

The Gourmet's Food & Wine Tour

SAMPLE ITINERARY

- **0900** Depart Auckland on Fullers direct sailing to Waiheke Island.
- Arrive at Matiatia. You will be greeted on the wharf by Ananda Tours. The tour will commence with a drive along the scenic northern route, taking in spectacular views of the Hauraki Gulf and beyond to the Coromandel Peninsula.
- Visit **Kennedy Point Vineyard** where they produce fully certified organic Syrah, Merlot, Sauvignon Blanc, Chardonnay and Rosé wines. Here you will also taste estate—grown olive oil and New Zealand avocado oil. The winery decks are tucked among the Pohutukawa trees overlooking Waiheke Island's Kennedy Bay and are the perfect setting to sample a range of fine wines. Ananda Tours will also include some local Te Matuku Bay Oysters and a small cheese board to sample with one of your wines.
- 1115 Visit Rangihoua Estate where the first olive oil in the North Island was produced. Rangihoua's award-winning olive oils have won many accolades since the first pressings. Here you will learn how the oil is produced and taste a range of different oils, including the peppery Greek-style Koreneiki, the Spanish-style Picual, or the Tuscan-style Frantoio, as well as island blends. The Frantoio blend is listed as one of the Top 20 Olive Oils in the world Flos Olei 2013
- Enjoy a tasting at **Peacock Sky**, who produce Méthode Traditionelle, Chardonnay, Cabernet Sauvignon and Merlot Malbec wines. The wines are all carefully matched with morsels of tempting food created daily by the vineyard owners.
- Tasting and platter style lunch at **Stonyridge Vineyard.** This is a relaxing location, set amongst vines and an olive grove. Stonyridge offer platters and a la carte dining with an emphasis on fresh seasonal produce.
- **1430** Pickup from Mudbrick Vineyard
- **1500** Fullers ferry departs Waiheke Island

