

WINTER 2021, ISSUE 7

WINTER SPECIAL

Chateau Pritchard are offering a fun winters night away!

Interactive Thai cooking classes with food and recipes provided along with good humour and smiles.

As a special offer receive the Thai cooking class with accommodation for one night including breakfast for \$200 per person. There is a limit of four persons per class.

An opportunity to make some special memories with friends or family that will last a long time.

chateaupritchard.com

WINTER WONDERS AWAIT IN SELWYN

Just over one hour's drive from Christchurch, Selwyn snow fields offer uncrowded slopes, friendly Kiwi hospitality and easy access to some of the best off-piste skiing in the world.

Porters, Cheeseman, Temple Basin, Craigieburn, Mt Olympus and Broken River feature mixed-terrain riding from beginner to advanced; on-mountain accommodation, on-site café and bar facilities and snow schools with qualified instructors. Don't miss the Mt Olympus hot tub, quirky alpine railway through spectacular alpine forest at Broken River or iceskating rink at Cheeseman.

Grab a Chill season or travel pass – one pass gives you access to five ski areas.

chillout.co.nz



FROM THE PEOPLE:

After living in West Melton for 15 years, Lisa and Stephen were ready to explore more of what Selwyn had to offer.

They never expected that their next step would be unearthing Selwyn's white gold.

"We were driving home one night when we stumbled upon the 'For sale' sign. We were intrigued with the opportunity and challenges a truffle farm could bring," Lisa explains.

Tresillian Truffles is located in West Melton on what started as the Tresillian sheep run in 1851. The sandy soils make it difficult to grow pastures but provide the optimum environment for the Bianchetto Truffle.

The Bianchetto Truffle grows underground on the root hairs of the pine, hazelnut and oak trees. They range in depths from 15cm below the ground to just below the surface. Bess, the Williams' family Sprocker Spaniel dog, can detect the rich aroma from the truffle.

"The unknown of what lies beneath the soil makes every truffle hunt different and exciting. It is the best office anyone could ask for!" says Lisa.

Sitting down to a degustation meal with fresh Bianchetto truffle paired with Selwyn wines, is all part of the 'paddock to plate' experience. Combining other local produce such as honey and oil brings out the rich flavor of the truffles. Sourcing locally means that the Williams' family know where all their ingredients comes from. Keeping their product local is of the utmost importance to the Williams family.

 [tresilliantruffles](https://www.facebook.com/tresilliantruffles)



SELWYN WINTER FEST

A cosy, intimate atmosphere with a great lineup of regional and local wine, cleverly crafted beers and whisky to warm the inside.

Enjoy Selwyn Winter Festival with company of great music, friends (family or colleagues) and quality comfort food.

Think: stargazing, blankets, braziers and bands. Winter doesn't need to be antisocial.

Before you head to the Selwyn Winter Festival, grab some lunch at Two Fat Possums in West Melton who are all about good times, good food, and good people!

Be sure to check out the bus options that is available when purchasing tickets.

selwynwinterfestival.co.nz



Selwyn Winter Festival

WINE • BEER • WHISKY

LARCOMB VINEYARD, SELWYN
1-8PM SATURDAY 24 JULY

WINTERS DAY OUT

Head into The Laboratory, for a hot drink, pizza and a movie, the perfect place for a cold winters

A funky family friendly brewpub that serves fabulous wood-fired pizzas, tasty tapas, world famous hot chips and desserts to die for!

Apollo Cinema, showing all the latest films. It's situated within The Laboratory Brewpub, so grab a drink, or a snack to take in with you and book a table for after the movie. Book online or drop into the bar to buy tickets.

thelaboratory.co.nz



MULLED WINE

SERVES: 5
PREP TIME: 10 MINS
COOKING TIME: 20 MINS

INGREDIENTS

1.5 Litres of red wine*	2 Cinnamon sticks
4 Small oranges	1 Inch piece of ginger
1 Lemon	6 Tablespoons of sugar
12 Cloves	2 Tablespoons of honey
1 Grated nutmeg	1 Dried bay leaf

METHOD

- Grate the zest from one of the oranges then juice it.
- Stick 6 cloves each into 2 of the other oranges and cut the final orange into quarters. Quarter the lemon.
- Place all the above into a large saucepan.
- Add the wine, honey, sugar, cinnamon sticks, ginger and nutmeg.
- Place the pan over a low heat.
- Heat the mixture to just below simmering for 20 minutes. Remove from the heat and let cool a little.
- Pour the wine onto the fruit through a sieve to remove the cinnamon sticks.
- Ladle into mugs or glasses and serve warm.

* VISIT SELWYN.NZ

TO SUPPORT LOCAL SELWYN WINERIES

