



Wild Earth Travel

Small Ships, Big Adventures

2020 **WILD EARTH TRAVEL**

THE SPIRIT OF THE SOUTH

**FLY YOUR WAY TO TASTING THE BEST OF
THE SOUTH ISLAND SPIRITS**



Why Wild Earth Travel?

Our journeys, whether land or cruise, are all about the most important element - where you are going. Due to current times people are looking for meaningful journeys within our own backyard. We believe in finding our travellers those experiences in the far reaches of Aotearoa | New Zealand.

Book with the experts

Between the Wild Earth Travel team, we've explored Antarctica over 100 times, led small ship cruises worldwide and experienced the most unique and fascinating corners of New Zealand.

New Zealand owned and operated

Wild Earth Travel is locally owned and operated and based in Christchurch. We work with other locally owned operators to bring you the best of New Zealand - locals supporting locals.

An ever growing collection

Our collection is constantly growing to bring you the best experiences in the current circumstances. Our website www.wildearth-travel.com is constantly being updated with new and interesting destinations. Check it out!



Experience. Knowledge. Expertise.

Wild Earth Travel is owned by an expedition leader who knows New Zealand and it's surrounds better than no other. Wild Earth Travel's Owner-Operator Aaron Russ was just a child when he first started visiting the Sub Antarctic Islands and Chatham Island's of New Zealand, with his parents who established tourism to that region over 35 years ago.

The priority was, and still is, to increase awareness and conservation of the natural world through responsible expedition travel. Aaron has spent all his life learning and travelling, and sharing this passion and knowledge with you is of the utmost importance to Wild Earth Travel.

The team at Wild Earth Travel provide unbiased and realistic advice. Our priority is 'match making' the right operator and destination to the traveller. Whether you have a passion for photography, want to hike to the top of every peak, or whether you prefer a laid back approach with a glass of champagne we can help advise the program best suited to your needs.

Discover the South Island's award winning distilleries...

**6 DISTILLERIES - 5 DAYS - 1 CHARTERED PLANE
TAKING YOU TO MARLBOROUGH, WEST COAST,
WANAKA & NELSON**

Experience New Zealand's best craft distilleries plus exceptional food & wine on this exclusive 5 day hosted tour.

This is an exclusive Wild Earth Travel experience like no other! If you have a particular interest in distilled spirits, craft beers and great food this South Island private air tour is for you.

Not only will you taste award winning brews, you will enjoy the great scenery of the South - Blenheim and its vineyards, the wild West Coast, the mountains of the Southern Alps and enjoy the beautiful Lake Wanaka.

No need for a sober driver, no need to spend hours driving to see the South Island, this itinerary is the most convenient and luxurious tasting tour around - perfect for any cocktail connoisseur!



Spirit of the South



5 DAYS, 4 NIGHTS

TRAVEL STYLE: Chartered Hosted Flight
PRICE FROM: NZ\$5,995PP
TRIP DATES: 26 - 30 NOVEMBER, 2020
Single Supplement: NZ\$500



HIGHLIGHTS:

- > Visit six boutique distilleries tasting gin, whiskey, vodka and more
- > Meet the owners and creators with guided distillery tours
- > Enjoy locally inspired cuisine each night
- > Fly to your destinations enjoying the beautiful scenery of the south
- > A fully inclusive tour - food, accommodation and tastings where mentioned in itinerary

ITINERARY: AUCKLAND RETURN

DAY 1: AUCKLAND TO BLENHEIM

- Wither Hills Winery - wine paired lunch
- Elemental Distillers - distillery tour and tasting
- Arbour - dégustation dinner

DAY 2: BLENHEIM TO HOKITIKA

- Monteith's Brewery - brewery tour and lunch
- Reefton Distilling Co. - distillery tour and tastings
- A West Coast wild food dinner

DAY 3: HOKITIKA TO WANAKA

- Cardrona Hotel - lunch
- The Cardrona Distillery - distillery tour and tastings

DAY 4: WANAKA TO NELSON

- Wild Diamond Vodka - tastings
- The Hook - opportunity to catch a salmon plus lunch
- The Boat Shed - dinner joined by Dancing Sands Distillery

DAY 5: NELSON TO AUCKLAND

- McCashin's Brewery - brewery tour and tastings plus lunch



ITINERARY:

DAY 1: AUCKLAND TO BLENHEIM

Meet at Auckland Airport for the first flight on our privately chartered plane – your transport for the next five days!

On arrival in Blenheim enjoy a locally inspired three course lunch and wine tasting at Wither Hills, experiencing some of New Zealand's very best wine from Marlborough's beautiful surroundings.

After lunch we head to Elemental Distillers – home of Roots Dry Gin. Founder Ben Leggett will showcase the distillery – constructed from three up-cycled shipping containers.

Tonight's dinner is at Arbour – a dégustation dinner with wine pairing showcasing local producers and Marlborough stories. Tonight we stay in the vineyards at the Marlborough Vintners Hotel.

DAY 2: BLENHEIM TO GREYMOUTH

After breakfast at the Marlborough Vintners Hotel we board our plane to the West Coast, landing in Hokitika. We will take a private coach north along the coast to the Monteith's Brewery in Greymouth. After a tour of the brewery we enjoy lunch and a tasting tray, served up with tasting notes and an in-depth insight into the various beers.

We then head inland to Reefton Distilling Co. – home of Little Biddy Gin and Wild Rain Vodka. Here we will enjoy a distillery tour and tasting to learn about their distillery journey and to sample a range of their award winning products.

Dinner on the way home is a West Coast wild foods meal. Tonight we stay at the Punakaiki Resort.

DAY 3: HOKITIKA TO WANAKA

After breakfast we take a short scenic flight to Wanaka. We check into The Edgewater Resort, then enjoy lunch at the iconic Cardrona Hotel, before our visit to the Cardrona Distillery. At

The Cardrona Distillery discover the secrets to Cardrona's artisan spirits starting with the water source, malted barley and yeast.

Tonight's dinner is a five course tasting menu, with wine matches, at Bistro Gentil. The quaint bistro is surrounded by lavender and sits just outside of town, offering tranquil lake views and beautiful sunsets.

DAY 4: WANAKA TO NELSON

Enjoy breakfast at the hotel and the morning in Wanaka, before lunch at Hook in Albert Town – try your hand at salmon fishing or just enjoy it freshly prepared. Wild Diamond Vodka will join us there for tastings and demonstrations of their craft gin and vodka.

Later in the day we fly north to Nelson, and check into the centrally located Rutherford Hotel. This evening Ben Bonoma, founder of Dancing Sands Distillery, will meet us at The Boat Shed. Over dinner he will share their unique story, and their gin. From wasabi to saffron to chocolate your senses will be surprised.

After dinner you may choose to visit Kismet Cocktail & Whisky Bar*. Cosy, warm and inviting, Kismet is the perfect way to finish our last evening on this gastronomic journey together.

DAY 5: NELSON TO AUCKLAND

Enjoy breakfast at the Rutherford Hotel before a tour and tasting at McCashins Brewery – also home to the Liquid Alchemy Distillery. Jürgen Voigtländer, the distiller, will take us through the hand crafted spirits and liqueurs and the many local and organic ingredients that create the smooth yet intense aromas and flavours. Lunch is at the McCashins Brewery Kitchen with a beer or cider tasting paddle. After lunch we end our indulgent adventure and fly back to Auckland together.

NOTES:

INCLUSIONS:

- All transport: Air and Coach
- Accommodation for 4 nights
- All meals asides from breakfast day one and dinner day five
- Distillery arrangements – tours, tastings and/or talks.

EXCLUSIONS:

- Personal expenses
- Distillery purchases
- Additional tastings or excursions not mentioned in itinerary
- *Beverages with these meals are at your own expense.

At each distillery you will have the chance to purchase product, which will be couriered to your chosen New Zealand address free of charge. Due to weight restrictions, these products cannot be carried in person.

Should you choose not to partake in any of the activities and meals as outlined above you must advise the tour escort immediately. Any additional activities and meals are at your personal expense. Transport timings (both bus and plane) are not flexible and the group is unable to delay any set travel. Strict timings will be communicated each day and must be adhered to.

Every best endeavour will be taken to ensure the itinerary runs as outlined however, should anything change for unforeseen reasons, activities and meals may be substituted at the tour escort's discretion.

This is an 18+ tour, Wild Earth Travel recommends responsible drinking and is not liable for any irresponsibility.



Featuring...



ELEMENTAL DISTILLERS



100% natural, handmade, craft spirits. Created with the cocktail in mind.

Produced in the heart of New Zealand's internationally recognised wine region, Elemental Distillers is a Marlborough based craft distillery, founded by Ben Leggett and Simon Kelly.

Bringing decades of combined international drinks experience, Ben and Simon believe in delivering premium craft spirits and liqueurs with complete transparency of all ingredients, processes and production, from root - to cup.

MONTEITH'S BREWERY



Located in Greymouth on the West Coast, Monteith's Brewery is the leading craft brewery in New Zealand.

Monteith's has been brewing its family of fine beers and ciders for near on 150 years, staying true to the authentic process and recipes of the classic styles they re-create.

Renowned the world over, Monteith's continues to produce brews that are made to exacting standards and capture the spirit of the world's most famous beers and ciders, in some cases, forgotten favourites, that are all but forgotten.

REEFTON DISTILLING CO.



Reefton Distilling Co. is a modern distillery at the forefront of spirit production in New Zealand.

The distillery is housed in one of Reefton's original buildings which has been carefully restored to accommodate the working distillery, tasting bar and cellar door. The Reefton Distilling Co. team are inspired to provide you with a truly unique West Coast experience as they share the story behind the crafting of their New Zealand botanical Gins, seasonal fruit Liqueurs and Vodka.

"Lush rain forests on our doorstep make for ideal foraging environments, rich with botanical gold. We have made a commitment to use as much locally foraged and gathered ingredients as possible. Our gin includes ingredients that we go into the forest and select prior to distillation."

CARDRONA DISTILLERY



The Cardrona Distillery is an artisan Single Malt distillery nestled high in the Cardrona Valley between Wanaka and Queenstown.

"We believe in using time-honoured traditional methods of hand-crafting spirits from malted barley. All of our spirits are made from scratch, starting with just malted barley, water, and yeast. Our barley is traditional Scottish two-row distillers malt; essential for making great Single Malt. Our water is from the highest alpine pass in New Zealand and embeds the character of our land into our spirits."

"A great whiskey is like a fine piece of art – it is built in layers, each one adding more colour and texture than the one before. But a masterpiece isn't something you can make with a click of the fingers. It takes time, patience, and years of waiting."

WILD DIAMOND



Micro-distillery craft spirits in the stunning Southern Alps. Gin & Botanical Vodka using organic botanicals & pure alpine water.

The name Wild Diamond comes from the natural elements that surround the Southern Alps of New Zealand. It's the diamond shape of the mountain reflected in the crystal lake. It's the sparkle of the snowflake. It's the shimmering of the aqua lake as the sun dances across it. It's the glittering infinite stars of the dark sky. Wild Diamond's name was chosen to link these natural wonders, the crafted spirits, and the spirit of their botanical-loving fans.

"Wild Diamond is captured in the clear spirits we craft in small batches, and in the hand harvested local botanicals from the mountains and fields surrounding Wanaka, New Zealand."

DANCING SANDS



How do you build New Zealand's most awarded distillery in just 2 years time? "We never knew the rules so we didn't know we were breaking them."

Entirely self-taught in the art of distillation, Ben & Sarah Bonoma do not come from beverage backgrounds.

Ben, an American, and Sarah, a Brit, moved to New Zealand after falling in love over a long distance relationship. Many kilometers later, they found themselves in simply the most stunning place on the planet: Golden Bay, New Zealand.---

Their aim was to bring the most stunning place on the planet to the world by creating an attention grabbing range of spirits and break all of the rules in the process.





Reefton Distilling Co. Cocktail Recipes:

TAYBERRY SOUR

INGREDIENTS

1.5 part Little Biddy Gin – Black Label (46% ABV)
1 part Reefton Distilling Co. Tayberry Liqueur
.75 part Lime Juice (0.5 for less sour)
5 part Noble Vanilla and Chamomile Maple Syrup (or regular maple syrup)
1 egg white

METHOD

Add all ingredients to a cocktail shaker with ice and shake vigorously for 1 minute.

Remove ice and shake again for 30 seconds.
Strain half of liquid into a coupe glass, and shake remainder liquid for another 30 seconds to build thicker foam.

Pour remaining liquid into glass.
Allow 20–30 seconds for liquid to set before garnishing.

GARNISH

Using a ruler or other straight object, on one side of the glass garnish with small flower petals.
Sprinkle gold flakes over the petals for subtle sparkle.

LIME ,GINGER, CUCUMBER GIN & TONIC

INGREDIENTS

+ 1.5 parts Little Biddy Gin – Classic
+ juice of half a lime / 4 cucumber slices, and a small piece of ginger

METHOD

Muddle juice of 1/2 lime with 4 cucumber slices, and a small piece of ginger.

Add 1.5 parts Little Biddy Gin – Classic to this and shake vigorously with ice.
Strain over ice and top with tonic

GARNISH

Cucumber Slices and (caramelised) lime wheels

Recipes supplied by Reefton Distilling Co.