

# NEWSLETTER

SEPTEMBER 2006



REMARKABLES LODGE

QUEENSTOWN • NEW ZEALAND

## A REMARKABLES FOOD AND WINE EXPERIENCE

*"Absolutely outstanding, delicious food beautifully presented, made every night we were here a special occasion."*

Hans and Wils, The Netherlands

### MEDAL WINNING VENISON DISH

The lodge's visitor book shows how much guests appreciate the superb cuisine prepared by resident chef Demain Che Dunlop and now the judges of the Southern Lights Salon Culinaire have added their endorsement by awarding a silver medal to Demian's venison dish.



Our venison is local as is most of the produce used in the lodge, including Otago Olive Oil, Canterbury lamb, Blue Cod fresh from the fishing boats in Invercargill, and cheese from Gibbston Valley – home of the famous bungy jump.

To view sample menus see

[http://www.remarkables.co.nz/Sample\\_menus.shtml](http://www.remarkables.co.nz/Sample_menus.shtml)



PORCINI & PEPPER RUBBED CERVENA VENISON, ACCOMPANED BY CARAMELISED KUMARA, MELTED SPINACH & BROWN PEAR AND A PETTY FIELD MUSHROOM PIE, WITH A PINOT NOIR & BALSAMIC SCENTED JUICE

Chef Demain Che Dunlop

REMARKABLES LODGE

*"What a great stay. This place is a feast for the eyes and the stomach."*

Victor and Emily New York

### AWARD WINNING WINES TO COMPLEMENT AWARD WINNING FOOD

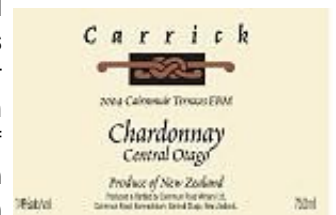
September marks the new releases of wines from Otago, so this is the time of year when we plan our wine list for the season and we have been having fun tasting as many as possible. Otago wineries are comparatively small resulting in limited supplies so we negotiate an allocation to see us through the season.



The area is primarily known for Pinot Noir though we also have some great Sauvignon Blanc and Pinot Gris. New Zealand in general has earned a reputation for Chardonnay and our local Chardonnays are refreshingly light, often unoaked and quite different from their North Island cousins. Guests interested in wine may like to check out [www.otagowine.com](http://www.otagowine.com)



New additions to our wine list this year are Felton Road Pinot Noir, Carrick Chardonnay and Peregrine Sauvignon Blanc. We are retaining our Saddleback, Rockburn and Mt Difficulty Pinot Noirs as they all proved popular last year. Likewise we have again negotiated allocations of the delightful Chard Farm Sauvignon Blanc and Aurum Pinot Gris.



Last season Aurum was still a very small producer and the wine was so popular that we exhausted our allocation



before the season ended but Aurum had additional vines ready for harvest for the 05 release so we have a larger allocation this year.

## EXCLUSIVE WINE LIST TOUR

For those interested in wine (not just drinking it) we offer a tour of the wineries which supply our wine. These include internationally famous names and newer wineries producing perhaps just one variety. A winemaker accompanies the guests, making it a more informative tour and also providing them with a designated driver. A lunch stop is made at Carrick or Mt Difficulty and nose training is available at the Big Picture Aroma room.

An added interest is that some of the wineries also provide the lodge with food – olive oil, walnuts, cherries, for example. The Wine List Package includes a free choice of wine from our wine list with dinner each evening.

For more information see

[http://www.remarkables.co.nz/Wine trail/Remarkables wine tour - rack -1.htm](http://www.remarkables.co.nz/Wine%20trail/Remarkables%20wine%20tour%20-%20rack%20-1.htm)



## A NEW LOOK TO THE LODGE BAR TO MATCH A NEW SEASON OF WINES

Perhaps the most popular room in the lodge, the bar is where we gather in the evening for canapes and pre dinner drinks. Canapes might be tempura Bluff oysters, Kapiti blue cheese and broccoli quiches, or Milford Sound crayfish sushi.

In June we gave the bar a new look, including a lovely new wood bar top using Rimu timber recycled from the lodge as part of the renovations undertaken in 2004.

The snooker table has been retained and a new bar area created for pool players, so the nightly 'friendly' competition can be pursued uninterrupted by those intent on enjoying their after dinner coffee and handmade truffles.



*"Thanks so much for your generous hospitality and you have a truly 'remarkable' chef."*  
Katy and Paul, UK

## MEDIA COVERAGE

Condé Nast  
**Traveller**

UK travellers may have seen a review of the lodge in **Condé Nast** special New Zealand supplement published in August.

Journalist reviewer Nicky Adams wrote:  
*"Hosts Colleen and Brian came to greet me, and before I knew it I was sitting in the late afternoon sunshine overlooking the pool and tennis court, with a slab of almond cake in one hand and a glass of Black Barn Rose in the other. A sneaky nap before pre-dinner drinks revealed a wonderfully comfy bed covered in satin smooth sheets. There were also lovely touches: handmade chocolates and cookies, and fruit from the garden all added to the homely feel. Food is a big part of a stay here - the chef whipped up a sumptuous blue cod and mushroom risotto feast. As we dined, the sun slowly and splendidly sank behind The Remarkables."*

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