



# Gastronomic

CRUISE



# Jimmy McINTYRE

Jimmy McIntyre is Otahuna Lodge's Executive Chef. Having joined the property in 2003, he is the longest-serving lodge chef in New Zealand and is credited with developing one of the country's most unique food and wine programmes.

Profiled previously in Bon Appetit, Conde Nast Traveller, The Financial Times and Time, Jimmy oversees Otahuna's celebrated "potager-to-plate" philosophy which makes use of some 140 different varieties of organic fruits, mushrooms, nuts and vegetables grown annually in the Lodge's own century-old gardens. A proud New Zealander, Jimmy is passionate about New Zealand food and wine and, in particular, showcasing the wonders of local artisanal suppliers and sharing his skills with guests travelling from around the world to visit the Lodge.

Originally built in 1895, Otahuna Lodge is one of New Zealand's premier luxury properties housed in the nation's largest private historic residence. The property holds a Category 1 Listing from New Zealand's National Historic Places Trust, is acclaimed as the best example of Queen Anne architecture in Australasia and its 30-acre grounds are recognized as a "New Zealand Garden of National Significance".

The Lodge is a Relais & Châteaux, Virtuoso and American Express Fine Hotels + Resorts member property.



*"As a proud New Zealander, I am tremendously passionate about New Zealand food and wine and, in particular, showcasing the magic of local artisanal suppliers and sharing my skills with guests travelling from around the world to visit Otahuna. I look forward to welcoming you aboard as we visit some of New Zealand's most spectacular and untouched locations and sample the culinary wonders of our incredible islands."*

Jimmy McIntyre  
Photo: Stephen Goodenough  
Otahuna  
Relais & Châteaux





# Misha & Andy

## WILKINSON

Since 2004, Misha and Andy Wilkinson have been the co-founders and co-owners of Misha's Vineyard, located in the Central Otago region of New Zealand. Today, Misha's Vineyard is ranked among the top 20 producers in New Zealand by the prestigious British magazine, Decanter.

With careers spanning over 30 years across a variety of sectors and countries but with a focus in the information technology sector, Andy and Misha both held various management and executive roles across the Asia Pacific region with leading organisations including IBM, Lotus Development, Dell and Intel. Their long-term passion for wine was fulfilled by the opportunity to leave Singapore, where they were based for 17 years, and to move back to New Zealand to establish a vineyard. After a two-year search to find the ideal location, Misha's Vineyard was established on a spectacular 57-hectare (140 acre) site overlooking Lake Dunstan, in Central Otago. The sun-drenched north-west facing terraces of the single-vineyard estate provides optimal conditions for producing world-class wines which include Pinot Noir and a range of aromatic white varieties.

Within just a few vintages, Misha's Vineyard was named one of New Zealand's Top 20 Producers by Decanter magazine (UK) and the

wines have subsequently achieved acclaim and top ratings from critics around the world. The range of super premium wines are currently exported to more than 14 countries predominantly across the Asia Pacific region. Along with heading up the day-to-day operations of the company, Misha and Andy also spend much of their time involved in wine education in their export markets working with many leading hotels and lodges and host many masterclasses and wine dinners. Misha has a Distinction in the WSET (Advanced Certificate) in Wines and Spirits. She was also elected to the Board of New Zealand Winegrowers for a 4-year term and Chairs their Marketing Committee. Andy currently serves on the Board of Central Otago Winegrowers Association (COWA) and was previously the Chair. Andy and Misha are very involved in advocacy work around New Zealand wine both in the Central Otago region and nationally.



*"Some 20 years ago we decided to pursue our dream by establishing a vineyard in Central Otago - the Pinot Noir capital of New Zealand. We love sharing our knowledge and enthusiasm for New Zealand wine which we regularly do across our various export markets in the Asia Pacific region with guests and staff at hotels, resorts and lodges with whom we work. And we can't wait for you to taste the purity and flavours of the wines from New Zealand - they're altogether unique."*

Misha and Andy Wilkinson  
Misha's Vineyard  
Central Otago  
New Zealand

*Misha's*  
VINEYARD





# Gastronomic

## PROGRAMME

### Sunday 3 December | **DUNEDIN**

Boarding, departure and presentation of guests

### Monday 4 December | **AT SEA**

Culinary demonstration by chef Jimmy McIntyre

Tasting workshops with Misha Wilkinson and Andy Wilkinson

PONANT Gala Dinner

### Tuesday 5 December | **MILFORD SOUND**

Gala Dinner by chef Jimmy McIntyre

### Wednesday 6 December | **DOUBTFUL SOUND**

### Thursday 7 December | **DUSKY SOUND**

Gala Dinner by chef Jimmy McIntyre

### Friday 8 December | **SNARES ISLANDS**

### Saturday 9 December | **ULVA ISLAND**

Culinary demonstration by chef Jimmy McIntyre

Tasting workshops by Misha Wilkinson and Andy Wilkinson

PONANT Gala Dinner

### Sunday 10 December | **DUNEDIN**

End of cruise and disembarkation

*Please note that this programme may change depending on the conditions for navigation.*

# Dinner

5 DECEMBER

Seared Scallop, Sweet Chilli Sauce, Creme Fraiche



Big Glory Bay Salmon Crudo

Yuzu Yakitori dressing, Yuzu, Radish, Pickled Cucumber

Sesame Mayo, Coppersolly Wasabi & Avocado, Crispy Shallots



Canterbury Lamb Rack & Pancetta Wrapped Braised Lamb Shoulder and Shank

Kumara Fondant, Carrot & Ginger Puree, Summer Vegetables

Pea, Olive & Port Levy Pinenut Salsa

Pinot Noir Jus



Lemon Almond Cake

Summer Berries, Passionfruit & Lemon Curd, Passionfruit Sorbet



Watermelon, Salted Buffalo Curd, Pomegranate Mollasses, Mint

Misha's Vineyard "Limelight Riesling 2021", New Zealand

Misha's Vineyard "The High Note Pinot Noir 2021", New Zealand

# Dinner

7 DECEMBER

Cornetto of Big Glory Bay Salmon, Lime, Pickled Ginger



Otahuna Salumi

Buffalo Mozzarella, Nectarine OR Pear, Asparagus, Rocket

Vanilla Olive Oil, 20-Year-Old Balsamico



Taitapu Duck, Mandarin Ginger & Thyme Seared Breast

Confit Leg, Parsnip Puree, Summer Vegetables, Braised Quince

Cassis Jus



Caramelised Granny Smith Apple Tart

Apple Sorbet, Apple Wafer, Vanilla Bean Creme Brûlée



Chocolate Truffle filled with Raspberry Gel

Misha's Vineyard "Dress Circle Pinot Gris 2021", New Zealand

Misha's Vineyard "Cantata Pinot Noir 2020", New Zealand





## Discovering the Flavours of the World's Southernmost Wine Region – Central Otago

The Central Otago region has one of the most spectacular landscapes with soaring snow-capped mountains and deep river gorges. It's a climate of extremes as it's a tourist destination for skiing in winter but has summers that are hot and dry with almost desert-like conditions – in fact it's the driest region of New Zealand in the rain-shadow of the Southern Alps.

Historically renowned for stone-fruit, the first commercial vine plantings started in the 1980s with the initial wines acclaimed globally. The region now has over 2,000 hectares of vineyard with 143 wineries. As the only New Zealand wine growing region with a continental climate, it has the ideal conditions for producing world-class Pinot Noir and aromatic white varieties.

In this workshop we'll explore the cool climate varieties which celebrate the essence of Central Otago. We'll taste five wines – three aromatic white varieties and two expressions of Pinot Noir.



## New Zealand and the Holy Grail of Wine – Pinot Noir

Pinot Noir is the prima donna of red grape varieties – notoriously difficult to grow and also difficult to vinify. For many winemakers it's been considered the holy grail of winemaking. Native to the region of Burgundy, France, it's grown in very few places around the world but has certainly found a second home in New Zealand and is now the country's most planted red grape variety.

While a handful of New Zealand regions produce Pinot Noir, Central Otago has certainly taken the crown as the 'Pinot Capital' with over 80% of the plantings devoted to this variety. With the region's history of the Gold Rush from the 1860s, it's not surprising that Pinot Noir is often referred to as the 'new gold'.

In this workshop you'll learn why this variety is described as the 'Holy Grail' and what makes New Zealand Pinot Noir so special. We'll taste five styles of Pinot Noir including aged examples.