



Ananda Tours Ltd

25 February 2020

Proposed Tour Itinerary

Created for: **The Essence of Waiheke Wine Tour 2020**

Details of Arrangements:

0935	Arrive at The <u>Downtown Ferry Terminal located at 99 Quay St</u> . Here you can purchase your ferry tickets from the Fullers ticket office, or if you have pre-purchased your ferry tickets online, please quote your booking reference number to the staff in the Fullers ticket office to collect your tickets.
1000	Depart Auckland on Fullers sailing to Waiheke Island
1035	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.
1100	Visit Mudbrick Vineyard's wine tasting room, set amongst beautiful gardens with spectacular views looking across the Waitemata Harbour to Auckland city. Mudbrick offers a range of wines to taste including locally-grown Viognier, Chardonnay, Syrah and Bordeaux varieties, as well as several aromatic wines from Marlborough. Mudbrick's Winemaker, Patrick Newton won the Young Winemaker of the Year award in 2014, 2015 and 2016.
1200	Wine tasting at Goldie Winery . The winery is the home of Waiheke's pioneering vineyard originally established by Kim & Jeanette Goldwater in 1978. Using traditional winemaking techniques together with modern technology and fine French oak, Goldie Wines produces individually hand-crafted wines with vibrant fruit characters, harmonious balance, elegant structure and exceptional concentration. Here you will taste a selection of their range, including Chardonnay, Syrah and Merlot Blend.
1300	Visit Te Motu Vineyard . Te Motu – meaning 'The Island', was one of the pioneers of Waiheke wine growing, with the Dunleavy family planting their first vines in 1989 to produce the first 'Te Motu' blend in 1993. Here you can taste a range of different varieties that they produce, including their Melot blend Kokoro(95 pts from Sam Kim), Bordeaux blend the Strip (95 pts from Bob Campell).
1400	Lunch at Three Seven Two . <i>Three Seven Two is the Metro Peugeot Restaurant of the Year 2019 Best Destination Restaurant and Best New Restaurant winner</i> . Three Seven Two is named for the first three numbers of the Waiheke phone number, and it's something of a metaphor for this cheerful beach spot, right across the road from Onetangi. The menu, by the excellent Bronwen Laight, formerly of The Shed at Te Motu, is produce-driven and seasonal. Everything is sourced as locally and sustainably as possible to showcase the quality and talent of our home. Included in the tour price is a one course lunch with a glass of Waiheke wine or beer.
1530	Pick up from lunch venue
1600	Depart Waiheke on Fullers sailing back to Auckland

This itinerary is subject to some variation depending on seasonal vineyard availability. Substitutions of equal quality may be made as required. The price quoted is for a set timeframe. If the tour runs later than expected on the day, we may charge an extension fee. Our price includes tasting charges at selected venues but not beverages, lunch, dinner or ferry tickets unless arranged otherwise.

Cancellation policy: Full payment is required if cancellation occurs within 48 hours of tour time.

Price is quoted for a set number of people. Should the number of people alter the price may change.

Full terms and conditions can be viewed on our website at the following link: http://www.ananda.co.nz/terms_conditions.php

Direct credit to Ananda Tours Ltd, ASB Waiheke a/c # 12 3037 0461517 00

20 Seaview Road, Ostend, Waiheke Island, Auckland, New Zealand. Ph +64 9 3727530 or +64 27 233 4565