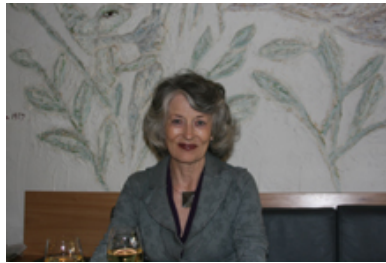




New Zealand Wine Lovers Tour Escorted by Jill Rivers



28th January – 5th February 2010

Jill Rivers has designed this tour to share her passion for New Zealand wine with fellow connoisseurs.

As the New Zealand-born initiator of the Flying Connoisseur Guides, which are focused on food, wine and the arts, she has maintained a keen interest in the development of the wine industry in the land of her birth, particularly Pinot Noir.

Jill visits the key regions on a regular basis to update the Flying Connoisseur Guides and considers these two triennial symposia, the ultimate opportunity for lovers of good wine and food.



Thursday 28th January

Fly into Napier in Hawke's Bay. The area is New Zealand's leading producer of red wines and the second largest wine region in the country. We will transfer to the beautiful **Mangapapa Lodge** in the wine village of Havelock North, where we will stay overnight.

We will launch our tour with dinner at the outstanding **Terroir Restaurant, Craggy Range Winery**. This restaurant was awarded the Cuisine magazine's Best Winery Restaurant of the Year in August, 2009.



Friday 29th January

Today we will attend the **New Zealand Cabernet Merlot Symposium** - a daylong discussion and comparative tastings from around the world of Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Petit Verdot and blends.

Speakers include international experts from Bordeaux, Australia, Asia as well as New Zealand. The forum concludes with a Hawke's Bay Showcase Wine Tasting, led by Peter Cowley of Te Mata Estate. The 3- flight tasting will compare the best of Hawke's Bay wines of all varieties against examples from Bordeaux, Australia and other international regions.

We will join delegates of the NZ Syrah Symposium for the tasting and Symposium Dinner at **Silene Estates Winery**. **(Cost \$NZ342 + 12per cent GST pp before end October, \$380 after)**
We stay overnight at Mangapapa Lodge.



Saturday 30th January

This morning we visit the **Hawke's Bay Regional Wine Festival**. It is a showcase for all the key wineries and restaurants of the district and will include a mini Farmer's Market with local produce to buy and consume.

In the afternoon we will admire the Art Deco city of Napier and dine at **Elephant Hill** winery restaurant, renowned for both its beautiful setting and wines.

Overnight at Mangapapa Lodge.



Sunday 31st January

This morning we will visit two contrasting wineries, first New Zealand's oldest winery, established in 1838 by French Marist missionaries. The first record of a commercial sale dates back to 1870 when a parcel of

mostly dry reds was sold. Today, **Mission Estate** is Hawke's Bay's largest winery, with a well-respected reputation as a producer of consistent quality, value for money wines. (Tour 10.30am)

We will next visit **Trinity Hill**, which focuses on a smaller volume of quality wines.

After lunch we will transfer to the Wairarapa wine region, one of the leading New Zealand wine regions for Pinot Noir. We will be staying at the historic **Peppers Martinborough hotel** in the heart of the enchanting wine village of Martinborough.

The long hot summers, dry autumn and gravelly soil from an ancient riverbed all add up to perfect conditions for growing cool climate grapes. There are more than 50 vineyards, all within a short drive of Wairarapa's main towns. Most of the Martinborough vineyards are within walking distance of the town.

Tonight you have to yourself. You may choose to eat in the restaurant of the hotel or one of several recommended cafes and restaurants in the same village street.



Monday 1st February

This morning we will visit the wineries and cellar doors of Palliser Estate and Ata Rangi.

In 1998 **Palliser Estate** was among the first wineries in the world to be certified to the international environmental standard ISO 14001. Palliser Estate is part of the Living Wine New Zealand group www.livingwine.org.nz, a group of wineries all certified to ISO 14001 and dedicated to continuous improvement of their environmental systems.

Palliser grows the varieties of Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris. These are grown on the various estate vineyards - Palliser, Pencarrow, Om Santi, Pinnacles and Clouston, which are all on the renowned Martinborough Terrace. The Palliser winemakers have found that even over this relatively small area, there are great differences in soil types and climate which all help to add complexity to the wines.

Ata Rangi is one of the region's founding vineyards and still the international flagship for Martinborough pinot noir. (Their name means 'new beginning'.) The Chardonnays, Rieslings and Rosé are just as good as the Pinots, and for a supple, unctuous alternative do sample the Célèbre, a Cab/merlot/syrah blend, now in its 21st year.

Lunch is your own arrangement at one of the Martinborough cafes. We are happy to make suggestions or escort you to the establishment of your choice.

You will have the afternoon to yourself.

In the evening we dine at **Wharekauhau Estate**, a luxurious lodge, retreat and country estate on a windswept Wairarapa coastal setting.

Stay overnight at Peppers Martinborough Hotel.



Tuesday 2nd February

This morning we call in to view **The Escarpment** winery where New Zealand Legend of Wine, Larry McKenna makes sensational premium wines. This relatively new winery promises some of the very best of tomorrow's definitive New World Pinot Noir, Pinot Gris and Chardonnay. We will have the opportunity to taste these wines and encounter their makers on Thursday at the Pinot Noir 2010 conference in Wellington.

Today we call in at **Te Kairanga**, the oldest vineyard in the region, as we leave Martinborough and travel over the Rimutaka Mountains to the capital city of Wellington.

On our arrival we will check in at the boutique **Bolton Hotel** before our lunch at **Martin Bosley's Yacht Club Restaurant**, to indulge in his sublime seafood dishes (and other choices) and unique harbour view.



Wednesday 3rd February

Today we will take a gourmet walking tour with **Zest Food Tours** – a personalized experience of introduction to the food specialists of the city – talk and taste the wares of the leading coffee roasters, delicatessens and specialists such as Schoc chocolates (Juliette Binoche consulted one of their books when making the film *Chocolat*).

The culinary odyssey finishes with a light, three course tasting lunch with matched New Zealand Wines at **Logan Brown**, Wellington's premier dining establishment.

Optional dinner tonight is a relaxed meal at **Arbitrageur Wine Room** and restaurant.

We will stay overnight at the Bolton Hotel.

Thursday 4th February

Pinot Noir New Zealand 2010 Conference.

Pinot Noir 2010 brings together the top 100+ New Zealand producers and some of the best palates and wine minds in the world.

It is probably the most significant Southern Hemisphere event for Pinot Noir.

We will attend the morning delegate sessions and formal tasting of **The Great Pinot Noirs of the World**, to benchmark New Zealand Pinot Noir alongside some of the great Pinots from Oregon, Burgundy, California and Australia.

The tasting panel includes world leading wine expert, writer, actor TV and radio personality Oz Clarke, Matthew Jukes, Neal Martin, Nick Stock and Bob Campbell MW.

Lunch is individual picnic baskets created by Chef de Cuisine, Ruth Pretty to enjoy outside while walking Wellington's waterfront, watching the seagulls, the rowers and the ferries at work in the harbour.

Wander back in time to the delegates tasting of **100 Great New Zealand Pinot Noirs**.

The evening will be spent at the **Pinot Noir 2010 Gala Dinner** –a dining experience extraordinaire of the best of New Zealand's seafood, game, lamb and summer fruit, served alongside the very best of New Zealand's wines and Pinot Noir.

Put on your glad rags for a night of glamour and pizzazz topped off by stellar Kiwi entertainment.

We will spend our last night of the tour at the Bolton Hotel.

Friday 5th February

Today we say farewell as our tour concludes.

Cost: \$4,900 – twin share
Single supplement: \$1,000

Inclusions:

- 8 nights accommodation
- 8 breakfasts
- 3 dinners as per itinerary
- 2 lunches as per itinerary
- Fully guided sightseeing and winery visits, including Zest Walking tour in Wellington
- All transport and transfers as per itinerary

**For more information please contact Jill Rivers - jill@flyingconnoisseur.com
Or Annie at Cousins Tours and Travel - annie@cousinstt.com**



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