



Media Release

Launched: Wharekauhau 'Sheep Muster' & Treetops 'Wild Food Cooking School'
Two New Zealand Super Lodges Launch New Experiences for Down Under Summer.

New Zealand (November 2009).

Southern hemisphere summer celebrates the launch of two totally new experiences from New Zealand. 'Small Luxury Hotels of the World' members, Wharekauhau Country Estate launches the 'Mustering Reality' and Treetops Lodge & Wilderness Experience opens their 'Wild Food Cooking School'. PLUS saving of a free night when both lodges are combined in one itinerary*.

Wharekauhau Country Estate, a historic sheep station located near famed Pinot Noir wine country, Martinborough in central New Zealand, has launched '**A Mustering Reality**', offering a prized opportunity to muster sheep or cattle on horseback throughout superb countryside and coast recreating the pioneering footsteps of New Zealand's early settlers. This 2 day/3 night adventure for a minimum of two riders is not for the faint hearted. First day choose your steed and tackle, for an easy introduction on horseback to the station. Second day is muster time. Meet the mustering team, mount up and head out along the Canyon to the wild coastline for an early morning billy-boil. Then the round-up begins, herding sheep or cattle depending on the time of year, along the coast and up the final hill to the homestead. Then there's nothing to do but luxuriate in the comfort of this Country Estate and Lodge we suggest the spa! Quite naturally, the *terroir* of the local province's vineyards makes the perfect partner to the flavours of the lush paddocks of Wharekauhau that feed and fatten the estate's own meat, which includes Texel lamb, judged the most succulent breed of all. *Muster Package only available on min 3 night stay - Muster NZ\$1960 per person +GST. Lodge rates from NZ\$686 incl tax per person DBB twin share per night.*

For couples or friends who like to cook and eat on the Wild Side – the **‘Wild Food Cooking School’** has been opened by eco-estate, Treetops Lodge and Wilderness Experience in Rotorua, the heartland of New Zealand’s world famous therapeutic thermal region and Wild Food capital. There are two Cook School options available – The Half day or Full-day Wild Food Cooking Experience. Both options include native ingredient gathering in Treetops 800 year old forest and the afternoon in the Lodge’s open-plan kitchen where Treetops’ talented Maori chefs combine the produce and indigenous ingredients of the forest to create a dazzling variety of unique dishes from the estate’s own reared trout, game birds, reared venison and wild pork. And you’ll learn how to reproduce the *hangi* or Maori pit-oven at home. The Full- day Cook Experience also offers a memorable, guided 4-WD expedition deep into Treetops’ 2500 acres of native bush to discover the magnificent wildlife population of fish, birds and animals. Unspoiled brooks are packed with fat trout and eels, see herds of deer and wild pigs, both native to New Zealand. Wild Food Cooking Experiences also include wine tasting and matching advice. Both Experiences are designed to commence with just two participants, so there’s never disappointment about insufficient numbers. *No min night stay for Cooking School. Full day NZ\$1085+GST and Half day NZ\$785+GST for up to 2 people. Lodge rates from NZ\$552 per person DBB twin share.*

***AND, when you combine a 3 night stay at each of these internationally awarded luxury lodges in the same itinerary you will be rewarded with one of your nights complimentary.**

For more information, graphics or sample ‘Wild Food Cooking School recipes, or for more information on Wharekauhau’s ‘Station Muster’ contact Karine Thomas, the representative for both lodges on karine@navigateoceania.com, P ++64 9 3073633 or visit the lodge’s websites on www.wharekauhau.co.nz or www.treetops.co.nz.



Editors Notes:

- More Information | Packages
Wharekauhau Country Estate – ‘A Mustering Reality’
Mustering Reality - www.wharekauhau.co.nz
Stay 6 Pay 5 - <http://www.wharekauhau.co.nz/news/2009-free-night.html>

Treetops Lodge & Wilderness Experience – ‘Wild Food Cooking School’
Wild Food Cooking School & sample recipes - www.treetops.co.nz
Stay 6 Pay 5 - http://www.treetops.co.nz/special_events/wharekauhaucountryestate.html
- More Information | **Stay 6 Pay 5 Promotion**
This Stay 6 Pay 5 offer is valid immediately on all new bookings to 31 March 2010, based on double occupancy, and available when guests are staying at both luxury lodges in the one itinerary for a minimum of three nights at each lodge.
- **Wharekauhau Country Estate and Treetops Lodge and Wilderness Experience are members of Navigate Oceania**, a collection of 31 inspired destinations and unique experiences from New Zealand and Pacific’s finest boutique hotels and luxury lodges, an exclusive private island, villas, spa destinations, a luxury expedition-style cruise, and a private motor yacht. Our members are: **New Zealand** Cavalli Island Retreat and Spa, Cavalli Islands; Paihia Beach Resort & Spa, Bay of Islands; Bay of Island Lodge, Bay of Islands; Cliff Edge Landing, Bay of Islands; Oceanic Discoverer; Missionhills, Bay of Islands; Waipoua Lodge, Waipoua Forest; Takatu Lodge & Vineyard, Matakana; The Boatshed, Waiheke Island; Stafford Villa, Auckland; Cotter House, Auckland; Seafields, Whitford; Hamurana Lodge, Rotorua; Kawaha Point Lodge, Rotorua; Treetops Lodge & Wilderness Experience, Rotorua; Chalet Eiger, Lake Taupo; Greenhill Lodge, Hawke’s Bay; The Millar Road Family, Hawke’s Bay; Wharekauhau Country Estate, Martinborough; Bolton Hotel, Wellington; Edenhouse, Nelson; Claremont Country Estate, Canterbury; Huntley House, Christchurch; Elm Tree House, Christchurch; Release Private Retreat, Wanaka; Remarkables Lodge, Queenstown; **Fiji** Navutu Stars Resort, Yasawa Islands; Royal Davui Island, Beqa Lagoon, Maui Palms, Coral Coast; **Cook Islands** Te Vakaroa Villas, Rarotonga
For more information on our experiences, visit www.navigateoceania.com.