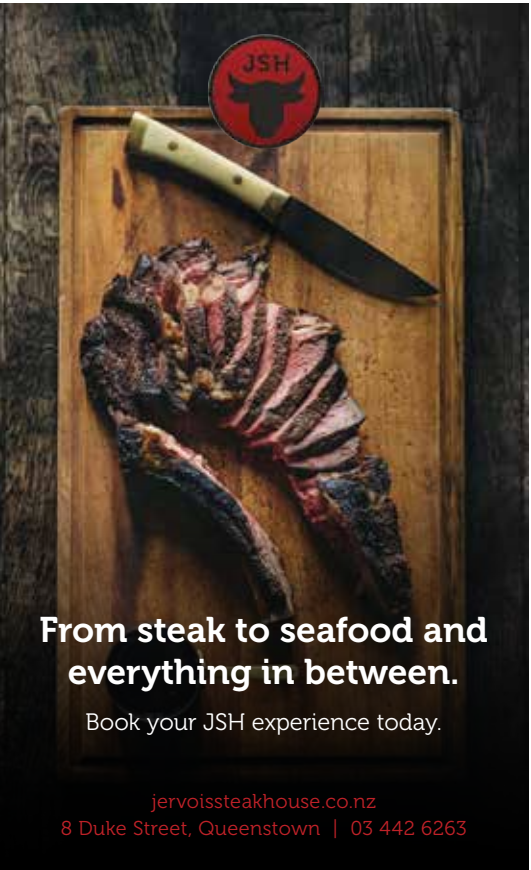
"The exterior includes the installation of a heated, louvre roof which will enable guests to enjoy the stunning scenery all-year round. As part of the interior fit out a gas fire has been installed and

there is an updated colour scheme," says Millbrook marketing assistant Jess Wang.

"An extra bathroom is included and the existing bathroom has had a complete makeover in an attractive black and gold."

Kobe offers a bold interpretation of authentic Japanese food based around seasonal sharing menus, using fresh local and Japanese ingredients designed to develop flavours and sensations.

"Our chef Yuki San came to New Zealand in 1997 following a career as a sushi chef in Japan," says Jess. "He has been an integral part of Kobe Cuisine for the past 23 years and has a reputation for his talents and expertise."



Winter Street Style

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Social Clothing Winter Shoot.
Photographer: Isabella Rubie Photography. socialclothing.co.nz.



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Progress for Community Centres

By Tom Kalliber

New community centres in Wānaka and near Queenstown's Lake Hayes Estate are being repurposed from two existing buildings with very different histories.

Queenstown Lakes District Council (QLDC) is converting the former Wānaka Mitre 10 building on Plantation Road into a new youth, community and sports facility.

QLDC Sport and Recreation Manager Simon Battrick says the initial ten-year lease represents an important investment for the Upper Clutha community to help meet demand.

"The new facility will complement the Wānaka Recreation Centre and provide more capacity for sport and recreation in the district," he says.

"We're creating two bookable, multi-use, netball-sized courts and a separate studio that can be used for fitness classes and meetings. In addition there'll be dedicated spaces for Kahu Youth and Aspiring Gymsports, both of whom have been heavily involved in this project from the start."

At the same time, the council is transforming a former private residence at 516 Frankton-Ladies Mile Highway into a multi-purpose community facility for people living between Lake Hayes and Frankton.

"We received more than 300 responses to our online feedback form and from a public open day at the site co-hosted with the Lake Hayes Estate and Shotover Country Community Association," says Simon.

"These included suggestions for youth technology rooms, a community garden, dog park and sports fields. We're now working to incorporate as many of these great ideas as we can into architectural designs that we're looking forward to sharing with the community."



516 Frankton-Ladies Mile Highway



Love for reading promoted

By Tom Kalliber

A new early literacy programme is helping parents and caregivers encourage pre-schoolers to begin a lifelong love of reading.

The programme known as *1,000 Books Before School* has been developed specifically for the district by Queenstown Lakes Libraries. Children's librarian Shana Makuta says the free programme will build on existing activities for pre-school children.

"Our Storytime sessions are hugely popular but we wanted to do more to reach tamariki and whānau, including migrant communities, especially those who might not be regular visitors to our libraries or who might be less confident readers themselves."

Everyone participating receives a colourful 32-page booklet incorporating a reading log, tips for success, fun activities and recommendations. Families can also record progress on wall charts at their local library.

"Babies are excellent listeners and hearing people read to them stimulates brain and language development. These extra resources are designed to make reading fun and we hope to spark kids' imaginations, support their readiness for school and strengthen family bonds."

Shana says reading 1,000 books to children before school might seem daunting but it is the equivalent of one book a day for three years or three a day for one year.

"Any book read by anyone counts so it's a great opportunity to involve siblings, grandparents, babysitters and preschool teachers. We'll be running library events to keep folk motivated too."



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Untouched World leader in sustainability

By Penny Simpson

New Zealand's Untouched World has achieved distinction as one of the world's top sustainable businesses, announced by international fashion industry network Common Objective at this year's CO10 Awards, which recognise just ten businesses worldwide demonstrating excellence in sustainable fashion.

Judges identified Untouched World as a pioneer in best practice citing the company's intrinsic commitment to sustainability as stand-out.

"Having a positive impact on our planet is at the heart of Untouched World, it always has been. When we look at the other winners and finalists we can see that sustainability in the fashion industry is finally shifting from tactics to table stakes which is fantastic news for both people and the planet."

Founder and CEO Peri Drysdale says while the award is humbling for the company she is most proud of the way the industry itself is changing.

Peri says the Common Objective has around 50,000 members and the international competition takes place on an immense playing field.

Untouched World's top ten rating puts it alongside celebrated, international brands including Eileen Fisher and Komodo at the same time beating shortlisted industry stalwarts like Ted Baker and Gucci's parent company, Kering.

"The competition is judged first by an internal awards team, then the shortlist is reviewed by an external judging panel comprised of some of fashion's biggest names including British GQ Editor Dylan Jones, British Fashion Council chief executive Caroline Rush and Vivienne Westwood's head of couture Brigitte Stepputtis."

Untouched World has been a leader in sustainable fashion practice since 1998 when Peri founded the business based on her own belief in producing clothing from natural fibres and fabrics that are easy on the earth.

The brand's commitment to sustainability is evident in its flagship stores in both Christchurch and Wānaka and the company's leading business model has gained international notoriety with celebrities such as US Presidents Barak Obama and Bill Clinton adopting the New Zealand label as their clothing of choice.



Peri Drysdale

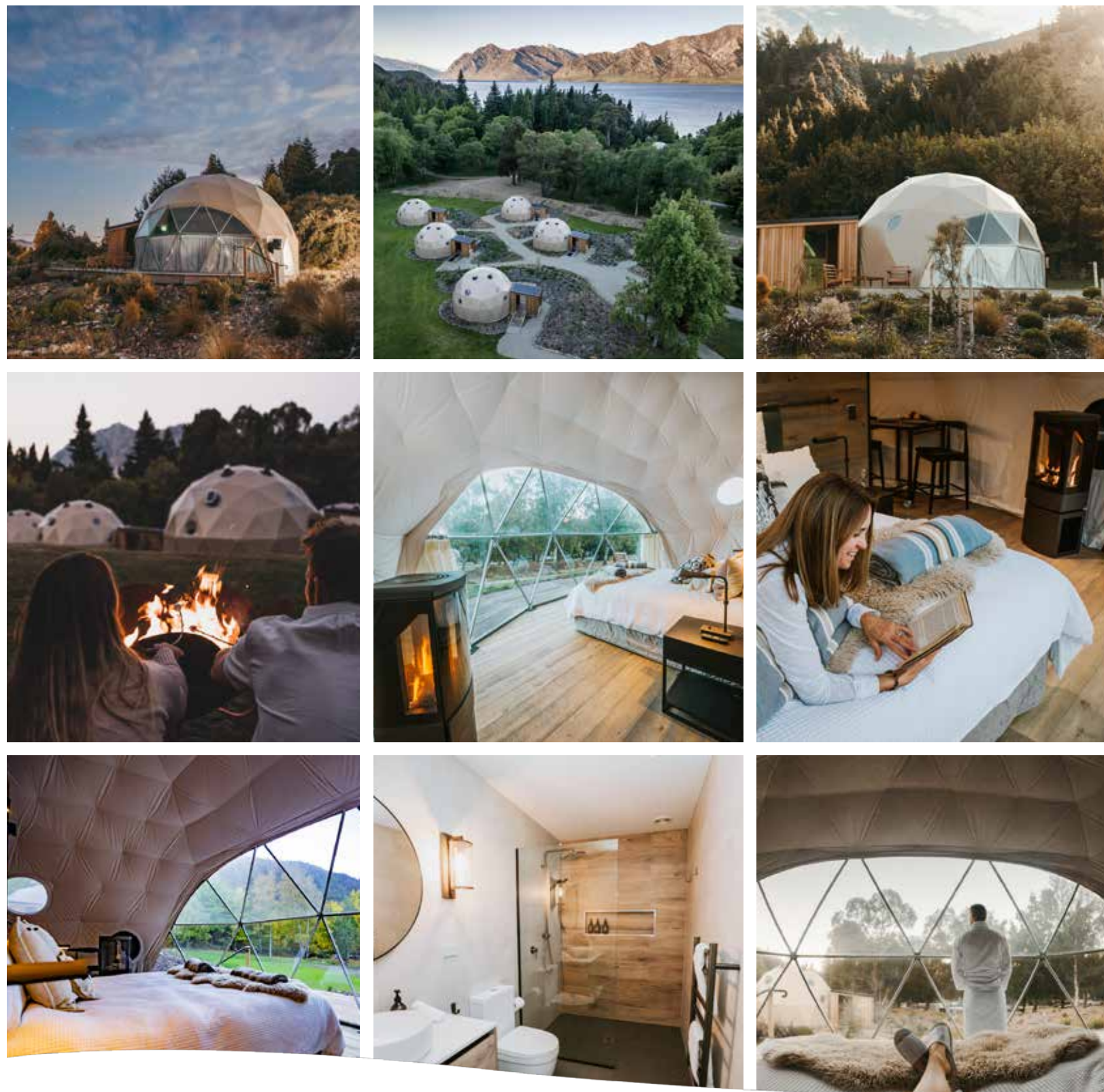








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Q&A

Design enthusiast Celeste Benefield and her husband Isaac, a chartered accountant, recently purchased Wānaka Interiors and QT Magazine asked Celeste about the inspiration behind their new venture.

What attracted you to investing in the interior design business?

Wānaka Interiors showed an impressive track record with a quality team of people. Wānaka has increasing regional development so we saw this as an opportunity for a change of lifestyle in a beautiful, scenic location. My creative background in the fashion industry as a wedding dress seamstress combined with Isaac's accountancy expertise has been invaluable to making this move. I have always had a passion for interiors, colours, fabrics and design and am currently studying interior design.

What type of services does Wānaka Interiors offer?

We have a wide variety of design services for new and existing builds, commercial developments and home renovations. Our team provides expertise from kitchen and bathroom design to furniture layout, upholstery and procurement of homewares. Window treatments are a significant part of the business including beautiful traditional shutters, from roller blinds to double tracked sheer or block out drapery and every option in between.

What are some of the brands available at Wānaka Interiors?

The business has long standing relationships with over 100 suppliers offering an extensive range of high-quality furniture and furnishings. Some of our favourites include Kovacs, David Shaw and Woodwrights for exceptional New Zealand made furniture. The Hawthorne Group's originals collection comprises of handcrafted and hand finished furniture using traditional techniques from India. We work closely with Modern Chair of Auckland who design bespoke pieces like sofas, headboards and chairs in a choice of fabric.



Can customers buy furniture and interior pieces direct from the Wānaka Interiors showroom?

We have an extensive retail store connected to our design studio that is full of beautiful, handpicked furniture and homewares. If visitors who are travelling find something they love we will securely package and ship directly to their home address.



Tell us about your team

We have three consultants with a diverse range of skills offering specialist interior support. We encourage clients to contact us when they have received their house plans so that our designers can assist in achieving the best outcomes through specification of building components and finishes from the outset. We work with clients throughout Central Otago including Cromwell, Queenstown, Wānaka, Tarras and Gore.



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Championing local produce

By Margo Berryman

If ever there was a restaurant that caters for all day dining with innovation and flair in an uber stylish setting it is Wanaka's Arc which has been serving up its own eclectic take on breakfast, brunch and global style tapas since opening late 2020.

Established by chef duo Sam Cooper and James Stapley of Kika fame, the pair have a formidable reputation as champions of locally produced foods with exceptional providence.

"The idea behind Arc started with breakfast that's a little bit different," says James. "Our approach is unique on a couple of levels with everything made in-house by our kitchen team led by my good friend and head chef Nico Bousquets, who is a co-contributor to the menu, alongside myself and Sam."

Fresh produce such as tomatoes, herbs and zucchini flowers arrive daily from small local providers along with fresh farm eggs and local milk in glass bottles

"For breakfast we do a freshly made crayfish benedict with charcoal milk buns and poached eggs topped with an aerated hollandaise and tarragon powder that is like no other. Our black pudding and baked beans served with eggs tastes sensational and is a quick and hearty breakfast — ideal before heading up the mountain."

"Morning Glory a tantalising taste of four breakfast dishes that includes half a bagel with Ora king salmon and avocado mousse, feta snow, Turkish eggs with ciabatta and an apricot and strawberry waffle with coconut yoghurt. It's a very cool way to try everything together and my favourite."

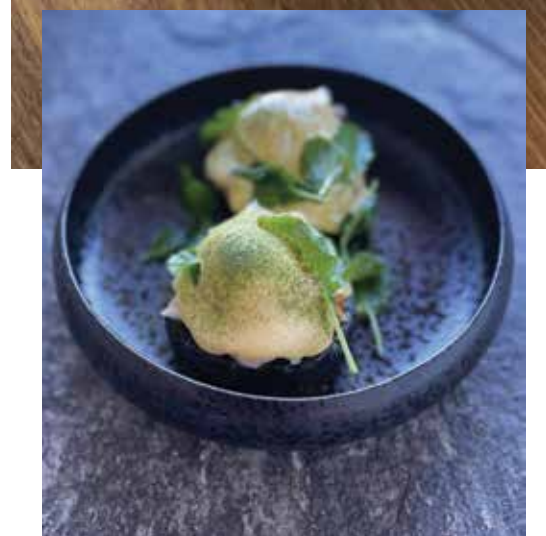


L'Affare is the artisan coffee of choice with fresh roasted beans delivered four times a week. Breakfast runs through until 2.30pm and a small lunch menu kicks off at midday finishing at 2.30pm.

"We have some interesting lunch items like fresh clams with saffron and bacon and our very popular open eye fillet steak sandwich served with onion rings, shallot puree and mustard aioli," says James.

Evening cocktails start at 4.00pm with dining at Arc from 5.00pm daily.

"The idea is to come in after work or from the mountain for a few drinks and roll through our global style tapas menu. We serve awesome local wines by the glass and signature designer cocktails like the Alpine Manhattan made from a fresh pine syrup are epic."



"The shared tapas concept is open for interpretation and diners can choose as much or as little as they like. Five to six plates between two people provides heaps of food and is a fun inventive way to sample lots of creative dishes."

Arc offers a *Just Feed Me* progressive dining option.

"It comprises of four small plates, with a main, side and dessert to share for two people or more — it's delicious and all of this for \$69 per person. We are serving dishes like lamb shanks from Nadia Lim's Royalburn farm with a Mexican vibe — glazed in a mole, rolled in garlic and puffed rice crumble and served with a tomatillo salsa."

James says the Ardmore Street restaurant offers a great atmosphere.

"We love Arc because it's keeping dining affordable while creating unique and delicious dishes."



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Repurposing Merino

By Margo Berryman

A novel initiative known as the Merino Amnesty has been launched by Devold New Zealand this winter to encourage people to repurpose their merino garments which will be donated to an international charity.

Based on the sustainable clothing principles the international clothing company champions Devold New Zealand director Sarah Perriam hopes locals will take up the amnesty challenge to support the Orphans Aid charity as well as the planet.

"We see it as our obligation to inspire, innovate and educate and we endorse an ethical resource efficient supply chain placing high importance on our clothing provenance. Our aim is to educate customers of our practices because by knowing better they can purchase better."

"We are really encouraging locals to think about what they do with the merino they no longer use. By repurposing and keeping clothes out of the landfill the amnesty's purpose is to enable everyone to experience the benefits of merino, not only those that can afford it."

The merino amnesty operates from Devold New Zealand's flagship store in Wānaka which opened in 2021 introducing the premium Scandinavian outdoor clothing brand to New Zealand.

"Our aim is to keep items above the ground and not in it so customers can bring in any merino garment that didn't stand the test of time for them and receive a discount towards the purchase of a new Devold clothing item."



"Then we will repair and repurpose the item that may have promised more than it delivered and in doing so help others," says Sarah. "Winter is the time when people are most in need of merino clothing and we have already received 30 items to redistribute through Orphans Aid which is amazing."

Devold has a long-standing, global reputation for producing high performance and lifestyle garments from natural wool and fibres including New Zealand merino wool. The company launched its *Sheep to Shop* programme in 2017 with a pledge of full traceability and total transparency at every step of the value chain.

"All our wool is traceable right down to the farm from which it came. Since wool quality depends on sheep welfare, the farms we work with always abide by the Five Freedoms for Animal Welfare," says Sarah.

"None of the farms that Devold cooperates with use the controversial mulesing method nor do we purchase wool without a certificate confirming that the sheep have not been mulesed. This means people can be confident their wool garment is produced ethically."



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Presenting Paloma

By Margo Berryman

Acclaimed Wānaka chef James Stapley, whose restaurant Kika recently won its first hat in the New Zealand Cuisine Good Food Awards, knows a thing or two about new eatery start-ups with four already to his name.

Owner of Kika, Arc and Wee Tart James and his partner Sarah Scott have spent the last 12 months planning their Mexican and South American inspired restaurant Paloma.

The vibrant space with its own courtyard and upstairs outdoor bar is at the eastern end of the Precinct Laneway and open from mid-July.

The Paloma interior is authentic with warm tones, terracotta tiles and pink accents offering an elevated Santa Fe feel.

"We have allowed ourselves quite a bit of freedom in our Mexican food translation for the menu. The whole idea was to create the very best taco we possibly could from scratch."

James and his chefs have crafted their own tortilla making process with impressive results.

"Making tacos from New Zealand sourced corn is in a way, comparable to the difference between dried pasta and fresh pasta. We use a dried variety of corn from Hawkes Bay that we mix and grind into our own fresh dough. I've imported a tortilla press from the States — a conveyor belt one — that when the dough is placed in one end it spits out the tortillas at the other end."



The new Wānaka restaurant has its own Argentinian grill where assorted vegetables and meats are cooked then served on a fresh corn tortilla and in other highly creative dishes.

James' enthusiasm for food and drink innovation is endless and his cultured reinterpretation of South American dishes and flavours at Paloma sets it apart.

"We have a little tequila bar inside serving tequila cocktails, wines and bottled beers with a casual social vibe and festive family style space indoors and spilling outside into the open courtyard," he says. "People can come in with their mates for a few cold beers and tacos or cocktails upstairs. Equally they can bring the whole family for some quick and delicious tacos and tortillas in a space where everyone feels welcome."

Paloma

Paloma, 28 Helwick St, Wānaka



The move means lots of options for James and Sarah.

"Wee Tart works beautifully as a daytime café with lovely outdoor garden seating and at night we can turn these spaces into cool evening social areas and additional bar options for the Paloma crowd."

Running a daytime café has been a novel experience for James and his team of hospitality professionals.

"I've never been involved with this style of café so it's a completely different challenge which is fun," he says. "We really love it and I think the original owners did an amazing job establishing it. We are just putting our own stamp on the work they have already done."



Versatile Wee Tart

By Penny Simpson

Serendipity played a hand in successful restaurateur James Stapler's latest foodie venture when The Precinct Wānaka café Wee Tart came across his radar.

"We weren't intending to open any other eateries when the opportunity to take over the business arose. My partner Sarah and I were deep in the planning of our new restaurant Paloma that was opening across the courtyard when the Wee Tart café owners decided to move on."

"Taking over the café meant we could have total access to the courtyard and amazing upstairs bar and we quickly realised if someone else bought it the vibe down that end of The Precinct laneway would change."



Wee Tart is open daily from 9.00am until 4.00pm serving Common Ground coffee and a tasteful range of cabinet food and short order dishes.

"We've redone the whole cabinet selection introducing our artisan style sandwiches that are hugely popular and some really interesting fresh baked goodies along with installing a soft serve machine."

"There is a lot of yum short order stuff like grilled sandwiches, freshly made poke bowl, delicious fried chicken or the meatball sub sandwich. Kids love the milkshakes and the older crowd enjoy the coffee and cakes so it has broad appeal."

James says having additional kitchen space at Paloma has taken the café's baking to a new level.

"It's off the charts with a patisserie chef now creating all our cakes, slices and sweet treats that people love so much here. It's been a total game changer and we're continuing to evolve the café menu keeping it dynamic and interesting."

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Get Knitting

By Penny Simpson

Specialist Wānaka wool company The Woven Co has a strong following with its 100 per cent locally made New Zealand yarns appealing to knitting enthusiasts around the world. Michelle Stewart set up the company over five years ago and has a large data base of customers attracted by her high-quality merino yarns, designer patterns and knitwear kits.

She says encouraging more people to knit is motivating and fun.

"The Classic Rib Beanie pattern I designed is a quintessential, functional hat that is very flattering and makes a lovely gift. It will fit a small to reasonably large adult sized head and is a true classic."

Classic Rib Beanie

A video tutorial for knitting this beanie is available at thewovenco.com website.

Ingredients

- 1 x 50grm ball of The Woven Co Smooth Merino
- 5.5mm circular needles with 60cm cable
- Round marker
- Darning needle to sew in the ends

Process

Cast on 80 stitches using a loose/stretchy cast on method — recommend the long-tail cast on.

Knit the first row flat (i.e. not in the round) as a <Knit 1, Purl 1> row (known as K1, P1 or 1x1 rib). This is to ease the cast on edge and make it easier to stretch out stitches and join in the round. After completing the first row, place the round marker and join stitches in the round, taking care not to twist the stitches.

Now working in the round, knit the body of the hat as Knit 1, Purl 1 (K1, P1) around.

Keep going until the body of the hat measures 20cm (if you desire a longer length, e.g. you might want to add 7cm for a fold up, you may need extra yarn.)



Decreases for the Top

Round 1: Knit 3 stitches together (known as K3TOG), then P1, K1, P1, K1, P1. Repeat around the round <K3TOG, P1, K1, P1, K1, P1> till the round is complete — reducing to 60 stitches

Round 2: <K1P1> around

Round 3: <K3TOG, P1, K1, P1> around — 40 stitches

Round 4: <K1P1> around

Round 5: <K3TOG, P1> around — 20 stitches

Round 6: <K1P1> around

Round 7: <K2TOG> around — 10 stitches

Cut a good length of yarn and thread stitches, pulling closed the top, tie off.

Finish sewing in the ends and the beanie is good to go.

Shop for The Woven Co wools online at thewovenco.com or in local stores Revology Wānaka and Cardrona General Store. This pattern is also available as a kit.

CERAMIC ALLURE

By Penny Simpson

As a youngster Wānaka artist Shannon Courtenay was fascinated with the art of making things and began her artistic journey while working in a café linked to a pottery factory up north in Matakana.



Shannon Courtenay

Photograph Luisa Apanui

"I always wanted to do something creative. After a few years of dabbling in different mediums in my spare time I felt compelled to learn more about what it is to create and made the decision to study for my Bachelor of Fine Arts at Auckland University's Elam," she says.

"During that time, my great mentor was renowned ceramist Anthony Morris who I worked with in his studio at Matakana while studying. He was very generous with his knowledge and was a wonderful friend and teacher during this time."

Shannon works mainly in ceramics using mould making, slip casting and hand building methods from her studio in the Cardrona Valley.

"River ecology, with a strong focus on the Cardrona River, geology and human impact are the themes of my work. Also realism — I aim to make people question what they are seeing and hopefully encourage them to look closer and delve deeper into the work."

"My studio is at Kind Farm Animal Sanctuary where my mother has been transforming part of a station into a place for large animals in need such as horses, cows and sheep. I had the opportunity to set up my own place here and work on my passion alongside hers."



"The Cardrona River runs through the property and even when studying in Auckland I would visit this river and pack my suitcase with rocks — often resulting in a sticker saying that my bag had been searched. I did bring all the rocks back to the river when I moved down here."

Alongside her artwork, Shannon has established a line of functional ceramics, creating and selling dinnerware and earrings.

"This first started with the Thrifted Collection that's made from pieces found in second-hand stores and re-created in the form of ceramics. There is something very satisfying behind making an object with function in mind."

Shannon's artworks are currently exhibited at Stoned — a group exhibition at Broken Galleries at Frankton's Five Mile — with fellow artists Emma Theyers, Marc Blake, Shane Woolridge and Tracy Porteous.

For sculpture and art practice

[@shannoncourtenayartist](https://www.instagram.com/shannoncourtenayartist)

For tableware and functional ceramics

[@shannoncourtenayceramics](https://www.instagram.com/shannoncourtenayceramics)

For information on exhibitions and projects

[shannoncourtenay.com](https://www.shannoncourtenay.com)

FLOURISHING FASHION STORE

By Jane Brooke



POL Cashmere Hoodie

Global pandemic pressures have unleashed uncertainty for many in the New Zealand fashion retail industry but Wānaka's fashion store Bella has continued to flourish.

Owners Jen Milburn and Marg Caldwell consider if the store's growing database is anything to go by Bella's loyal clients are "loving what we have to offer."

"Joining local women already in the know, recent arrivals and holidaymakers are equally excited to discover Bella's latest offering in our Dunmore Street street-front store which features a superbly curated seasonal range of New Zealand's best-loved designers," says Jen.

"We love our accent on New Zealand labels and New Zealand made. Sylvester, Carlson, Taylor, Nynne, Ricochet, Staple & Cloth and OBI wow alongside many others. Tuesday, Madly Sweetly, Vassalli and Deanne Hobbs feature as more easy-wear options with considered sizing across ranges meaning there's almost always something gorgeous for every woman and occasion."

"New residents feel their city wardrobes don't work quite as well here in Wānaka being too corporate for a town that celebrates its casual work from home ethos, easy proximity to the lakes, ski fields and award-winning vineyards," she says. "Our customers want to capture that effortless, stylish look in their wardrobes to wear as they relax and explore our stunning region."



Sylvester Fairisle Sweater

Bella's covetable winter range includes cosy knits from POL, Random, JUMP and Nineteen46 featuring a large selection of quality merino, cashmere and organic cotton jumpers and cardigans. Woollen knits with fair isle, cabling detail and fisherman's rib are ideal to wear for après ski.

Quilted jackets and classic wool overcoats by Sylvester, Carlsen and Knewe are a popular addition this winter and Bella's friendly instore team provide professional styling advice for a special one-off piece or to update a wardrobe.

Marg says florals and plaids feature strongly among stunning tops from Sylvester, Carlsen, Madly Sweetly and Zafina that superbly team pants and jeans from mainstay brands Lissette and Vassalli.

"Statement winter shoes and boots by Silent D and Nude have a following along with winter dresses from Staple & Cloth, with feminine and floaty styles from Tuesday."



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From the Ground Up

By Penny Simpson

A modern-day craft production brewery based in Wānaka was inspired by founders' Oli Boyes and Jules Webster's addiction to climbing and mountaineering.

"Climbing and mountaineering are their biggest obsessions, after beer, and relate to how the venture Ground Up Brewing is run," says Ground Up marketing & events manager Kat Alexander. "Most of our beers are names after some of the routes and climbs they have completed together or are on their climbing bucket list."

After quitting their day jobs back in 2015 the pair set up the business, teaching themselves how to brew. Fast forward seven years and Ground Up Brewing is now a 1200-litre brew house with over 80 beers to its name.

"The equipment that we brew with is over 40 years old and has a good story to tell having been restored and modernised. It originally belonged to Terry McCashin, the godfather of craft beer in New Zealand, and was set up in a brew bar in Canterbury. We use 100 per cent renewable energy, recover energy through a heat exchanger and all our used grain goes to stock food."

General manager Neil Webster



With its cult following the brewery's tap room is well worth a visit during winter with 22 finely crafted beers on tap including pilsner's, hazy's, and barrel aged brews.

"We have a unique selection of nitro style beers that give an extremely creamy flavour profile with local favourites being the Space Cowboy Amber Ale and Alpine Start Stout," says Kat.

Each beer has a sentiment from the "ground up" including those named after difficult mountain climbs such as the NZ IPA Punks in the Gym which is a legendary challenging Australian climbing route.

"It's super relaxed here with our bar manager Annie Gélina running a small team working together to create an awesome place to drink beer. Our brewery boys are always coming up with creative new beers to sample and our bar crew love to chat and pour customers the very best pints. The Wānaka Wich Project have their own food truck here serving American style sandwiches and bar snacks with an ever-evolving food offering crafted around our beers."

Festoon lighting and outdoor heating has been installed on the front deck which is a great place to cosy up this winter and enjoy your favourite pints," says Kat. "We host plenty of social events such as our weekly winter quiz nights with MC Nick Cane and live music sets on the weekends. All the happenings are on our Instagram page @ground_up_brewing."



Ground Up Brewing
4 Gordon Road, Wānaka
03 443 6117
@ground_up_brewing

ground up
BREWING



Discover Wānaka's Food Truck Scene

By Margo Berryman

BURRITO CRAFT

Burrito Craft is Marc and Julia Magee's response to falling in love with burritos and Mexican food on their world travels.

"We wanted to eat Mexican all the time and we got the inspiration for the business from eating our way through the food trucks across the US. Burrito Craft is our take on Mexican food," says Julia.

"It doesn't have to be authentic like our innovative new cheeseburger inspired burrito that has developed a cult following with Wānaka locals and comes highly recommended — if you know you know." She says the hype is real amongst visitors with Americans often crowning their burritos New Zealand's best.

"Our team loves what we do and much effort goes into it. Everything we make from scratch on site using fresh local, New Zealand and Mexican products. We also make burrito bowls to eliminate the gluten wrap and make a huge effort to cater for the vegan market."

"We love the vibe at the Food Truck Village where there is something for everyone and a lovely area to sit and relax. We are lucky to have this purpose-built garden that's an important attraction for visitors to Wānaka."

@burrito_craft



Burrito cheeseburger



PIZZA PIZZA

The desire to eat excellent pizza was the driving force for Wānaka locals Tiffany Firth and Nick Robertson to start their own pizza business.

"We really wanted a delicious takeaway wood fired pizza one night and couldn't buy one in Wānaka so Pizza Pizza was born in February this year," says Tiffany.

The pair make their own pizza dough from a sour dough starter and use authentic flavoursome ingredients.

"A good pizza starts with a tasty base, our homemade pizza sauce and a variety of high-quality toppings. Our Italian Meatballs pizza is winter perfection and the arancini balls with black garlic aioli are amazing as are the jalapeno poppers with lemon lime aioli."

Tiffany says feedback has been next level.

"Every day we get told how delicious the pizzas are with compliments like 'best pizza ever.'"

"The Food Truck Village is gorgeous with a great community feel and a strong offering of food to suit all tastes. We hope people come down this winter and enjoy the space."

@pizza-pizza-wild-wood-fire

Ph: 03443 PZZA



COCO HUT

People love the authentic flavours and freshness of dishes like duck rotis and Pad Thai at the Food Truck Village's Coco Hut.

Owner Chrissi Roper dreamt up the concept to combine her love of Asian food and quirky bamboo beach huts while relaxing on a Balinese beach.

"After Covid-19 hit I needed to diversify my catering business and established Coco Hut by converting my food truck into a Bali beach hut serving my favourite Asian dishes."

All the dumplings and wontons are handmade and rolled with no pre-packaged goods used in food preparation.

"We serve a delicious variety of Southeast Asian food that is traditional, fresh and full of flavour. On the menu for winter are various dumplings and wontons, beef rendang curry, our famous peking duck flaky rotis, hearty pad Thai noodles, and a winter warming Tom Yum noodle broth with veggie, vegan and gluten free options," says Chrissi.

"The Wānaka Food Truck Village is so beautiful with its landscaping and the creek running through. I love how people can come in with a group and everyone can eat something different from any of the food trucks — it's so cool!"

@cocohut_nz



CURBSIDE COFFEE & BAGELS

Joanna Schellkes and Alex Finney created Curbside Coffee & Bagels for locals and tourists to enjoy excellent coffee and freshly made bagels to eat-in or takeaway every day of the week.

"We serve hand rolled New York style bagels with a range of toppings to choose from," says Joanna.

"Some favourites are the breakfast and salmon bagels and the vegetarian halloumi bagel. Our customers also love the Reuben with housemade tender corned beef, sauerkraut, sliced swiss cheese and our own Russian dressing."

"Being told 'they're the best bagels outside of New York' has been heart-warming and people appreciate how fresh and flavourful our food is. Some people could happily eat them every day and our jalapeno and chorizo scones have become a household name amongst locals as has our caramel slice. We also offer gluten free bagels."

"We love the social and fun vibe of the food truck village with outdoor timber tables and bench seats alongside outdoor heating which allows customers to socialise, relax and enjoy the variety of foods on offer."

@curbsidewanaka



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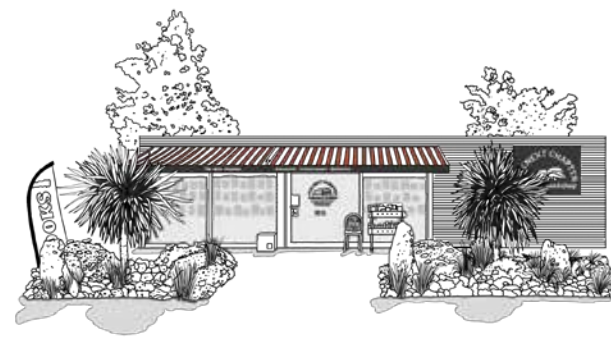
STITCH MINISTRY

C A R L S O N

NINETEEN//46

MADLYsweety
by LOOBIE'S STORY

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Cultural & Community Hub

By Jenny McLeod

Wānaka's Next Chapter independent bookstore has bedded down after two years in business and is recognised as an important part of the cultural life of the Southern Lakes drawing clientele from all over the region from Glenorchy to Clyde, Arrowtown and Queenstown.

Not prepared for retirement, long-time friends Jenny Ainge and Sally Battson made their first adventure into retailing in 2020 and have been overwhelmed by the response to what is much more than just a book shop.

Jenny comes from a career in TV and radio and has completed a post graduate study in English literature. She is devoted to the English female writers of the 1950s and 1960s and an avid reader of international newspapers, magazines and particularly book reviews.

Previously manager of a large medical practice in Wānaka for 15 years Sally's background is in teaching and she has a comprehensive knowledge of children's literature and reads across a wide cross section of genres including crime, biography and classic and contemporary fiction.

"We hope our books will introduce people to some of the best local, national and international writers and renew their passion for the classic favourites," says Sally. "We have an excellent collection of contemporary New Zealand and international writing as well as beautiful books on the natural world, the arts, architecture and gardens. There are titles on climate change, economics and the diversity of our modern world along with leading selections on mountaineering, science, food and wine. Our young people's section includes a special collection of classic children's books and the latest young adult fiction titles."

As a small independent operation The Next Chapter enhances the experience for book buyers.

"In particular we can provide in-depth book knowledge which customers appreciate," says Jenny. "We can discuss different titles and authors with them and often people browsing will offer recommendations as well. We love this interaction and the store can be quite the meeting spot."

"People always find something fresh on the shelves as we have a good turnover of stock. We get feedback that we are one of the best independent bookstores in New Zealand because of our diversity of titles. We also have a strong online presence with overseas buyers regularly purchasing books for their families back home."

An expansion of the small container shop in the popular Brownston Street enclave is planned and Sally and Jenny are upbeat about the extra space particularly for housing the developing children's section.

"We are enjoying the growth in our business and have lots of ideas. There is even the thought of initiating reading and writing tours some time in the future. But that's for another chapter."



Sally Battson Caroline Harker & Jenny Ainge



Talented Team

Caroline Harker has been part of the New Chapter team from the outset and has a background in film making and journalism. She has a preference for New Zealand literature and is well versed about new book releases while curating the store's cooking and garden collections.



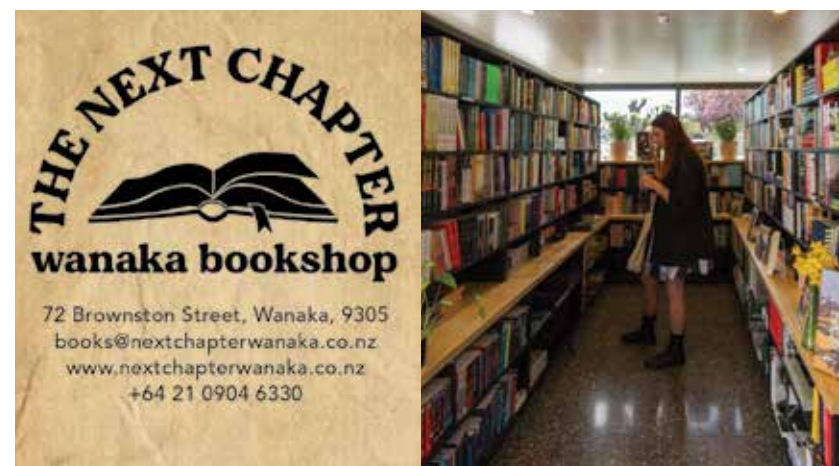
Sarah Clark & Alex Walton

Australian Sarah Clark is a link to the younger members in the community and has an extensive knowledge of fantasy, YA and romance novels. An experienced social media photographer she is the go to person for new releases and other genres.

Alex Walton, also from Australia, has a master's degree in health and nutrition and is a part-time librarian at the Wānaka and Hawea libraries. She is an informed and helpful guide in the children and young people's fiction section.

The Next Chapter picks

- July: The It Girl by Ruth Ware
- August: The Ink Black Heart by Robert Galbraith
- September: The Marriage Portrait by Maggie O'Farrell
- October : The Passenger by Cormac McCarthy



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13 DAYS | 16-28 APRIL 2023
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Highlights include:

- Celebrity guest speaker, Peter Hillary
- Garden Tour at Larnach Castle, Dunedin
- Cruise Lake Wakatipu, Queenstown
- Kingston Flyer experience
- Visit to The Store, Kekerengu, **and much more!**

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Melanie Eade



Rex Eade



ARTIST ACHIEVES VISION

By Margo Berryman

Central Otago artist Melanie Eade achieved a long-held vision when she and her husband Rex opened their contemporary art gallery in Clyde in 2017.

"I had a vision for my own gallery where my artworks would sit alongside other local artists from this area and the success of the Eade Gallery has been an amazing journey to date."

Located in Clyde's Holloway Street the gallery was designed and purpose-built by the couple in 2016. The two-storey building houses their expansive collection of artworks and framing studio in the street level gallery with apartment style living above.

"It wasn't until we moved to Clyde in 2009 that I truly began to develop as an artist. After joining the Central Otago Art Society we converted what was then our chook shed to the Chick Shed and that was my studio for four years," says Melanie.

"My background in fine art, graphic design and retail design strongly influences my mixed media works producing an illustrative style with a print like quality. The use of form, line and perspective is the direct influence of growing up with a father who was an architect."

Eade Gallery represents a diverse stable of contemporary artists from Central Otago and other regions and displays original paintings, prints, photography, ceramics, jewellery, sculpture and glass art. Now well established the gallery has a high profile amongst art lovers not only in New Zealand but all over the world.

"The feedback we receive is always so genuine and positive. Our focus has been to offer an inspiring and engaging collection of work that continues to change and evolve," she says.



"During the winter we have many ski visitors venture over to view the gallery who then purchase works that we securely package and freight direct to their homes around New Zealand and overseas."

Nigel Wilson, Judy Smith, Philip Beadle, Esther Dexter, Marg Hamilton, Neil Driver and Rachel Hirabayashi are just a few of the well-known artists whose works are on display.

Melanie's own bright and infusive mixed media works are popular and she enjoys incorporating gallery management with her artistic endeavours while Rex runs his own professional framing business inhouse.

"I appreciate being able to switch between gallery work and having time to paint my own works whenever it suits," she says. "Giving 100 per cent attention to art is hugely satisfying and we love this artistic venture and lifestyle we have created in Clyde."

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EYE ON NZ LABELS

By Penny Simpson

With a five-year milestone on the horizon for Clyde boutique Lily & Esther, owner Anna McRichie is quietly preparing to raise a glass to her store and its celebration of New Zealand designer clothing.

“Our fashion story started with just six designer labels — Juliette Hogan, Company of Strangers, Twenty-seven names, Kowtow, Standard Issue and Staple + Cloth with accessories from Karen Walker Eyewear, Chaos & Harmony shoes, Linda Kingi jewellery and George & Edi candles. Since we’ve added Lela Jacobs, New Lands, Re-Create, Age Eyewear, Yu Mei and Vash bags.”

Anna knew there was one distinctive label she wanted to stock from the outset.

“Karen Walker is that quintessential New Zealand designer with a significant international standing. Her KW eyewear is fashion forward and a key wardrobe item that sweetly pulls an outfit together.”



“Generally, we have seven to eight styles from the extensive KW designer sunglass range available instore and online and now there are hybrids on popular sunglass styles like Immortal and Phoenix.”

Anna says Karen Walker herself often pops into the boutique when she is in Clyde.

“It’s always fun having a visit from her and her husband Mikhail and nice to get their feedback on what’s happening in the fashion industry.”

For the winter season Anna has added Kapeka possum merino silk gloves and leg warmers to her high fashion range and this spring will introduce two new labels to the store.

“I am super excited to be bringing Kate Sylvester to Clyde — so many customers ask if we stock her — and our very first Australian designer Maggie the Label. Watch this space.”



Anna McRichie

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BOOMING BIKE BUSINESS

By Penny Simpson

Central Otago’s cycle trails are big business for the region with domestic and international visitors focusing on key routes such as the Lake Dunstan Trail which has already attracted around 80,000 riders since opening last May.

Specialist Central Otago bike company Bike It Now! hires bikes, both manual and electric, and runs daily shuttle trips to and from the trails alongside managing their bespoke multiday cycle tours.

Co-owner Duncan Randall says growth has been unprecedented this year.

“It’s been a massive summer and autumn season and we are still busy throughout winter hiring bikes and looking after tour groups. If people are here for skiing but plan to ride the trails when it’s warmer, then I encourage them to future book their tour now.”

“There is a lot of interest from Australia and Europe at present and we are already busy until Easter next year. Being prepared is the key to meeting a cycle group’s needs to ensure we can book the dates and style of accommodation people want especially if it’s a multi-day tour like the Otago Central Rail Trail.”

Bike It Now! has recently opened a new store in Wānaka as a sister to their Cromwell and Clyde outlets.

“It’s Wānaka’s newest bike store with all our latest range of bike models from Specialized, Scott, Avanti, Merida, Marin and Sinch Bikes. We are an authorised Shimano, Bosch and Specialized diagnostic centre catering for bike mechanics and upgrades,” says Duncan. “The store based at Wānaka’s Three Parks has masses of parking right outside, easy for dropping off bikes for servicing or testing a new bike to buy.”



Roxburgh Gorge Trail

Anthony Longman / Tourism Central Otago



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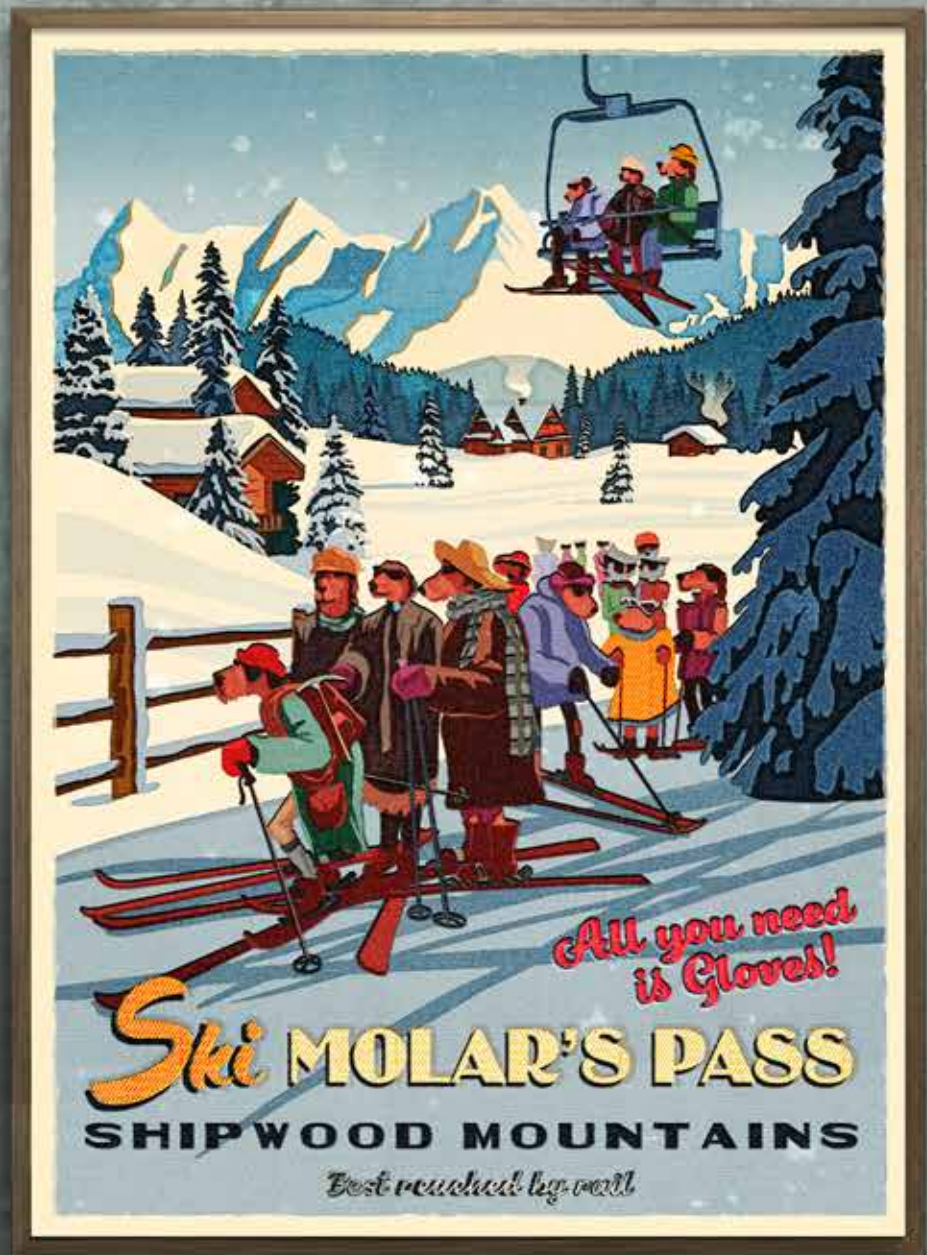


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