

THE 2009

KIWI CHALLENGE

AT CAPE KIDNAPPERS



Challenge Event



TV VIEWING DATES

USA - NBC, NOVEMBER 14 & 15

NZ - SKYSPORT 1 & 3, NOVEMBER 21 & 22

Please visit www.thekiwichallenge.com
for detailed viewing times



**FOUR OF THE BEST YOUNG GOLFERS ON THE PGA TOUR ARE TRAVELLING
HALF WAY AROUND THE WORLD TO CAPE KIDNAPPERS FOR THE
SECOND ANNUAL KIWI CHALLENGE!**

Dear Friends,

What a great finale to an exciting year we have with the KIWI CHALLENGE on November 11 and 12. Defending champ Hunter Mahan and last year's runner up Anthony Kim will be joined by twenty-somethings Sean O'Hair and Camillo Villegas for a 36-hole stroke play event. All are chasing a winner's check worth \$1million US.

This fantastic tournament caps off a year full of events, like our now regular Winter Food & Wine Weekends (stay tuned for the 2010 line-up), the purchase of a beautiful new property Matakauri Lodge in New Zealand's South Island and an array of prestigious awards.

We are still beaming after such accolades as *Travel & Leisure Magazine* (USA) 2009 World's Best Awards where Kauri Cliffs and Cape Kidnappers were named 1st and 2nd in Australia, New Zealand and the South Pacific, and 17th and 21st in the world respectively. *The Annual Andrew Harper Report* named Kauri Cliffs 6th and Cape Kidnappers 14th in the Best Golf Resorts category.

Cape Kidnappers was also rated in the top 20 resorts in the *Condé Nast Traveller (UK) Magazine* readers survey.

Please enjoy our latest news and I look forward to welcoming you soon.

Jay Robertson

Managing Director, Kauri Cliffs & Cape Kidnappers





Winter Food & Wine Weekends

WE HAVE HAD A FANTASTIC YEAR OF EXCITING FOOD & WINE EVENTS AT BOTH KAURI CLIFFS AND THE FARM AT CAPE KIDNAPPERS

Sydney based *Guillaume Brahimi* was guest chef at Kauri Cliffs alongside Craggy Range's *Steve Smith* who matched dishes to his Prestige Collection wines.

Then everyone's favourite seafood chef, the affable *Rick Stein* came to The Farm at Cape Kidnappers to cook for a sell-out group of lucky guests. Rick entertained with tales from his food odysseys, while Trinity Hill's *John Hancock* presented top Hawke's Bay wines. Next, celebrity chef *Neil Perry* wowed diners at another sell-out event while *Dr Neil McCallum* showcased his revered Dry River wines.

We will finish with wine gurus from either side of the Tasman - NZ's *Bob Campbell* takes on Australia's *James Halliday* in The Great Shiraz Challenge! We will know by the time you read this newsletter whose Shiraz's are looking better - Hawke's Bay's Gimblett's Gravel examples or Australia's Mornington Peninsula and Yarra Valley.

We are finalizing plans now for our future Food & Wine Weekends. So watch out for news on our website and in the next newsletter, much is in store for 2010.

INTRODUCING TE AWA'S NEW WINEMAKER ANTONY MACKENZIE

One of New Zealand's most respected young winemakers has been spirited away from his Marlborough base to head the charge at Te Awa in Hawke's Bay. Te Awa has built a reputation for producing high quality wines in the renowned Gimblett Gravels region.

Enter Antony Mackenzie. 1970 was a good vintage in Gisborne according to Ant, but his formative years were cemented in Hawke's Bay, where his Dad worked with many of the pioneer winemakers in the area. Growing up around grapes sparked an enthusiasm for learning about and ultimately making great wines.

Antony studied economics & biochemistry at Massey and then completed his post-graduate Diploma in Viticulture & Oenology at Lincoln. He was Chief Winemaker for Spy Valley (one of New Zealand's most dynamic wine companies) before taking the role of Group Chief Winemaker for Mud House Wine Group in 2008.

Having gathered many prestigious national and international trophies over the last 15 years for his Marlborough wines (including being named White Winemaker of the Year at the Japan Wine Challenge 2006) and extending his wings working on numerous vintages across the globe; Te Awa knew the time was right to bring Ant home.

"Te Awa has an enviable reputation for producing great Chardonnay, Sauvignon, Bordeaux reds, Syrah and excellent Pinotage. I'm also about to release the 2009 Te Awa Sauvignon Blanc and the 2009 Left Field Chardonnay which are the first two Te Awa wines that I've made myself"

WWW.TEAWA.COM



THE SUSTAINABLE FARM CAPE KIDNAPPERS' NEW VEGETABLE GARDEN IS READY!

Chef Dale Gartland always aims to source his produce as locally as possible, and with an idyllic Hawke's Bay location, his "food miles" have been relatively few. Now with the new vegetable garden in place and its close proximity to his kitchen, Dale is able to create daily menus based on what is freshest, utilizing many vegetables straight from the land and offering the most seasonal produce to our guests.

He also loves showing off the new garden, so see if you can organize a tour when you next visit! As this newsletter is written Dale has beans, several varieties of lettuce, 37 different types of tomatoes, capsicums, beetroot, courgettes, sweet corn, peas, eggplant, potatoes and strawberries - all growing happily. As the garden develops, Dale's menu will be increasingly "Farm fresh"!

MEET CAPE KIDNAPPER'S PASTRY CHEF KOREY FIELD

It must be pleasing to work around sugar & spice and everything nice because Korey Field has been with us at Kauri Cliffs, then Te Awa and now Cape Kidnappers for well over seven years. He's won about every award there is at New Zealand food and hospitality shows and he is often asked to conduct masterclasses to teach his craft. Korey makes everything from scratch at The Farm - from the cereals, cookies, breads, jams, exquisite pastries to ice cream. His chocolate chip cookies are gaining legend status, and the smell of melting chocolate wafting from the kitchen means Korey is making one of his wonderful desserts for the night's dinner menu. He also loves fresh fruit (especially peachines) and regularly works them into his beautiful desserts. Korey's own family recipe for pavlova follows.

Nana's Pavlova Gateaux

- + Heat oven to 450°F - 500°F (230°C - 260°C)
Place rack 2-3 steps down from the top of oven
- + Beat 4 room temperature egg whites with 2 tablespoons of boiling water until frothed up
- + Add 1 cup caster sugar slowly and beat until reaches semi-firm peaks
- + Add 1 teaspoon vanilla & 1 teaspoon vinegar and beat for approximately 1 minute
- + Pile high on a grease proof papered tray and place high in your oven and cook for 1 hour with the oven switched off
- + Cool and serve with cream and fruit
Pavlova can be frozen for up to 1 month



ANNOUNCING OUR NEW LODGE... MATAKAURI

A NEW LODGE IN QUEENSTOWN, SOUTH ISLAND,
NEW ZEALAND - OPENING JULY 2010

It's official! Soon we will be offering our guests the opportunity to experience New Zealand's spectacular South Island, when our newest lodge, Matakauri, opens in 2010. We are truly excited about the plans for the new lodge and look forward to sharing this magnificent property with you.

Just seven minutes from Queenstown and spectacularly situated on Lake Wakatipu, Matakauri will provide an alpine lakeside retreat nestled in one of the world's most serenely beautiful landscapes. The property will have ten luxurious suites, each with breathtaking views as seen above, plus generous lodge and dining facilities.

Since we acquired the property in August, it has been undergoing extensive refurbishment and new interior design by Virginia Fisher.

Unlike Kauri Cliffs and Cape Kidnappers, there is not a golf course on the property, but with Queenstown and its picturesque golf courses plus a plethora of adventurous activities which this special part of New Zealand is renowned for right on Matakauri's doorstep, there will be much to offer our guests. Like its two sister properties, stylish interiors, superb food and wine, memorable service and stunning panoramic views will be a common thread.

RENOVATION UPDATES AVAILABLE ON WWW.MATAKAURI.CO.NZ

KAURI CLIFFS CELEBRATES 10 YEARS IN 2010

It is hard to believe it's been almost ten years since Kauri Cliffs opened its doors and welcomed our first guests in December 2000 - just in time for the idyllic Bay of Islands summer.

Celebrations are in the planning to mark the decade. We're thinking champagne, golf, food & wine... and a celebration of the great times so many have experienced at Kauri Cliffs.

