

# PINOT NOIR NZ 2017 PROGRAMME

## Day 1: Embrace – Getting up Close and Personal

Tuesday 31 January 2017

8.30am

### *Welcome to Pinot Noir New Zealand 2017*

**Opera House, 111/113 Manners Street**

Pinot Noir NZ 2017 begins in traditional New Zealand fashion.

*Ben Glover – Chair Pinot Noir NZ 2017*

### *Turangawaewae*

Exploring Turangawaewae - the place or places we feel especially empowered and connected to. They are our foundation, our place in the world, our home. If it's a question of Pinot Noir, it's also a question of Turangawaewae

*Rachel Taulelei – CEO, Kono NZ, Tohu Wines*

*Dame Anne Salmond – Distinguished Professor, New Zealander of the Year*

*Nick Mills – Rippon*

10.30am

### *Intermission created by Al Brown*

In true theatre style, a short sharp break to rehydrate, and then on with the show!

11.15am

### *The Pinot Noir Road Map*

*– an Exploration of New Zealand's Pinot Noir Community*

**Opera House, 111/113 Manners Street**

The true nature of New Zealand Pinot Noir as told by us all. Get the juice. Kiwi on Kiwi.

*Larry McKenna – Escarpment*

*Francis Hutt – Carrick*

*Lynnette Hudson – Tongue in Groove*

*Sarah Kate Dineen – Maude Wines*

*Hatsch Kalberer – Fromm*

12.45pm

1.00pm

### *Lunch – Sit Down with Us – created by Al Brown*

**Pinot Pavilion, Odlins Plaza, Wellington Waterfront**

Fresh kiwi flavours with a focus on the food you'd find if you were visiting our homes and summer baches.

2.30pm

### *The Pinot Noir Road Trip (three simultaneous sessions)*

Over the next three days, you will taste and travel the virtual length of New Zealand. Your tasting road trip around our Pinot regions starts at one of three locations. Meet your maker and define New Zealand Pinot Noir.

This session is all about discovering the essential markers of New Zealand Pinot Noir – the connections to our country through our wines and stories.

A free flowing tasting session, one-on-one with producers, providing unparalleled and unique access.

**Road Trip 1:** Auckland, Hawkes Bay, Wairarapa, North Canterbury **Michael Fowler Centre**

**Road Trip 2:** Nelson, Marlborough **Mac's Brewery**

**Road Trip 3:** Waitaki, Central Otago **Te Papa**

5.30pm

### *Welcome Event – Kia Ora, the Bounty of our Land and Oceans*

**Pinot Pavilion, Odlins Plaza, Wellington Waterfront**

We kick things off in true kiwi style, with home grown craft beer and a selection of our finest wines. The evening showcases

Wellington's kingpin chefs, who come together to create food we typically share with loved ones. The bounty of our land and oceans.

10.30pm



## Day 2: Explore – an Exploration of Greatness

Wednesday 1 February 2017

8.30am

### *International Pinot Noir Tasting*

**TSB Arena, 4 Queens Wharf**

Exploration into what defines 'greatness' or 'quality' in a wine – is there a universal ideal – is it possible? The international panel will illustrate and qualify what they see as key attributes of quality and greatness in wine.

Taste their selected wines and ask them why.

10.45am

*Moderator: Helen Masters - Ata Rangi*

*International Panel: Jancis Robinson OBE MW, Mike Bennie, Kenichi Ohashi MW, Marcel Giesen - Bell Hill/Giesen*

### *Smoko – created by Graham Brown*

Morning Tea the Kiwi way

11.25am

### *Pinosthesia – Appreciating Pinot in the multisensory environment*

**TSB Arena, 4 Queens Wharf**

An immersive multisensory experience that shows how sound can shape impressions of wine quality; not only priming thoughts and emotions, but also changing the way we perceive it to taste.

*Jo Burzynska - Wine Writer, Sonic Artist*

### *Aspiring to be kick ass – A Quality Workshop*

A working discussion with the worlds' leading wine commentators, sommeliers, and influencers. How many paradigms exist, what's valid, what's not. Time to get amongst it.

An intimate workshop where you can discuss and share the ideals of greatness in a small group setting.

12.50pm

*Moderated by Blair Walter - Felton Road, and Jane Skilton MW*

1.00pm

### *Lunch – From Here to There – created by Graham Brown*

**Pinot Pavilion, Odlins Plaza, Wellington Waterfront**

Guest chef Graham Brown explores many guises and examples of a Pinot Noir culinary BFF, the sustainably farmed, grass-fed glory of New Zealand venison.

2.30pm

### *The Pinot Noir Road Trip Continues (three simultaneous sessions)*

Taste and travel the virtual length of New Zealand, on the second of your three road trips. Meet your maker and define New Zealand Pinot Noir.

Today we explore greatness. Our wineries put forward their finest wines to date. Taste these wines directly with those who made them.

Another free-flowing tasting session, one-on-one with producers, providing unparalleled and unique access

5.30pm

**Road Trip 1: Auckland, Hawkes Bay, Wairarapa, North Canterbury Michael Fowler Centre**

**Road Trip 2: Nelson, Marlborough Mac's Brewery**

**Road Trip 3: Waitaki, Central Otago Te Papa**

7.00pm

### *Banquet Aotearoa*

**TSB Bank Arena, 4 Queens Wharf**

MIDNIGHT

Get your glad rags on for some of New Zealand's finest food, wine and entertainment. A sit-down *Hakari* (banquet) encompassing all that is great about the influence of multi-culturalism on our national cuisine.



# Day 3: Evolve – the Future of New Zealand Pinot Noir

Thursday 2 February 2017

8.30am

## *The Future – what will our evolution look like in search of Turangawaewae* Opera House, 111/113 Manners Street

What are we all doing to reach our own ideals? Just how progressive are we, and are we being true to ourselves and our land in these searches for Turangawaewae.

*Session Chair: Emma Jenkins MW*

*Claudia Weersing – Pyramid Valley, Anna Flowerday – Te Whare Ra, Sam Neill – Two Paddocks, Maynard James Keenan – Caduceus Cellars and Merkin Vineyards*

10.00am

## *Intermission created by Josh Emett*

Opera House, 111/113 Manners Street

In true theatre style, a short sharp break to rehydrate, and then on with the show!

10.45am

## *New Generation, New World*

Opera House, 111/113 Manners Street

Discover the threads to our future. A progression of our Pinot Noir community and how its evolution will be shaped moving forward.

*Emma Jenkins MW, Dom Maxwell – Greystone, Michael Brajkovich MW – Kumeu River Wines, Jancis Robinson OBE MW, Stephen Wong MW, Andrea Frost, Elaine Chukan Brown*

12.45pm

## *It's a wrap.*

Ben Glover, Chair Pinot Noir NZ 2017

1.00pm

## *Lunch – Contemporary New Zealand Cuisine – created by Josh Emett*

Pinot Pavilion, Odlins Plaza, Wellington Waterfront

Guest Chef Josh Emett is charged with peering into the kiwi culinary looking glass and translating his views on where the future and direction of New Zealand food is heading

2.30pm

## *The Pinot Noir Road Trip (three simultaneous sessions)*

Taste and travel the virtual length of New Zealand, on your third and final road trip. Meet your maker and define New Zealand Pinot Noir.

Today we explore the Pinot Noir of our future. Possibly the most unique tasting of the celebration, your chance to get a first-look in at the new wines of tomorrow.

See new releases, new discoveries before all others. These are the wines that are pushing the boundaries of New Zealand Pinot Noir.

Your final free-flow tasting session, one-on-one with producers. A session that provides unparalleled and unique access.

**Road Trip 1:** Auckland, Hawkes Bay, Wairarapa, North Canterbury Michael Fowler Centre

**Road Trip 2:** Nelson, Marlborough Mac's Brewery

**Road Trip 3:** Waitaki, Central Otago Te Papa

5.30pm

## *The Grand Finale – Haere Rā*

Pinot Pavilion, Odlins Plaza, Wellington Waterfront

Our chance to send you off with a fitting farewell buoyed with what we are thinking and doing over the next four years until our next Pinot Noir event. We kick off with a taste of the next evolution in beer from Garage Project. It's Pinot Noir party time. Eat, drink, mingle, dance and farewell friends.

LATE

