

AIR NEW ZEALAND INFLIGHT MAGAZINE

AUGUST 2020

Kia Ora

**The Best
of Winter
Wanderlust**
Time for a
cool change

**A-List
Adventure**
Luxury escapes
in the Wairarapa

City Life
An urban tour
of Christchurch



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New Zealand**

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THE X3



THE MOUNTAINS



ARE WAITING

Wānaka^{NZ}

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Get Kia Ora on the go

Check out our digital edition at airnewzealand.co.nz/kiaora-magazine



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Department of
Conservation
Te Papa Atawhai



AIR NEW ZEALAND

We're working together

to bring birdsong back to our Great Walks.

As DOC's National Partner for Conservation, we support over 38,000ha of sustained predator control initiatives to help protect our feathered friends. It's essential for creating safe havens so our native wildlife can flourish.

**Find out more about our work with the
Department of Conservation at airnz.co.nz/doc**





Kia ora and welcome

THANK YOU FOR flying with us today. COVID-19 has taken a heavy toll on our business and our people, and your choice helps both our airline and our country in its COVID-19 recovery.

Sadly, as we navigate the challenges of the COVID-19 pandemic, we have had to farewell many Air New Zealand employees, some of whom had worked for the airline for decades. I know some more frequent flyers will miss seeing familiar faces they had come to know.

There is a long road ahead, but I am proud of Aotearoa's response to the COVID-19 crisis, and how New Zealanders have come together. As we work our way forward, as an airline we are still driven to contribute to New Zealand's success and showcase the best of our land and our people.

Air New Zealand has had a long-standing partnership with Tourism New Zealand (TNZ) to promote our country in international markets. In July last year we signed a new three-year memorandum of understanding, signalling our intention to work together to attract high-value visitors from around the globe.

We remain committed to that goal and are ready to rebuild international tourism as soon as borders reopen. But our key focus now is encouraging New Zealanders to explore the amazing destinations and


experiences we have available right here in our own country.

One of the airline's values is to 'share our New Zealand'. I have been struck by the passion that Air New Zealand employees have for showing off their favourite places and must-dos with our customers, whether it's where to get the best whitebait fritter on the West Coast or the location of a secret hot pool in Rotorua. That's why it's a natural fit for us to partner with TNZ to support its 'Do something new, New Zealand' campaign to inspire Kiwis to get out and do something new in their own backyard.

We take great pride in connecting New Zealanders to 20 destinations across the country. There's no better time to visit that place you have long wanted to see or to take the opportunity to do something new. I know I will be.

Thank you again for flying with us. I enjoy getting out on flights around the country to meet customers and crew – I might even be serving refreshments on your next flight.

Greg Foran
AIR NEW ZEALAND CEO

 airnewzealand.co.nz

 @AirNewZealand

 @airnz

 @FlyAirNZ

Thank you for helping Kiwis in need

Through Air New Zealand Carepoints™, Airpoints™ members have generously donated nearly 250,000 Airpoints Dollars™ to Women's Refuge, KidsCan and New Zealand Red Cross. One hundred percent of every Airpoints Dollar donated will be used to purchase essential resources such as food, personal care, heating and petrol.



AIR NEW ZEALAND 
carepoints™

airnz.co.nz/carepoints



Have you been here?

HOTEL FITZROY by Fable has opened its luxury boutique doors in Ponsonby, Auckland's vibrant hospo and shopping mecca. With 10 no-expense-spared suites in a two-storey historic villa steps away from Ponsonby Road, this is intimate five-star luxury with bespoke service, creating a unique, memorable experience.

It's the first of several hotels across the country to open under the Fable brand, headed by privately owned New Zealand hotel group CPG. Each will be unique, telling the story of its environment, with modern luxury and full service – the founding principles of the brand.

Other Fable hotels include Fable Dunedin in the Victorian Wains Hotel building and, coming

soon, Fable Stay on Auckland's Fort Street (where the old Fat Camel backpackers stood), a resort in Hanmer Springs and a hotel in Picton.

The group's Hotel Grand Windsor was in the news late last year for winning the prestigious World's Best New Hotel in the Boutique Hotel Awards – selected from more than 300 entries across 80 countries.

"The new boutique brand will bring next-level luxury to the domestic market," says CPG Hotel head Prakash Pandey. "We want to become leaders in delivering the perfect experience that flawlessly integrates the latest technology with impeccable service and modern luxury." cpghotels.com

Hot

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SHOPPING

Good stuff for the home, the kids and the holiday.

19

SHORTLISTED

A selection of favourite events around the country.

ART & DESIGN

Gorgeous New Zealand creations for your place.

COMPILED BY LOUISE THOMSON



1. Piki Tiki framed print by Bec Robertson, \$2400. marshallgallery.co.nz 2. Constructed mug #5 by Stephen Bailey, \$80. kaolin.store
3. Turismo Packard print by Ross Jones, \$850. jonesthepainter.com 4. Flight II by Vivian Keenan, \$950. parnellgallery.co.nz 5. Umber chair by Treology, POA. treology.co.nz 6. Notch wall hooks, \$190 for three. timwebberdesign.com 7. Island seat by David Trubridge, \$6000. davidtrubridge.com 8. Filigree teapot by Karen Walker, \$65. karenwalker.com

The Ultimate Go Pillow Kit

hyouman
— kind

COMFORT THAT GOES WHERE YOU GO



lightweight



advanced
memory foam



proudly made in
New Zealand



The multi-tasking, Go Pillow is designed to move effortlessly with you anywhere you go, providing comfort beyond the bedroom, when you're napping, driving, flying or relaxing.

Crafted from high-quality memory foam, the Go Pillow gently cradles the head in any position and converts to a compact bolster with the 3-in-1 Go Bag.



The Ultimate Go Pillow Kit contains the Go Pillow + 3-in-1 Go Bag.
Available for purchase on the Air New Zealand Airpoints Store.

Discover the full range at
hyoumankind.co.nz

KIDS PLAY IT COOL

Great local design for everyone – tot to teen.



1



2



3



4



5



6



7



8



9

1. Honey Sticks Originals beeswax crayons, \$19.99. honeysticks.co.nz 2. Lemi the llama, \$49.90. cittadesign.com
 3. Play Jacket in Clay, \$89.99. crywolfchild.com 4. Top Son bomber jacket, \$69.99. radicoolkids.com 5. Shane Hansen Te Tui skate deck, \$190. shanehansen.co.nz 6. Raglan throw in Sky, \$299. weavehome.co.nz 7. Willow rattle, \$26.95. naturebaby.co.nz
 8. Runaway iPhone case, \$70. karenwalker.com 9. Fruit set, \$89.95. naturebaby.co.nz

STYLE UP FOR LESS.



NEW ASX FROM **\$27,990^{+ORC*}**

The SUV to be seen in is the freshly designed ASX. It's wearing a chic new look with 18" Alloys, LED Headlamps and DRL's and distinctive touches all over. VRX is particularly well-dressed with Leather-Appointed Interior, Front Heated Seats, driver's powered seat and Panoramic Roof. Choose a 2.0L or 2.4L (VRX only) engine and enjoy Reversing Camera, Smartphone Connectivity and our 10 Year Powertrain Warranty* as standard. VRX and XLS also offer Forward Collision Mitigation and Blind Spot Warning. **Call 0800 54 53 52 or visit mmnz.co.nz to find your nearest Mitsubishi Motors Dealer now.**

*Price listed is for ASX LS. VRX model shown. Price excludes On Road Costs of up to \$550 which includes WoF, Registration and a full tank of fuel. Visit mmnz.co.nz for full Diamond Advantage terms and conditions.

10 | 5
YEAR | YEAR
**DIAMOND
ADVANTAGE**

10 year / 160,000km Powertrain Warranty (whichever comes first) (non transferable). 5 year / 130,000km New Vehicle Warranty (whichever comes first) (non transferable).



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MOTORS**

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SMART ESCAPE

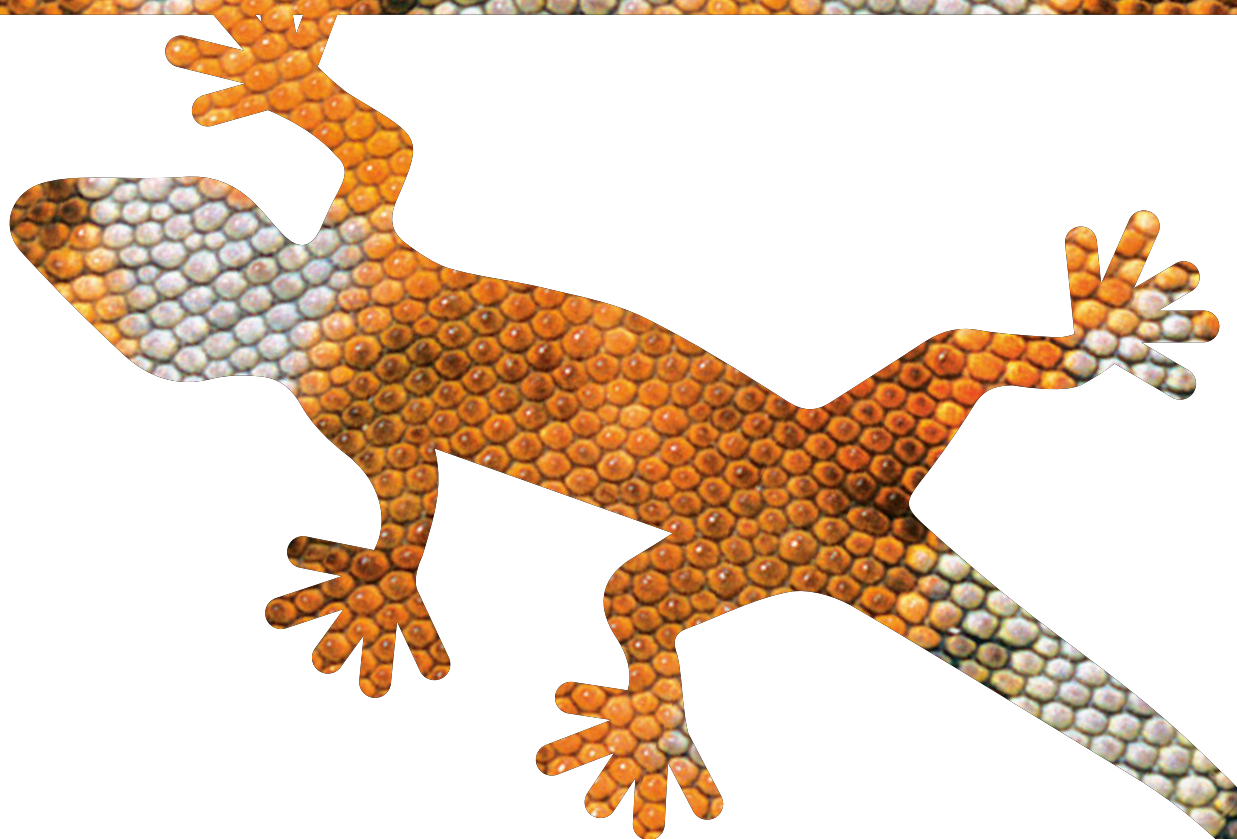
Kiwi styles for a smart weekend away.



1. Tweed bucket hat, \$52. sophiestore.co.nz 2. Nico wrap dress, \$369. kowitzclothing.com
3. Cabin bag, \$449. coastnewzealand.com 4. Journals (set of two), \$25. sundayprojects.net
5. Women's Tree Dashers running shoe, \$245. allbirds.co.nz 6. Bed socks by General Sleep, \$65. paperplanestore.com
7. Olive the Dopp toiletries case, \$149.50. triumphanddisaster.co.nz 8. Plaid shirt, \$160. slyguild.com

AVAILABLE NOW





NATURE THROUGH NEW EYES

Conservation Week
15 – 23 August 2020

Events and activities across Aotearoa
conservationweek.org.nz

A close up of the Takiitimu gecko's vibrant markings.
Photo: ©Rod Morris



Department of
Conservation
Te Papa Atawhai



AIR NEW ZEALAND

Air New Zealand and DOC are working together
to bring back New Zealand's native wildlife

[New Zealand](https://www.govt.nz) Government

SHORTLISTED

Our pick of the hottest events in the coming weeks.



Friends! The Musical Parody

The ever-popular telly sitcom is back – this time in musical form. The stage show pokes fun at some of *Friends*' most memorable moments, catchphrases and character quirks as it navigates the lives of 20-somethings Ross, Rachel, Joey, Chandler, Monica and Phoebe in 1990s Manhattan.

September 11 to October 2, locations throughout New Zealand. eventfinda.co.nz

SPRING FLING

Throughout September and October, Hawke's Bay region celebrates the new season with the best of its food, wine and boutique markets. Mark the start of spring with a variety of events and experiences at historic homes and take in the scenery on coastal walks. Not to be missed is a visit to the 9ha Taniwha Daffodil display.

September 1 to October 30, locations throughout Hawke's Bay. thespringfling.nz



BLINDSPOTT

After having their hugely popular 2020 tour halted by lockdown, New Zealand rockers Blindspott take to the road again for their nationwide tour. The chart-topping band will treat fans to a performance of their first, self-titled album that rocked the airwaves with hits such as *Nil By Mouth* and *Room to Breathe*.

August 28 to October 10, locations throughout New Zealand. eventfinda.co.nz



MARATHON-PHOTOS.COM

Wellington Marathon

This year, Wellington Marathon celebrates its 35th anniversary. Sign up for the full, half or 10km marathon, and get the young ones into the Kids' Magic Mile. Each event makes the most of Wellington's beautiful coast.

August 30, Fran Wilde Walkway, Wellington. wellingtonmarathon.co.nz

FOR MORE
EVENTS GO TO
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Ever done yoga in the snow?

MOST PEOPLE KNOW Queenstown as the adventure capital of New Zealand, a place to jump off things and top up the adrenaline. But when we weren't looking, it was quietly reinventing itself as a wellness destination, creating ample opportunities for relaxing, decompressing and finding calm. There are options for all.

Take a walk on the wellbeing side at Nadi Wellness, located in central Queenstown and Frankton. This is a hub for yoga, meditation and holistic therapies that are designed to restore body, mind and soul.

As well as eco-driven accommodation, The Sherwood Queenstown offers yoga, Pilates and massage therapies. There's also a sauna for house guests that you can book all to yourself. After a session, refuel at the restaurant where meals are prepared with ingredients fresh from the garden and local producers.

Your stress levels will drop when simply looking at the views from Aro Hā in Glenorchy.

From hiking and yoga to healing therapies and cooking classes, this boutique wellness retreat features a range of activities designed to regenerate from top to toe.

Find your equilibrium at Salt Float Spa, where sensory deprivation tanks suspend you in warm water, doubling down on relaxation. Float away stress and help your body repair from illness or injury.

Tucked between mountain ranges with snow-topped peaks, and the photo-ready Lake Wakatipu, your wellness cup will overflow at Camp Glenorchy Eco Retreat, thanks to nurturing workshops, hiking, kayaking and horse riding.

Soak away stress at Onsen Hot Pools. Situated in prime position overlooking the Shotover River Canyon, there are sensational views to soak up as well. Starry nights really turn on the sparkle. Bathe in magnesium-rich water to relieve muscle strain and pain. Bliss out even further with a massage or facial.

DO SOMETHING
NEW
NEW ZEALAND

Inspiring views from
Aro Hā in Glenorchy.

Travel

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Where to get your thrills in the Kiwi snow.

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KIWI AS

Steamy Rotorua is one hot destination.

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LOCAL LEGEND

Sustainable adventures in Christchurch.

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48 hours in Wellington.

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Troy Kingi's Kerikeri.

48 A-list adventures

Wairarapa luxe.

52 Family pass

Fun for all in Nelson.

56 Host with the most

Taranaki time.



Back country
adventures at Cardrona.

WINTER PLAYGROUND

Turn on the fun and dial up the adventure at three of our greatest go-to snow destinations. Explore the mountains and lakes of Queenstown, Wānaka and greater Taupō region for unsurpassed winter wonders.

STORY LAURA WILLIAMSON

DO SOMETHING
NEW
NEW ZEALAND



QUEENSTOWN

ALL FIRED UP

Queenstowners have a year-round lust for life, but get particularly fired up in winter. In 1947, New Zealand's first commercial ski area opened at Coronet Peak, launching the nation's snow-sports industry. Today, the world-famous town is home to two ski fields, a roster of adventure activities, and a dining and shopping scene rivalling the great resorts of Europe and North America. Normally, this time of year sees three

visitors for every resident, but with a quieter winter ahead, this is the year to explore this epic destination in your very own backyard.

TAKE IT TO THE TOP

Coronet Peak is a 20-minute drive from town and the country's most accessible ski field, which is renowned for long, rolling slopes. The M1 is 2.4km of blue-run perfection, and there are gullies made for getting lost – in a good way. It has the only commercial night skiing in New Zealand,

and it's magic to swish under the floodlights while the sun sets over Lake Wakatipu. New for 2020, the eight-seater gondola cabins on the Coronet Express lift offer a cozy ride between runs, as well as an ideal (as in ideally warm) sightseeing option.

Across the Wakatipu Basin, The Remarkables range was named in 1857 by surveyor Alexander Garvie because he found them, yes, remarkable. The focus is on family at The Remarkables ski area, though there is plenty of advanced terrain off the Shadow Basin chair. A new Sugar

This page, clockwise from above: Riding high at The Remarkables; under the Milky Way with AuthenticAs tours; a Tesla tour with Nomad Safaris. Opposite page, clockwise from left: A treehouse launching pad at Ziptrek Eco Tours; a tot takes off with Ziptrek; Over the Top heli tours serves pavlova at Cecil Peak.





Bowl six-seater chairlift is set to open this winter, with more than two extra kilometres of intermediate trails. ‘The Remarks’ will be operating on weekends only, so make it your Saturday and Sunday fix.

Take it up a notch and give heli-skiing or heli-boarding a go. The Queenstown-Wānaka region has the largest area of heli-ski terrain in the Southern Hemisphere, with two operators, Southern Lakes Heliski and Harris Mountains Heli-Ski offering access to hundreds of peaks, endless untouched powder and, thanks to our treeless alpine environment, uninterrupted views. It’s not just for experts; if you can ski or snowboard to an intermediate level, you can heli-ski.

ALPINE TO ZIPLINE

It’s not only possible to enjoy the winter outdoors without a chairlift, it’s advisable. Ziptrek Ecotours’ ziplines criss-cross the forest canopy on Queenstown Hill, connecting 12 treehouses. The four-zipline Moa tour is a perfect grandparent-grandchild adventure, while the six-zipline Kea has the planet’s steepest tree-to-tree zipline. Ziptrek’s latest offering is the

Kereru. Named for New Zealand’s native pigeon, which is known to get tipsy on fermented berries and fall out of trees, the Kereru ends with a 21m drop out of a treehouse, naturally.

Nomad Safaris has run their classic 4WD and quad bike tours for more than 25 years, their *The Lord of the Rings* and Gold Heritage gold-mining tours top many a bucket list. In 2019, Nomad went back to the future and added the Tesla X electric SUV to the fleet. Book in for an emissions-free adventure – with its panoramic-style front windows, the Tesla X was made for scenic drives, and the upward-opening Falcon Wing doors are just plain cool.

The team at Over The Top has launched the ultimate Kiwi flying experience, with a classic touch. Book in for a ‘Pavlova on a Peak’ experience, and Over The Top CEO Louisa ‘Choppy’ Patterson herself will bake you a pav using her Granny Bea 1920s recipe. (You can swap out pav for a mince pie, but why would you?) You, the pav, and your drink of choice are helicoptered to Cecil Peak to enjoy views of The Remarkables to the right, the township of Glenorchy to the left, and, across the



BEST LOCAL WALK

“The Mt Crichton Loop Track looks different in every season. There’s gold mining history, great views and lots of birdlife. Or, if I want to get in a good leg workout, I run up Queenstown Hill. Stop at the Basket of Dreams sculpture on the way down, not the way up!”

**BETHANY ROGERS, TRUSTEE,
QUEENSTOWN WRITERS FESTIVAL**

glacier-scoured basin that is Lake Wakatipu, all of Queenstown itself in front of you.

Thanks to vistas like these, Queenstown is one of the most photographed destinations on earth. Capture it as its best with the team at AuthenticAs. On a guided photography tour, they take the pictures, while you take in the views. Winter highlights include their Starry Nights astrophotography tour



(AuthenticAs photographer Simon Williams has a BSc in Physics with Astrophysics), and the To the Top & Back trip along the Glenorchy Road, stopping at photogenic points like the horseshoe-shaped bay, and stone-skipper's utopia at Bob's Cove.

WALK THE WALKS

The Department of Conservation's Wakatipu Walks brochure lists in excess of 30 options for walking, running and hiking. In the centre of Queenstown, the flower beds and oak trees of Queenstown Gardens provide the ideal setting for a wheelchair-accessible wander, or a round of disc golf on the 18-hole course. This disc-throwing sport is popular in the gardens and you can hire a Frisbee from the nearby Queenstown Ice Arena. To stretch the legs, stay on the lakefront path to carry on another 4km along the Frankton Track, with its close-up views of aircraft landing and taking off at Queenstown Airport. Pop into The Boat Shed Cafe & Bistro at Frankton Marina for a wintry dish, such as the kūmara, potato and leek hash. An off-the-beaten-track secret, the cafe is housed in the restored late-1800s New Zealand Railways Shipping Office.

The Kelvin Heights Sculpture Trail is a 3.5km loop track peppered with public art, including *Thru Link to Peak* by Shane Woolridge, that frames the distant Walter Peak as if through the missing link of a giant chain, and the haunting tree-spirit sculpture *Presence* by Mark Hill, hidden in the trees near Kelvin Grove. Further afield, the Moke Lake Loop Track is a two- to three-hour walk around a postcard-perfect alpine lake that beautifully reflects the mountains.



BEST LIVE MUSIC

"The music scene at the Sherwood. They support original music all year round for local acts and touring musicians, and the monthly Sherwood Songwriter Society is the only open-mic for exclusively original work."

CLAIRE FORRESTER,
MUSICIAN WITH THE BAND CHOICE

TAKE IT INSIDE

While Queenstown is known for its great outdoors, there are plenty of indoor options for those days when the weather plays up. At iFly indoor skydiving centre, a vertical wind tunnel works just like the horizontal tunnels used to test aerodynamics. However, this one creates a cushion of air that, with a little bit of coaching, you can 'lie' on and ride. A whole lot of fun.

Indoor ice-skating is the focus at the Queenstown Ice Arena, the 'coolest place in town'. If you are new to skating, try a 20-minute quick-start lesson to get you going. Or, dispense with the blades and get into the brand-new Ice Bumpers Cars. They are a disc-shaped, neon-lit take on your typical bumper car and are designed to slide, spin and bump around on ice.

Or get bounced at Site Trampoline at Remarkables Park. This is a training venue for freestyle athletes to flip and spin before risking hard landings in the half-pipe. Site has seven Olympic trampolines and a tramp park with more than 30 interconnected trampolines for serious bouncing.

LIVE LIKE A LOCAL

BEST PLACE FOR A PINT

“Atlas at Steamer Wharf has a great rotating selection of craft beers, delicious tapas and a famous rump steak. Sit outside under the big heaters and enjoy the cosy atmosphere.”

GUY BARKER, CO-FOUNDER AND SKI-MAKER AT KORE SKIS

The Sherwood is much more than a hotel, it's a cultural and learning lab, hosting yoga classes, cooking lessons, whisky tastings and jewellery workshops – all in a laid-back environment.

Paintvine (that's paint and wine) is a painting experience that requires no experience at all. Paintvine provides you with all the gear – paints, brushes, canvas – and leads you step-by-step through the process of recreating a well-known work. With a drink in hand, it may just help you create a masterpiece. In August, options include painting Banksy's *Balloon Girl* at Lone Star or Bob Ross's *Snowy Mountains* at Smiths Craft Beer House.

It wouldn't do to visit Queenstown without sampling locally made wine from some of the area's 75-plus wineries. Gibbston Valley, or the Valley of Vines, is an oenological destination, particularly for pinot noir lovers. Gibbston Valley Wines is the go-to winery not just for tastings, but for the country's biggest wine cave and cheesery. Other local favourites include Chard Farm cellar door, spectacularly perched next to the AJ Hackett Kawarau Bridge Bungy; and Kinross, a busy cellar door for five high-end Central Otago wineries.



This page clockwise from top: Fresh powder on a heli-ski experience; the Fork and Tap at Arrowtown; learn to 'fly' at iFly; Goats by Jeff Thomson on the Kelvin Heights Sculpture Trail. Opposite page: All charm at Glenorchy.

APRES, YOU SAY

They say there's no such thing as a week night in Queenstown, and the apres ski scene proves this point. Cargo at Gantley's Restaurant is all about great craft beers in a great location at the foot of the Coronet Peak access road. Arrowtown's Fork and Tap serves up proper pub food and pizzas in a building straight out of the Gold Rush, and Yonder in central Queenstown is socialising-central with a hipster buzz.



WĀNAKA

ALPINE WONDERLAND

Perfectly perched on the edge of an alpine lake ringed with snowy peaks, Wānaka is known as Queenstown's smaller, more relaxed, sibling. It still has the feel of an old-school ski town, but has a growing high-end retail and dining scene made for big spenders. And you can see the Southern Alps from almost anywhere in town – all you have to do to get the snow report is open your curtains.

TWICE THE FUN

There was delighted fist-pumping among skiers and snowboarders this year with the announcement that Wānaka's two local snow haunts, Cardrona and Treble Cone are now jointly owned – single- and multi-day passes are now valid for both mountains. Pick up a multi-day pass for the best deal, or if time is tight, how about trying a Wānaka double, hitting both mountains in one very busy day?

A 25-minute drive from Wānaka (and an hour from Queenstown), Cardrona Alpine Resort is known for three things: reliable snow, a family friendly vibe and world-class freestyle facilities, including two half-pipes and multiple terrain parks. Beginners and

Olympic medallists all feel at home here. With Cardrona celebrating its 40th anniversary this year, it will feel like the good old days, with uncrowded slopes and plenty of Kiwi families giving it a go in the snow – just like it was back in the eighties, only with better-looking ski gear.

Further inland, Treble Cone is the South Island's largest ski area, renowned for its varied terrain and legendary side-country options. A 700m vertical drop and four basins, each etched with natural features, are all your on- and off-piste dreams come true: natural half-pipes, steep groomers and chutes that love to accumulate powder. It's not surprising many of New Zealand's top free-skiers learned their trade at TC.

For a quieter adventure, head to Snow Farm NZ, New Zealand's first and only cross-country ski area. With more than 50km of trails for skiing or snowshoeing, it's the perfect place to lose yourself in the idyllic solitude of the Pisa Range.

SIGHTS WORTH SEEING

You don't have to be a mountaineer, or particularly adventurous at all, to enjoy Wānaka's great outdoors. See a spectacular peak without touching snow on a scenic flight with Southern Alps Air. Their Mount Aspiring/Tititea glacier flight takes you

LIVE LIKE
A LOCAL

BEST COFFEE STOPS
“For a lazy Sunday stop, Pembroke Patisserie in Albert Town is a pretty epic spot that is out of the way. If you head up to the mountains, the Coffee Shack in the converted garage on Brownston Street is a good one when you're on the run.”
**FINN BILOUS,
WINTER OLYMPIAN**

around the 3033m-tall 'Matterhorn of the South', for a look at the mountain's steep flanks and the massive 7km-long Volta Glacier. Southern Alps Air's bright-yellow planes (one is nicknamed Bumblebee) seat a maximum of seven people, and every passenger has a window.

Lake Wānaka itself is spectacular in winter, when settled weather brings glassy water and sunny days. The half-day cruise to Mou Waho Island run by Eco Wānaka Adventures showcases the island's nature reserve with its famous lake-on-an-island





APRES, YOU SAY

Rhyme x Reason Brewery is packed most evenings thanks to 10 taps' worth of fantastic beers and their popular Food Truck Freakin Weekends, while The Chef's Table Pop-up Restaurant at Rippon Hall is the place for hot mulled wine. And B.effect brewery's B.social bar is the new kid on the apres-ski block. Try their Central Otago Ales, fermented with red-wine yeast.



From above: Rhyme x Reason Brewery; B.effect brewery's B.social bar.



on a lake. From the summit, you can photograph Arethusa Pool, Mou Waho's own lake, with Lake Wānaka in the background. There's also an adorable population of rare buff wekas (extinct on the mainland since 1920), including long-time residents Wally and Sally, who have parented around 30 chicks between them.

Closer to shore, Ruby Island is the jewel of Lake Wānaka. In the late 1920s, it was the venue for a Saturday night cabaret complete with illegal hooch and a sprung beechwood dance floor. Today, all that remains are the foundations, and a delightful setting for a stroll. Paddle Wānaka runs a new daily water taxi service to the island, as well as to Mou Waho, and children up to the age of 16 are free with a paying adult. At neighbouring Lake Hawea, the Dingleburn Safari and Walk with Reko Private Guides is the ultimate away-from-the-crowds trip to a high-country station. The access road, which was blasted through rocky bluffs high above the lake, is unforgettable.

TOWN TIME

Wānaka punches above its retail weight. The Precinct on Helwick Street has a New York feel to it, except with Central Otago views.

Revology concept store has ethically sourced products, including cool reading for smart kids (Greta Thunberg picture book, anyone?), groovy totes made from old billboards, and a tea refillery. Devål Boutique sells high-end brands and has a styling team to help you shop your look, while The Plant Collective is a walk-in jungle chock full of greenery and botanical gifts. And it smells great.

This page clockwise from top: A Southern Alps Air bright yellow aircraft abuzz in the sky; Wally and Sally, the rare buff wekas of Mou Wahu Island; Revology in Wānaka. Opposite page: Wānaka's snowfields.

Getting there

QUEENSTOWN +

Air New Zealand operates daily non-stop flights to Queenstown from Auckland, Wellington and Christchurch, with connections across the domestic network. Wānaka is about an hour's drive from Queenstown.

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MT RUAPEHU AND GREAT LAKE TAUPŌ

THE GREATEST OUTDOORS

There are places where it's easy to see how the landscape was formed. The Great Lake Taupō region is one of these. Its centrepiece, Lake Taupō, is what remains of an ancient and very violent, volcano. What it left behind is beautiful – as is evident in Mt Ruapehu, topped in winter with a cap of snow, and home to two commercial ski areas, Tūroa and Whakapapa.

VOLCANIC PISTES

Mt Ruapehu is the focal point of the North Island ski and snowboard scene. Both Whakapapa and Tūroa will have a more intimate focus this season, which will bring out their charm. At 550ha, Whakapapa has more terrain than any other ski area in New Zealand. Beginners find their feet in Happy Valley learners' area, while the more experienced can explore the likes of Broken Leg Gully, a snowy corridor bordered by black volcanic rock, and see for miles from above the Knoll Ridge T-Bar.

On a clear day, spot Mt Ngauruhoe and Mount Taranaki, and you'll have the unusual experience of viewing two volcanoes while standing on a third. Not a skier? No problem. Opened in 2019, the Sky Waka Gondola caters to skiers, snowboarders and sightseers – take a 1.8km ride on the country's largest gondola.

Tūroa, Whakapapa's quieter and less-developed mate, is running three chairlifts this year: the Mövenpick quad, the High Noon Express (New Zealand's highest chairlift), and the Giant triple chair, fresh from a \$2million upgrade for the 2020 season. It's great for intermediate and advanced skiers, with top to bottom skiing through a rolling volcanic landscape.

HOT AND COLD WATER

Lake Taupō is New Zealand's largest freshwater lake and it's globally coveted by trout fishers. Get your fix on a private charter with Lake Taupō Cruises. On the *Regal Flyer*, there's plenty of water-based fun, including clay-bird shooting off the foredeck, and, of course, fishing. You catch it, the crew cleans it, you eat it.

On the rivers, the Blue Duck Experience with Tongariro River Rafting takes in more than 50 rapids on the upper Tongariro. The rapids are just boisterous enough to be fun without being scary, and each one has a name – from MacGyver's Mistake (for a guide who looked like TV's MacGyver), to, delightfully, Air New Zealand.

Taupō's geothermal origins have left an endless supply of hot pools for soaking away post-mountain aches. Enjoy the healing waters of Te Kiri o Hinekai stream at Wairakei Terraces & Thermal Health Spa, with its range of pools set among man-made silica terraces that shine through the steam in pink, white and blue. Make like a local and paddle in the public bathing hole where the Otumuheke Stream flows into the Waikato River. Warmed by a small hot waterfall, it's free, and a 2018 upgrade saw new changing rooms and timber-deck lounging platforms installed. Turbulence begets beauty at Orakei Korako Cave & Thermal Park, a 2.5km geothermal bush walk 20 minutes from Lake Taupō. There are hot pools, geysers, and puddles of gurgling mud (extra bubbly in winter, thanks to the rain). Stop at the Rua Tapu Cave, one of only two known geothermally situated caves in the world, and look down to see the waiwhakaata (pool of mirrors), more than 30m below you. It's a sight made for existential contemplation. 🌿

This page from left: Tongariro whitewater rafting; the Powderkeg at Ohakune. Opposite page: Skiing at Whakapapa.



BEST PHOTO SPOTS

"Turn off State Highway 48 above the Tongariro National Park Visitor Centre and take the 10-minute walk down to Tawhai Falls. They spill off an ancient lava ledge into a perfect pool. Or get the classic shot of the Chateau Tongariro framed by Mt Ruapehu from the golf course in front of the hotel."

JASON BEACHAM,
ADVENTURE PHOTOGRAPHER



APRES, YOU SAY

The historic rail town of Ohakune is known as the apres-ski capital of the North Island. Pop into the Powderkeg Bar after a big day at Tūroa and you'll find out why. Or check out the Two Mile Bay Sailing Club, where you can drink and carb-load wood-fired pizzas on an enclosed terrace suspended over Lake Taupō.

PHOTOGRAPHY GETTY, MT RUAPEHU, SUPPLIED



Getting there



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DO SOMETHING
NEW
NEW ZEALAND


Kiwi as...

The traditional Kiwi OE might be off the cards for now, but there's something even better – the big AE, or Aotearoa Experience. Now is a great time to see our glorious country and to revisit places you haven't been for a while.

First Stop, steamy Rotorua.

STORY SHARON STEPHENSON





Te Puia's spectacular
Pōhutu geyser.

LAND OF GEYSERS AND LAKES

SIMPLY FOLLOW YOUR nose for this Kiwi-as AE into Rotorua. Thanks to the sulphur that escapes through vents in the earth's crust, you'll smell New Zealand's 10th-largest city before you see it. This is home to one of the most exciting geothermal regions in the world, a ringside seat to boiling mud pools, erupting geysers and steam that vents across the landscape.

Rotorua has been drawing visitors since the 1800s, when the 'eighth' wonder of the world, the marbled Pink and White Terraces, became New Zealand's first tourist attraction. A volcanic eruption buried the terraces in 1886 but Rotorua dusted itself off and reinvented itself as a tourism hub with a range of activities to keep new and returning visitors entertained.

IF YOU ONLY DO ONE THING

Though shalt not leave Rotorua without visiting Te Puia, the 60ha tourist attraction in historic Te Whakarewarewa Geothermal Valley, where you can tick off more than 500 geothermal wonders. Most spectacular is Pōhutu, the largest geyser in the Southern Hemisphere, which blows her top at least once an hour, sending boiling water hurtling more than 30m into the air.

You won't return home without the obligatory selfie either, because Pōhutu has been named the most reliable geyser in the world. It's why everyone from royalty to rock stars have oohed and aahed over her majestic force.

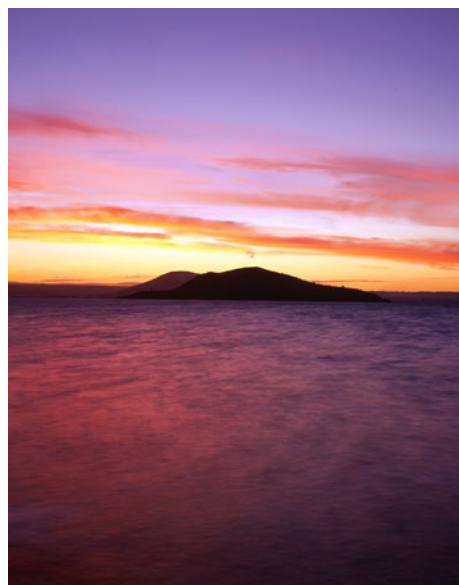
Stroll along the boardwalk which threads its way past Te Puia, artfully sulphur-stained rocks and sometimes acrid smells. You'll eventually come to Papakura Geyser, named after Maggie Papakura, one of Te Puia's famous guides, as well as Te Horo Geyser, or The Cauldron, which erupted on a regular basis until 1972.

To prove that Mother Nature isn't some one-trick pony, Te Puia also features native wonders of the feathered variety. Te Puia's three resident kiwi live in a recently completed purpose-built centre where visitors can view our iconic bird at close range and learn how the centre is helping to protect them.

Next, be amazed by the works in progress at the New Zealand Māori Arts and Crafts Institute, which has been nurturing and protecting indigenous culture and arts for more than 100 years. Watch master craftspeople and students turn wood into elaborate carvings, flax into kete, and bone and pounamu into beautiful carvings.



Clockwise from top left: Quacking good fun on an amphibious Duck Tour; hanging out with Rotorua Canopy Tours; epic lake and city views from Skyline Rotorua; Mokoia Island; Polynesian Spa has 28 mineral pools; the Devil's Bath is a fiendish shade of green.





TEN TO TICK OFF

1. Head to Lake Rotorua, or one of the region's many waterways, and catch your own dinner. Time it right and you should be able to bag a rainbow or brown trout, which can weigh in at up to 10kg.

2. "As a spa, Rotorua has no superior in the world," wrote New Zealand author James Cowan in 1903. The Polynesian Spa is the jewel in Rotorua's tiara, a sprawling complex of 28 hot mineral pools, including lake-view private pools, family pools and acidic and alkaline pools.

3. It doesn't get more Kiwi than a hāngī pie: golden puff pastry encasing traditional pit-cooked chicken, beef, kūmara and cabbage. Or head to the Gold Star Bakery where pie king Patrick Lam will sell you one of his award-winning mince and cheese pies.

4. Press your nose to the Skyline Rotorua gondola window as you ascend Mount Ngongotahā, with Rotorua spread beneath you like a blanket. After taking too many photos, jump onto a luge, the mash-up of a go-cart and toboggan that's been sweeping visitors down the mountainside since the 1980s. Race friends and family to the bottom, along the looping bends, through the Redwoods Forest.

5. If the water is your happy place then climb aboard an amphibious vehicle with Rotorua Duck Tours for a guided tour across the city, including splashdown into Lakes Tikitapu and Ōkareka.

6. Feet sore from sightseeing? Rest up at Kuirau Park, New Zealand's only geothermal public park. There are hot springs, foot baths and picnic facilities - and it's free.

7. Take a boat to Mokoia Island in the heart of Lake Rotorua, and discover one of Aotearoa's greatest love stories. Tūtānekai and Hinemoa's love may have been forbidden, but they didn't let that stand in their way. Against the odds, Hinemoa swam to Mokoia Island to seek out Tūtānekai. The daring act proved the strength of their love and their people gave their blessing.

8. At Wai-O-Tapu Thermal Wonderland, the aptly named Devil's Bath is an intriguing

shade of green. The has-to-be-seen to be believed vivid hue is the result of sulphur deposits rising to the surface.

9. Get up close to New Zealand raptors at the Wingspan National Bird of Prey Centre where you'll witness the remarkable aerial acrobatics of birds such as harrier, owl and kākārearea/New Zealand falcon.

10. You might feel like flying through the trees yourself. In which case, Rotorua Canopy Tours, a forest canopy zipline tour, is the place to spread your wings. Spend a few thrilling hours whizzing above strikingly beautiful ancient native forest.

rotoruanz.com

Above: Pōhutu, the world's most reliable geyser in action at Te Puia.

Getting there

ROTORUA

Air New Zealand operates daily, non-stop flights to Rotorua from Auckland, Wellington and Christchurch, with connections across the domestic network.

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Local legend

Ticking numerous boxes on your must-do list, there's no need to look beyond your own backyard for sustainable adventure, cuisine and nature.

STORY ZARA POTTS





ŌTAUTAHU CHRISTCHURCH HAS evolved at such a pace that even the locals have trouble keeping up with their city. With so many new things to see, do and experience, the South Island's largest city caters for adventurers, art lovers, food enthusiasts, bars goers and scenery seekers. And if you are intent on stepping lightly on the land, Ōtautahi Christchurch has you covered. The city is increasingly delivering a range of experiences that are not only engaging and memorable, but low-impact. From dining to cycling, accommodation to wildlife tours, this city puts it all on your doorstep.

MAKE IT COUNT

As well as taking home lasting holiday memories, many travellers like to return with a tangible treasure. That keepsake could be something you buy, or something you make. You can do the latter at Rekindle, an artisan collective where you can learn traditional skills and crafts. In a couple of hours at one of their workshops, you can pick up the basics of harakeke/flax weaving, carving and brush making. Not only will you take home skills, but you'll have a keepsake to use and admire. Rekindle is located in the restored, heritage-listed Arts Centre/Te Matatiki Toi Ora, which dates back to 1877. Designed in the Gothic Revival style as the city's university, the building is a beautiful place to explore and is home to artisan producers, specialty boutiques and art.

MARKET SHARE

Riverside Market on Oxford Terrace opened late last year and is a model of modern sustainability initiatives. Rescued and recycled materials are integral to the lofty building and the market is working towards a zero-waste policy. "We are taking the idea



of sustainability to a new level," says general manager Mike Fisher.

While there's much to admire in the recycled beams from Lyttelton port and the art-deco clock from a demolished train station, it's the food that really draws people through the doors. Riverside is a seven-day farmers' market where you can meet the growers and makers and it's also a dining destination. You can buy fresh produce, stock up on deli goods, dine out on international cuisine, and learn how to make pasta or traditional Thai dishes at the Riverside Kitchen cooking school.

The market is a unique offering to visitors as it brings the best of local food into a single destination. "Visitors can talk directly with the farmers, like the Charing Cross cheese producers who milk the sheep and make and sell the cheese," says Fisher. "They can find out about the region and how the products are created. It's not just a transaction, it's about being part of a bigger experience. For many visitors it's important to know that they're reducing their

Clockwise from left:
The terrace of Riverside Market in the central city faces the Avon River; take a tram for an easy way to get around; pick up fresh local produce at the lower hall of the Riverside Market.



footprint,” he says. From paddock to plate, the market requires sellers to operate in an ethical and sustainable way.

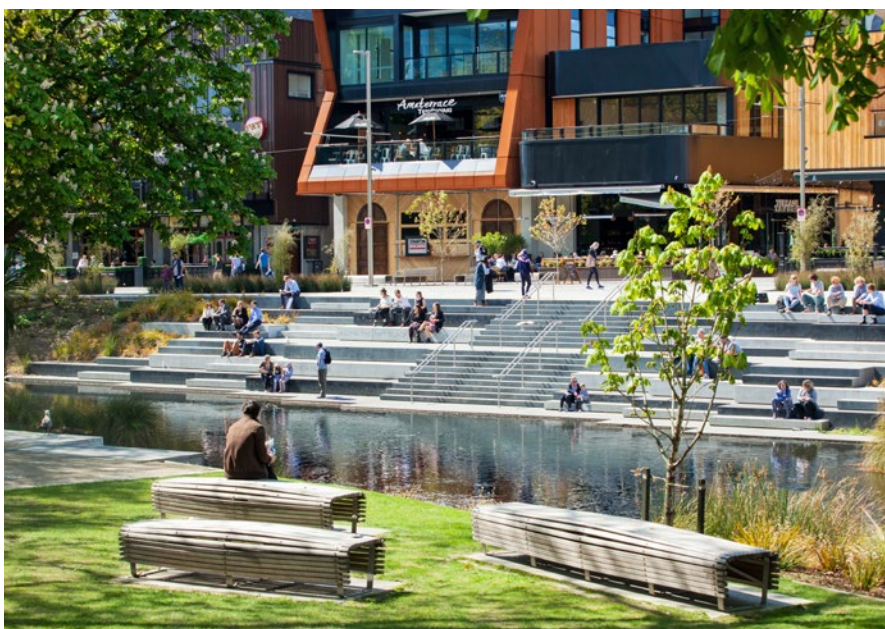
SPIN YOUR WHEELS

Although Ōtautahi Christchurch spreads from the hills to the sea, the city itself is remarkably compact and its wide streets and flat topography are a treat for cyclists. The city has a long and proud history of cycling and Australasia’s first female-only cycle club was founded here in 1892, counting suffragette Kate Sheppard as a committee member. Today, there are more cyclists here than in any other city in New Zealand.

Renowned for its green spaces – the most famous being Hagley Park – and with Ōtakaro/Avon River meandering through it, the city is naturally blessed for scenic cycling. The local council has developed 13 major cycle routes that not only help keep the city moving, but are key to addressing climate change and creating healthier communities.

Stu Waddell, the founder and owner of Chill bike tours, rates his job as one of the best in town. He knows every cycle route in the city and where to go for all the best views, sites and caffeine. Chill offers a range of guided and self-guided tours that will acquaint visitors – and even locals – with the city’s top spots.

“You are always looking at your surroundings on a bike, so you don’t miss anything,” says Waddell. “Visitors get to see



the city up close and enjoy the sights and sounds. Getting some exercise is an added bonus,” he says.

Chill’s four guided city tours can be done on pure pedal power or electric bikes and they run from two to four hours. The six self-guided tours venture beyond the city limits and are well-suited to those who are short on time but keen to explore the sights.

When you need a pit stop, there’s no hassle finding a place to pull up your bike at The Welder in the SALT (St Asaph, Lichfield and Tuam Streets) District. Here, character buildings dating back to the 1880s have been re-purposed as a space dedicated to health and wellbeing. A light-filled garden courtyard sits at the heart of the complex and is an ideal place to rest your legs and enjoy a macadamia coffee from plant-based cafe, Barefoot, or top up on protein with organic nuts from GoodFor Wholefoods Refillery.

ISLAND TIME

Scenery, wildlife and history come together at Ōtamahua/Quail Island, which lies in the flooded crater of an extinct volcano – Te Whakaraupō/Lyttelton Harbour. From the charming port town of Lyttelton, a brief ferry trip takes you to Quail Island/Ōtamahua. While Māori never settled here permanently, it was a place where Ngai Tahu and their predecessors harvested kai moana and seabird eggs, from which the island’s name is derived. It was given its English name by Captain Mein Smith after he saw the native quail/koreke here in 1842.

Not long after the first colonial settlers arrived, the island was converted to farmland and, sadly, by the 1870s, the koreke became extinct. Since 2006, the island has been largely predator-free, which has encouraged the regeneration of wildlife such as terns, shags, oystercatchers and also white-flipped penguins/kororā.



This page clockwise from above: Te Papa Ōtakaro/Avon River Precinct; part of No Place Like Home street art by Flox; public art by Judy Millar. Opposite page, clockwise from top left: Flip Grater (left) and her husband Youssef Iskane serve vegan food at Grater Goods; looking towards Quail Island from Corsair Bay; taking in the views above Lyttelton Harbour.



History runs deep on the island. The great Antarctic explorers Robert Falcon Scott and Ernest Shackleton kept their dogs and horses here before making their epic journeys to the frozen continent. In the late 1800s, the island served as an immigration and quarantine station. Historic sites and restored buildings provide a glimpse into the island's early days.

Walking tracks and swimming beaches offer pleasant respite and there are plenty of picnic spots to enjoy. Just remember to take all your rubbish with you; the only thing visitors should leave on the island is their footprints.

STAY OVER

For Nisha Duncan and Evan Chadwick, who own Eco Villa in Hereford Street, sustainability is not just a buzzword, it's a way of life. Their villa combines the comforts of a boutique hotel with the warmth of a B&B, and has been a labour of love since they bought the property several years ago. The couple has restored the house and converted it to accommodation using re-purposed materials, and installed a grey-water scheme. Nisha and Evan support locally grown organic produce and ensure all their food scraps are composted or fed

History runs deep on the island. The great Antarctic explorers Robert Scott and Ernest Shackleton kept their dogs and horses here.

to the worm farm. They are also advocates of foraging, which has almost become a local pastime. As many parts of Ōtautahi Christchurch were damaged beyond repair in the earthquakes, houses in the 'red zone' have been demolished but their gardens and fruit trees remain. "We get all our apples and pears from the red zone for juicing, and we find plums and peaches for compote," says Duncan.

Not only has the couple created one of the city's more environmentally conscious places to stay, but their villa is full of warmth and charm.

WILD THINGS

Willowbank Wildlife Reserve on the outskirts of Ōtautahi Christchurch has been championing conservation for more than 40

years. Guided, 45-minute tours are an excellent way to learn about the local and exotic wildlife that call Willowbank home. The park is divided into three sections – New Zealand native animals, exotic species and farm animals. The diversity of animals to observe ranges from our national icon, the kiwi, through to the Asian siamang gibbon. Willowbank is also a rescue and rehabilitation centre – a sanctuary for a variety of birds – where you can experience Aotearoa's quirky birdlife up close. The kea enclosure is home to the notoriously cheeky alpine parrots, of which there are estimated to be between 3000 and 5000 left in New Zealand. The kiwi, however, is the star of the show, and they can be observed in what closely resembles their natural habitat. As part of a kiwi breeding scheme, Willowbank incubates the eggs of four species of kiwi and more than 600 kiwi have been released into the wild.

Ko Tāne is another highlight at Willowbank and a rare opportunity to experience traditional Māori culture. Ko Tāne covers traditional hunting practices, weaponry skills and musical instruments. The interactive experience opens with a pōwhiri, closes with a hāngi and includes a 45-minute kapa haka performance.



Eat

GRATER GOODS

Singer/songwriter Flip Grater and husband Youssef Iskane opened Grater Goods, a vegan deli in Sydenham, in 2018. At their cafe, deli and wine bar Pinot Cave, they showcase their range of plant-based food. Check out the Reuben sandwich and excellent coffee. gratergoods.co.nz

THE FERMENTIST

The Fermentist is the home of New Zealand's first carboNZero-certified beer. Sustainability is at the heart of all they do, from solar panels to eco-friendly loo paper. In keeping with this ethos, they source locally and responsibly sourced ingredients for their menu. thefermentist.co.nz

ICE CREAM CHARLIE

This local company has been operating since 1903 and the same vanilla-ice recipe is still used today. Their products are free from preservatives, 100 percent natural and handcrafted. The sundae with fresh cream and raspberry syrup is a local favourite. Ice Cream Charlie serves its much-loved treats from a caravan in Victoria Square. icecreamcharlie.co.nz

UTOPIA ICE

Utopia Ice is one of the city's best-kept secrets. The old-fashioned ice-cream business has two locations: one in beachside Sumner and one in the

SALT District in the city. Ice creams are made with local and organic ingredients and there are great vegan options. Flavours range from the classic to the adventurous, such as black sesame or sour-cherry mascarpone. Waffles, coffee and fresh-pressed juices are also available. utopiaice.co.nz

Play

TE ARA IHUTAI/CHRISTCHURCH COASTAL PATHWAY

Te Ara Ihutai/Christchurch Coastal Pathway is accessible for pedestrians, wheelchairs, cyclists and even skateboarders. The pathway offers lovely views of the estuary, a significant habitat for migratory birds such as godwits, and is lined with native plants and interesting finds including a moa cave. Stay on track long enough and you'll come across the beautiful expanse of Sumner Beach. ccp.org.nz

Sleep

SUDIMA

The recently opened Sudima Christchurch City is a five-star boutique hotel with carboNZero certification and green initiatives including rainwater harvesting and chemical-free dry cleaning. As well as being green it's a lovely and central place to stay. sudimahotels.com

From above: The Port Hills is the place to take in sweeping and spectacular views; vegan rolls at Grater Goods.





Getting there

CHRISTCHURCH



Air New Zealand operates daily non-stop flights to Christchurch from Auckland, Wellington, Queenstown and Dunedin, with connections across the domestic network.

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DO SOMETHING
NEW
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SOMETHING FOR THE WEEKEND

Yearning for a fix of good food, fun and entertainment?
Head straight to Wellington.

STORY SHARON STEPHENSON

OUR VIBRANT, CAPTIVATING capital's got it all going on, from brisk early morning harbourside stroll, to intimate wee-small-hours nightcap. Here's how to do a cool, creative and fun 48 hours in Wellington.

Friday

6.00PM Head from Wellington Airport to Ghuznee Street, named after the 1893 battle of Ghuznee (Ghazni) in Afghanistan. About half-way down you'll find Puffin Wine Bar, which feels like an exclusive club, one where things take a characterful turn with taxidermied birds (including a puffin), green velvet booths and crystal decanters. But it's the beverages you're really here for – more than 60 natural wines from all over the globe. Owners Hannah Wells and Sean Golding (of bar Golding's Free Dive, and restaurant Shepherd) specialise in organic and biodynamic wine, including several New Zealand drops (beer and cocktail lovers are also catered for).

7.00PM Wellington's centre is so compact that you are rarely far from the next place you want to be. And walking is the way to go. Stroll to Highwater Eatery, a newish addition to lower Cuba Street – which takes its name from its location (the previous high-water mark of Wellington harbour). Come hungry because the food here has something to say for itself: the salt-roast celeriac soup with chive creme fraiche is big on flavour, while the paua hot-dog is pure joy.

8.30PM Night time in Wellington can be a thrilling rollercoaster of theatre, concerts, plays and gigs. As a leading hub of culture, on any given evening there could be performances by the Royal New Zealand Ballet, a concert from the New Zealand Symphony Orchestra, a play at Circa or BATS theatres, and live music at Meow in Edward Street, or the iconic San Fran in Cuba Street. Every cultural fix can be sated, so get online to check listings and find your buzz.

Saturday

9.00AM Wellington has a wide and eclectic selection of breakfast offerings, and some of the country's best coffee roasters and baristas. Prefab Eatery is a favourite with locals; an airy, industrial-style cafe that looks as though a slice of New York was dropped into Wellington. Owned by the godparents of the Capital's hospitality scene, Bridget Dunn and Jeff Kennedy, Prefab specialises in the kind of food you could eat all day – creamy garlic mushrooms on Danish rye and a tuna melt that will ruin you for all others. If it's a nice day, take a seat outside and watch the locals go about their weekend.

10.30AM In a city with so many great retail opportunities, it takes a lot to stand out from the pack, but the shopping precinct of College and Jessie Streets does just that. Start at Kowtow, home of the women's fashion

Opposite page:
Sunset colours the
sky over the harbour.
This page, from right:
Choose from more
than 60 natural wines
at Puffin Bar; casual
dining at Prefab.



label started in 2006 by local designer Gosia Piatek. The stylish range also speaks fluent sustainability, with ethically made clothing using organic fibres and sustainably sourced components. You'll feel clever for finding Orient Modern Asian Home Store, which stocks covetable homeware and gifts, including ceramics from Japan. While you're there, purchase a bag of lemongrass and lime cashews: you'll need them to supercharge your walk up to Mt Victoria Lookout.

11.30AM Photograph 360-degree views from Mt Victoria Lookout; part of the Town Belt of land put aside by the Colonial New Zealand Company in 1841 for public recreation. Or take a selfie on the slopes that stood in for the outer reaches of The Shire in *The Lord of the Rings* trilogy. Reward your efforts with a custard-cream doughnut from Tomboy, a boutique cake

shop on the slopes of Mt Victoria. It's like a hug in baked form.

1.30PM Not all yum cha is created equal but the offerings at Dragons Chinese restaurant are a cut above. Run by the Wang family, who set it up in 2007, this Tory Street stalwart is brimming with swagger. Start with the prawn and chive dumplings, move on to the fried squid and save room for the delectable custard tarts.

3.30PM Turn left at the striking David Bowie mural and you'll be in Hannahs Laneway, which wouldn't look out of place in Melbourne. You'll find a boutique peanut-butter manufacturer, a bakery, hidden bars and the Wellington Chocolate Factory. Spend longer than you should choosing between salted caramel, star anise and raspberry chocolate treats. Or just buy them

all. Look for the giant hand and you'll find Fortune Favours, one of the city's best brew-bars. In an old industrial building that was once used for furniture restoration, Fortune Favours specialises in all things hoppy. Try The Wellingtonian, a light and aromatic IPA, which is best enjoyed on the sunny deck.

5.00PM Last year, *Time* magazine named Zealandia one of the world's 100 greatest places and it's easy to see why. Just a 10-minute drive or a free shuttle bus ride from the CBD, this 225ha urban eco-sanctuary is home to some of New Zealand's rarest wildlife. Besides the takahē, wētā, tūi and kāka, there are also tutatara and around 140 little-spotted kiwi. On a night tour you'll explore the sanctuary by torch light and spy creatures that only come out when the sun goes down, such as ruru (owls) and glow worms. If you're lucky, you might spot a kiwi or two. A cup of steaming kawakawa tea will keep you warm.

8.00PM Head to Rita, a 28-seat restaurant shoehorned into a former workers' cottage in Aro Valley. Owners Kelda Hains and Paul Schrader were behind Wellington's long-established Nikau Café, so they know what they're doing. Think fried cauliflower with goat gouda and walnut tart with rosemary ice cream. A mural on the wall by local artist Sarah Maxey reads 'heavenly place' and after your first bite, you'll no doubt agree.

9.30PM End the evening at The Library, an upstairs bar on Courtney Place which features bookshelves that run the length of the bar (the cocktails aren't bad either).



Clockwise from above: Peanut-butter dreams are served from the Eva St window of Fix & Fogg; Hannahs Laneway is home to boutiques, bars and the Wellington Chocolate Factory; a delicious icing-sugar dusted doughnut from Tomboys; a platter and beers at Fortune Favours.





Sunday

9.00AM Sunday mornings are meant to be lazy so, after a sleep in, wander down to the Harbourside Market. There are fruit and vege stalls, and more than 40 food trucks and vans offering flavours from around the world that are as welcome on the taste buds as they are on the wallet.

10.00AM Across the road is Museum of New Zealand Te Papa Tongarewa and while many of us have seen the colossal squid – believed to be the largest squid captured in the world – the constantly changing collections at our national museum mean there's always something fresh to enjoy. A little further around the harbour is the City Gallery's collection of contemporary art and the Wellington Museum (don't miss The Attic, which is filled with weird and wonderful creations such as flying saucers).

12.00PM Since 1902, the fire-engine red Wellington Cable Car has shuttled visitors up and down Kelburn's steep hills to the Wellington Botanic Garden. After you've taken too many selfies at the Kelburn Lookout, wander through the 25ha Botanic Garden that was established in 1868 and features winding walkways through the Hydrangea Gully, Herb Garden, the Australian Garden and Begonia House.

1.00PM You'll emerge from the Botanic Garden on Tinakori Road. Turn right and



From top: As well as fresh produce, the Harbourside Market has more than 40 food vendors with a range of international dishes to entice the tastebuds; the unmissable, striking orange entrance to Wellington Museum.

head to the Thorndon shops where you'll find Hillside Kitchen, a compact restaurant opposite the Prime Minister's residence. The food is vegetarian and mostly organic and on a recent visit, the menu included a delicious candied-carrot soup and a mushroom tart made with wild funghi that the owner forages for around the Wellington hills.

2.30PM It's a five-minute walk to Parliament and the three architecturally distinct buildings that make up New Zealand's centre of power: Edwardian neoclassical Parliament House, the Victorian Gothic Parliamentary Library and the distinctive 70s-style Beehive. Free guided tours are available each day but need to be booked in advance. If you're hungry, head to the third floor where you'll find Bellamys by Logan Brown, a restaurant previously only for politicians, staff and guests, but now open to the public.


4.30PM It's almost time to say goodbye to the capital. But first, a detour. Not far from Wellington Airport is Lyall Bay's Parrot dog craft brewery and restaurant. Opened in an industry-heavy area in 2018 by the three blokes behind the award-winning Parrot dog beer (fun facts: all of them are called Matt and they started brewing in their student flat), this is Wellington's laid-back, child-and-dog-friendly HQ. If your taste-buds are in the mood for the slightly offbeat, you'll be in luck: the brewers like to play with flavours, so you could try a feijoa sour, a stout brewed with coconut and cacao nibs, or even an avocado beer. Or just kick back with a lager or an IPA until it's time to head to the airport. wellingtonnz.com

Getting there

WELLINGTON

Air New Zealand operates daily non-stop flights to Wellington from Auckland, Christchurch, Queenstown and Dunedin, with connections across the domestic network.

 airnewzealand.co.nz

 Contact Centre
0800 737 000

AIR NEW ZEALAND 

A STAR ALLIANCE MEMBER 



My place

Kerikeri is where musician and actor Troy Kingi finds inspiration and solitude.

WE MOVED TO Kerikeri from Te Kaha [in the eastern Bay of Plenty], which is another beautiful place, when I was about 16, because my stepdad got a job up here. And I never really left. I met my wife, and we had five kids and just stayed. I've always been a small-town person, I've never needed anything but nature, and my family's here, so everything I need is right here.

My first impression of Kerikeri was that it was quite strange. Driving up from Whangārei, it's all rural towns and rugged terrain, and then there's this really flash town in the middle of nowhere. I was like, "What is this doing up here?" It was around the time that *Dawson's Creek* was on TV, and I felt like I was moving to my own Dawson's Creek.

The best thing about Kerikeri is its proximity to beaches. When I was growing up, we lived on the water. Every weekend, my mates and I were up at Tauranga Bay,



Matauri Bay or Taupō Bay. These days, my family and I go to Tauranga Bay or Taupō Bay twice a year in January, and go off-grid for a week. That's where I've written my last two albums. When everyone goes to sleep, I go out on the beach, on my beach chair, and just think and come up with ideas.

I don't know if I'd even be a musician if I lived in a big city. Here, you don't have a lot

of distractions, and it's easy to run with your thoughts, because it's just you. I don't have anyone to jam with but myself. I have been corresponding with my mates and swapping ideas, but other than that, I'm just stuck up here with my own thoughts and nature, which is a cool thing. It works for me.

Kerikeri is a beautiful place to bring up children. It's a safe community, especially for young children. It's quite a magical place. Within 10 minutes' drive of my house, you can get to maybe 10 different waterfalls. Not just little trickling ones, but big, massive waterfalls. We just found out there's a waterfall 500m behind our back yard that we didn't know existed. It's epic.

There are a lot of nice bush walks nearby, and there's a bike track through the bush that goes from where we live, all the way over to Waitangi. We don't really have mountains, but we have rivers, bush and the sea.

Diving is where I find peace. Once you go under the sea, you don't hear anything but your own thoughts. I was a scuba-diving instructor for six years, until about 2012. I always thought I was too heavy to surf, but I've got a lot of mates who are even bigger than I am, and they carve it up, so I'm still hoping I can learn how to stand up on a board.

There's a beautiful spot called Charlie's Rock that we used to swim at quite a bit. You walk along the river until you come to this massive waterfall. There are cliffs all along it, and you can jump off and do some bombs.

Kerikeri is growing so fast. Lots of people are moving up from Auckland. When I first moved here, I knew everyone walking down the street. Now I'll know maybe the odd person. It still has the same feeling as when I first moved here, but it's getting a little bit more crowded.

One of my favourite restaurants used to be Food at Wharepuke. They closed last year, but the chefs have moved to the Plough & Feather. There's also a good Thai restaurant in town called Curry King. You can get tasty green chicken curries or pad Thai for lunch, and it's really good. I rate it.

The best coffee in town is Barrow Boys Coffee Company. One of my mates started it three years ago. Otherwise, if you want to do drive-through, there's good coffee at a place called Way Cup.

There's a lot of history around here. You've got to see the Stone Store, the oldest stone building in New Zealand. Behind it is Kemp House, New Zealand's oldest building. Hone Heke's pā is nearby.

Kerikeri is the place for me because it's where our family is. My wife's family has been here for a long time – it feels like we can't be anywhere else. It helps that we're in a beautiful place like this. 🌿

Ngā Waiata o te Pō, *Troy Kingi's collaboration with the Hunter Collective and Chamber Music New Zealand will tour later this year.* chambermusic.co.nz

Air New Zealand operates daily non-stop flights to Whangārei and Kerikeri from Auckland, with connections across the domestic network.



This page clockwise from top: Stone Store and Kemp House are the historic heart of Kerikeri; you don't have to go far to find a scenic spot or swimming hole; fine fare at the Plough & Feather by chef Colin Ashton; views from above Matauri Bay; in a Kerikeri forest. Opposite page: Rainbow Falls is Kerikeri's most famous waterfall.



A-LIST ADVENTURES

From lush country estate to high-end shopping and high-flying wine tours, the Wairarapa – an hour's drive from Wellington Airport – is a destination where you can get your luxe on. Here's where to indulge.

STORY **SHELLEY HOWELLS**

DO SOMETHING
NEW
NEW ZEALAND

Play

STAR STRUCK

Wairarapa is shooting for the stars – aiming to become as well known for astro-tourism as it is for wine and food. The region has blissfully little light pollution and an application has been lodged for Dark Sky Reserve status, which would recognise and preserve the area's terrifically vivid night sky. One magical stargazing spot is Stonehenge. Stonehenge Aotearoa, that is – an open-air observatory built as a full-scale modern take on the UK Salisbury Plains Stonehenge. There's a Star Safari on Friday and Saturday nights, and night-sky photography courses. Under the Stars runs a range of star-gazing events, including wine-and-stars evenings where you can enjoy local drops and nibbles while learning about the sky above, or you can book an exclusive, bespoke tour.

FOLEY WINE FLIGHT

This scenic helicopter excursion is exclusive to guests of Wharekauhau Country Estate, the luxury retreat set on the wild, beautiful coastline of Palliser Bay. The flight takes in stunning landscapes and, on the ground, there are insiders' tours of three of the Foley family vineyards. First, whip across the Cook Straight to Marlborough, New Zealand's sauvignon blanc HQ, and tour and taste your way around Vavasour Wines in the Awatere Valley, and Grove Mill in Wairau Valley. The return journey takes in Cape Palliser lighthouse and spectacular, rugged coastal and mountain views on the way to lunch at beautiful Te Kairanga Wines, before heading back to the lodge. Of course, pick up and drop off are from the front lawn, a short stroll from your room.



Clockwise from far left: Wharekauhau Country Estate; Stonehenge Aotearoa; Mesita Wine Bar is tucked down a side street in Martinborough; Foley Wine Flight.

GREAT PLATES

Laid-back and delicious is how Wairarapa restaurants roll. At Union Square, Martinborough Hotel's restaurant beside the town square, modern New Zealand bistro fare has a touch of France. Michelin-starred chef Adam Newell's mains include a luxe wagyu beef burger served with a porcini mustard aioli, and a gloriously unrestrained cassoulet of duck confit, braised lamb, garlic sausage and pork belly with a brioche crumb. The extensive drinks list leans heavily towards local drops, including the wine, beer and gin.

From small plates to burgers, The White Swan Hotel's restaurant and bar serves contemporary pub-style fare made with seasonal, local produce. New owners Nick and Rosie Rogers scored Kiwi chef Marc Soper, ex-executive chef at Wharekauhau Country Estate, to head the kitchen.

Family owned and operated Pinocchio Restaurant & Bar recently moved from Martinborough to Greytown (in the space



once occupied by Salute restaurant). Owner and head chef Paul Ansell puts his fine-dining experience to good use with a seasonal menu focusing on classic dishes and sassy presentation. Highlights include a six-hour braised beef-cheek for two, zesty lime and chilli chargrilled chicken, and a heady dark chocolate, salted caramel tart. The chef's tasting menu (go for the optional wine pairings) conveniently takes the decision-making out of your hands.

Have you even dined out in Wairarapa if you haven't had the Poppies platter? Nope. Poppies Martinborough Tasting Room & Cellar Door offers the usual suspects: tastings and bottle sales, but the star of the show is the seasonal vineyard platter created to complement their wines. Just up the way a little is Moy Hall Wines – their casual-dining menu of seasonal shared plates is very good indeed. Try the likes of twice-cooked lamb shoulder with skordalia, dates and preserved-lemon chutney, or a haloumi and popcorn salad.

If you want to hang with the locals and winemaker crowd, go to Mesita. Tucked down a Martinborough side street, the petite wine bar and restaurant has a Latin America-inspired menu (tamales, pork belly with roasted tomatillos, sour-cherry crumble) and ample atmosphere.





FINE WINE TIMES

Delightful Martinborough sits at the heart of Wairarapa wine country, within cooe of more than 25 wineries. The attractive landscape is very cycle-friendly, so hire a bike from Green Jersey Explorer and hit the wine trails. Their wine pick-up service will spare you carrying your own purchases.

Martinborough Wine Tours has 25 years' specialising in luxury tours and will customise experiences to suit. Alternatively, taste some of the best local drops at The Wine Bank Tasting Rooms in the old refurbished BNZ Bank building on the village square. There are more than 60 different wines at this self-service wine-tasting experience. A tasting menu and wine store complete the picture.

If you haven't already imbibed, Toast Martinborough is the annual event to add to your calendar. Held in November this year, it brings together the best of the region's wine, food and entertainment.

TOP SHOPPING

Greytown is the adorable country town that likes to sneak up on your credit card. Owner-operated boutiques line the picturesque main street and must-dos include cycle emporium Blackwell & Sons – the accessories alone are worth the visit. Get your Nordic-inspired fix at Linarte for elegant flax-linen garments, stylish accessories and homewares. Visit Hall for contemporary, casual fashion by Wairarapa-born Lorraine Hall, made with natural materials here in New Zealand. At Oggi Domani, ceramics in the bold colours and elegant shapes of classical Italian styles are handcrafted on-site. The multi-award-winning Schoc Chocolates is rightly famous for its quality and creativity. Another must.



Clockwise from far left: The Wine Bank Tasting Rooms are located in the refurbished BNZ Bank; The White Swan in Greytown; The Martinborough Hotel in an 1880s building.

Stay

WHAREKAUHAU COUNTRY ESTATE

Although Wharekauhau has been a working sheep station since the mid-1800s, this is no farm-stay. The Duke and Duchess of Cambridge (and baby George) stayed at this off-the-beaten-track retreat. Embrace a range of outdoor pursuits or simply relax and soak up the views, luxurious surrounds and exceptional but unstuffy service. A bit of relaxation and activity is the way to go here.

The light-filled Edwardian-style lodge – all tasteful art and antiques, vast fireplaces, elegant formal spaces and cozy nooks – is set high above Palliser Bay, with dramatic vistas, especially from the aptly-named Grand Hall. Browse the library, visit the spa, swim in the indoor pool, explore the games room, enjoy pre-dinner drinks and indulge in the lodge's farm-to-table fare. The legendary breakfast is served in the country kitchen of your dreams.

Accommodation is in Cottage Suites, each with that incredible seascape out the window. All things plush and natural – from heated marble floor and open fire to the best bedding, double spa bath and moreish handmade shortbread – ensure absolute comfort. And if you want the estate all to yourself, you can book and host 30 of your closest friends.

It's well worth exploring the 1200ha property, which includes farm, forest and coast, and has adventures to accommodate every energy level. Meet the locals – Angus cattle, Romney sheep and tame eels. Shoot clay birds, check out farm activities, hike, cycle and do not miss the exhilarating ATV quad-bike adventure.

The day ends with pre-dinner drinks and canapes in the lodge, followed by a multi-course dinner showcasing sustainable fare from the farm and its extensive gardens and orchard, and the wider Wairarapa area. wharkeauhau.co.nz





PHOTOGRAPHY GETTY IMAGES, SHARISSE EBERLEIN, JET PRODUCTIONS, GRANT SHEEHAN, STONEHENGE AOTEAROA

THE MARTINBOROUGH HOTEL

Martinborough is one of the most charming small towns in this region of charming small towns. At the very heart of it all, the 20-room Martinborough Hotel is a beautifully restored 1880s building full of idiosyncrasies – a bit of a floor slope here and there adds to the experience. Each room or suite is unique, with a mix of traditional and contemporary decor that balances restful simplicity and plush comfort. Character touches might include a clawfoot bath, balcony, and garden or village views. There's a well-stocked library to hide away in, and a lovely garden courtyard complete with petanque. martinboroughhotel.co.nz

THE WHITE SWAN

She may have started her career as a mere admin building at the Woburn Railway in Lower Hutt, but The White Swan country hotel has become a beloved Greytown institution, since being shipped over the Rimutaka ranges in 2002 and lovingly restored. Just try to resist perching on the sunny verandah to watch the world go by. There's a range of accommodation on offer, including rooms, suites and studios. But for the full country hotel experience, park up in the Madison or George Suites. The White Swans' Village Wine Store stocks local and international wines to enjoy there or take with you. thewhiteswanhotel.co.nz

WYETT HOUSE

This is your go-to for a luxury B&B stay in an historic property. Wyett House is set in lovely gardens, just a five-minute walk from Greytown village. The main house offers two beautiful rooms, The Pollyanna and Toile, each with its own ensuite. The Annex is a romantic, self-contained two-bedroom cottage, complete with a private courtyard and well-equipped kitchen. Gourmet breakfasts are served in the dining room, and the kitchen can prepare hampers and platters to go. Bikes are available for guests keen to cycle the surrounds. wyetthouse.co.nz

Above: Whitimanuka Retreat, an off-grid, self-contained cottage on the outskirts of Martinborough.

WHITIMANUKA RETREAT


This architecturally designed off-grid bolt hole is for the wild at heart. It's set on a 7th-generation sheep, beef and cropping farm. Perfectly positioned for sweeping farm and bush views (there are even views from the bath tub and super-king bed), as well as for stargazing. The solar-powered, self-contained cottage is simply and elegantly designed. Cook up a feast, or order an artfully curated platter of local fare. Relax, or get out there and explore the farm, its bush trails and fishing spots, or book a private star-gazing tour. whitimanuka.co.nz

Getting there

WELLINGTON



Air New Zealand operates non-stop daily flights to Wellington from Auckland, Christchurch, Queenstown and Dunedin, with connections across the domestic network. The Wairarapa is approximately a one hour drive from Wellington.

 airnewzealand.co.nz

 Contact Centre
0800 737 000

AIR NEW ZEALAND 

A STAR ALLIANCE MEMBER 



Family pass

With a family focused holiday in Nelson, you can put the kids centre stage, but still enjoy an itinerary jam-packed with fun for yourself.

STORY **MATT PHILP**

AS A HOLIDAY destination, Nelson's strong suit has traditionally been its beaches, the Abel Tasman, and its laid-back, jandals-and-shorts disposition. But you don't need summer weather and long car trips to enjoy the place as a family. There's a beach within 10 minutes of the CBD and a mountain-bike park even closer. Its harbour tends to be millpond flat in winter – perfect for paddleboarding or a ferry ride to Haulashore Island – and there are more than enough adventure parks, trampoline centres, bike trails, rock pools and bumper boats to keep kids entertained, whatever the weather's doing.

BEACHSIDE

In Nelson, when you have kids to entertain, all roads lead to Tahunanui Beach – a 1.75km stretch of white sand close to the CBD. With rock pools to explore, safe swimming and a big playground, Tahuna is also home to a cluster of family focused tourism businesses. Start with Pro Karts, which recently invested in a new fleet of high-quality Sodi RT8 karts for drivers aged 12 and older, and has fun karts for younger kids. The operator also runs a neighbouring outdoor trampoline park – reputedly New Zealand's largest – and outdoor laser-tag experience. Nearby is the Nelson Roller Sports rink (open Friday nights and weekend afternoons) and Natureland, a small wildlife and farmyard zoo with



Clockwise from opposite page: The unfolding beauty of Rotokura/Cable Bay; a ride on the Skywire pumps up the adrenaline; learning to paddleboard on Tahunanui Beach.

a strong conservation focus. Also in the neighbourhood is the Nelson Fun Park, which offers bumper boats and mini golf on fine weekends, and a hydroslide from October onwards. Flip Out indoor trampoline park is a five-minute drive away.

ON THE WATER

If you strike Tahuna on a calm day, hire paddleboards for the family from Moana Paddle Nelson, or take a guided sea-kayak trip across to the historic Boulder Bank Lighthouse (the operator has a key). For a piratical adventure, take the ferry to Haulashore Island, in Nelson Harbour. The island is great for a family picnic, and

during the winter months you may see fur seals lolling and dozing on the harbour entrance side.

HANG OUT IN CABLE BAY

A 20-minute drive north of Nelson is Rotokura/Cable Bay, so-called because it's where New Zealand's first telegraph cable link to the world came ashore in 1876. It's a rocky beach, but the sandier northern end is a popular swimming spot in summer. The three-hour walk over the headland to The Glen has sweeping coastal views and a lovely middle section of native bush. The big lure for families is the nearby Cable Bay Adventure Park. Appropriately, it's owned





and operated by two adventure racers, Richard and Elina Ussher, who have recently developed mountain-bike trails through the property's extensive native forest and added a shuttle service and bike hire (kids' bikes are available, and there's a fun track on the flat for them to go wild on).

The park's other attractions include quad-biking, paintball, and an all-terrain amphibious Argo. There's also the legendary Skywire. Said to be among the world's longest flying foxes, it involves hurtling in a four-person car at speeds of up to 100kmh on a 1.5km wire strung above the forest, followed by a sedate coda when you can take in the panoramic views. Think of it as a scenic ride with a shot of adrenaline.

ON YOUR BIKE

Codgers Mountain Bike Park, a 10-minute ride up the Brook Valley from town, includes a few beginner- and intermediate-level trails in the lower sections that older kids with basic mountain-biking skills should be able to handle (the 759m Tu Meke trail and the more challenging Crazy Horse are the pick of the bunch).

On a sunny Nelson day, bike en famille to Rabbit Island along the flat and easy opening section of the Great Taste Trail. You can hire adult bikes, e-bikes, children's bikes, tag-alongs and bike trailers from Nelson Cycle Hire or the Gentle Cycling Company, both of which are located part way along the route, or bike the whole 35km

from central Nelson. At Rabbit Island, the trail continues through pine forest to the estuary. Catch the ferry with your bikes for fish 'n' chips and ice cream at Mapua.

RICHMOND AND ENVIRONS

If you spread Pic's on your Vogel's every morning, then visiting Pic's Peanut Butter World in Stoke will be a kind of pilgrimage. Opened in 2019, the multimillion-dollar factory is a big step up for one of Nelson's most successful food businesses, and includes a cafe, shop and a whimsical, Wonka-esque vibe. The free factory tours give kids an opportunity to try their hand at making peanut butter. Bookings are essential.

Clockwise from above: The Coppermine Trail is one of Nelson's most popular mountain-biking trails, ideal for the more experienced; horse riding at Cable Bay Adventure Park; juvenile kākā at Natureland.





The Action Centre in Richmond is a one-stop fun shop, with tenpin bowling, Inflatable World, virtual golf, mini golf and a Spacewalk indoor playground.

Eyebright is a big barn of a place set in picturesque gardens on the Waimea Plains, just outside Richmond. Kids will be less interested in Eyebright's dried flowers and home decor offerings, and much more excited by the Christmas shop and real live Guinea Pig Village.

Just around the corner, Berry Lands is your go-to place in the summer months for berry picking and delicious real-fruit ice creams.

TAKE A WALK

The so-called Centre of New Zealand is a bit of a misnomer: the actual bull's-eye is further south. But while it may be a false trail, the walk up Botanical Hill is well worth doing, and the apocryphal geography can be deployed to inspire apathetic children to give it a go. At the top are wonderful views of Tasman Bay and the Western Ranges.

The Brook Waimārama Sanctuary is the South Island's largest fenced haven for endangered birds, and it's right on Nelson city's doorstep. Walk the well-maintained 45-minute Valley Floor Loop Track for a brief nature buzz, or venture further up one of the sanctuary's many hand-cut tracks into pristine beech forest.

Above: A mural wall in Takaka is full of colour and illustrates what can be found in the local environs if you want to go further afield.

Eat

BURGER CULTURE

This burger joint in upper Trafalgar Street ticks boxes for children and adults alike. Parents will be assuaged by the well-priced cocktails and Hop Federation beer on tap, while kids will appreciate the decadent milkshakes, sodas and fresh doughnut selection. As for the burgers, the buns are baked in-house every morning and the beef is hand-minced on site. There are comfortable booths, along with outdoor dining, and an old-school video-game machine you can play for free while waiting for your food. burgerculture.co.nz

THE STYX

Set on Nelson's waterfront is a casual, kid-friendly restaurant with a focus on 'unpretentious, coastal cuisine that is meant to be enjoyed with friends and family'. In practice, that means lots of seafood such as fish 'n' chips, pan-roasted fish, ceviche and a terrific chowder, as well as burgers, pizza and curly fries, ribeye and pork belly. The emphasis is on fresh and local, with organic produce used when possible. There's a decent selection of wine-by-the-glass and beer, plus half-a-dozen classic cocktails. styxrestaurant.co.nz

GRAPE ESCAPE CAFE

If you're feeling peckish while out on the Waimea Plains, stop at the Old Factory Corner, a developing cluster of food and other businesses that includes this cafe, Connings food market and The Junction grocery store. Foodie parents will be happy exploring the Junction's selection of local artisan cheeses, food and wines, but the cafe is the big drawcard for

families. Set in a cottage garden, it has a large grassed outdoor dining area where kids can range free. There's a decent children's menu and plenty of lunch and brunch options for the grownups. thegrapeescapecafe.co.nz

Sleep

THE WHEELHOUSE INN

Avast and ahoy, The Wheelhouse is one of nautical Nelson's best self-contained accommodation options for families. The cluster of five one- and two-bedroom houses and apartments is on a hillside overlooking The Cut and Haulashore Island. For a family of five, the Captain's Quarters is good option, with a master and second bedroom with bunks, a double pull-out sofa bed in the lounge, fully equipped kitchen, laundry facilities, entertainment system, private sun deck and a barbecue. The location is five minutes from town and the beach. wheelhouse.co.nz



DELORENZO'S STUDIO APARTMENTS

For families wanting to stay in town – and in some comfort – this well-regarded option includes several interconnecting apartments, as well as a double-spa studio apartment and an executive one-bedroom suite that can cater for up to four people. Those two have well-equipped kitchens, laundry facilities, and balconies or outdoor areas. Town is 250m away, and in summer there's a heated outdoor pool for the kids to splash in. delorenzos.co.nz

Getting there

NELSON

Air New Zealand operates daily non-stop flights to Nelson Tasman from Auckland, Wellington, and Christchurch, with connections across the domestic network.

 airnewzealand.co.nz
 Contact Centre
 0800 737 000

AIR NEW ZEALAND 

A STAR ALLIANCE MEMBER 

HOST WITH THE MOST

A Taranaki getaway means enjoying the great outdoors – the gardens, the mountain and more – as well as a lively arts and entertainment scene, and the urban delights of New Plymouth.

STORY VIRGINIA WINDER

AS A STAND-ALONE event, the long-established Taranaki Garden Festival has rightly garnered fame and followers from New Zealand and further afield. It draws enthusiasts seeking inspiration from gardeners who have toiled the soil and turned their yards into their very own Eden. It's younger sibling, the Taranaki Garden Fringe Festival, turns sweet 16 this year and is another perennially popular event.

This year, the festivals kick off their opening weekend with a triple billing as they coincide with the Taranaki Arts Trail. For visitors from out of town, and lovers of art and landscapes, there's much to indulge in. The 10-day Taranaki Fringe and Garden

Festivals (October 30 to November 8) feature dozens of gardens and places of interest to visit, while the three-day Arts Trail (October 30 to November 1) shows the work of more than 85 artists in studios and galleries. The region is an arts and cultural

There's a lot of new in New Plymouth and you'll notice it the moment you touch down at the airport.

hub, and the trail offers a rare opportunity to meet the artists and discuss their work and techniques. Ceramic, glass, sculpture, photography and painting are just some of the mediums you will discover along the self-guided trail.

To round out this impressive line-up, the garden festivals' final weekend closes with the newest arts event on the calendar. Reset 2020 (November 5-15) combines comedy, cabaret, music and theatre, and is a celebration of New Zealand's artistic diversity. The cross-generational festival launches on August 13 and is a brand-new platform for New Zealand performers to showcase their craft.





Clockwise from top:
The new terminal
at New Plymouth
airport; Hall of
Design; Mt Taranaki;
Tiger Town Cafe for
pies and art; owners
Tane Morgan and
Adrianna Greenhill
at Proof and Stock.
Opposite page from
far left: bright
rhododendrons
in bloom at Pukeiti;
Proof and Stock
at the airport.



Clockwise from top left: Paritutu Rock and Sugar Loaf Islands are less than 15 minutes from central New Plymouth; Tawhiti Museum; the Vireya walk at Pukeiti; Fenton Arts Collective; Kākano Gallery; Gover St Gallery exterior painted by Dwayne Duthie. Opposite page: There are plenty of opportunities at Pukeiti to pause and admire the gardens.





There's a lot of new in New Plymouth, and you'll notice it the moment you touch down at the airport. With the terminal's recent \$29m upgrade, this is a very smart welcome to the region. And while there's plenty of new here, it's the cultural narrative woven into the building's design that makes it a special place to be.

As you pass through the terminal, you'll become immersed in the stylised tukutuku panelling and whakairo, as the walls of the building tell the story of Te Atiawa ancestor Tamarau. Puketapu, Te Atiawa hapū, have created the works that feature throughout the building.

Along the northern internal wall is an 80m mural that depicts the journey of Rongoueroa, an earthly being and Tamarau, a celestial deity. Rongoueroa emerges from a garden setting outside the western wall, and the story continues into the inner western wall, which is cloaked with living plants. Everything here holds significance to Puketapu, their history and connection to the land.

A TASTE OF TARANAKI

If you plan to visit the region ahead of festival season, there's plenty on offer in the area's arts, eats and gardens. If you need to fuel up after touchdown, you'll find organic beans and banter at Proof and

As you pass through the terminal, you'll become immersed in the stylised tukutuku panelling and whakairo.

Stock, a local favourite. There's an outlet at the airport, and the roastery and cafe is housed in a former garage in the west end area of the city. Look out for the tiki motif designed by owner Tane Morgan, of Te Atiawa descent. In the roastery's rafters you'll see an old surfboard by local shaper and legend Tom Smithers, whose work is treasured by wave riders in the know. "I traded that for five mochaccinos," says Morgan, a mad-keen surfer and Proof and Stock's chief roaster.

A couple of kilometres towards Port Taranaki is Tiger Town Cafe, where pies are on the menu and art is on the walls. It may not be an obvious combination but it is a winning one. Proprietor, pie purveyor and photographer Pip Guthrie displays her atmospheric landscapes and images of local characters. The art is as tempting as the pie cabinet – indulge in a lamb, minted pea and

potato revelation, a pork, apple and crackling sensation, or a butter chicken and poppadom temptation.

A great next stop is the Hall of Design, located in a shipping container turned creative space. The design studio and gallery in the coastal village of Ōākura is run by graphic designer Jennie Aitken-Hall and her husband Grant. They exhibit emerging and established artists from Aotearoa, hosting both solo and group exhibitions. During the arts trail, they will be exhibiting Maryanne Shearman, whose 2019 show sold out.

Head down Surf Highway 45 to visit Pukeiti, the renowned rhododendron and exotics sanctuary in the middle of a native rainforest. The rhododendrons turn on their charm from July and by October, exotics and bulbs put on their best show.

Heading on to Ōpunake, home of the annual Taranaki National Art Awards and exhibition (October 31 to November 7), admire the works of Kiri McGuire, who owns Kākano Gallery. McGuire uses glass and stone to craft taonga pūoro (Māori musical instruments), such as karanga manu (bird callers). The gallery also shows local and international artists.

Also in Ōpunake, at Forbes and Flay Gallery, Dr Tabatha Forbes displays her exquisite botanical paintings, and husband Chauncey Flay shows his geometric



sculptures in this minimalist space.

Continue to Tawhiti Museum, which opened in 1988 and has been a favourite ever since. It was developed by historian and craftsman Nigel Ogle, who always has a new project on the go. The latest is a 5m-long diorama on the development of transport. The detailed display is populated with horses and carts – and the first car in Hawera. There are 110 dioramas and 158 life-sized figures in the museum.

On the way back to New Plymouth, stop at Eltham to visit The Bank, owned by photographer Mark Bellringer and decorator Barbara Valentine. As well as residing here, the couple runs a design gallery.

Next is Stratford for coffee, kai and creativity at Fenton Arts Collective and Distillery. The owners have turned the 100-year-old building into a cafe, gin joint and art gallery. On your journey back to New Plymouth visit Tūpare, a heritage property and Garden of International Significance – it's a gem.

Back in the city, Gover St Gallery is a new hot spot, its exterior painted by Dwayne Duthie. Owner-operator Heidi Griffin displays diverse styles and mediums by local artists. Nearby, photographer Tony Carter – the first grand master of the New Zealand Professional Institute of Photography – exhibits his gritty work. "I see Taranaki through different eyes, something a bit raw and real," says the six-times New Zealand Professional Photographer winner.



From top: Bleached Coffee & Company serves top-notch coffee and sells clothing and accessories; rich pickings at The Bank, which is housed in an 1816 building in Eltham.

Eat

LIARDET ST PROJECT

This new development has attracted a range of food vendors, including Viet Nom Nom for contemporary Vietnamese food, Kahakai Poke Bowl, La Petite Cabane creperie and Gamma Rays, which serves out-of-this-world burgers. There's also Rinsed cafe, bar and lounge where you can eat food bought from the vendors.

BILLOW

The bakery produces an excellent range of sourdough loaves and pastries. The cardamom morning buns are highly recommended.

BLEACHED COFFEE & COMPANY

This is not only a great place for coffee, but to buy surfboards, clothes, homeware, jewellery and sunglasses.

Sleep

KING AND QUEEN HOTEL SUITES

This boutique hotel in the CBD is in easy distance of the city's arts and culture hub, as well as bars and restaurants. The design is contemporary and the outlook is lovely. kingandqueen.co.nz

MILLENNIUM HOTEL NEW PLYMOUTH WATERFRONT



Panoramic views are a given at New Plymouth's only waterfront hotel, which is within walking distance of many of the city's attractions. It's also home to the award-winning restaurant Salt, where the fare comes with sea views from every table. millenniumhotels.com

Getting there

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Have you heard of this?

WHEN DESIGNER Sam Hickey noticed that some men don't have the time or the desire to shop, and struggle to source appropriate clothing, he knew what to do.

Hickey and his older brother Noah, a former All Whites player, had previously designed linen shirts but realised their customers wanted more.

"Men want to look good but some don't know how to shop and others simply don't like shopping," says Hickey. "Yet they still want a high-quality, reasonably-priced capsule wardrobe with interchangeable staples. Preferably without having to trawl through endless shopping malls."

Enter Asuwere (pronounced as-you-were), a clothing subscription service that delivers new items to members each month. Starting with summer essentials such as shorts and t-shirts and winding through the seasons to stylish sweaters, chinos and hoodies. At the end of 12 months subscribers have a mix-and-match wardrobe of casual and more formal pieces. "It's shopping without shopping," says Hickey, 31, who started the service with his brother at the end of 2018.

All pieces are designed by Hickey, who previously worked on menswear for Huffer and spent two years in London dressing British blokes at the Perry Ellis Group.

When the brothers' linen-shirt company morphed into Asuwere, they researched overseas subscription clothing services, many of which send clothes to customers

who don't know what they'll be getting.

"But we didn't want there to be any surprises, so our members are able to view the three or so choices each month and pick their preferred item and colour, as well as see what's coming up."

There's also a green and philanthropic element – members are encouraged to send in clothes they no longer need, which are distributed to those who do.

The brothers recently opened their bricks-and-mortar store in Auckland's new Commercial Bay shopping centre.

"Our core offering is still serving thousands of subscribers, but this is an opportunity for guys to come in, have a beer and simplify the shopping experience." asuwere.co



Business



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KIWI BEATS GO GLOBAL
Serato might be the most famous Kiwi brand you've never heard of.

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KIWI ENTERPRISE
Stormwater problem-solving, upcycling beer waste, and reviving handbags.

NEW AND ENTERPRISING

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Boutique local businesses.

78 Working with Nature
A Hawke's Bay family ensures business and nature work together.

Kiwi beats go global

What started as an idea to learn bass guitar evolved into a world-leading business. Serato might be the most famous Kiwi brand you've never heard of.

STORY MATT PHILP



HALFWAY UP AUCKLAND'S Greys Avenue is the headquarters of one of New Zealand's most anonymous export successes – anonymous in this country, that is. Serato makes wildly popular DJ-ing software, endorsed by everyone from DJ Jazzy Jeff and Mix Master Mike to the guy who played at your cousin's wedding. Annually, two million customers in 191 countries use its products.

Such is Serato's influence that, like Rollerblade or Jet Ski, the brand name has become a generic term for a particular activity – in this case, digital DJ-ing. “You ain't got no Yeezy in your Serato?” rapped Kanye West in *Dark Fantasy*. He's one of a handful of famous artists and producers to namecheck the outfit.

Yet apart from a burst of publicity last year when it turned 20, Serato has largely flown under the radar in this country. “The joke around the office is that when you say you work at Serato, most people think

DJ-ing has moved from a world that was mostly offline, to one in which everything is online and digitally enabled.

it's a cafe,” says CEO Young Ly.

He confesses he knew little about the company when his CEO predecessor Sam Gribben invited him to visit Greys Avenue in 2012, before Ly took on the job of director of product development. “I thought it might be some five-person thing, until I walked in – at that stage there were 60 people working here. DJ-ing seems a niche industry, but if you go out on the town on a Friday night there might be 40 or 50 working DJs.

Multiply that by every city in the world, suddenly it's a big market.”

These days, the business has 150 employees; a roster of boffins, DJs and musicians; plus artist relations people in New York, Los Angeles and London. When you boil it down, however, Serato is a software company that has thrived by “solving some hard problems” for DJs, and in the process helped revolutionise the scene. Before Serato, “Most DJs didn't even own a computer”, says Ly. “DJ-ing has moved from a world that was mostly offline, to one in which everything is online and digitally enabled.”

Improbably, it began with a guy trying to teach himself bass guitar. Steve West, who at the time was studying computer science at the University of Auckland, wrote an algorithm that slowed down songs so he could pick out the bass lines – all without changing the pitch. Classmate



AJ Bertenshaw saw the potential, and with West formed Serato. In 1999, they released Pitch 'n Time, which became the standard tool used by movie-makers to manipulate the length of audio.

Following that early success, the co-founders continued to experiment and, in 2004, dropped Scratch Live onto an unsuspecting DJ-ing scene. The vinyl emulation software allowed performers to mix and scratch digital music using control records, control CDs or midi controllers, freeing them from having to schlep heavy crates of vinyl to gigs.

“It took off because it solved a lot of problems for travelling DJs,” says Ly. “You could travel with two records and a laptop and still have the feel of vinyl DJ-ing, but not break your back.”

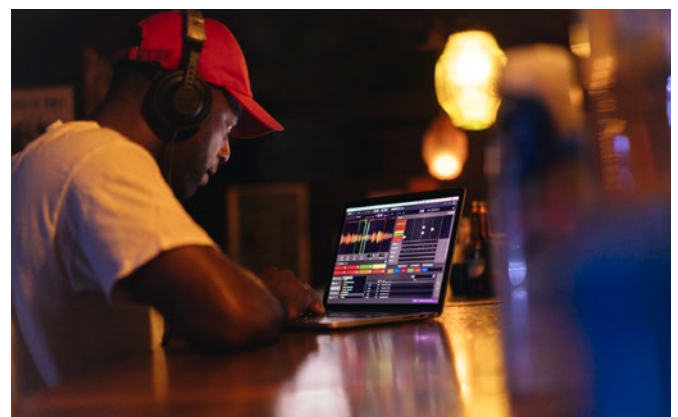
Not everyone welcomed the change – early adopters were accused of ‘faking the funk’. “There was a backlash from the vinyl purists. It was the community leaders, the Jazzy Jeffs and A-Traks, who started using it, realised it solved their problems and convinced the rest of the community.

“Back then the company probably did very little marketing compared to now; it was basically spread through word of mouth.”

Serato maintains close ties with its users,



This page from above
Mix Master Mike; DJ
Jazzy Jeff; Serato
software at work.
Opposite page:
Serato CEO Young Ly.





Clockwise from left: US DJ The Whooligan; Young Ly; New York record producer/DJ Just Blaze.

says Ly. “We’re just part of that community. We support and help them whenever we can in terms of technical support.”

Scratch Live was subsequently superseded by better versions, culminating in the advent a couple of years ago of DJ Lite and DJ Pro, aimed respectively at the beginner/hobbyist and the dedicated pro. “We’re everywhere, from top-end travelling DJs, right down to the hobbyists mucking around in their bedrooms.”

Throughout its rise, however, Serato has stuck to its knitting, leaving audio industry partners such as Roland and Pioneer to deliver the controllers and other DJ hardware. “We’re the Android of DJ-ing: we make the software and we partner with multiple hardware providers,” says Ly.

“It’s a good strategy for a New Zealand company. You make something cool here, then partner with an overseas company who can cater for all your in-market problems.”

Which is not to say that Serato is resting on its laurels. “It’s tech, so you can’t stand still. And DJ-ing changes every day. We’ve got a team here that keeps adding features and fixing issues.”

The latest development is a move back into music production with Serato Sample

It’s a good strategy for a New Zealand company. You make something cool here, then partner with an overseas company.

and Serato Studio. The former, released in 2017, is a high-end plug-in that enables professional music producers to chop, time-stretch and otherwise manipulate samples, while the latter is more of an entry-level beat-making tool.

For Ly, the 2019-released Serato Studio is yet another instance of the company solving problems for its customers. “After a while, DJs tend to want to make music. Although there were incumbents, we thought we could do it better for our community, using the analogy of DJ-ing to make it familiar for them,” says the CEO, who describes Serato Studio as being about streamlining the production of music made from samples.

“We take out the technicalities, so they

don’t need to learn how the computer works or the deeper technical side of audio engineering. We handle that through the software, and let people get straight into the music, into the art of it.”

What’s next for the company? Ly notes that Serato Studio dropped only last year and will take some time to fine-tune. “For us the release date isn’t the end of a product, it’s the start. We put it out there, grow the community, see how they use it and then we change it based on what problems it solves for them,” he says.

Meanwhile, Greys Avenue retains its place as the unlikely fountainhead of a music industry phenomenon. Last year, legendary R&B and hip-hop producer Timbaland gave a shout-out to Serato during an online presentation on music producing and beat making for masterclass.com.

Ly puts the Timbaland accolade up there with mentions by Kanye West, Eminem and other royalty of the global scene. “That’s the crazy thing about being in this industry. We’re just a bunch of Kiwis sitting here Auckland working on this product we love, but every so often an artist you respect is seen using or endorsing your product. It’s quite a surreal feeling.” serato.com 🎧



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Getting started - Lucy*

Started small - sold a start-up and wanted to invest a larger sum.

Lucy still has to stop and pinch herself. The Bay of Plenty entrepreneur has recently returned to New Zealand and is settling back in after several years overseas. And she's arrived with money in her pocket.

A niche food start-up, in which Lucy worked her fingers to the bone for five years, sold a majority holding to a global food company in 2018 – a huge windfall for shareholder Lucy, who says it's "overwhelming."

"I would never in my wildest dreams have imagined I'd be in this financial position," she

says. It was guts and sheer determination that did it. Enterprise was instilled in Lucy from childhood, when she began cleaning cutlery for a few dollars in her family's restaurant. Once she'd graduated with a Bachelor Degree, Lucy made "a conscious decision to continue living as a student", squirrelling away about \$700 a month. "I was eating tuna and rice because I was so stubborn about not touching what I was saving."

That's when she approached Craigs - "because I didn't know what to do with my savings, and they did," laughs Lucy, who's now in her 30s. "The team at Craigs are professionals – they spend every hour of every day making investment decisions." Lucy met adviser Ruth Jackson-Smith and was impressed. "Even

though I had very little, she took me seriously, and made the time to understand my goals."

So when Lucy came home, feeling "confused about what to do with this money I now had," Ruth was the person she turned to. "She showed me how to maximise my gains and that doing the right thing over the long-term was what mattered most."

Lucy says more women should consider investing. "While saving can be hard, not being able to support yourself later in life would be harder. Don't be afraid to ask your adviser absolutely every question you have. I guarantee you won't be asking something I haven't. And, trust your gut."



Goals achieved - Jason

Funding a new venture - wisely invested money means freedom to create.

Growing up, Jason wasn't sure what he wanted to do for a career. But art was always nibbling at the edges and he found himself at Townsville's James Cook University.

Unfortunately, his graduation coincided with the 1992 recession when jobs were scarce and money was even scarcer, so Jason returned to Hamilton where he spent four years working for advertising and design agencies.

But the plan was always to go out on his own and in 1997 Jason launched Bullzeye. With clients scattered all over the country, he specialises in branding, motion graphics, animation and collateral.

Running a small business and raising two children meant Jason has had to watch the pennies and although he's always been good at saving, he admits he wasn't always clever with money.

"In the beginning, I thought I could invest by myself but ended up getting quite burned by the dot-com bubble!"

Realising he had to call in help, a client recommended Craigs Investment Partners, so Jason gave them a call. I was fortunate to be linked up with Stu Anderson who's so good, I've stuck with him for 20 years."

Jason says the relationship works well because Stu is only a few years younger than him.

"It helps that we're of the same vintage, plus he's incredibly well read on all current investments and happenings. I trust him to give me the best advice and facilitate my investments, and he's never let me down."

"Stu has helped us get to a stage where we're able to branch out into a start-up business. I can't say much about it, but it's an oral health device for kids that we're really excited about. It's going to require a big chunk of our investments, but thanks to Stu and the team at Craigs, we have an opportunity to launch into this whole new area."

Comfortably retired - Michal

Retired - needed her investment to generate income.

Peace of mind is important to Michal, who has swapped her glittering career in the magazine and beauty industries for a cosy life in beautiful Hawke's Bay.

Officially retired – though she keeps busy with friends, writing and the arts – Michal knows she needs her investment to provide an income to last the rest of her life. And it's Craigs helping her achieve that goal.

"Finding the right partnership is absolutely invaluable," she says of her Craigs adviser Rasmika Maharaj. "Rasmika is smart, and I trust her completely. She's unbelievably reassuring too, so when I panic that I'm going to live until I'm 96 she calms me and takes me through my financial plan!"

Michal started investing as soon as she began working, and those initial gains "became my ticket to go overseas." She worked at Vogue, Good Housekeeping and Estee Lauder before returning to New Zealand 14 years ago.

The biggest challenge at this life stage,

Michal says with candour, is health. "When you're so used to being active and non-stop, it's difficult to accept that your body is no longer keeping up with you!" But being mortgage free, thanks to sound decision making over a long and successful career, means she has one less

"When I started I had very little," she recalls, "but I wasn't frightened and I wasn't deterred."

thing to worry about. "It is wonderful. I look around my home and think 'yes – this is mine.'"

That asset, together with the income being generated from investment, means Michal can comfortably enjoy the rest of her life. "When I started I had very little," she recalls, "but I wasn't frightened and I wasn't deterred. Now, Craigs are fully conversant with my situation. I believe they operate my portfolio with this top of mind."



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KIWI ENTERPRISE

News from the country's movers, shakers and innovators.

BY MATT PHILP

Q&A

Anna Calver

GM Marketing
WellingtonNZ



What's most important to success?

Personally, it's a total fear of failure. I never accept that something can't be done and always focus on potential solutions versus getting stressed about the problem itself. I also think about the impact I want to make, what real value I want to add – in my case to Wellington – which inspires me to think bigger and more creatively, and keep focused on meaningful work that will make a difference.

What's the biggest business lesson you've learned to date? Look after your people, and they'll look after everything else. Also, never forget your audience – everything should start with who you're trying to connect with versus what someone up top thinks is right.

How do you keep innovating? I get bored easily so I'm always looking at what problems my team can help solve for Wellington. If you find interesting challenges, coming up with creative solutions is the easy part. The skill is in influencing those around you to make those ideas a reality – and not taking no for an answer.

What role does sustainability play? If you're not thinking about sustainability and trying to make a positive change, you shouldn't be in business.

How do you help people cope with change? Lots of open, honest, regular communication. Also, keep changing things up in how you work as a team and organisation to normalise change.

How do you keep people motivated at stressful times? Being honest and acknowledging they're allowed to feel. wellingtonnz.com



CAST AWAY

It's the bane of the travelling angler's life: having the wrong rod for the conditions. Enter Auckland family firm Composite Developments, and its TRYCD all-in-one modular fishing system. Developed over a three-year period by co-owner and engineer Tom Johanson, the TRYCD Allsalt and Allfly kits are built around a universal base that fishers can quickly and easily customise, choosing from a set of up to four different 30T Japanese carbon rods. The whole shebang packs down into a light but durable go-anywhere Allrod carry case. trycd.com

Catch of the day

The vast bulk of marine pollution comes from the land, much of it through the storm-water system. LittaTrap, devised by Auckland specialist storm-water management company Stormwater360, is a user-friendly, easy-to-empty catch basin that sits neatly inside a storm-water drain and snares any plastic or other rubbish bigger than 5mm, stopping marine pollution at the source. Brilliant. enviropod.com





Return to sender

Leather-goods label Yu Mei has always designed bags that transcend trends. This year, the Wellington-based firm, which uses by-products of the New Zealand venison industry in its pieces, has taken its commitment to lasting design a step further with a buy-back initiative. Customers can exchange their pre-loved Yu Mei bags in-store for credit towards another purchase. The bags are then refurbished in-house and sold through the brand's archive sales. Check out the new store in Auckland's latest shopping mecca, Commercial Bay. yumeibrand.com

THE SHINING

At one twentieth of a micron deep, the icon inscribed on a Forevermark diamond is invisible to the eye – which only adds to the mystique of the brand. A subsidiary of the De Beers Group, Forevermark's big selling point, along with quality and rarity, is that its natural diamonds are responsibly sourced. This year, Partridge Jewellers became the first and exclusive stockist of Forevermark diamonds in New Zealand. partridgejewellers.com



WASTE NOT

There have always been plenty of reasons to be grateful for beer. Now you can add the usefulness of spent brewers' grain to that list. Recently, Wellington-based food company Rutherford & Meyer (purveyors of gourmet wafers, crackers and fruit pastes) began upcycling spent grain from a local craft-beer brand to produce a new range of crackers, as well as an on-the-go nutritious breakfast bar.

"We asked ourselves what we could do to reduce waste in the

environment," says owner Jan Meyer. "And this [brewers' grain] is an amazing product: by the time it comes out of the brewing process, it's free of sugar and full of protein and fibre."

Rutherford & Meyer is on a bit of a roll when it comes to sustainability initiatives, most recently introducing plant-based packaging for its gluten-free rice wafers.

As the technology allows, the goal is to roll out the new packaging across the entire Rutherford & Meyer range. rutherfordandmeyer.co.nz

Making space for last mile delivery

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Video



Savill Link, Ōtāhuhu

113 Savill Drive



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Savill Link Trucking time catchment*

Drive time	Population	Purchasing power
30 mins drive	1,139,610	\$36.76bn



Alex Mackay
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6,326 sqm

Office
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Canopy
685 sqm

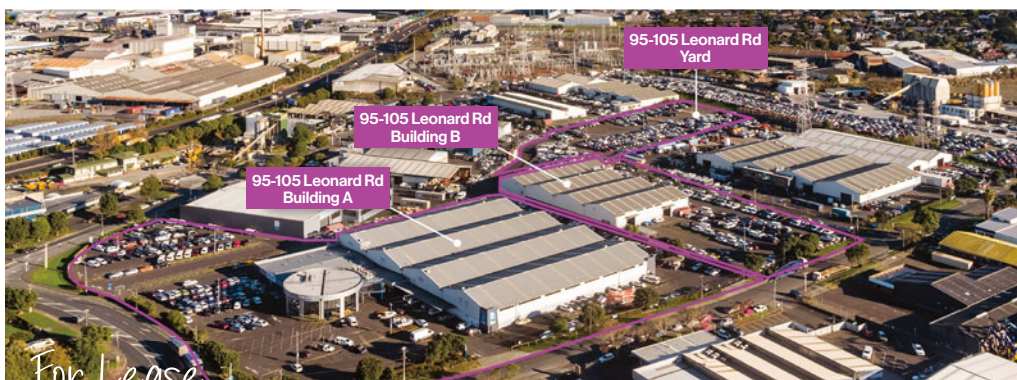
Yard
1,937 sqm



Penrose Industrial Park, Penrose

Building A & B, 95-105 Leonard Road

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Strategically located in Penrose with access to the main arterial routes to the North, South and East and residential areas.

Penrose Industrial Park Trucking time catchment*

Drive time	Population	Purchasing power
30 mins drive	1,316,369	\$43.0bn



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2,572– 5,562 sqm

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Separate Yard

up to 14,000 sqm



Westney Industry Park, Mangere

14 Timberly Road



Available November 2020

Brand new warehouse. 10m high stud warehouse, extensive secure drive-through yard, ideal for distribution and logistics.

Westney Industry Park Trucking time catchment*

Drive time	Population	Purchasing power
30 mins drive	1,124,100	\$35.9bn



William Main
DEVELOPMENT DIRECTOR
021 583 887
William.Main@goodman.com



Bruno Warren
DEVELOPMENT MANAGER
021 506 010
Bruno.Warren@goodman.com

For Lease

Warehouse

4,570 sqm

Office

400 sqm

Canopy

480 sqm

Yard

1,668 sqm

Artist impression, design subject to change.



Highbrook Business Park, East Tamaki

Highbrook Crossing Units 1-7, 67 Business Parade South



Available February 2021

Highbrook Crossing Units are located in the centre of Highbrook next to the Crossing. A seven-unit development providing warehouse and office/showroom space.

Highbrook Business Park Trucking time catchment*

Drive time	Population	Purchasing power
30 mins drive	991,907	\$32.4bn



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William.Main@goodman.com



Bruno Warren
DEVELOPMENT MANAGER
021 506 010
Bruno.Warren@goodman.com

For Lease

Warehouse

335-595 sqm

Offices

100-250 sqm

Canopies

70-755 sqm

Artist impression, design subject to change.

*Purchasing Power describes the disposable income (income without taxes and social security contributions, including received transfer payments) of a certain area's population. The figures are in New Zealand Dollars (NZD). Source: Michael Bauer Research 2018. Drive times are reflective of off-peak traffic conditions. Source: Esri. These statistics are provided as an indicative guide and while care has been taken in relation to accuracy, no warranty is given or implied.

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Meet the makers

Introducing the local talent behind some of the innovative small enterprises crafting an inspiring range of New Zealand-made goods all over the country.

STORY **SHELLEY HOWELLS**



fine print

SADIE IS BIG -BONED and elderly. She's so hefty she needed to be craned into her current abode, in a studio attached to a Wellington villa. The chunky, noisy old Heidelberg 'windmill' letterpress printing press dates back to the early 1900s and weighs in at roughly one tonne, so you can be sure that Sadie's current owner was truly committed to their relationship from the get-go.

It all started back in 2013. Tracey Tham was working as an architectural designer when she fell for some very beautiful business cards. She tracked down the printer, Shona Gow of Magpie Press, who showed Tham through her studio. Tham was captivated by the vintage world of letterpress printing, which tied in nicely with a lifelong love of stationery. "I pretty much fell in love with it all then and there," she says.

In 2015, when Tham's first son was born, she quit full-time work and began the research which led her to Sadie. Eventually, Tham opened the doors to her own printing studio – Alba Artisan Boutique Press. The design and print service creates everything from luxurious, bespoke wedding stationery and business cards to one-off art works. "My mad hobby became a nice little sideline," says Tham, who is drawn to the quality and artisanal nature of the craft.

"It's the charm of having something handmade," she says. "It's very special the way that every impression is unique.



**You've got to get to know
your press, know its quirks.
That's why printers like to
name their machines.**

No card is the same. Each is fed separately and printed separately to the one before, so it's very organic. You can use luxurious, handmade paper, with thick stock for a lot of texture and a deep deboss, and there are so many different finishes, and there's 'blind' printing where there is simply an impression and no ink. It's endless."

Sadie has her idiosyncrasies and there's no help-desk to call when things go wrong. "You have to get to know your press, know its quirks. That's why printers like to name their machines," she says.

Why Sadie? "I just really liked the name. Plus, I've got two boys, so she's my girl." albaartisan.co.nz



These pages: 'Sadie' the Heidelberg letterpress is the beating heart of Wellington's Alba Artisan Boutique Press, which produces stationery and art work.



CORALEE STONE



heavy metal

Ironclad Pans, the only cast-iron skillet made in New Zealand, come with a cast-iron guarantee. The pledge – ‘Guaranteed for 3 generations’ – is writ large on the base of every hand-poured pan.

Auckland-based founders Kate Slavin, Levi Slavin and Joe Carter collectively have backgrounds in design, branding and communications. In 2016 they decided to turn their expertise into generating their own venture.

“We wanted to create a product with genuine value, one that would make people’s lives better in some way,” says Kate. “We also wanted to support local, to create something that wasn’t machine made and that would last forever. We’ve done it with this pan – it’s sustainable [it won’t end up in landfill], it’s New Zealand made and it will be handed down through the generations.”

Kate, a graphic designer encountered a few creative firsts when developing the product design, including her first foray into 3D printing. “You hash out the design on screen, tweak it here and there, then print it in 3D so we can feel it, hold it and alter the design if necessary,” she says. “Then we take it to the old-school guys at the foundry and they use a process that has basically been the same for hundreds of years.”

It’s in the foundry that things really heat up. To pour 60-odd pans, around 400kg of recycled iron is melted. “The skill of getting it right is incredible,” she says. “Temperature, humidity and other factors come into play. It’s like pouring liquid fire into the moulds – there are flames and heat and it’s beautiful.”

The results are handsome 28cm pans, each unique because the individual moulds are hand-packed with sand, resulting in tiny differences. The products are purchased unseasoned and come with a bottle of grapeseed oil (New Zealand made, of course, from Uncle Joe’s in Marlborough) and



We wanted to create a product with genuine value, one that would make people’s lives better.

instructions on how to season the pan to ensure it is non-stick and non-corrosive. Ironclad pans start life silvery grey and with seasoning and use progress to bronzy brown, ultimately becoming a deep black.

“Our mission was to forge a culinary bond between generations, to create something meaningful,” says Carter. “A skillet is an heirloom that’s handed down through generations, and this one is hand-poured and handmade here in New Zealand.”

When you purchase an Ironclad pan you are given access to your own Ironclad Family Recipe Vault, a social platform that enables you to store and share family recipes for generations. The vault ensures the safekeeping and preservation of treasured family recipes that usually end up photocopied and faded.



Ironclad pans have been a huge hit with customers all over the country, with many requests to add more products – a griddle, Dutch oven, and accessories – to the range. The Ironclad team intend to take their time to develop and perfect their products.

“We don’t want to rush anything,” says Carter. “We want to get it right, to make sure that every single product is designed to last three generations, with a 100-year replacement guarantee,” he says. ironcladpan.com



hot dogs

When West Auckland couple Cai Wu and Joe Burney acquired a greyhound last year, of course they wanted to kit her out in the most stylish gear. But could they find a collar they liked? No. So Wu, a designer, created some of her own, which evolved into a range and a small business. Woof Empawrium was born.

The brand's Martingale dog collars are made of two loops, so they can be worn loose and comfortably around a pooch's neck and tighten evenly, with no nasty pressure points. They are ideal for greyhounds, whose heads – don't laugh – are smaller than their necks, and also work well for a variety of other breeds. The smart, fun and contemporary range of patterns have been well received.



For Woof Empawrium, the next logical step in progressing the product range was to create dog leashes, which is where Burney comes in. Using traditional splicing techniques and double-braid yacht rope, he has refined his technique to create a secure, lightweight and ergonomic lead. "It's two braids, one working against the other. It's very strong and looks good," he says.

After investing time into developing techniques, Burney has refined his process and it now takes from 20 minutes to an hour to make a collar, depending on the complexity. He also makes custom leashes for all kinds of breeds, from toy poodle to great Dane.

The majority of Woof Empawrium products are sold in New Zealand, with some sales going to Australia and accessories, such as key rings and pins, selling well to Americans. With business growing steadily, Wu and Burney credit sales to the fact that New Zealanders are embracing the push to buying locally made products. "We have had so much support from Kiwis wanting to buy locally. We appreciate that so much," says Burney. woof.nz 🐾



Burney makes custom leashes for all kinds of breeds, from toy poodle to great Dane.





Working with nature

When the Bostock family produces organic wine, chicken, apples and other food, they do so with sustainability top of mind.

STORY **MATT PHILP**
PHOTOGRAPHY **FLORENCE CHARVIN**

This page: John Bostock in the GMO-free maize grown for Bostock Brothers organic free-range chickens. Opposite page clockwise from top left: John in the newly renovated wine cellar; a Bostock organic orchard; chardonnay and syrah; John and foreman Steve Harrison on Ngapuna Orchard in Hastings; freshly picked organic apples.



IT SEEMS SUCH an inconsequential thing, a little sticker on an apple. But add them up, and the New Zealand apple industry produces more than a billion of the things every year. So if you were an apple producer trying to cut down on your use of plastic and the like, you'd have to think the sticker might be an obvious place to start – low-hanging fruit, even.

Bostock New Zealand certainly did. Last year, the Hawke's Bay-based grower of organic apples, squash and other produce became the first New Zealand apple exporter to use compostable stickers on its fruit. Initially aimed at braeburns for the European market, the eco-sticker has since been rolled out for Bostock's domestic crop.

It's just one element of a sustainability drive at the family-owned company which, in addition to growing apples, has launched a boutique organic wine label and owns a

half-share in Bostock Brothers, New Zealand's only commercial organic free-range chicken operation. The latter has introduced home-compostable meat packaging – another New Zealand first. Other developments at the group include the appointment of a sustainability manager, the formation of a 'project green' team and a commitment to cutting waste by 50 percent within the next three years.

None of this should be surprising. Since John and Vicki Bostock converted their first Hawke's Bay apple orchard to organic in the mid-1990s, sustainability has been a big part of the mix. "My late wife and I wanted our young family to grow up in a safe, healthy, clean environment – that's why we converted to organic," says John. "I want to leave this place better than when I arrived in terms of air, water and soil."

Vicki figures strongly in this story. John credits her with sparking his commitment to organics. The wine is made from grapes grown on a patch of family land named Vicki's Vineyard in her honour.

Sons George and Ben have also clearly been shaped by their parents' approach, and are developing their Bostock Brothers venture into a poultry industry exemplar for sustainable practices. In 2018, the company started selling its chicken in compostable wood pulp- and cornstarch-derived packaging. George says they investigated other reputedly environmentally friendly alternatives, but found them wanting.

"This packaging won't break down into micro-plastics as bio-plastics do," he says, adding that Bostock Brothers recently introduced a service enabling customers who don't have home composting to return



Clockwise from top left: George (left) and Ben putting their home-compostable packaging in a worm farm; the worm farm; the brothers in Bostock's Organic Kitchen cafe; nutrient-dense compost; John and his home herb garden.

their packaging. “We break it down in our compost, then spread it over the maize we grow for our chickens to help fertilise the grain. It’s a circle.”

It took plenty of research and trials to arrive at a solution that not only composted well, but also kept the product safe on supermarket shelves. “We’re hoping we can be first movers and get it going,” says Ben.

Meanwhile, the ongoing boom in the apple industry has allowed Bostock New Zealand to also raise its sustainability game. As part of the expansion and redevelopment of its 700ha of BioGro-certified apple country, for example, 80km worth of irrigation pipes were pulled up last year. Rather than truck it to the tip, it partnered with Palmerston North-based recycler and manufacturer Aotearoa NZ Made to turn the piping into damp-proof film for the building industry. This diverted waste from landfill, did

away with the need for brand-new materials and supported local businesses.

What else? Following its compostable sticker, this year Bostock released a plant-based compostable apple pouch made from rice, potato and corn derivatives. Developed over a year in partnership with a German provider, it gives shoppers an alternative to the traditional plastic pouch and can carry up to 1kg of apples.

To help meet its target of reducing waste by half, the company has made a series of small but cumulatively significant changes. Among them: education sessions on waste management and recycling, replacing rubbish bins from underneath desks with centralised recycling stations in office areas and adding reusable water bottles to orchard workers’ day packs. As well, worm farms have been introduced to turn waste into compost.

Longer term, the idea is to design out as much waste as possible. This will include working closely with suppliers to reduce what arrives at Bostock. “The target is to be functioning within a circular economy as opposed to a linear one,” says sustainability manager Matt Stafford, who adds that planting more natives alongside streams and improving the company’s organic growing practices are other sustainability projects on the go.

For John Bostock, all of this goes hand-in-glove with growing organically – or producing food “in partnership with nature”, as he puts it. “I love Hawke’s Bay,” he says, “and I’m committed to preserving and protecting our environment for future generations to enjoy.” bostock.nz

Visit Bostock Organic Kitchen in Hastings, for healthy food made with fresh local produce, in modern rural surrounds.

Backing leading-edge ingenuity

How WNT Ventures invests more than capital in cutting-edge Kiwi businesses



Unprecedented times create fertile ground for transformative opportunities – and trailblazing companies.

That's why, even as we emerge into the uncertainty of this Post-Covid world, New Zealand's deep tech sector is growing, and fast. At WNT Ventures, we're seeing dozens of start-ups emerge, bringing with them promising investment return potential alongside missions to solve some of the world's biggest challenges.

With the launch of Fund 3, WNT Ventures is poised to be an integral part of this.

Hands on support

WNT are high conviction partners. We help founders build global businesses by championing their vision and connecting them to resource and hands-on support at a level not typically available from other investors. This helps us build excellent companies out of interesting technologies.

Rigorous selection criteria

WNT works only with businesses operating in the deep tech space - their businesses are science-anchored, research-based innovations with strong defensibility. They must also have a compelling competitive differentiation and address a significant global market pain point. These hard-line criteria mean our investments are more likely to deliver excellent returns.

Amplified by Callaghan Innovation

Our investments are also amplified by our supplier agreement with New Zealand's innovation agency, Callaghan Innovation, which provides capital to investee companies alongside WNT's own funding. Callaghan provides an unsecured low-coupon, repayable loan to the Fund's investee on a 3:1 ratio up to \$750,000. This helps de-risk investments made by WNT and allows us to invest significant resource into supporting our investments, which is expected to enhance the returns of investors.

WNT Fund 3 opportunity

Fund 3 has just launched, and we are welcoming qualified, wholesale investors to participate.

WNT's market successes

With two funds already invested, this approach has delivered results including the acquisition of one of our Fund 1 companies by a US multi-national.

Some of the successful ventures we've backed.

Mint Innovation

Mint's technology platform is developing the market for urban mining. They use microorganisms to rapidly recover precious metals from various low concentration materials such as electronic waste.

Foundry Lab

Foundry Lab's technology delivers lower piece price and rapid turnaround for prototyping and low volume manufacturing – solving one of the industry's long-standing issues.

OPUM Technologies

OPUM's vision is to revolutionise the orthopaedic rehabilitation industry through intelligent automation. Their instrumented brace collects sensor data to track and monitor the joint. This, together with an AI-driven platform optimises the patient's rehabilitation programme.

Argo Navis

Argo Navis was co-founded by Dr Malcolm Snowdon and Dr Avinash Rao, early employees in Rocket Lab. The pair have developed innovative chemical propulsion systems for the space industry.

Interested to learn more about WNT Ventures?

Contact us: admin@wntventures.co.nz

Visit our website: wntventures.co.nz



WNT Ventures
FROM GARAGE TO GREATNESS



PHOTOGRAPHY HOBBITON™ MOVIE SET

DO SOMETHING
NEW
NEW ZEALAND

Ever had dinner on a movie set?

WHAT COULD BE more full-immersion in Middle-earth than a visit to the Hobbiton Movie Set? The return of the favourite tour, that's what. "We're thrilled to bring our Evening Banquet Tour experience back earlier than we had planned," says Shayne Forrest, GM of sales and marketing at Hobbiton Movie Set. "It is our most beloved and highly rated experience so we are very excited to be able to treat guests to our signature Middle-earth-meets-Kiwi hospitality in the Shire."

It begins at dusk, with a guided tour, complete with insider's yarns about the filming of the movie trilogies *The Lord of the Rings* and *The Hobbit*. Guests enjoy close encounters with the intricately detailed Hobbit Holes, the Mill and the Green Dragon Inn, all set in a picturesque landscape.

The tour wraps with a toast at the inn, the rustic hangout of Shire locals. There you'll

get a taste of Hobbiton with the Hobbit Southfarthing beverage range, which is exclusive to Hobbiton. Move through to the Green Dragon Dining Room for a lavish Hobbit-style feast of hearty comfort fare and multiple desserts. It's quite the spread, and second helpings are encouraged.

International Hobbit Day on 22 September is a big day at Hobbiton and will be celebrated with a tour, roaming performers, games, live music and, of course, maximum feasting. The annual celebration falls on the birthday of Bilbo and Frodo Baggins, so this year's festivities will be bigger and better than ever.

"Hobbit Day is our favourite celebration here at Hobbiton," says Forrest. "It really is an event for the big fans, so the vibe is always fun. People pull out all the stops with their costumes. We have some special surprises up our sleeve too." hobbitontours.com

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The intricate art of pebble mosaics.



ON THE MENU

Central Otago

Feast your eyes on rugged landscapes and drink in views of lakes and rivers while you enjoy what the eateries and bars this beautiful, bountiful southern region has to offer.

BY SHARON STEPHENSON



Eat

CARRICK

It's practically law in Central Otago that you must eat at least one meal while overlooking a river or lake. At this Bannockburn cellar door and restaurant, you do so while surrounded by 24ha of organic vineyards. Head chef Gwen Harvie acquired her impressive skills at a Michelin-starred London restaurant, before coming home to do adventurous things with local produce. You could dive into lamb shoulder slow-roasted with wild thyme, or a superfood salad with ingredients picked not far from where you're sitting. Then enjoy the richness of Harvie's apple pie that's served with vanilla-bean ice cream and apple jelly. carrick.co.nz

THE COURTHOUSE CAFE

There are cafes in churches, boats and sheds, so why not one in an old courthouse? Chef Rebecca Farrell honed her craft working at London's Harvey Nichols cafe and on superyachts. It's where she met her Irish husband Baz and the pair now runs this eatery in the former



Clockwise from top left: Creme brulee French toast with a frozen custard 'cigar' from The Courthouse Cafe; inside the cafe; al fresco dining at Carrick; Carrick's cellar door manager Sol Felix de Souza (left) and head chef Gwen Harvie.





Alexandra courthouse, built in the 1870s. This is food with character, such as beef fillet with white-bean puree and confit egg yolk flecked with gold (and served in a gold-panning dish), the golden crayfish gnocchi and the creme brulee French toast, which is served with a ‘cigar’ of frozen custard – a flourish that elevates this classic dish. thecourthousecafealex.yolasite.com

OLIVERS RESTAURANT & BAR

In an 1860s former general store in Clyde’s main street, executive chef James Waite turns out big, bold flavours from ingredients that only make it onto the plate by being the best (many are sourced from Waite’s nearby property). When we visited, there were seared scallops with charred cauliflower, crispy-skin salmon on a bed of kina risotto, and porcini-dusted venison strip-loin. Would we like dessert? Yes we would. Both the cherry creme brulee and the Eton mess lemon meringue with lemon-curd cream hit the spot. The adjacent cafe stocks Waite’s range of preserves and condiments and bread baked in-house. There’s also The Victoria Store Brewery, which makes a range of pilsners, IPAs and golden ales. olivers.co.nz



From top: Olivers Restaurant & Bar in Clyde; chargrilled beef striploin with onion and garlic rouille, perla potatoes and tomato and bean salsa; executive chef James Waite in action.





Clockwise from top left: Armando Varlotta outside Armando's Kitchen, Cromwell; Varlotta's version of a Caesar salad with eggs, smoked salmon and anchovies; The Office in the Heritage Precinct, Cromwell; Blackberry and Rosemary Champagne Cocktail (left) and Roasted Blueberry and Basil Margarita Cocktail served at The Office.



ARMANDO'S KITCHEN

Armando Varlotta serves up honest, generous Italian-style cuisine and hospitality at his Cromwell restaurant. It features many of his family recipes, as well as produce from his partner's herb business. Varlotta, who hails from Northern Italy, knows his stuff – his London eatery was once named the city's best Italian restaurant by *Time Out*. Nosh on creamy risotto with porcini mushrooms or tortellini filled with home-made ricotta and the best cavolo nero you've ever tasted. There's sweet stuff too: tiramisu, of course, as well as a white-chocolate and lemon-curd cheesecake that's a game changer. armandoskitchen.com

Drink

THE OFFICE RESTAURANT & BAR

Gail Allison-Harris and her husband, architectural designer Grant Harris, once worked out of this building in the Cromwell Heritage Precinct. But they realised there was nowhere to have a drink after work so they turfed out Harris' practice and turned the space into a cool bar/eatery located next to the Lake Dunstan cycle trail. There are three tap beers (and a cider) from Wānaka brewery Ground Up Brewing, as well as local and international bottled brews. The wine list skews towards local drops, although if you feel like an Italian, Australian or Portuguese



wine you're in luck. The Blackberry and Rosemary Champagne Cocktail is a must, as is a visit to the bathroom to check out the imported safari wallpaper. theofficebar.nz

BANNOCKBURN HOTEL

Andy Mackintosh started his career as a tour-manager for bands such as The Rolling Stones and the Spice Girls. But then he met his Kiwi wife Anna in Melbourne and, after running a pop-up burger joint there, they came home to breathe new life into the Bannockburn Hotel. Not only have they modernised the dated interior, they've also revamped the food and beverage menu. This now runs to 51 pages and includes 200 wines (more than 60 are available by the glass), along with Andy's often amusing descriptions. There are wines made a few hundred metres away, to as far away as Israeli and Russia. When your tummy rumbles, there's a range of delicious tapas-style sharing plates. bannockburnhotel.com

MISHA'S VINEYARD TASTING ROOM

Australian Misha Wilkinson met her Kiwi husband Andy in Sydney and the pair spent 18 years in the IT industry in Singapore. But a love of wine was always with them, so in 2004 they came to Central Otago and planted grapes. They also turned this former cafe in Cromwell into a tasting room where visitors can sample their 11 wines. These include the 2012 Verismo pinot noir and the 2019 rose which was last year named New Zealand's top rose by Bob Campbell. They're big on education here, and will gladly talk you through their wines' subtleties. If you're lucky, you might also meet vineyard dogs Bogart and Harlow. mishasvineyard.com

From above: Enjoying food, drinks and views at the Bannockburn Hotel; Andy and Misha Wilkinson from Misha's Vineyard; Feinerman's in Roxburgh.



Shop

FEINERMAN'S WHOLE FOOD STORE

Sally Feinerman used to run a gym in Auckland but she and her builder husband Carl were in search of the quieter life so they relocated to Roxburgh. They bought an historical schist building on Roxburgh's main street and turned it into a gym and health-food store where Feinerman, a personal trainer, runs classes. Not surprisingly the food side of the business focuses on healthy eats sourced

from around New Zealand. It's often organic, low-carb, gluten-free, sugar-free and Paleo. They also stock craft chocolate, bone broth, hemp products, nuts, honey, ready-made meals and appropriately named Dr Feelgood frozen pops. feinermans.shop 🍷

Air New Zealand operates daily non-stop flights to Dunedin and Queenstown from Auckland, Wellington and Christchurch, with connections across the domestic network.



Bell Hill in North Canterbury.

BELL HILL



BOB CAMPBELL

Primo pinots, small wonders

Some of New Zealand's greatest pinot noir producers are some of the smallest. Modest in size, not in standing.

AT MY RECENT wine course, I was shocked to discover that no one had heard of Bell Hill, Kusuda or Grasshopper Rock – three of this country's top pinot noir producers. That's a bit like being a car enthusiast who has never heard of Morgan, a gourmand who didn't know about El Bulli restaurant (now closed) or a New Zealand artist who didn't recognise the name Toss Woollaston. Admittedly, the winemakers are all relatively small producers but if you seriously love pinot noir, that's no excuse.

BELL HILL

Pinot enthusiasts Marcel Giesen and Sherwyn Veldhuizen planted their minuscule vineyard on a bell-shaped hill in Waikari, North Canterbury, about 15 minutes north-west of Waipara. The hill had once been a chalk quarry and offered the perfect soils for premium chardonnay and pinot noir. They did everything the hard way, such as planting the vines close

together to encourage their roots to go deeper. The wines are made on-site and aged in barrels stored underground. To say it's a labour of love is an understatement.

Giesen and Veldhuizen have been making wine since 1999. Old Weka Pass Road is their entry level label and Bell Hill is their flagship brand. Tiny quantities are made from their 2ha vineyard. Their wine is snapped up by a devoted band of pinot noir and chardonnay lovers (including me) when it is released once each year. Visits by appointment.

KUSUDA

Winemaker Hiroyuki (Hiro) Kusuda is originally from Japan and learned his craft in Germany, later establishing his own tiny vineyard in Martinborough. He is something of a cult figure to Japanese pinot noir enthusiasts and has a growing following in New Zealand and around the world. Kusuda goes to enormous lengths to make high-quality wine. A band of volunteers from Japan usually join him at harvest each year. They rigorously examine every grape, discarding those with the slightest blemish. His wines combine delicacy, power and great purity.

GRASSHOPPER ROCK

Grasshopper Rock is the largest of the three winemakers, with a relatively small 7.8ha of vines in Earnsclough, Central Otago. It is a pinot noir specialist on a carefully chosen site. The label is owned by five families who admit it was brave for a small group of people to establish a new vineyard on virgin land, but they have built a reputation as a world-class pinot noir producer. Their wines have steadily grown in stature since the first commercial vintage in 2006. 🍷

1

BELL HILL

2016 Pinot Noir, \$125

Taut, elegant pinot noir that's long and linear with fine tannins restraining savoury, dried herb, violet and red-fruit flavours. Impressive wine with power, personality and potential. It is flattered by a trademark thread of chalky mineral character that adds edginess.



2

KUSUDA

2017 Martinborough Pinot Noir, \$98

Delicately aromatic with ripe cherry, violet, black Doris plum, dried herb and mixed spice flavours. The wine has haunting purity and an ethereal texture. Rigorous selection has allowed Kusuda to produce an impeccable wine in a challenging vintage. It will age superbly.



3

GRASSHOPPER ROCK

2018 Pinot Noir Central Otago, \$40

The hottest vintage on record has produced a fruity and accessible pinot noir with ripe cherry, plum and raspberry flavours laced with spice and supported by French oak. Soft, fruity acidity provides a welcome backbone. Lovely purity and energy. Should age well.





ALICE NEVILLE

The lowdown

Low-alcohol beer no longer equates to lack of character or flavour. You'll find plenty of delicious brews that don't hit the four percent ABV mark.

FOR A LONG time, I viewed sub-four percent beers with suspicion. Surely something that low in alcohol can't have much flavour, I reasoned. And to be honest, I was often right. But these days, increasing numbers of decent low-ABV (alcohol by volume) drops are appearing on the shelves as brewers realise that while these are delicious, nine percent double IPAs and 10 percent imperial porters are not that practical for the average beer drinker.

Maybe it's a sign I'm getting old, but I've accrued quite the collection of eight percent and stronger brews. That's because the occasions when I'm up for something that's going to potentially alter the senses and make me feel worse for wear the next morning are becoming few and far between.

Luckily, there are plenty of good beers around the four percent mark – my go-tos include Garage Project's Golden Path and Electric Dry Hop Acid Test, and 8 Wired's Semi Conductor and Hippy Berliner.

If you're into English-style bitters, the world's your oyster. Most naturally fall into the four percent or lower category (try Galbraith's Bob Hudson's Bitter and Emerson's Bookbinder for good Kiwi takes).

For something even lower that's still tasty, you've got to look a little bit harder, but they're definitely out there. Brewing low-alcohol beer that has decent flavour is not easy – a high alcohol content can hide all kinds of faults – so naturally, they aren't a dime a dozen. The alcohol content in beer comes from the sugar fermented by yeast during the brewing process, which itself comes from the malt.

Even if a beer doesn't have a particularly strong malt flavour profile, if it's a fruity or piney hop-forward IPA, for example, the malt needs to be upped to balance out all those hops, which results in a higher ABV.

According to figures released by Statistics NZ earlier this year, the volume of beer between 2.5 and 4.35 percent in New Zealand increased by 3.4 percent in 2019, so it's fair to say brewers are getting on board. (That said, beers with more than 5 percent alcohol rose by 11 percent, so the high-alcohol trend shows no sign of abating.)

Two law changes have contributed to the trend toward lower-alcohol beers – in 2012, legislation passed stating that licensed premises must serve at least one alcoholic beverage with an ABV of 2.5 percent or lower, and in 2014 the drink-driving limits were lowered. It was during this era we saw low-alcohol pale ales such as Garage Project Fugazi, Tuatara Iti and Croucher Lowrider appear.

These are all great options, but if you want to extend the palate a little when it comes to low-alcohol beer, keep an eye out for the brews pictured right. ☺

1

KERERŪ FEIJOA WEISSE

3.8%, 330ml, \$5

Weisse is a cloudy wheat-beer style with a nice tartness. It originates in Berlin, where feijoas are not plentiful, but they work a treat. Visit Kererū Brewing's cellar door in Upper Hutt. kererubrewing.co.nz



2

BEER BARONESS LITTLE MIGHTY SESSION IPA

2.5%, 330ml, \$4.35

Beer Baroness is Ava Nakagawa, whose brewery is based at Pomeroy's, the much-loved Christchurch pub she manages. Little Mighty packs a decent punch for such a low ABV, with an aroma of cut flowers giving way to a balanced hit of hops.



3

GARAGE PROJECT WHITE MISCHIEF SALTED WHITE PEACH SOUR

2.9%, 330ml, \$5;
6 x 330ml, \$28

A take on the old German-style gose, this is a kettle-soured wheat beer infused with white peach and a touch of salt. A crisp, clean palate-cleanser. They have a cellar door and taproom in Wellington and a cellar door in Auckland. garageproject.co.nz





Greenhill Estate

GREENHILL, HAWKES BAY
Greenhill Lodge is a distinctive historic 1898 homestead occupying a unique hill-top position, set among 29.5ha more or less (73 acres) of rolling farmland. Conveniently located just 15 minutes from Havelock North or 25 minutes from Napier the Estate's beautifully

manicured grounds and garden offer unrivalled panoramic views over the surrounding picture perfect farmland. The property is available for sale as an operating Lodge on the whole 29.5ha of land, or could be purchased as just the Lodge either as a business or home on 10.61ha more or less (26 acres).

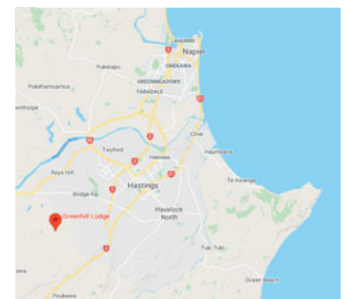
Priced at NZ\$3,900,000

View by appointment

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HAVELOCK NORTH EASTERN REALTY LIMITED, BAYLEYS
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TOP GEAR

Smart tech and clever kit to go.

BY SAM BUTTON

Clear film

The Sony FDR-AX43 camcorder, \$1599, is designed for anyone serious about capturing those holiday memories. The 4K Handycam has an image stabiliser to ensure smooth recording while moving, 20x optical zoom, and battery life that allows up to 235 minutes of continuous recording. An internal movie maker combines clips without the need for post-production software. sony.co.nz



Not just a pretty face

StreamCam, \$319.90, is compact and packed with features such as primo image quality, dual front-facing mics, a choice of mounting options and USB connectivity. The latest webcam from Logitech is the go-to to pack on your travels around the country. Expertly share your world with, well... the world, via your favourite streaming platforms, thanks to AI-enabled smart framing – so you always stay in view – and the ability to switch between landscape and portrait with ease. logitech.com



PLUG AND PLAY

Devices that only have wired-headphone jacks can now be used with wireless headphones. The Twelve South AirFly ProBluetooth device, \$54.99, connects to any auxiliary port, turning it into a wireless audio receiver. Perfect for your next roadie. It has a battery life of 16+ hours and can be used with two sets of headphones. twelvesouth.com

SEEING DOUBLE

The Asus Zenbook Duo UX481FL, \$2499, has an inbuilt, full-width second screen that can be used for extra apps, handwriting input or other workflow management tasks. The main 14-inch display is high-definition, and the laptop has good battery life and up to 1TB of storage. asus.com



SITTING ON THE DOCK

The Digitus USB-C Docking Station, \$279, lets you add up to 12 peripheral devices to a USB-C-capable computer or laptop. The docking station, tucked under a stylish silver monitor riser, has ports for video, data, power, ethernet and audio. It essentially turns your laptop into a fully functional workplace system, wherever your travels take you. digitus.info





Rolling stone

John Botica's pebble mosaics have been making ripples in New Zealand and beyond. He shares what inspires and motivates him to create his in-demand works.

STORY **VANESSA TRETHEWEY**

PULL UP TO the Beachlands home of Auckland artist John Botica and you know you are in for something special. Fence palings the colour of Rajasthan sunsets frame giant cacti in vibrantly painted pots. A pebble path snakes its way through kaleidoscopic artworks and curious sculptures. And there, at the foot of the front-door steps, is the piece de resistance, a circular mosaic inspired by the toucans at a Peruvian temple, meticulously crafted from New Zealand stone.

Welcome to the creative world of one of the country's leading pebble artists, a man who creates uniquely Kiwi works. "People love New Zealand birds. Fantails, tūī, kererū, huia, I've done them all," says Botica, who is originally from Belgrade, in what's now Serbia, and emigrated here from Germany with his wife and daughter in 1997.

"I feel so proud of my adopted country," he says. "The flora and fauna, the Māori and Polynesian cultures – these are the things that make New Zealand special and I love to showcase them through my art."

A former professional tennis player, Botica attributes his creative success to his late wife Karin. "She started doing ceramic mosaics when we first moved here and I thought I'd give it a go too. Then I began working with pebbles and discovered it was an art form I really connected with. It's incredible; all of a sudden you're doing something you'd never even thought about."

Since then Botica's artistic career has flourished. His work can be found in private and public spaces throughout New Zealand and Australia. In Auckland alone he has completed 20 public projects including at the Botanic Gardens and the entry to Bastion Point, which you can visit. His website lists

other places to view his work. Globally, pebble mosaic artists are few and far between, he says. "Lots of people do conventional mosaics but not many work with pebbles. In New Zealand I don't know of any others who are commissioned for their work."

The self-taught craftsman had only been dabbling with pebble art for three months before he landed his first commission – a 3m frangipani for a well-known Auckland landscape designer. A second commission immediately followed. "After that, work just started rolling in, and now I have projects on the go all the time."

Botica is not exaggerating. He works seven days a week and completes three to four major works each year. The 3m tūī, flax and nikau recently finished for an Auckland garden was four months in the making, and then he poured his energy into two piwakawaka/fantails for an



architecturally designed Hawke's Bay home.

Once Botica has finalised a design he spends a week selecting the right stones. "It's definitely a labour of love," he says. "So much time, effort and energy go into the process. Sometimes I go through two or three tonnes of pebbles just to get enough orange stones for two monarch butterflies."

His stones come from all over – from Oreti Beach in the deep south, to Kawakawa Bay in Auckland; from Hokitika on the West Coast of the South Island, to Gisborne on the East Coast of the North Island.

"New Zealand has the best stones in the world. We have so much variety in colour, size and robustness. Because of tectonic movement, piles of stones are continuously coming down our mountains, filling up our rivers and being washed out to sea. I take great pride in knowing that the stones I use come from a quality source and will last for centuries to come."

In the workshop, Botica divides his design into segments and builds moulds before beginning the painstaking process of inserting each pebble into sand with industrial tweezers. Once all the pebbles are set, grout is poured, followed by concrete aggregate. After a couple of days of drying, segments are turned over and taken



out of their moulds. It's a highly anticipated moment. "You brush the sand off and properly see your work for the first time. It's an incredible sight."

Installation only takes a day but brings its own challenges. "Some segments can weigh up to 80kg and need to be installed without being damaged. Each segment fits together like a jigsaw puzzle and once all the segments are laid, I grout in between the joins. The final product is incredibly strong."

Strength is something Botica has learned a lot about over the past few years. When his wife Karin died in 2017, "I couldn't


even get out of bed," he says. "For six months I didn't touch a pebble. But then I started working on a huia and I poured my heart into it... I knew Karin would have loved it so much. That's the best piece I've ever made. All of a sudden I realised my existence had significance and I could touch human hearts through my work."

At 66, Botica says he is just getting started. "Some people get to my age and have to retire and then what do they do with themselves? I'm going to be driven for the rest of my life by something that I live for." powerofpebbles.com 🐾

This page clockwise from top left: John Botica at work; a monarch butterfly mosaic he made for the 2018 Melbourne International Flower and Garden Show; taking a break; placing pebbles. Opposite page clockwise from far left: Botica at his workshop in Beachlands, Auckland; a path on Waiheke Island; tūī, flax and nikau mosaic.

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Agenda

Want to go to this?

BACK-COMBED, BEEHIVED belter Tami Neilson, queen of soul, country and rockabilly music, is very ready to tour again. She's hitting the road with big, bold new show *Brass, Strings... Sing!*, performing numbers from new album *Chickaboom!* and her back catalogue – all supported by no less than an orchestra, band and guest stars.

"I have songs from every one of my albums in there," she says. "But they're going to be very different; performed in a very different way than audiences have ever heard before. We're bumping it up to Shirley Bassey level!"

Initially the thought of going so large, especially in these risk-averse times, was a bit daunting. "Half of me was insanely excited and the other half was insanely terrified," she says, laughing. "This show is expensive and risky at the best of times, but right now, going around with a 12-piece

orchestra is either incredibly brave or incredibly crazy."

Fans will be familiar with more spare, stripped back arrangements on Neilson's albums. Adding all that extra sound behind her will be a whole new experience.

"Over the years, New Zealand has watched me grow from a solo act to a trio and then to a five-piece band. On my last big tour, *Sassafrass!* in 2018, I had a nine-piece. So this is big – a 12-piece orchestra, a band, surprise special guests.

"There's a lot of room for arrangements, for strings and horns to add all these incredible flavours and just bring a whole new dynamic to the songs. I'm really excited for everybody to hear it."

September 3-5, Isaac Theatre Royal, Christchurch; Opera House, Wellington; The Civic, Auckland.
ticketek.co.nz, ticketmaster.co.nz

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HOT TICKETS

Must-do events around the country, from festivals to foodie fun, sports and conservation.

OUT & ABOUT

Music, art, comedy and sport around the country.

BY SAM BUTTON

Venus Rising

The Royal New Zealand Ballet celebrates the brightest planet in the solar system with four sensational works. *Waterbaby Bagatelles*, by Twyla Tharp, sees 27 dancers take to the stage; Alice Topp's *Aurum* is a meditative piece inspired by a traditional Japanese art form, and two pieces by choreographers Sarah Foster-Sproull and Andrea Schermoly, have been created especially for the Royal New Zealand Ballet.

August 20 to September 19, locations throughout New Zealand. rnzb.org.nz



ROSS BROWN



DINE DUNEDIN

Warm up winter with tastings, special dinners, guest chefs, bespoke menus and all things liquid – from kombucha to craft beer. Dine Dunedin festival is a celebration of Ōtepoti/Dunedin's vibrant food scene.

August 7-23, locations throughout Dunedin. dinedunedin.co.nz



Queenstown Contemporary

The work of four artists will be showcased at the Queenstown Contemporary art gallery throughout August. Displaying their talents are painter Rhea Maheshwari (below left), with *Aerial Architecture*; sculptor Tony O'Keefe (top left), who shows *Relics*; painter Marc Blake with *Southern Panels*; and the jeweller Jessica Winchcombe and her show *Hubba Bubba*.



August 6-30, Queenstown Contemporary, Queenstown.
qtcontemporary.co.nz

Hawke's Bay Wine Auction

Forty lots of wine by some of Hawke's Bay's best winemakers are auctioned off in September at this annual charity event, which has raised more than \$3.5m for the Cranford Hospice since 1991. Many of the wines have been specially blended for this much-loved calendar favourite. To try before you buy, attend the pre-tasting in August.

August 19 and September 19, Napier Conference Centre, Napier; Toitū Hawke's Bay Arts & Events Centre, Hastings. hawkesbaywineauction.co.nz



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August 10-20, Cardrona Alpine Resort.
wintergamesnz.kiwi



WINTER GAMES NZ / BLACK PEAK PHOTOGRAPHY



KATE WILSON

COMING UP

Kaylee Bell

Award-winning Kiwi country-pop artist Kaylee Bell – whose single *Keith* (a tribute to Keith Urban) went to number one on the NZ Official Music Chart, and spent more than 25 weeks on the Australian Music Network Chart – will be performing in New Zealand this summer. Her new single, *Home*, can be heard inflight. The accompanying music video was filmed in Waimate, where Bell grew up, as well as Tekapo.

Dates to be announced, locations throughout New Zealand. kayleebellmusic.com



CHRIS SULLIVAN - SEEN IN DUNEDIN

Rock to Motown

Enjoy the music of Stevie Wonder, Smokey Robinson, Queen, Bon Jovi and many others at this retro show in Dunedin. The Midtown Boys bring the 70s Motown soul, complete with harmonies and stage theatrics, while The Divas will belt out anthems from the heyday of classic rock. Both are supported by 7-piece group Funk Foundation.

August 14-15, Mayfair Theatre, Dunedin. dkcm.co.nz

TAKAHE TO AKAROA ROAD RELAY

This eight-lap, 76km course has options for teams of two, four or eight, while a six-person team can sign up for the 40.7km relay from Allandale to Cooptown. Start at the historic Sign of the Takahe and take in a variety of scenery along the way as you traverse valleys, hills, lakes and rivers, before ending in gorgeous Akaroa.

September 12, Banks Peninsula, Canterbury.
takahe2akaroa.nz



ATHLETICS CANTEBURY

NELSON FRINGE FESTIVAL

Comedy, circus, storytelling, music, improv and fun for the family are among the 33 shows at the Nelson Fringe Festival this year. Make sure you catch Tanya Nock and the Voice Collective, a choir featuring people of different backgrounds and ages singing modern songs and She + They by Ren and Willow Lunicke (pictured), a comedic rumination on the physical and emotional journey of a transgender couple.

August 14-22, Nelson Centre for Musical Arts, Nelson. nelsonfringe.co.nz



CONSERVATION WEEK

This Conservation Week/Te Wiki Tiaki Ao Tūroa, August 15-23, invites you to look at nature through new eyes. Get up close and see what has always been there, listen to the sounds of the wind, the sea, the birds and take time to explore your relationship with nature. Activities and events will be held throughout the country, giving you the chance to hear from experts on the environment, learn how to keep rats out of your compost, or create your own nature watercolour. Find out what's happening in your region at conservationweek.org.nz

August 15-23, locations throughout New Zealand.



HEALTHY LIVING & ALLERGY-FREE SHOW

Auckland and Wellington host all that is wellness at the Healthy Living & Allergy-Free Show. Everything from beverages to beauty products and household wares will be on show, and exhibitors will be on hand to offer advice and innovations. Those with food allergies and selective dietary needs can try out new products that cater to their requirements.

August 29-30 and September 5-6, Eventfinda Stadium, Auckland; Lower Hutt Events Centre, Wellington. healthylivingshow.co.nz



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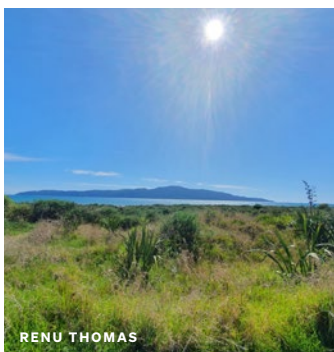
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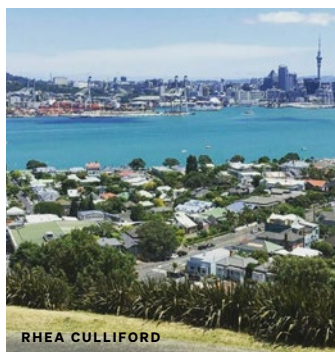
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ADAM JOHN

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AIR NEW ZEALAND NEWS

The airline donates goods to charity; Air New Zealand Airpoints™ members give generously; supporting local brands through the Airpoints™ Store; and the Air New Zealand/Tourism New Zealand partnership.

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MAPS & AIRCRAFT

Air New Zealand's route maps and a look at the fleet's numbers.

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SHOPPING LIST

Check out this month's great deals from the Airpoints™ Store.

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Championing local tourism

Partnering up to celebrate the new in New Zealand.



Jenny Simpson (left), Tourism Partnerships Manager Air New Zealand, and Bjoern Spreitzer (right), General Manager Domestic Tourism New Zealand.

LONG-TERM PARTNERS Air New Zealand and Tourism New Zealand are championing our own backyard, opening the door to Kiwis seeking exciting new experiences. Jenny Simpson, Tourism Partnerships Manager Air New Zealand, and Bjoern Spreitzer, General Manager Domestic Tourism New Zealand, discuss their goals and a brand-new campaign – Do something new, New Zealand.

Tell us about how the two organisations are working together? *Bjoern Spreitzer (BS):* We've worked hand in hand with Air New Zealand for a long time and it's exciting for us to tell travel stories to New Zealanders and encourage people to do something new in their own country.

This is the first time the two organisations have worked together to promote domestic tourism. Tell us a little about that. *Jenny Simpson (JS):* Our goals are aligned and we've always had a commitment to work together to support tourism. Air New Zealand's mission statement is to supercharge New Zealand's success environmentally, socially and economically. Tourism New Zealand

has an overarching goal to enrich New Zealand through tourism. The sector has been particularly hard hit by the borders being closed and so we're working together to encourage New Zealanders to travel domestically and help support the local tourism economy and employment.

Tell us about the 'Do something new, New Zealand' campaign. *BS:* We asked New Zealanders several questions about travelling in their own country and more than 80 percent said they really wanted to get out and try new things. New Zealand has so much to offer, but we put things off because we feel like they'll always be there. Now is a really great opportunity to explore.

How are you encouraging New Zealanders to explore their own backyard? *JS:* We communicate with our customers through many different channels, including this magazine. This issue of *Kia Ora* is exclusively focused on domestic travel and loaded with really cool things to do. Also, just before lockdown we launched 'Sustainable Activities', a new section within the Air New Zealand website (airnewzealand.co.nz/sustainable-activities)

to promote attractions and activities that have Qualmark endorsement, and have been externally assessed on their commitment to quality, safety and sustainability.

What are your thoughts on how New Zealand has come through this difficult time? *BS:* From a tourism perspective, the country is coming through really creatively. That's what I love about New Zealand – it's an incredibly resilient and creative country. There are new ideas and people have adapted really quickly to create experiences suited to the New Zealand market.

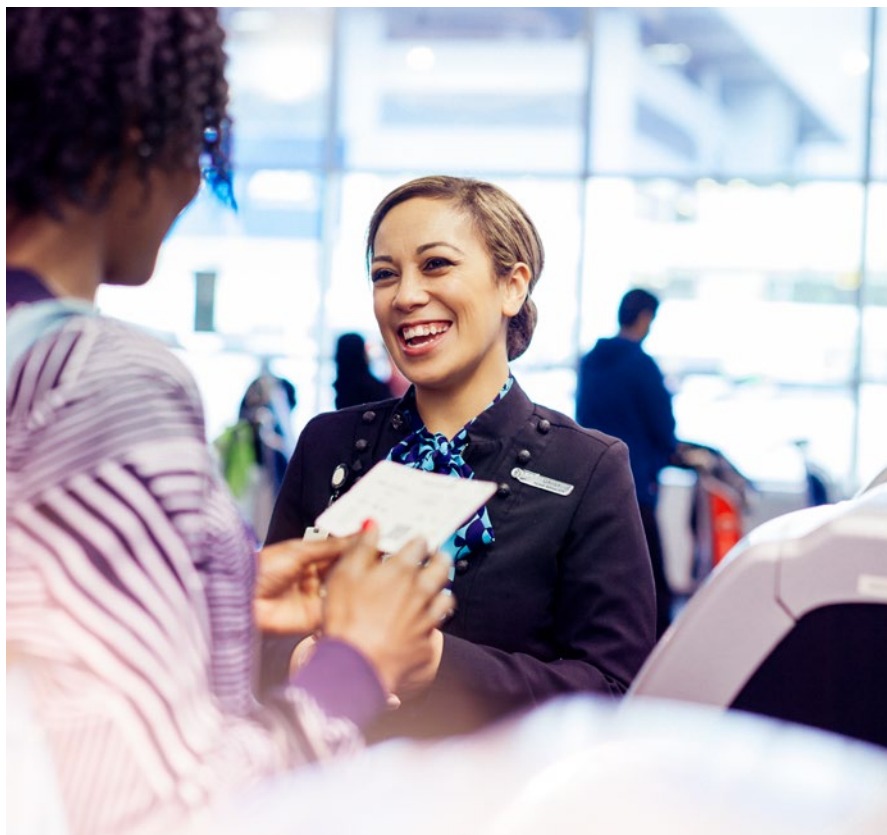
How do you see New Zealand responding to this challenging time? *JS:* As a country, we've come through the health side well, but it is a challenging time. Tourism has suffered from a sudden and significant loss, which makes it even more important to encourage New Zealanders to try something new. That could be a day trip from your home base or a weekend away. As well as being an opportunity to get out and explore, it's a great way to support economic recovery. Feedback internationally is that New Zealand's reputation as a beautiful and safe place to visit is stronger than ever, which will be helpful when international borders reopen.

What new experiences are on your personal travel list? *BS:* One of our big things as a family is to try out some of the cycleways. Our kids are nine and 11 and in the school holidays we went to Northland to do the Twin Coast Cycle Trail that goes from Opua to the Hokianga. We've just booked our 'Great Summer Holiday' – three weeks touring the South Island, starting in Christchurch. We'll head to the West Coast, do some walking in the Abel Tasman, then take it all around the South Island and back to Christchurch. It'll be epic and it's really the year to do it. Until then, as a family we are doing something new every week.

What's on your travel list? *JS:* The whale and dolphin safari in Auckland is something I haven't done and it's right here in my backyard. I really want to explore Christchurch. So much has changed since I was there last, it's the perfect place to do something new.

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LOUNGE AND VALET

Domestic Lounges and Valet are now open and have returned to their normal service.



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For updated alerts and more information about travelling during Level 1, please visit our Covid-19 information hub at airnz.co.nz/covid19

A helping hand

Air New Zealand's 'thank you' to local charities and essential workers.

AIR NEW ZEALAND'S reduced flying schedule has resulted in a large quantity of excess inflight snacks, which the airline has donated to charities and essential workers around the country. Nearly 615,000 inflight snacks were provided to police stations and hospitals, as well as charities and social enterprises such as Eat My Lunch, KidsCan, Ronald McDonald House Charities, Women's Refuge, Refugees as Survivors New Zealand, Fair Food, Middlemore Foundation, Wellington City Mission, Kaibosh Food Rescue, Happiness House Community Support Centre, Te Kōtahi ā Tāmaki, New Zealand Red Cross, Mangere Budgeting Services Trust, Salvation Army, Saint Vincent de Paul, Christchurch City Mission, Christchurch Food Bank and Everybody Eats.

Mangere Budgeting Services Trust and Food Bank CEO, Darryl Evans, says the trust is hugely grateful for the donation and the 10 cabin crew who volunteered their own time to support the charity.

"A busy week used to see 250 food parcels being distributed but when Covid-19 really hit in late March, demand skyrocketed to more than 2700 parcels a week," he says. "Air New Zealand's donation meant many people in need will continue to receive food parcels this winter."

Air New Zealand General Manager Supply Chain Chloe Surridge says: "I'm pleased Air New Zealand can provide a little bit of sustenance as a small thank you to those on the front line... It's great to be able to gift a product that would have otherwise gone to waste."

Darryl Evans, Mangere Budgeting Services Trust and Food Bank CEO with Air New Zealand's Miranda Humphreys.



Winter comfort

A heart-warming gift to keep the community cosy.

AIR NEW ZEALAND has helped provide extra warmth and comfort to vulnerable members of the community this winter. The airline donated more than 8500 inflight blankets, which were no longer needed for inflight use, to charitable organisations.

New Zealand Red Cross, Middlemore Foundation, VisionWest Community Trust, Foster Hope and Kidz First Community Health Services were among the groups to receive and distribute blankets to those in need. Animals also benefited through the SPCA.

Middlemore Foundation CEO, Sandra

Geange, said that the Air New Zealand blankets were to be included in packs distributed as part of the Middlemore Foundation 'Send Help, Spread Hope' appeal and would be well received at maraes, health clinics, by participants in the Healthy Homes initiative, and Child Protection Services, as well as Middlemore Hospital.

Geange said that, in the midst of the Covid-19 pandemic, those most at risk struggle with asthma, bronchitis, influenza and other respiratory illnesses exacerbated by the winter cold and damp living conditions. "The donation of the blankets is an incredible gesture at a time when it could not be more needed and welcomed," she says. "Heartfelt thanks to the team at Air New Zealand."

General Manager Humanitarian Development for New Zealand Red Cross, Shaun Greaves, said the Air New Zealand blankets would provide a "wonderful boost" to Red Cross Parcels distributed to Meals on Wheels recipients and former refugee families.

"The donation means that many people in need across the country will feel warm and cared for this winter – that is amazing," he said. "Thank you, Air New Zealand."

Air New Zealand blankets were donated to charities including Vision West (left) and SPCA (below right).



Home base

Support local at the Airpoints™ Store.

A KEY FOCUS for the Airpoints Store is to support local New Zealand brands. New Zealand-based Airpoints members can spend their Airpoints Dollars™ on more than 5000 products and rewards from more than 500 brands.

A huge variety of inspiring New Zealand businesses have partnered with the Airpoints Store, offering a wide range of products across tourism, health and beauty, clothing, wine and spirits, and jewellery. They include Cardrona Alpine Ski Resort, Forme Spa and Wellbeing, East Day Spa, Frankie Apothecary skincare, Linden Leaves, Real World, COAST New Zealand, Elle + Riley, Boh Runga Design, Silk & Steel Jewellery, Flash Jewellery, Meadowlark, Dancing Sands Distillery, SOHO Wine Co, Man O' War Wines, Lakeman Brewing Co, Deadly Ponies and Yu Mei.

Rob MacDonald, Airpoints Store Online Retail Manager, says "It gives us a lot of pride to be able to showcase excellent New Zealand products and businesses. We often work directly with people who have started the business and are involved in every aspect. The passion for what they do is always apparent and it's wonderful to be able to share that with Airpoints members."

This impressive line-up of New Zealand brands is complemented by top international brands, which are also available to Airpoints members.

To find out more about what you can do with your Airpoints Dollars, head to airpointstore.co.nz

Caring communities

Air New Zealand Airpoints™ members show their generosity.



Air New Zealand's Carepoints™ programme assisted many communities in need.

IT'S BEEN A challenging time for Kiwis, but we have come to realise how important it is to look after one another and care for our communities. Our people matter above all.

Many Air New Zealand Airpoints™ members have seen this need for us to come together and help, and have kindly donated nearly 250,000 Airpoints to charity through Air New Zealand's Carepoints™ programme, which ran from May to June this year.

The programme enabled the airline and its Airpoints members to give New Zealanders a helping hand by donating their Airpoints Dollars™ to any or all of three charity partners: KidsCan, Women's Refuge and New Zealand Red Cross.

The idea for Carepoints came directly from Airpoints members. "They told us they'd like to donate their Airpoints Dollars to struggling Kiwis, so we're pleased to be able to provide the platform for people to do this. We're thrilled to be able to support these charities," said Air New Zealand General Manager Loyalty Kate O'Brien.

This desire to help care for Kiwis in need saw Airpoints Dollars used to purchase essential resources for struggling families. Items such as food, personal care, heating and petrol were purchased from Airpoints partners New World, Mitre 10 and Z Energy.

"We've been blown away by the generosity

of our Airpoints members," says O'Brien. "The average donation was 81 Airpoints Dollars per person, and we've had several individual donations of more than 2000 Airpoints Dollars, which is incredibly kind."

The airline wanted to work with charity partners that are making a real difference for Kiwis. "Carepoints builds on the work we have been doing in the community, like donating surplus inflight snacks and blankets to local charities and essential service workers. The three charities we've partnered with under the Carepoints programme will receive 100 percent of the donations. We're delighted to have provided a platform to enable our Airpoints members to support New Zealanders in need."

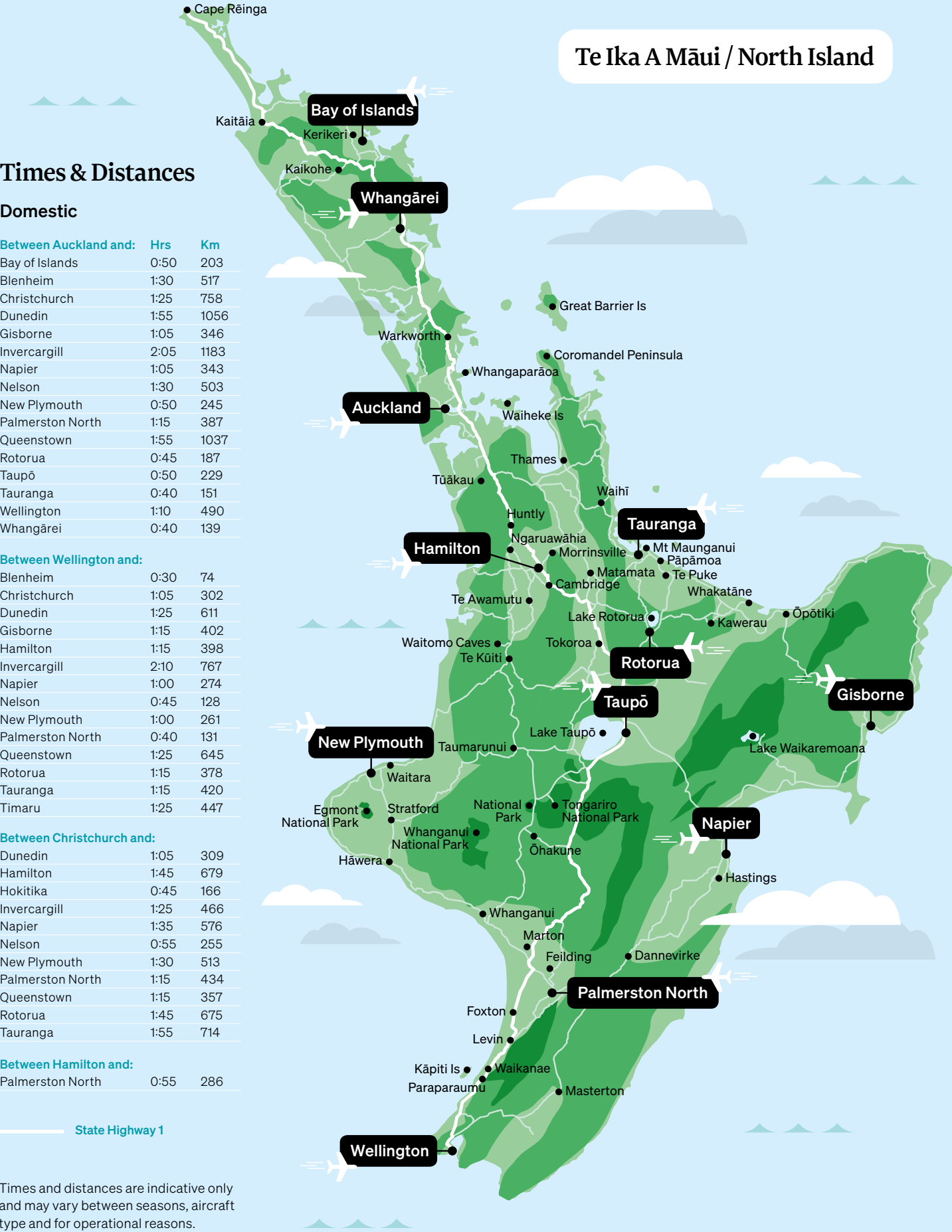
The Airpoints Dollars generously donated helped the community in many ways,

large and small. KidsCan was able to buy large pressure cookers and rice cookers for schools and early childhood centres so children could have hot lunches.

"We're so grateful to everyone who gave their Airpoints Dollars to KidsCan," says Julie Chapman, KidsCan CEO and Founder. "It's a scary time for families in hardship and this winter will be the toughest one yet for many."

The community's generosity and willingness to work together will help to put food on the table for New Zealanders who really need it. Donated Airpoints Dollars will also be used to support women and children impacted by family violence, and fill an additional 2000 New Zealand Red Cross Parcels to deliver to communities who have been hard hit by Covid-19. 🌱





Times & Distances

Domestic

Between Auckland and:	Hrs	Km
Bay of Islands	0:50	203
Blenheim	1:30	517
Christchurch	1:25	758
Dunedin	1:55	1056
Gisborne	1:05	346
Invercargill	2:05	1183
Napier	1:05	343
Nelson	1:30	503
New Plymouth	0:50	245
Palmerston North	1:15	387
Queenstown	1:55	1037
Rotorua	0:45	187
Taupō	0:50	229
Tauranga	0:40	151
Wellington	1:10	490
Whangārei	0:40	139

Between Wellington and:	Hrs	Km
Blenheim	0:30	74
Christchurch	1:05	302
Dunedin	1:25	611
Gisborne	1:15	402
Hamilton	1:15	398
Invercargill	2:10	767
Napier	1:00	274
Nelson	0:45	128
New Plymouth	1:00	261
Palmerston North	0:40	131
Queenstown	1:25	645
Rotorua	1:15	378
Tauranga	1:15	420
Timaru	1:25	447

Between Christchurch and:	Hrs	Km
Dunedin	1:05	309
Hamilton	1:45	679
Hokitika	0:45	166
Invercargill	1:25	466
Napier	1:35	576
Nelson	0:55	255
New Plymouth	1:30	513
Palmerston North	1:15	434
Queenstown	1:15	357
Rotorua	1:45	675
Tauranga	1:55	714

Between Hamilton and:	Hrs	Km
Palmerston North	0:55	286

State Highway 1

Times and distances are indicative only and may vary between seasons, aircraft type and for operational reasons.

Te Wai Pounamu / South Island



Where we fly

China

South Korea

Japan

Seoul

Tokyo

Osaka

Shanghai

Taipei

Hong Kong

Singapore

Indonesia

Denpasar

Australia

Cairns

Sunshine Coast

Brisbane

Gold Coast

Perth

Adelaide

Sydney

Melbourne

Where we fly

Domestic & International

Air New Zealand operates domestic flights within New Zealand and international flights to Australia, the Pacific, Asia, and North America.



* Destinations are correct at the time of printing and subject to local government border controls. Network schedules may change due to operational reasons.

Our fleet

BOEING 777-300ER

Seats 342
Length 73.9m Wingspan 64.8m
Max. cruising speed 910km/h
Max. take-off weight 351.5 tonne



BOEING 777-200ER

Seats 312
Length 63.7m Wingspan 60.9m
Max. cruising speed 910km/h
Max. take-off weight 297.6 tonne



BOEING 787-9

Seats 302 or 275
Length 63m Wingspan 60.2m
Max. cruising speed 910km/h
Max. take-off weight 252.7-254 tonne



AIRBUS A321neo

Seats 214
Length 44.5m Wingspan 35.8m
Max. cruising speed 850km/h
Max. take-off weight 93.5 tonne



AIRBUS A320neo

Seats 165
Length 37.6m Wingspan 35.8m
Max. cruising speed 850km/h
Max. take-off weight 79 tonne



AIRBUS A320ceo

Seats 168 or 171
Length 37.6m Wingspan 35.8m
Max. cruising speed 850km/h
Max. take-off weight 71.5-77 tonne



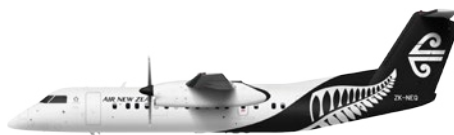
ATR 72-600

Seats 68
Length 27.2m Wingspan 27m
Max. cruising speed 518km/h
Max. take-off weight 22.8-23 tonne



BOMBARDIER Q300

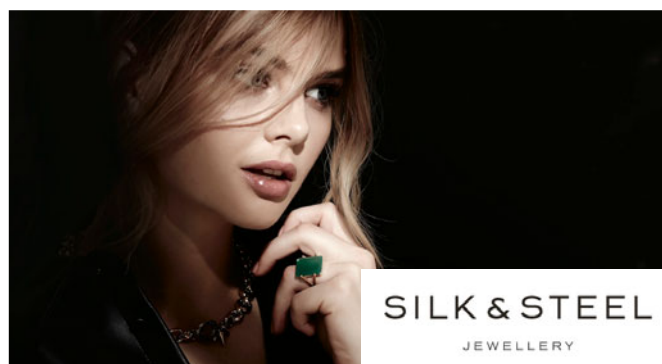
Seats 50
Length 25.7m Wingspan 27.4m
Max. cruising speed 520km/h
Max. take-off weight 19.5 tonne



The average seat-weighted fleet age is 7.3 years.

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*Airpoints™ terms and conditions apply. Spend the Airpoints™ Dollars you've earned through the Airpoints™ Programme at airpointsstore.co.nz. See individual product pages on airpointsstore.co.nz for more information.

**All Airpoints™ Store orders are available to New Zealand delivery addresses only. Products on the Airpoints™ Store are of limited stock and availability.



Picture this

Our favourite reader travel shot of the month.



Mount Kaukau,
Wellington.
Photograph by
Renee Olsen.

COMING UP IN THE SEPTEMBER ISSUE

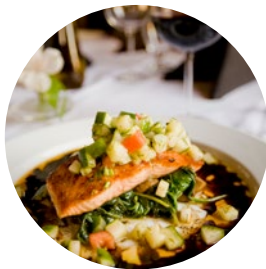


ACTION STATIONS

Short on time but big on weekend ambition? We round up the best, the on-trend and the Aucklandest of activities to pack into a very diverting 48 hours in our biggest city.

COAST WITH THE MOST

Gorgeous beaches, ancient forests, rich culture and loads of sunshine make Whakatāne a must-visit. Add to the mix a thriving hospo scene, and you've got yourself a primo holiday.



LIGHT UP YOUR LIFE

Yes, the great Aotearoa Experience (AE) is a thing. So head to Gisborne to tick off our pick of the most Kiwi-as attractions and must-dos that the region has to offer.

LIGHTS CAMERA ACTION!

Get a taste of New Zealand as the world sees it, with a tour of the numerous and varied locations that have featured in films over the years – from river deep to mountain high.



There are many reasons to invest with **Simplicity**.

Here are 65,005 of them.

On average,
Simplicity makes its
members **\$65,000**
richer*. Now take
a look at five more
reasons.

+1

Lowest fees

As a nonprofit we
only charge you what
it costs, nothing more.
And membership is
free for children.

+2

Best returns

We're one of the
best performing fund
managers in New Zealand,
and often #1.

+3

Ethical investing

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stuff, including weapons,
nuclear, fossil fuels,
tobacco and gambling.

+4

Charity

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to charity.

+5

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Simple.

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* To see assumptions and how much you could save, go to <https://simplicity.kiwi/simplicity-difference-calculator/>

IF WE ONLY
DID WHAT WAS
NECESSARY
IT WOULDN'T
BE A LEXUS.



Overseas model shown.