

FOOD & WINE EDUCATIONAL TOUR TO AUCKLAND

NEW ZEALAND 2019 JUNE 16 – 19



The 2019 Shared Tables annual food & wine educational tour is off to Auckland New Zealand. Located on the North Island of New Zealand, Auckland is the nation’s biggest and most vibrant city and is also home to a booming culinary scene. New Zealand is home to a plethora of fresh products grown locally and has a commitment to support a food culture that respects the land, combined with a strong push to compete on a world stage has led to its success. New Zealand also boasts a wine industry so vibrant it recently became the third biggest exporter to the US.

We will be starting our tour in Auckland staying at the **5 star Sofitel Hotel** and our welcome drinks will be enjoyed at the funky bar – **Coley & Punch**. Over **4 days and 3 nights**, we will be dining at some of Auckland’s finest restaurants and wineries. We will also spend a day on the idyllic island of Waiheke.

Culinary highlights of the trip include, dining at 4 of Auckland’s finest restaurants/wineries – **Clooney, Sugar Club, The Hunting Lodge** and **Villa Maria Vineyards**. Our opening dinner will be at Clooney Restaurant which is a multi-award winning venue receiving the highest culinary accolade of three hats in the Cuisine New Zealand Good Food Awards. We will enjoy two lunches at iconic New Zealand wineries - historic and picturesque **The Hunting Lodge** and **Villa Maria Vineyards**. Another culinary highlight will be dinner at the 2018 two hatted Cuisine Good Food Awards - **Sugar Club by Peter Gordon** sitting 53 floors above Auckland city at the top of the Sky Tower along with wines from **Martinborough Vineyard**.

Our culinary tour will also see us visit the **Auckland Fish Market** with a special tour of Sanford which is a fishing company devoted entirely to the harvesting, farming, processing, storage and marketing of quality sustainable seafood.

A short ferry ride across the Hauraki Gulf is the idyllic island of Waiheke which is a now one of the trendiest boutique wine regions in New Zealand. In Waiheke we will dine, sample olive oil, honey and the award-winning wine from **Cable Bay Vineyard** along with wine tastings at **Batch Winery**. We will also enjoy lunch and a wine tasting at **Man O’War** which is located at the eastern end of the island and offers a stunning view of coastal hillsides with high cliffs and its own pristine beach.

Auckland and Waiheke are home to some of New Zealand's leading cool climate wines and the clean, green environment is also ideal for producing olives, olive oil and honey. We will sample produce and talk to the makers of wines including **Babich Winery, Kumeu River Winery, The Hunting Lodge, Cable Bay Vineyards, Batch Winery** and **Villa Maria Vineyards**.

Full details of the entire trip will be listed in the itinerary. This tour is specifically aimed at taking Australia’s leading chefs and hospitality professionals on a food and wine educational tour.

SHARED TABLES FOOD & WINE EDUCATIONAL TOUR TO AUCKLAND NEW ZEALAND 2019 JUNE 16 - 19

TERMS AND CONDITIONS

This tour offer is for a max of 40 participants and is **STRICTLY ONLY AVAILABLE TO SHARED TABLES MEMBERS** and is non-transferable.

Please advise any dietary requirements at time of booking.

Bookings can be made online at www.sharedtables.com.au and full payment is required to confirm your attendance.

PLEASE NOTE: BOOKINGS MUST BE MADE ONLINE BY FRIDAY 3 MAY TO SECURE THE HOTEL ACCOMMODATION

We advise that the Sofitel Hotel Auckland requires you to present a current credit card on check in for incidentals that will be charged to your room. This could include drinks, laundry, telephone calls and any personal charges during your stay.

The dress code for the trip is smart casual with jacket for dinner. Book your own flights arriving prior to 2.00pm on Sunday 16th June in Auckland and book your own return flights to Melbourne after 6.00pm on Wednesday 19th June. On arrival, coach pick up will be available at the Auckland International Airport from 2.30 - 3.00pm and coach drop off to the airport on Wednesday 19th June will depart from Villa Maria Winery at 4.00pm so please book your return flight after 6.00pm.

**Itinerary subject to change without notice*

<p>\$1545.00 per person twin share*</p>	<p>Tour Package includes:</p> <ul style="list-style-type: none">• Three night stay twin share at the 5* Sofitel Hotel Auckland including full buffet breakfast each day• Coach transfer to and from venues and to and from the airport• Welcome cocktail party• 3 lunches including selected beverages at each venue• 3 dinners including selected beverages at each venue• Selected beverage tasting and food providore visits <p><i>*for single room accommodation a \$400.00 per person additional payment will apply = \$1945.00 per person single room</i></p>
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Shared Tables would like to acknowledge our Sponsors



Sunday 16 June

3.00pm Arrive Auckland International Airport for coach departure to the Sofitel Hotel Auckland

2.00pm onwards Check in Sofitel Hotel Auckland

21 Viaduct Harbour Avenue
Auckland 1010
Ph: +64 9-909 9000
www.sofitel.com

S O F I T E L
AUCKLAND VIADUCT HARBOUR

Check in and enjoy your stay at the 5 star Sofitel Auckland. This luxury hotel places guests in the heart of central Auckland between the upscale Viaduct Harbour lifestyle development & the attractions of the new Wynyard Quarter including a beautiful view of the Marina. A short 15 walk away from the heart of Auckland city, the hotel overlooks the shimmering Waitemata Harbour. Amenities include fitness centre, swimming pool, world class 'So Spa' and panoramic ocean views.



5.30pm Meet in foyer for coach transfer to Coley & Punch

Shed 22 Princes Wharf
Auckland
P: +64 9 3204375
W: www.coleyandpunch.co.nz

COLEY & PUNCH
— ESTD 2018 —

Activity – Welcome Drinks

Coley & Punch is a bar. Not a venue, not a catwalk, not a hideout. A bar. Named in honour of Ada Coleman, the famous bartender at the Savoy of London's house bar, pre-war (both of them). Coley & Punch boasts an extensive cocktail list including Ada's legendary Hanky Panky. Drop in for palate cleanser; a libation or a cruisey cocktail hour or two. Coley & Punch is one of Auckland's most upmarket venues and is the perfect space to host Shared Tables for our welcome drinks.



7.15pm Coach transfer to Clooney Restaurant

7.30pm Dinner Clooney Restaurant

33 Sale Street
Freemans Bay
Auckland

P: +64 9 358 1702

W: www.clooney.co.nz

CLOONEY

Activity – Dinner

Enjoy our first dinner at one of New Zealand’s finest restaurants – Clooney. Clooney is a multi-award winning venue receiving the highest culinary accolade of three hats in the Cuisine New Zealand Good Food Awards and was awarded 19/20 in 2018.

Owner and Restaurant Manager Tony Stewart has been a fixture of the Auckland hospitality scene since he opened his first lounge bar in the nineties, but it was the arrival of Clooney in 2006 that established his reputation as a restaurateur. Thirteen years later, he still plays a major role in service and the day to day running of the restaurant.

Tony has a huge focus on showcasing New Zealand ingredients and giving New Zealand a profile as a culinary destination. In 2013 he set up the acclaimed Waiheke Island Yacht Club in San Francisco in an attempt to bring together the most high profile New Zealand food and beverage offering seen away from New Zealand. Tony continues this direction today with his recent reinvention of Clooney’s cuisine by using only New Zealand ingredients.

Tony is committed to putting New Zealand more firmly on the map as a global culinary destination.

Clooney menus take guests on a culinary tour of New Zealand, from the lush rainforests of the North to the expansive coastal wilderness of Fiordland, the striking geography of New Zealand’s regions is brought to life on the plate.

Dinner will be prepared by head chef Nobu Lee. Born in Taipei and raised in Tokyo, Nobu found passion for food at an early age and began learning his craft in Asia’s top restaurants and hotels.

An opportunity to work under Chef of the Century, Joël Robuchon proved to be a career defining move. Nobu worked his way up to sous chef and was a key part of the L’ATELIER de Joël Robuchon Taipei team.

Over the years Nobu has continued to be one of Asia Pacific’s top Chefs with an impressive resume of Head Chef roles at award-winning restaurants including Marque in Sydney and most recently Vue de Monde in Melbourne.

Nobu creates dishes that are boldly flavoured and beautifully executed, dishes that embody Clooney’s philosophy of showcasing New Zealand ingredients.



Wines for this evening will be supplied by Kumeu River

W: www.kumeuriver.co.nz



Kumeu River Wines encompasses 30 hectares of vineyards, which are predominantly clay soils overlying a sandstone base. These soil types retain sufficient water at depth, even during the summer months, to ensure the deep vine roots continue to hydrate the vine without excessive vigour. Therefore, the vineyard doesn’t require irrigation, a factor that is critical to the quality of Kumeu River’s grapes.

The vineyards are trained on a ‘Lyre’ trellis to help optimise exposure to light and increase grape maturity and quality. One of the distinguishing factors of Kumeu River’s wines is all of the grapes are harvested by hand. This allows the opportunity to remove sub-standard grapes by hand; the result is a net yield of purely high-quality grapes.

Monday 17 June

**6.00 –
8.25am**

Breakfast Sofitel Auckland

8.25am

Meet in foyer for short walk to Auckland Fish Market (650 metres approximately)

8.30am

Auckland Fish Market & Sanford Seafood Operations

22 Jellicoe Street
Freemans Bay
Auckland

P: +64 9 358 1702

W: www.afm.co.nz

W: www.sanford.co.nz



Activity – Guided tour of Sanford operations and the fish market

Sanford Limited is a large and long-established fishing company devoted entirely to the harvesting, farming, processing, storage and marketing of quality sustainable seafood.

Our trip to the Auckland Fish Market will be overseen by Matthew Rea from New Zealand Trade & Enterprise and will also include a tour of the Sanford production including a visit to their head-quarters and processing plant which is located just above the market along with their auction site.

Started by Albert Sanford in 1904 the Auckland Fish Market has been the beating heart of New Zealand seafood for well over 100 years. Now rebooted, reenergised and rebuilt, the Auckland Fish Market is a temple to the senses filled with the most passionate fishmongers and chefs that the New Zealand food scene has to offer. An international standard with a local focus. With 100's of fish species and dishes on offer curiosity will be rewarded.

The Auckland Fish Market is managed and stocked by Sanford who prioritise sustainability and longevity in the way they fish. Respect the ocean. Care for the ocean. Share the ocean.



10.00am Coach transfer to Babich Winery

10.30am Babich Winery

15 Babich Road
Henderson Valley
Auckland 0614
P: +64 9 833 7859
W: www.babichwines.com



Activity: Babich Wine Tasting

The Babich family have been making wine in New Zealand since 1916 where founder - Josip Babich planted his first grapes in 1912. That's three generations of innovation, achievement and winemaking excellence. The aim is to create stylish and refined wines with easy drinking appeal.

The company's Henderson Valley winery, vineyard and cellar door, surrounded now by suburbia, is planted mainly in Chardonnay and Pinotage. Located in Auckland, the rolling countryside of Henderson Valley has become Babich Wines' home for more than a century.

During the first half of the 20th century the Auckland region was home to over a hundred vineyards where vines thrived on the sandy loam soils over underlying clay. However, the continued expansion of Auckland City has seen the region decline as rising land values have made viticulture uneconomic in many areas. Today Auckland still remains the headquarters of some of the most established wine companies in the country with vineyards in other regions.

Babich Wines also includes a selection of white and red wines from its other vineyards in Marlborough and Hawke's Bay including organic Marlborough Pinot Noir, Single Vineyard Sauvignon Blanc or a Hawke's Bay Chardonnay to name a few.



11.30am Coach transfer to Kumea River Winery

11.45am Kumeu River Winery

550 State Highway 16

Kumeu 0892

P: +64 9 412 8415

W: www.kumeuriver.co.nz



Activity: Kumeu River Wine Tasting

The Brajkovich family and Kumeu River Wines is a story that parallels the New Zealand wine industry.

From the pioneering days to the establishment of the New Zealand wine industry to today, the Brajkovich family have been internationally recognised as producing world class wine.

The Brajkovichs are focused on and internationally recognised as producing world class Chardonnay.

Just as the Brajkovich family has grown, so too has the winery itself. Extensions and additions mark the milestones that have seen business adapt and expand over the years. Today, the winery produces

around 250,000 bottles annually from 30 hectares of its own vineyards in Kumeu, and another 10 hectares from local growers.

The Chardonnay wines of Kumeu River have gained a strong foothold within the international market, receiving outstanding accolades. The vineyard has gone on to become the globally recognised benchmark for non-Burgundy produced Chardonnay.



12.30pm Coach transfer to The Hunting Lodge

12.45pm

The Hunting Lodge

305 - 307 Waikoukou Valley Road
 Waimauku
 Auckland 0882
 P: +64 9 964 0565
 W: www.thehuntinglodge.com

THE
**HUNTING
 LODGE**



Activity: Lunch and Hunting Lodge Wine Tasting

The Hunting Lodge Winery is located on a unique 80 acre estate just 35mins drive from the CBD in the heart of Auckland's wine country.

The history of the Hunting Lodge goes back to 1868, so almost everyone in the area has a yarn from over the years.

Since 2016, the latest chapter in this story features the Sutton family who have had a long history with the land after sharing many years here with the original vineyard owners, the Margan and Spence families. It was the Sutton's vision for the homestead to return to its culinary past once more, working with award winning Executive Chef Des Harris who works closely with the winemaker and permaculturist to deliver a true farm to table experience.

Award-winning chef Des Harris previously worked at leading the kitchen at Logan Brown under Al Brown. He moved to Auckland in 2006 to take on the executive chef role at fine dining restaurant Clooney, where he spent the next nine years creating world class dishes. Harris is now executive chef at The Hunting Lodge Winery in Waimauku.

The Hunting Lodge wines are approachable yet elegant with a purity of fruit and plenty of interest. Most of all, they tell a story of where they are grown.

"We wanted to create a range of wine that showcases the best wine regions in the country, but also captures the pioneering spirit of New Zealand wine — the search for something new and interesting. So, we decided that our wine range should evolve with the seasons, allowing you to discover something

different each time you visit. Come visit us, share a glass of wine, and experience The Hunting Lodge” — Pete Turner, Winemaker.



3.30 pm Coach transfer to The Sofitel Hotel Auckland

4.00pm Arrive The Sofitel Hotel Auckland

7.15pm Meet in foyer for coach transfer to The Sugar Club

7.30pm The Sugar Club by Peter Gordon

Level 53, Sky Tower
 Corner of Federal and Victoria Streets, Auckland
 P: +64 9-363 6365
 W: www.skycityauckland.co.nz



Activity: Dinner

Peter Gordon continues his worldwide culinary success with The Sugar Club, sitting 53 floors above Auckland city at the top of the Sky Tower.

Together with executive chef Josh Barlow, they are taking the Sugar Club's menu to new heights. With a chef's menu that champions seasonality, combining the best in local sustainably sourced produce with the boldest flavours from around the world.

Awarded Two Hats in the 2018 Cuisine Good Food Awards, The Sugar Club kitchen focuses on flavours and texture, whilst the dining room and bar are an experiential destination with breath-taking views of Auckland city and the Hauraki Gulf.

Peter Gordon, often credited as the 'godfather' of fusion cuisine, is renowned for his unique culinary philosophy, influenced by his extensive travels around the world. By expertly blending elements of

different culinary traditions and ingredients Peter has created a new world of flavour that not only surprises the palate but delights it.

Peter made his name as head chef of The Sugar Club restaurant in Wellington in 1986, followed by award-winning incarnations in London's Notting Hill and Soho. Peter has one London restaurant, The Providores & Tapa Room, on Marylebone High Street, and he is a co-founder of Crosstown Doughnuts. In Auckland Peter has The Sugar Club on Level 53 of the Sky Tower, a restaurant with arguably the best views in Auckland, and Bellota - an authentic Spanish tapas bar with an all-Spanish wine list. Peter has written eight cook books, appears regularly on New Zealand and British television, writes for numerous publications including The New Zealand Herald's Bite magazine and he designs the Business Premier menus for Air New Zealand on their global network.

When he is not at his restaurants, Peter likes to travel, explore new flavours and ingredients, teach, cook for friends at home, tend his garden and indulge his interest in art and design.

Josh Barlow is the executive chef Sugar Club and hailing from the mighty Waikato, Josh has rich fine dining experience in Michelin star restaurants in London. In his early years, Josh worked in the acclaimed restaurant of Huka Lodge in Taupo and Guillaume at Bennelong in Sydney.

Prior to moving to London, Josh ate at the 3 Michelin Star Jean-Georges in New York and found his love for flawless cuisine, he instantly knew then the level of kitchens he wanted to work in. During his time overseas Josh worked in Michelin star restaurants The Bath Priory, Hibiscus by Claude Bosi and Fera at Claridge's which notably was awarded a Michelin star within six months of opening.

After seven years abroad Josh returned to New Zealand in 2015 to make his mark on the restaurant scene in Auckland. Barlow started as senior sous chef at The Grove and, in 2016, took over as head chef. During this time, The Grove retained its three hats and was named Best Fine Dining Restaurant in the 2017 Metro Restaurant of the Year awards.

At just 30 years Josh has made an impact with his talent and was a semi-finalist in the prestigious San Pellegrino Young Chef 2016 awards.



Wines for this event will be supplied by Negotiants New Zealand www.negotiants.com/nz/home

Wines for this evening will be supplied by Martinborough Vineyard

W: www.martinborough-vineyard.co.nz



Established in 1980, Martinborough Vineyard is an iconic, pioneering producer of Martinborough with a commitment to the perfection of Pinot Noir. The first winery to plant Pinot Noir grapes in the famed region, today it is home to the oldest vines in the district. Artisan winemaking techniques, along with dedication to land preservation, and sharing a legacy of wine knowledge with future generations, has earned Martinborough Vineyard a continuous reputation for excellence.

Located on the southern end of New Zealand's North Island, the quaint wine village of Martinborough sits at 42° south, a similar distance to Burgundy from the equator.

The location was no accident. In a quest to make the highest quality Pinot Noir, Martinborough Vineyard founders conducted a DSIR survey to reveal the closest New Zealand climactic analog to Burgundy, the birthplace of Pinot Noir. The survey determined the optimal location was within a small rain shadow centred on the township of Martinborough.

The Birth place of New Zealand's Pinot Noir - as a result, the first Pinot Noir grapes in Martinborough were planted in 1980.



11.00pm Return coach transfer to the Sofitel Auckland Hotel

Tuesday 18 June

6.00 – 8.30am Breakfast at Sofitel Auckland Hotel

8.30am Meet in foyer for short walk to Ferry Terminal for ferry transfer to Waiheke Island

9.00am Catch ferry to Waiheke Island

Waiheke Island lies just 17 kilometres from Auckland City in the heart of the Hauraki Gulf. Separated from Auckland City by the sparkling blue waters of beautiful Waitemata Harbour, we will board one of the regular Fullers Waiheke Island Ferry services from the Ferry building in downtown Auckland and step

ashore on this delightful island haven just 40 minutes later. You'll find the peace and tranquility of Waiheke Island will make you feel as though you are worlds away from the hustle and bustle of the real world. Waiheke Island enjoys a lovely relaxing atmosphere in a pretty rural setting.

9.45am

Arrive Waiheke Island for coach transfer to Cable Bay Vineyard

10.00am

Cable Bay Vineyard

12 Nick Johnstone Drive
Oneroa, Waiheke Island
P: +64 9 372 5889
W: www.cablebay.co.nz



Activity: Cable Bay Wine / Olive Oil and Honey tasting

At Cable Bay Vineyards wines are hand-crafted from the highest quality fruit, grown in small batch vineyards which creates exceptional, quintessentially New Zealand wines, perfectly suited to the unique climate.

The Waiheke vineyards are situated at the western end of the island and are planted with Pinot Gris, Viognier, Marsanne, Chardonnay, Syrah, Merlot and Malbec. The vines grow atop bedrock of ancient sandstone and mudstone from the Jurassic period. The soil that blankets these strata is composed of mainly weathered rock and clay, criss-crossed by mineralised veins and coloured by iron and manganese oxides. Our wines derived from these sediments are distillations of millions of years of earth's history. Beautiful minerality and texture in the wines result from this geology, and exceptional palate weight is influenced by our clay soils.

The surrounding sea has a large bearing on the climate. The cool sea breezes during the day, coupled with the insulating effect of the sea at night, results in a climate where diurnal temperature variation is minimised. Therefore the mean temperature throughout the growing season is kept quite high, making it possible to ripen varieties from warmer climates, such as the Rhône Valley and Bordeaux. The maritime influence also renders marked characteristics upon the wines, making them delightfully distinctive.

The first vineyard was planted in 1998 on Waiheke Island and the very first vintage of Chardonnay produced in 2002 won a gold medal at the prestigious International Wine Challenge in London.



11.00am Coach transfer to The Boatshed

11.15am The Boatshed

Tawa and Huia Street
 Oneroa
 Waiheke Island 1081
 P: +64 9-372 3242
 W: www.boatshed.co.nz



Activity: Morning Tea

Enjoy a casual coffee and morning tea at this chic luxury Waiheke venue – The Boatshed, sitting just above the sun-drenched bay and white sandy beaches of Oneroa, a hip small luxury hotel in the true sense. Its casual and elegant atmosphere working in perfect harmony with its seaside location.



11.45am Coach transfer to Batch Winery

Midday Batch Winery

129 Carsons Road
 Waiheke Island
 Auckland
 P: +64 9 372 3223
 W: www.batchwinery.com



Activity: Batch Winery Wine Tasting

Batch Winery is the highest winery on the island and its spaces allows guests to enjoy wine and food while basking in the backdrop of spectacular 360-degree views of Waiheke Island, Auckland Skyline & SkyTower, and the Coromandel Peninsula. Its state-of-the-art winery has everything a winemaker could want and need to make fantastic wines. From a gravity fed facility, temperature and humidity - controlled barrel room, to a bottling line and much more.

The name Batch refers to the boutique size of the winery. With its 5.5 hectares, and 5 grape varieties grown on the estate, Batch Winery produces around 25,000 bottles each year, creating small batches. Each bottle produced will have its batch number printed on its label, to remind its uniqueness. At Batch there are two of only few Charmat Prosecco tanks present in New Zealand. These two tanks - allows Batch to be the only winery on Waiheke Island to produce sparkling wine on site.

With a majority of white grape varieties, due to its elevation, Batch Winery also produces some Syrah, grown on the southern faced part of the vineyard. The vineyard doesn't have the same heat concentration as vineyards planted at lower altitudes, but cooler nights give good phenolics and flavour. For most whites, the fermentation is done into stainless still tanks, except for Chardonnays which will go under barrel fermentation. Due to close relationships with other growers on the island Batch has a range of beautiful red wines. All red wines and Chardonnay are aged into French oak barrels.

While the winery is named Batch, the restaurant is called Thomas's Bach. It references to the New Zealand "bach": a holiday home, often simple and by the sea, a place where extended family relaxes together building family memories, a concept synonymous with Waiheke Island. Thomas's Bach spirit recalls New Zealand's relaxed family holiday lifestyle and food. Its menu includes dishes from the Jospir oven and contemporary updates on vintage dishes espousing the culture and memories of food enjoyed at an island bach. Thomas's Bach Chefs use fresh produce, free range and organic where possible, and add freshly picked herbs from our kitchen garden.



12.45pm **Coach transfer to Man O'War**

1.15pm **Man O'War**

725 Man O'war Bay Rd
Waiheke Island
Auckland 1971
P: +64 9 372 9678
W: www.manowar.co.nz



Activity: Lunch and Man O'War wine tasting

The Man O' War winery is located at the eastern end of Waiheke Island, which has a stunning array of coastal hillsides with high cliffs and pristine beaches forming a ruggedly beautiful coastline.

Man O' War began planting the first vines in 1993 and now consists of 150 acres of vines planted in 76 individual hillside blocks, each with a distinct soil profile and micro climate.

Every single block bears the footprints, and sometimes the names, of those who transformed Man O' War's rugged hillsides into a spectacular patchwork of vines. Each block has been meticulously designed with different rootstocks, clones and planting densities to best match the specific terroir on offer.

Driven by this blueprint, the white varieties have been carefully placed high on the exposed volcanic hilltops of Man O' War so that they benefit from cooling sea breezes, extending their growing season and giving them great concentration and minerality. While the red varieties are draped down precipitously steep sheltered clay hillsides enjoying the heat and drainage provided, promoting serious intensity and depth.

Lunch will be created by head chef Fabio Buonomo formerly from Mud Brick Restaurant & Vineyard.



3.45pm Coach transfer to main Waiheke township - Oneroa

4.15pm Waiheke

Activity: Free Time to visit the township of Waiheke

The main township of Waiheke Island is Oneroa, a delightful seaside village with magnificent views over the Hauraki Gulf as well as a pristine white sand beach and an abundance of interesting and eclectic shops, cafes and restaurants to entertain you. There's plenty of things to see and do in Oneroa Village!



5.00pm Coach transfer to Cable Bay Vineyards

5.15pm

Cable Bay Vineyards

12 Nick Johnstone Drive
Oneroa, Waiheke Island
P: +64 9 372 5889
W: www.cablebay.co.nz



Activity: Dinner

Cable Bay Vineyards is well known for its two well established, organic kitchen gardens. These gardens provide its chefs with top quality, nutritious vegetables, beautiful edible flowers and micro-greens, literally plucked, dug, or snipped fresh from the source and carted into the kitchen for preparation and presentation on the plate the same day.

The gardens were developed in 2015 with a vision to produce fresh produce for Waiheke Island's Cable Bay Vineyards onsite restaurants, and, equally importantly, to establish an effective waste management system.

Cable Bay Vineyards has produced jars of honey from its two beehives which will be used in sauces, dressings, and sweet treats in the restaurants, and the gardens are home to a flock of hens who lay fresh eggs daily.

The gardens have become a beloved feature at Cable Bay Vineyards and Shared Tables members will be treated to a garden tour. Shared Tables will enjoy dinner in the Cable Bay Bistro from chef Ryan Allen.

Ryan embodies a passionate chef seeking perfection in every culinary creation. Honing over a decade of expertise in gastronomy, Ryan was born and raised in South Africa, where he was exposed to a variety of foods and exotic ingredients that would fuel his life-long commitment to cooking. With a diploma in Food Preparation and Culinary Art from the School of Culinary Art, Ryan began his professional journey under the guidance of the notable team at the Hilton Hotel in Sandton, Johannesburg in his home country.

Following a period of working in South Africa, Ryan successfully perfected his craft and formed a culinary foundation only achieved when traversing notable kitchens such as Zuma restaurant and Qbara in the city of Dubai. From South Africa to the UAE Ryan gained invaluable knowledge at various locally and globally renowned restaurants in the city.

In 2015, Chef Ryan brought his flair for enhanced flavours to the upscale kitchen of Jean- Georges Dubai, as a Sous Chef, Ryan successfully completed a year-long stint presenting guests with the best dishes the restaurant has to offer.

Chef Ryan show cased his unique culinary style to Dubai, at Weslodge Saloon located at the top of the tallest licensed hotel in the world; JW Marriott, in Dubai. As Head Chef, Ryan demonstrated his exceptional talent for blending simple ingredients and delicious flavours at the Arts Club concept restaurant; Weslodge Saloon - originating from its flagship in Toronto, Canada, Chef Ryan maintained the unmatched reputation of the venue, dazzling onlookers with intricate creations of the dishes that he

plates.

Chef Ryan moved to New Zealand just short of a year ago wanting to bring his culinary knowledge to this beautiful country. He joined Cablebay team and has created a menu that is bold and full of flavor. The food is influenced by New Zealand cuisine with some twists from his broad knowledge of different cuisines from around the world.



8.00pm Ferry return to Auckland and a short return walk to the Sofitel Auckland Hotel (approximately 10 minutes)

Wednesday 19 June

6.00 – 8.30am Breakfast at the Sofitel Auckland Hotel

9.30am Check out the Sofitel Auckland Hotel

10.00am Meet in foyer for coach sight-seeing tour of the highlights of Auckland

Motoring over the Harbour Bridge to the North Shore, take in the sweeping vista of the city skyline. Highlights will include a visit to Mission Bay www.missionbay.co.nz and a visit to the charming village of Parnell, to browse the specialty boutiques and antique stores housed in historical buildings.

Complete your sightseeing itinerary at Michael Joseph Savage Memorial Park, which boasts picturesque views over Whenua Rangatira, Auckland and Waitemata Harbour.



12.45pm

Villa Maria

118 Montgomerie Rd

Mangere

Auckland 2022

P: +64 9-255 0666

W: www.villamariawines.com



VILLA MARIA
NEW ZEALAND

Activity: Lunch & wine tasting

Villa Maria Estate is situated in the cone of a volcano in proximity to Auckland International Airport. It has around 10ha of vines (Chardonnay, Albarino, Verdelho, and Gewurztraminer) in front of the winery.

It is New Zealand's Most Awarded wine company with its most recent awards being: New Zealand Wine Company of the Year for the 16th time in 21 years (Australia's Winestate magazine 2018) Australasian Wine of the Year – 2015 Villa Maria Reserve Gimblett Gravels Cabernet Sauvignon/Merlot (Australia's Winestate magazine 2018) World's 3rd Most Admired Wine Brand – (Drinks International UK 2019).

And finally in a recent 2019 Robert Parker's Wine Advocate, Joe Czerwinski (NZ reviewer) wrote :
"Finally, no look at the North Island would be complete without including mention of Villa Maria, whose headquarters near the Auckland airport has become a frequent stop for me over the years. The Fistonich family, led by Sir George, has a winery and large vineyard holdings in Marlborough, a brand-new winery in Hawke's Bay, and continues to turn out a vast and largely impressive range of wines from the entire country. As one of the brands most likely to be encountered in export markets, Villa Maria is perhaps the leading ambassador for New Zealand wine."

Lunch will be created by Villa Maria Executive Chef Rob Baxter and Dave Roper, Villa Maria's Auckland Senior Winemaker will present the wines for our wine tasting

Rob joined Villa Maria as Executive Chef in May 2010 with a wealth of knowledge and experience with food and the hospitality industry. Rob is well known in the Auckland food industry for his roles at Dawson's Catering, Sky City's Planet Hollywood and leading restaurant Cibo.

Rob's career as a chef started 28 years ago at Clichy Bar and Bistro in Auckland's Britomart. After spending several years in Australia, Rob returned to New Zealand to work at Sails Restaurant and Killarney Street. He then traveled to London and attended Slough College where he gained City and Guilds Level Three in pastry, all whilst working for some of the most high profile establishments in and around London. On returning to New Zealand Rob oversaw the opening at Cibo, then spent several years with The G.P.K chain Winning the Mero Overall best Restaurant across all Categories before taking on the challenge of Executive Chef for Dawson's Catering for 6 years.

Villa Maria Estate was recently awarded a New Zealand Beef and Lamb plate recognising the calibre of their menu.



4.00pm

Tour Finishes

Coach will depart Villa Maria Vineyard at 4.00pm for the Auckland International Airport so please book your return flights after 6.00pm or make your own way to the airport if this time doesn't suit you.

Shared Tables would like to acknowledge Natalie Grace New Zealand Winegrowers and Matthew Rea New Zealand Trade & Enterprise for their assistance & support with this trip.

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