

CENTRAL OTAGO PINOT NOIR CELEBRATION NEW ZEALAND



Celebrating Pinot Noir from Central Otago Wineries

25 Steps Vineyard	Greylands Ridge Vineyard	Prophet's Rock Vineyard
Akarua	Hawkshead	Quartz Reef
Anthem	Judge Rock Pinot Wines	Rippon
Aurum Wines	Lowburn Ferry	Rockburn
Brennan Wines	Maude Wines	William Hill Winery & Shaky Bridge Wines
Black Quail Estate	Mitre Rocks Vineyard	Surveyor Thomson Wines
Carrick	Mount Edward	Tarras Vineyards
Charcoal Gully Estate	Mount Michael Wines & Estates	Three Miners Vineyards
Chard Farm	Mt Difficulty Wines	Two Paddocks
Coal Pit Vineyard	Nevis Bluff	van Asch and Freefall Wines
Desert Heart Wine Company	Northburn Station	Wild Earth Wines
Domain Road	Olsens	Wooing Tree Vineyard
Felton Road	Peregrine	
Grasshopper Rock	Pisa Range Estate	

Thank you to our Sponsors

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Celebrating Pinot Noir

The mountains, lakes and valleys of New Zealand's most picturesque wine region beckons all Pinot Noir addicts to the seventh Central Otago Pinot Noir Celebration. Central Otago's winemakers invite you to help them celebrate all things Pinot Noir this coming January 2009.

Since its inception in 2000, the Central Otago Pinot Noir Celebration has quickly established itself as one of New Zealand's premier wine events, and a not to be missed date on the international Pinot Noir calendar. The Celebration brings together the wine world's leading writers and commentators, together with wine and food enthusiasts to experience Central Otago's best wine, cuisine and sights. The Celebration will be held over two full days on the 30th and 31st January 2009.

The Formal Parts

Following on from the successful 2008 Formal Tasting and Historical Presentation of the Benedictine Abbey of Saint-Vivant, this Celebration we will provide a comprehensive study on the Burgundian Appellation d'Origine Contrôlée (AOC). The presentation part will include an examination of the social and political environment at the time of its creation and the AOC's contemporary applications to present-day pinot noir producers. Of course this will provide a backdrop to the tasting itself - a very special line up of exemplary 2001 Grand Cru Burgundies. One of the true highlights of the Celebration.

New to the Celebration will be a special masterclass focussing on sub-regional characteristics of Central Otago Pinot Noir. This is an optional event on the Thursday evening and limited to the first 40 registrants.

The Informal Parts

The programme is dominated by major tastings of Central Otago Pinot Noir. The Grand Tasting showcases the Pinot Noirs of 40 Central Otago wineries - divided alphabetically into morning and afternoon sessions. Each winery will present their 2007 vintage as well as one previous vintage.

Then there is the Cuisine! World-class wines demand world-class cuisine, and Queenstown's top chefs will deliver just that over two gourmet-filled days. To top it all, we are very privileged to have chef Martin Bosley of "Martin Bosley's Yacht Club Restaurant, Wellington" (Supreme Winner - Restaurant of the Year, by Cuisine Magazine for 2007) to prepare the Grand Dinner in one of the most stunning dining locations you are ever likely to experience.

The programme is a balanced mix of informal and formal events in a relaxed, non-competitive and casual atmosphere - all hallmarks of the Central Otago experience. Pinot Noir is the highlight, with an emphasis on tasting and learning about this wonderful variety from its oldest vineyards to some of the newest. Add to this a cuisine programme to match the acclaimed wines, the stunning landscape, the characters, and the legendary after dark frivolity...

PANORAMA

WINE

WINE

WINE

WINE

WINE

WINE

WINE

2009 Central Otago Pinot Noir Celebration Programme

THURSDAY 29TH JANUARY

- 4.00pm Sub-regional masterclass - Millennium Hotel (optional).
- 5.00-7.00pm Registration - Millennium Hotel, Queenstown.
- 6.30pm The Aperitif - Dux de Lux Queenstown. The first chance to meet the people and excite your palate with a pre-dinner drink and nibbles. The rest of the evening is free for you to explore Queenstown's restaurants and nightlife.
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FRIDAY 30TH JANUARY

- 8.00am Registration - Millennium Hotel, Queenstown.
- 8.30am Coffee and Sticky Buns - Millennium Hotel.
- 9.00am Grand Central Pinot Noir Tasting - Millennium Hotel. A tasting of the first 20 Central Otago wineries participating in the 2009 Celebration. Each winery will exhibit 2 Pinot Noirs.
- 10.30am Official Opening - Matt Dicey Chairman Central Otago Pinot Noir Celebration.
- 12.00pm The Downtown Lunch - a "working lunch" hosted by the winemakers at Queenstown's best restaurants.
- 2.30pm Continuation of the Grand Central Pinot Noir Tasting - Millennium Hotel. Tasting of the second group of Central Otago wineries (20) participating in the 2009 Celebration. Each winery will exhibit 2 Pinot Noirs.
- 7.00pm Reconvene for a special social event at a secret location. A casual evening showcasing local produce served with a selection of Central Otago wine.
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SATURDAY 31ST JANUARY

- 8.15am The Formal Tasting - Millennium Hotel, Queenstown.
A comprehensive study on the Burgundian Appellation d'Origine Contrôlée (AOC) followed by a tasting of representative, exemplary 2001 Grand Cru Burgundies.
- 11.30am Depart by coaches to the vineyards for a long, relaxed winery lunch and more Pinot Noir tasting and discussion.
- 7.00pm The Grand Dinner - Skyline Restaurant Queenstown. Prepared by Martin Bosley of "Martin Bosley's Yacht Club Restaurant, Wellington". Plus, the Charity Auction of the 2009 Central Otago Pinot Noir Cuvée.
- Late Downtown frivolity at one or more of our favourite bars.
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Essential Information

REGISTRATIONS

To register for the Celebration, please complete the registration form at www.pinotcelebration.co.nz, or complete the enclosed registration form and send to the address below along with full payment. Should applications for registration exceed numbers available an allocation system will be implemented. It is not intended to accept partial attendance at a discounted rate but a waiting list will operate on a strictly "space available" basis for notification of acceptance within two weeks of the event.

ACCOMMODATION

Should your preferred accommodation selected from the form be fully allocated the organiser will make an alternative booking for you. If you would prefer another property or accommodation style, please let us know and we will endeavour to find it for you.

Organised for Central Otago Pinot Noir Limited by the 2009 Central Otago Pinot Noir Committee.

All correspondence to: Pam Forster, PO Box 245, Cromwell 9342, New Zealand.

T: +64 3 445 4650 F: +64 3 445 4620 M: +64 21 340 994 E: pinot.noir@paradise.net.nz

REGISTRATION FORM

One form can register more than one attendee, but only one address and payment per form please. Photocopies and fax copies are acceptable. Please complete form in block letters and return with your payment.

Send to: Pam Forster, PO Box 245, Cromwell 9342, New Zealand. Phone: +64 3 445 4650. Fax: +64 3 445 4620.
Email: pinot.noir@paradise.co.nz. Tax invoice when completed - GST No. 83 509 902

PRIMARY REGISTRANT

SURNAME:	TITLE:
GIVEN NAME:	NAME BADGE TO READ (1):
ORGANISATION (if applicable):	
POSTAL ADDRESS:	TOWN / CITY:
STATE / COUNTRY:	EMAIL:
PHONE:	MOBILE:

OTHER REGISTRANT'S BADGE NAMES

(2) _____

(3) _____

(4) _____

ANY SPECIAL DIETARY REQUIREMENTS?

ACCOMMODATION REQUEST

Millennium Hotel: Premium Room - \$230* Please reserve me _____ room/s

Please make accommodation bookings for the following people as marked above:

NAMES: _____

SPECIAL REQUESTS: _____

FROM ARRIVAL ON: _____ TO DEPARTURE ON: _____

SIGNED: _____ *GST inclusive and for room only (breakfast extra)

PAYMENT CALCULATION

REGISTRATION FEE PER PERSON (including GST). Fee covers full attendance from 8:30am Friday 30th January 2009 and concluding with The Grand Dinner on Saturday evening 31st January 2009.

ON or BEFORE 1 DECEMBER 2008 - Full Programme	NZ\$ 950.00 x _____ \$ _____
AFTER 1 DECEMBER 2008 and BEFORE 16 JAN 2009 - Full Programme	NZ\$1100.00 x _____ \$ _____
SUB-REGIONAL MASTERCLASS - Thursday 29th January (limited availability)	NZ\$ 85.00 x _____ \$ _____
ACCOMMODATION DEPOSIT (equivalent to one night's tariff)	\$ _____
TOTAL ACCOMPANYING THIS FORM (please note that all payments must be in New Zealand dollars)	\$ _____

Under the terms of the Privacy Act 1993, please tick here if you DO NOT wish your name, address, and other details to be included in any list of attendees.
 I acknowledge that I have read and understood the terms and conditions, including the refund policy, of the Celebration listed at: www.pinotcelebration.co.nz

METHOD OF PAYMENT

Please make cheques payable to "Central Otago Pinot Noir Limited"

CREDIT CARD TYPE (CIRCLE ONE) VISA MASTERCARD (sorry, no American Express or Diners)

NUMBER _____ EXPIRY DATE _____ / _____

NAME ON CREDIT CARD _____

AUTHORISING SIGNATURE _____ DATE _____

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