

FOOD & WINE

SAMPLE ITINERARY

Anyone with a passion for food and wine will find our culinary odyssey of New Zealand highly inspiring. As well as enjoying the creations of some of the country's leading chefs and winemakers, you'll stay in some of its mostly highly acclaimed lodges and resorts.

DAY ONE

Travel north from Auckland to the Bay of Islands.

Stay at award winning Paihia Beach Resort & Spa which was nominated in three categories in the 2007 World Travel Awards – Australasia's Leading Spa Resort, New Zealand's Leading Resort and New Zealand's Leading Spa Resort.

DAY TWO

Dine at 'Pure Tastes' – a luxurious poolside ocean view restaurant.

Experience Paihia Beach Resort & Spa's luxurious restaurant. Menus are created using local seafood and local Northland indigenous fare, and are complemented by an award winning wine list.

DAY THREE

Drive south along the Twin Coast Discovery Highway to Auckland.

Stay two nights at Stafford Villa. Walk to local restaurants, Eight Point Two and The Engine Room, both equally voted 'Restaurant of the Year, 2007'.

DAY FOUR

Indulge in an Island Wine Tour.

Start your day with a sumptuous five-course gourmet breakfast at Stafford Villa. Just a 5 minute stroll to the wharf, visit Waiheke Island by ferry, experience an abundance of wineries housing boutique wines from Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc and more recently, Chardonnay grape varieties.

DAY FIVE

Travel south to Rotorua, New Zealand's Maori cultural capital.

Spend two nights at Kawaha Point Lodge which was awarded the New Zealand Beef and Lamb Hallmark of Excellence in 2006.



DAY SIX

Dine at Kawaha Point Lodge.

With its renowned reputation, the restaurant's Michelin trained chef creates New Zealand style cuisine using locally sourced products. House specialties are traditionally prepared New Zealand lamb and hot smoked South Island salmon paired with an extensive boutique wine list.

DAY SEVEN

Make your way to Hastings in the Hawke's Bay.

Stay two nights at Greenhill The Lodge. With over 70 vineyards, this region is recognised on the world stage for its award winning wines.

DAY EIGHT

Savour the best of the area's food and wine.

Greenhill's 'Pasture to Plate' and 'Behind the Label' tours focus on the very best of the region's culinary wine making people and places. For weekend visitors the local farmers' markets in Hastings and Napier are not to be missed.

DAY NINE

Drive south to the Martinborough wine region.

Stay two nights at Wharekauhau Country Estate and sample their home cured dill marinated gravadlax, home made jams and jellies and legendary honeycomb ice-cream. Wharekauhau now sells to a very select number of restaurants in this famous region.



DAY TEN

Imbibe in a gastronomic odyssey with 'Savour Martinborough'.

On this full day tour you will be collected from the lodge and taken on an exploration of the culinary highlights of the Martinborough region visiting producers of boutique speciality foods, such as artisan cheeses, olive oils, seasonal fruits, and t-winning Pinot Noir wines with a choice of over 50 vineyards.

DAY ELEVEN

Drive to Wellington for your flight to Christchurch.

Make your way to North Canterbury and stay two nights at high country station, Clarendon Country Estate in the wine producing Waipara Valley. The chef creates imaginative dishes using produce from their organic garden and estate farmed venison. Signature Waipara wines complement the dishes.

DAY TWELVE

Indulge in the local culinary delights.

The weekly farmers' market in nearby Christchurch, highlights the region's culinary diversity, with fish from Kaikoura, local venison, home made breads, sauces, olive oils and honey. Clarendon offers a guided food and wine tour with award winning food writer, Mavis Airey, visiting food and wine producers – many not open to the public.

DAY THIRTEEN

Return to Christchurch for your departure having savoured this country.

