



CLOCKWISE FROM TOP LEFT: Arbour Restaurant; wine and tapas in Arbour's courtyard; chef Brad Hornby and maitre d' Liz Buttimore; Seresin Estate wines are made organically according to strict biodynamic principles.

A glass of wine outside in the evening sun was a perfect prelude to dinner at Arbour (www.arbour.co.nz), a restaurant formerly known as Gibbs on Godfrey and now owned and run by chef Brad Hornby and partner Liz Buttimore.

Arbour is a pretty restaurant in the heart of Marlborough wine country where you can share tapas-style dishes with friends over a drink in the outdoor courtyard or sit down to a feast in the airy dining room. Brad offers a superb à la carte menu or you can trust the chef with the "Just Feed Me" option involving three, four or "Many" courses. We trusted Brad to deliver a Taste of Marlborough and he did: seven (or was it eight?) exquisitely prepared and presented wine-matched dishes that kept us happily occupied us for the next three hours.

Next morning, after a breakfast full of homemade goodies, we said goodbye to Hilary and met Ben Godsiff, who ushered us into a Marlborough Travel Company Mercedes for a trip to Picton, with a couple of stops along the way.

First up was Seresin Estate (www.seresin.co.nz), an organic vineyard and winery owned by Kiwi expat filmmaker Michael Seresin. The Seresin logo is a handprint, representing, we later read, "our philosophy

to work traditionally with natural elements and elicit a true Marlborough character in our wines and our extra virgin olive oils".

Jim Rawdon was waiting for us in the small tasting room next to the lab. The grapes are grown and Seresin wines made according to strict biodynamic principles laid down by the Austrian philosopher and theosophist, Rudolph Steiner, in the early 20th century. We tasted a few of the elegant wines and dipped bread into a dish of citrus-infused olive oil, then strolled around the vineyard as Jim talked about the richer soils and disease-resistant plants. Cows are kept for their manure and carthorses replace tractors.

A few pigs snoozed in the sun and a flock of guinea fowl set up a racket as we walked by. We left with a bottle of Seresin Chardonnay Reserve 2013 ("whole-bunch pressed and naturally fermented with wild yeast in French oak").



Brad offers a superb à la carte menu or you can trust the chef with the "Just Feed Me" option involving three, four or "Many" courses.