

PRESS RELEASE

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WINE MARLBOROUGH SIGNS LEADING CULINARY CHEFS FOR CHEF'S TABLES

- **Leading culinary chefs signed for event**
- **Free Chef's Tables for event ticket holders**
- **Food sites still available for event**

STARTS

Wine Marlborough has just signed leading culinary chefs for the Marlborough Wine and Cuisine event on 6 October 2011, an event that will showcase Marlborough wine, cuisine, world class entertainment and New Zealand culinary talent to an audience of international Rugby World Cup visitors.

Regal Salmon Ambassador Chefs; Michelin trained Matt Boutery of '2010's Cuisine NZ Restaurant of the Year' Boutery's and Jonny Schwass of Restaurant Schwass which was destroyed in the 22nd February Christchurch earthquake, have been confirmed for the culinary Chef's Tables at the 6 October event.

The Chef's Tables will be free to event ticket holders, each session lasting 15 minutes with special emphasis on demonstrating the use of local or New Zealand produce. Wine Experts will work alongside the Chefs to create wine matches for each dish using only Marlborough wines. Anyone at the event on the day will be welcome to attend the sessions which will be conducted from a custom designed Fisher and Paykel mobile kitchen. Attendees will hear Chef's Table cuisine and wine experts talk about local products, how to incorporate produce into simple dishes and the availability of these products world wide.

Fellow localvore and well known local chef Chris Fortune, who is an Executive Chef for the Scenic Hotel Group and founding member of New Zealand Farmers Markets, will be one of the chefs to accompany Boutery and Schwass to deliver the minimum of six Chef's Table experiences.

Event Manager Andrea Craig is thrilled at the appointment of the three Chefs, "The Chefs we have confirmed for the Chef's Tables are passionate about their food, and the use of local products. This event is about international connections. We want international visitors to leave this event knowing that we have amazing local wines and produce here and where to find them – these Chef's will help us to do this. We are lucky to have such high profile names involved in this event."

There are still sites available for local food companies to exhibit at this unique event, and to promote and sell cuisine to international visitors. The event is suited to restaurants, caterers, food producers and anyone looking to showcase cuisine to an international audience. To book a food site contact Andrea Craig at events@wine-marlborough.co.nz

Exhibitor sites on the day will include a wide range Marlborough wines alongside gourmet cuisine ranging from salmon and other seafood dishes through to local cheeses, olive oils and strawberries.

Marlborough Wine and Cuisine has been created by Wine Marlborough Ltd, organisers of the ever popular Marlborough Wine Festival, for the purposes of appealing to the 66% of Rugby World Cup visitors who will be seeking a wine and food experience whilst in New Zealand.

ENDS

Notes:

There will be a minimum of six Chef's Table demonstrations on the day each lasting 15 minutes, and product will be supplied by Regal Salmon and New Zealand Beef and Lamb.

This event will be held on Thursday 6th October 2011 – gates open at 11.30am

This unique and memorable event has been put together by the organisers of the internationally recognised Marlborough Wine Festival which is now in its 29th year.

Ticket price is \$55* which includes booking fee, a hassle free bus service to and from the event and a complimentary glass of Marlborough Sauvignon Blanc on arrival.

Buy your tickets at www.wine-marlborough.co.nz or direct at <https://1-night.co.nz/browse-campaigns/view/446>. Tickets can also be purchased through i-Sites in Blenheim, Picton, Wellington and Auckland.

Tickets went on sale 1 June 2011.

For more information:

Andrea Craig

Events Manager

027 578 7809

events@wine-marlborough.co.nz