

DISCOVER A TASTE OF NEW ZEALAND





New Zealand Trade & Enterprise is thrilled to announce the launch of its 2022 Made with Care campaign in Australia.

A global initiative designed to raise awareness of New Zealand's superlative produce, Made with Care shines a light on thoughtfully created and ethically manufactured food and beverages the country is famous for.

New Zealand is recognised all over the world for its commitment to creating environmentally conscious, sustainably minded food and wine. The Made with Care initiative reinforces values unique to New Zealand's food and beverage industry.



discovernew.nz/australia
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#NZMadeWithCare

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ALMIGHTY

drinkalmighty.com

Conscious, clean, delicious drinks made by nature for those with a thirst for life. We make drinks for everyday moments as well as special ones. A drink to have with your scone or your salad or your burger. At the office. After a workout. On the dance floor. On the go. We make our juice with only organic fruit, veg and superfoods and our sparkling waters contain no sugar and no nasties, just natural flavour derived from real fruit.

It all started back in 2015 in Wellington, New Zealand when Ben Lenart and some friends decided to try their hand at juicing. We wanted to make healthy alternatives that didn't trash the environment and did contribute positively to the next generation, and that's what we've been working on ever since. Supporting Edible Education programmes in schools has been a significant part of our story from the get-go. It really is the most satisfying part of what we do. We work with our partners to help to empower children to grow, harvest, prepare and share great food by taking learning out of the classroom and into the garden and kitchen. It also means that sometimes we get our hands dirty on a Friday lunchtime, and we love it.

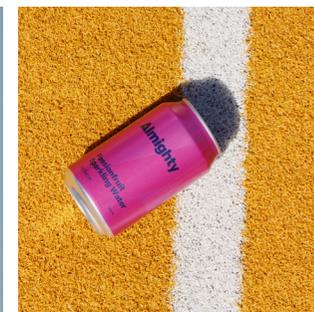
“At Almighty we make drinks for a modern, balanced lifestyle - we want to replace unhealthy, sugary drinks with delicious, healthy alternatives that don't trash the environment.”

Ben Lenart, Co-founder



Almighty

 [drinkalmighty](https://www.instagram.com/drinkalmighty)



ĀREPA

drinkarepa.com

Ārepa produces scientifically proven brain food designed by a world-leading Australian neuroscientist.

Life happens fast these days. In trying to keep up, people are constantly compromising between performance and wellness. They settle for sustenance that's based on loose science. We believe our bodies and brains deserve better. That's why we've created Ārepa, the world's smartest brain food.

Containing ingredients like neuroberry blackcurrants, which are rich in polyphenols and vitamin C, or New Zealand pine bark extract, which is traditionally used as an alternative to ADHD medication for children. The formula is 100% natural and caffeine free.

Ārepa published its first study last year in the journal, *Antioxidants*, proving consumption can increase mental performance and focus. It has eight studies underway across leading universities in Australia and New Zealand.

One in six people on this planet suffer from neurological concerns, which makes it the number-one cause of disability. Ārepa's mission is to make brains work better and delay the onset of neurological decline. For every brain-year saved, the world stands to save half a trillion dollars' worth of economic burden. Be calm, think clear.

“My first job after university was selling energy drinks which I didn't really agree with... I had also lost a friend to mental health and grandparents to brain-related illness and started to think, why am I selling caffeine and sugar? Why can't we make a drink for your brain that is natural, caffeine-free, helps reduce stress while enhancing mental performance AND good for cognition in the long term? This is where the idea came from.”

Angus Brown, Co-Founder & CEO

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ĀREPA
NOOTROPICS



BABICH WINES

babichwines.com

From our family's vineyards to your table, the taste of our sustainably crafted wines offers a direct connection to pure New Zealand, the beautiful country we call home.

People thought Josip Babich was crazy back in 1912. Planting vines in remote New Zealand, then patiently making wine the difficult way – with vision, thoughtfulness, ingenuity and true craft – all to build a brighter future for his family. That hard-working philosophy still runs deep in our veins today. And why we still believe our future will always be more important than our past.

Long-held values – the love of our craft, doing things by hand and caring for our land – are the defining ingredients of the slow, thoughtful winemaking that sets us apart in an ever-changing, always-on world. Of course, we wouldn't have it any other way.

From grape to glass, you'll taste the difference. Because we'll never stop crafting the world's most deliciously sustainable wines, right here in New Zealand. It's a taste of things yet to come, today – from a proud history of family winemaking.

“To have vineyards in the right regions on superior sites, and getting the right varieties on those superior sites. We aim to sustainably craft wines that are stylish and refined and have easy drinking appeal.”

Joe Babich



 [babichwines](https://www.instagram.com/babichwines)  [BabichWines](https://www.facebook.com/BabichWines)  [BABICHWINES](https://www.twitter.com/BABICHWINES)



BATCHED PREMIUM COCKTAILS

premiumliquor.com.au

At Batched Premium Cocktails we believe that time is precious, good friends are golden and great taste should be treasured. Most importantly, we believe that enjoying a delicious, handcrafted cocktail should be as simple as shake, serve and enjoy. Welcome to Batched Premium Cocktails, crafted with love from quality ingredients. We're bringing authentic cocktails to bars and homes around Australia.

Batched Premium Cocktails is our hero range and offers the flavour profile you'd find in a glass at your favourite cocktail bar. Made using high-quality, locally sourced ingredients, our innovative technology ensures every glass has the signature cocktail foam top, with a simple shake and pour.

Along with an exceptional taste, Batched Premium Cocktails stands apart with its clean, modern glass bottle design, a proud addition to any top shelf.

“Batched Premium Cocktails is our hero range and offers the flavour profile you'd find in a glass at your favourite cocktail bar. Made using high-quality, locally sourced ingredients, our innovative technology ensures every glass has the signature cocktail foam top, with a simple shake and pour. Along with an exceptional taste, Batched Premium Cocktails stands apart with its clean, modern glass bottle design, a proud addition to any top shelf.”

Maurice Melis, Chief Executive Officer & Co-Owner
of Global Endeavours Australia

BATCHED
PREMIUM COCKTAILS

 [batchedcocktailsau](https://www.instagram.com/batchedcocktailsau)  [BatchedCocktailsAu](https://www.facebook.com/BatchedCocktailsAu)



BLUE FROG

bluefrogbreakfast.com.au

At Blue Frog, we're nuts about breakfast, health and, most of all, taste, so it's no wonder we grew more than 50% last year! Even though we have now established ourselves in NZ as a firm crowd favourite, we aren't slowing down.

We're constantly innovating, ensuring we're putting our best foot forward. The world's first probiotic porridge, probiotic granolas, hemp, keto cereal and even a Wild Kakadu Plum and Marine Collagen cereal just for Australia! Nothing is off limits. The best part? We never compromise health for taste. Meaning our cereals are good for you and they taste damn good too. And we don't stop at your bowl. With a focus on our people and environment, we're committed to being climate positive, meaning we offset 120% of our carbon emissions. We also have a Zero Waste to Landfill 2025 pledge and a bunch of initiatives to look after our workers and wider community. We understand that breakfast tastes better when it's helping the planet too.

Ultimately, we like to think of ourselves as the perfect accompaniment to anyone's day. We're here to make sure every bowl is a little bit of magic.

"Kia ora Australia! I started Blue Frog simply to bring joy to the day, and although it's crafted in NZ, it was designed in Australia (where I raised my four kids). We're stoked to be available in your neck of the woods. Enjoy."

Scotty B



 [bluefrogbreakfast](https://www.instagram.com/bluefrogbreakfast)  [BlueFrogBreakfast](https://www.facebook.com/BlueFrogBreakfast)



CLOUDY BAY CLAMS

cloudybayclams.com



Cloudy Bay Clams are the producers of some of the most sustainable, consistent and delicious surf clams in the world. Surf clams live in the turbulent, food-rich surf zone. This environment ensures the shellfish develop outstanding quality and taste. The clams' amazing flavour and texture, and their high yield reflects the unique fishing practices of the team.

Surf clam harvesting takes place along New Zealand's shoreline, predominantly in the home fishing grounds of Cloudy Bay at the top of the South Island and Foxton Bay on the rugged southwest of the North Island. Both regions are rich in a year-round production of phytoplankton, the natural food that makes Cloudy Bay Clams so unique. The rough surf zone provides an amazing growing location but demands highly specialised harvesting techniques.

The world-exclusive harvesting method developed by Cloudy Bay Clams has no effect on the fragile marine environment from which they come, retains zero by-catch and ensures perfect clams are landed.

The Cloudy Bay Clams Live Frozen product range captures the culinary integrity of the raw clams using the latest Arctic Blast freezer technology. The texture and flavour of the clams are captured. The clams can be cooked from frozen or thawed, shucked and served on the half shell.

“We are excited that Australian chefs love our clams, and why not? They're sustainable, delicious and special. The care we take in harvesting them while protecting the environment has been a lifelong challenge for my family.”

Isaac Piper, Cloudy Bay Clams

 [cloudybayclams](https://www.instagram.com/cloudybayclams)  [Cloudy-Bay-Clams](https://www.facebook.com/Cloudy-Bay-Clams)  [cloudybayclams](https://www.twitter.com/cloudybayclams)



DANCING SANDS

dancingsands.com

Located in Tākaka Golden Bay, Dancing Sands Distillery is New Zealand's most awarded distillery, praised for its handcrafted and unconventional gin distilled with high-quality ingredients. Dancing Sands' founders, Sarah and Ben Bonoma, started the business in 2016 with a vision to make the best gin on the market, and one that would capture the beauty of Golden Bay and the clarity of the Dancing Sands Spring, part of the world-famous Te Waikoropupū Springs.

Ben and Sarah have quite a story to tell. From pursuing their love for each other from opposite sides of the earth, to landing in New Zealand to learn a craft they knew next to nothing about, this 'sauvy' pair is at the top of their game. Launching award-winning and unique gin such as their Sauvignon Blanc Gin - it's a creative world-first that combines the art of gin making with an iconic Kiwi wine.

"We are perfecters of taste. Quality is at the centre of everything we do, and when your standards are unrivalled, you make unrivalled products. We're on a mission to craft the perfect bottle of gin that will take you on a journey of adventure and discovery."

Sarah Bonoma, Founder/Managing Director, Dancing Sands Distillery



 [dancingsands](https://www.instagram.com/dancingsands)  [dancingsands](https://www.facebook.com/dancingsands)



EDEN ORCHARDS

edenorchards.co.nz

Using more than 2kg of cherries in each bottle, Eden Orchards has crafted a unique and delicious 100% Pure Cherry Juice. Each refreshing sip embodies the impressive flavour and nutrition of New Zealand's finest cherries. Bursting with fun and fruitiness, the succulent cherry flavour fills your senses and satisfies your sweet tooth while secretly delivering powerful antioxidants and phytonutrients.

Our Pure Cherry Juice is renowned for sleep aid, workout recovery and relief of arthritis, inflammation and gout. We are a proud Kiwi family business who have been passionate about growing the finest fruit for more than 30 years. Our cherries are hand picked in the beautiful Central Otago region, which is celebrated for producing some of the tastiest cherries in the world. At Eden Orchards we believe the best flavours are created by nature, therefore our juice is 100% pure with no added sugars, preservatives, colours or flavours.

We recommend 30–100ml servings daily to maximise the health benefits. Enjoy it as a refreshing drink mixed with ice cold water on a hot afternoon, try a glass after a workout to relax your muscles, or drink a small glass before bedtime to help your sleep.

“Our mission at Eden Orchards is to improve the wellbeing of our customers by creating high-quality, natural products using the unique benefits of NZ cherries.”

Cameron Bignell, General Manager



 edencherryjuice

 EdenOrchards



FIX & FOGG

fixandfogg.com

Fix & Fogg is an award-winning nut butter company from Wellington, New Zealand, focused on making meaningful, sustainable and delicious products.

Its range of nut butters includes fan favourites such as their eight-nut and seed Everything Butter, Dark Chocolate Peanut Butter, fiery Smoke and Fire Peanut Butter and the award-winning Granola Butter.

Fix & Fogg began seven years ago when founders, Roman and Andrea Jewell, made the choice to leave behind corporate life. Previously both lawyers, they chose to dedicate their time and energy into creating something meaningful, sustainable and delicious. They decided to make the “world’s best nut butters”.

You can find Fix & Fogg nut butters in Australia from Woolworths supermarkets and online from Coffee Supreme Australia.

“We’re honoured that our nut butters have won awards worldwide and we’re lucky enough to have amazing stockists not only in New Zealand but across the world, in Australia, the United States, China, Singapore, the Philippines, Samoa and even Tahiti! We believe our award-winning nut butters are so popular because people can taste the difference in a product that’s made by people who care about quality and innovation.”

Roman Jewell, CEO & Founder



 [fixandfogg](https://www.instagram.com/fixandfogg)  [fixandfogg](https://www.facebook.com/fixandfogg)  [fixandfogg](https://www.tiktok.com/@fixandfogg)



GARAGE PROJECT

garageproject.co.nz

When Garage Project first started, it wasn't even micro brewing, it was truly a nano brewery. However, what it lacked in size they more than made up for in agility and experimentation.

In 2011, Pete Gillespie and Jos Ruffell (with a little help from Pete's brother, Ian) transformed an old car garage in Wellington, NZ, to begin brewing 50 litres at a time. When brewing on such a small scale, you can afford to take risks. That suited the team. It launched with 24/24: 24 different beers released in 24 weeks.

These experimental beers were released at Hashigo Zake in the Wellington CBD (one every week for six months!) for the public to taste and review. Some were instant favourites, others more challenging, but that's the nature of pushing boundaries, and it's an ethos they carry into their work to this day.

Over the past 10 years, they've brewed hundreds of different beers and grown substantially, with wine and hard seltzer added to the repertoire. Whether they're brewing 50 litres or 12,000, they're still taking risks to challenge notions of what beer can be.

“Garage Project was a shared dream to create a unique brewery. The origins of Garage Project were ambitious – brewing and releasing 24 unique beers in 24 weeks. We wanted Garage Projects to be relentless in its approach to brewing, and to give people a new experience in the way we served beers.”

Jos Ruffell, Co-founder



 [garageproject](https://www.instagram.com/garageproject)  [GarageProject](https://www.facebook.com/GarageProject)



GIESEN

giesen.co.nz

Giesen Wines are experts in producing premium alcohol-removed wines. A perfect option for when you want to enjoy the taste of a quality wine, but not have the after effects of alcohol. The Giesen 0% New Zealand range includes a New Zealand sauvignon blanc, pinot gris, rosé and merlot. These wines contain no more than 0.5% alcohol by volume – about the same levels that naturally occur in fruit juice – and are 70-80% lower in calories than regular 12.5% alcohol/volume wines.

With more than 40 years' winemaking experience to craft its alcohol-removed wines, Giesen goes through the full winemaking process first – in other words, their 0% products start life as premium full-strength wine before the alcohol is gently removed. This ensures a varietally expressive wine, just without the alcohol. Giesen 0% wines are proving to be popular with consumers having sold out multiple times in Australia. They're the perfect non-alcoholic alternative for any occasion.

Recommended retail price of \$18.99 and available in retail and on-premise outlets across Australia.

“Giesen 0% came about after a fitness challenge at the winery in 2019. We couldn't drink our favourite drop and something had to be done. We saw the growing trend towards non-alcoholic drinks and after many trials, in 2020 we launched the world's first alcohol-removed New Zealand sauvignon blanc and have since introduced four more wines to the 0% range.”

Duncan Shouler, Chief Winemaker, Giesen Wines



 [giesenwines](https://www.instagram.com/giesenwines)  [giesenwines](https://www.facebook.com/giesenwines)  [giesenwines](https://www.youtube.com/giesenwines)



GREYSTONE WINES

greystonewines.co.nz / greystonewines.com.au

Greystone draws its name from the limestone hills of its organic vineyard in North Canterbury. Established in 2004, Greystone has become one of the most celebrated wineries in New Zealand, most recently named NZ Organic Winery of the Year. Dom Maxwell, twice awarded NZ Winemaker of the Year, says, “It’s a hands-on approach that means being intimately connected to the blocks, walking the rows and being attuned to subtle changes in the soil, vines and grapes. It’s labour intensive, but it’s also how you make truly remarkable wine. For us, it’s a labour we love.”

Greystone farms 33 hectares of vineyards on its property, managing the farm using regenerative agriculture. This means no glyphosate sprays; instead there are sunflowers and phacelia flowers planted between the vines. The winery is made from strawbales to passively insulate the barrels and keep a natural and even temperature. The wines are bottled onsite so they can keep the utmost control over the process. It is this dedication to the finer details that has seen Greystone recognised as one of the best organic wineries around.

“Imagine if you found the perfect soil, climate and environment to grow wine, but no-one had ever planted there before? If your passion was wine and North Canterbury (your turangawaewae) you would pursue to combine the two and capture it in a glass. This passion inspires us to farm organically and ferment wild to truly express our land.”

Nick Gill, Founding Viticulturist

Greystone

 greystonewines

 greystone.wines

 greystonewines

 greystonewines



INVIVO & CO

invivowines.com / sendnsip.com.au

Founded in 2008 by Kiwi wine entrepreneurs, Tim Lightbourne and Rob Cameron, Invivo makes wine and gin their mates want to drink. Their style is intentionally untraditional, from launching the world's first winery airline and becoming the first NZ wine company to selling out a collection of NFTs and partnering with the likes of Graham Norton and Sarah Jessica Parker.

"Giddyay, Tim from New Zealand here... do you reckon Graham would like to try some of our wine?" That cheeky phone call in 2011 led to TV talk show megastar Graham Norton not only putting his name to a range of Invivo wines, but personally blending them and owning shares in Invivo. A whopping 15 million bottles later, and Graham is still as hands on and controls every aspect of the blending process. His bestselling sauvignon blanc has been joined by a wildly popular South Australian shiraz, New Zealand rosé, Italian Prosecco, rosé Prosecco, Argentinian malbec, and now three Irish gins - Pink, Marmalade and Irish Dry.

Graham's wines have been awarded more than 200 accolades over the years. You can purchase most of his range, including New Zealand sauvignon blanc and rosé online in Australia from sendnsip.com.au

"I think it's delicious and has that New Zealand zing. It's soft and fruity. It's full but floral-like. It's sunshine in a glass."

Graham Norton on his latest vintage of sauvignon blanc

**GRAHAM
NORTON
WINES**
Graham Norton

 [invivowines](https://www.instagram.com/invivowines)

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 [invivo-wines-new-zealand](https://www.linkedin.com/company/invivo-wines-new-zealand)



JOIY

joy.co.nz

Overwhelmed by an avalanche of wine choices? Fancy a glass of wine, but don't want the whole bottle? Yes, us too. That's why we decided to put our seriously good wine in cans. We believe cans are the best vessel, offering convenience and portability – they can travel where others don't dare. And they even come with built-in portion control. Nice.

For us, wine is a part of everyday life to enjoy whenever, wherever. We're about fun. An antidote to the ordinary, a serum for seriousness, an elixir of enjoyment.

Whether you have adventurous tastes or prefer to stick with the classics, JOIY's wines in cans allow you to match with any occasion. Sparkling, still, white or red – the choice is yours.

“A really good thing is that cans are 100% recyclable and environmentally friendly. They also bring the fun. Since they chill quicker, they're the perfect picnic tippie. They fit nicely in your hand (or your pocket), giving you portion control and portability at the same time. Convenience without compromising on taste.”

Chris Archer, Winemaker & Founder



 [joywine](https://www.instagram.com/joywine)

 [JoyWine](https://www.facebook.com/JoyWine)



JUICIES

juicies.com.au

Sunshine and fruit make Juicies the most loved frozen treats, enjoyed every day by families and schools across Australia and New Zealand.

Parents and schools love Juicies because they're made all natural, from freshly squeezed apples and tropical fruits, and have no added sugar, which means Juicies also boast a five-star health rating.

Kids love Juicies because they're a fun treat, fresh and full of flavour with a large 100ml size that makes them seem to last forever. There's nothing better to help cool down on a hot day.

For more than 30 years, Juicies have been made with the same trusted recipes, and, because they use freshly squeezed apples, have the benefit for the local apple growers to use non-export quality fruit that would otherwise go to waste.

Juicies are available from the freezer section at Woolworths and are made with recyclable packaging. With 10 in a pack, Juicies make the perfect refreshing snack to share with friends, family or the footy team.

"In 1990, when I was still a kid in school, my Dad developed a product that changed Kiwi tuck shops forever! Juicies, a healthy frozen treat made from freshly squeezed apples and other fruit and berries. Now over 30 years later, we're exporting Juicies to the world!"

Marina Hirst Tristram, Managing Director



 [lovejuicies](https://www.instagram.com/lovejuicies)

 [LoveJuicies](https://www.facebook.com/LoveJuicies)



JUSTINE'S COOKIES

justinescookies.com

Justine's Cookies started with an edible spoon that won the best grocery product in the world out of 27 countries at the Sial D'or food show in Paris in 2002.

Justine began to develop her own ultra-low-carb protein fortified cookie and brownie range. She's intolerant to dairy and gluten and stays away from refined sugar, so she saw a gap in the market for a nutritious cookie that was also low in carbohydrates.

After starting her company in 2005, Justine's Keto Protein Cookies and brownies can now be found in supermarkets in New Zealand and globally. Justine's Cookies produces over 12 different Ketolicious Protein Cookies and Keto Protein Brownies, which meet the nutritional and dietary requirements of many people. Her cookies are a guilt-free indulgence for all walks of life, as they're all made with no wheat or gluten, no added sugar yet are high in protein, fibre and calcium, made with the finest ingredients including pure NZ milk protein.

Justine launched a vegan range, which is keto friendly, made from no wheat or gluten, contain no added sugar, are high in protein, fibre and iron to meet requirements of vegan customers. All products are halal and kosher certified, with an 18-month shelf life.

"Justine's Cookies is a smart snacking solution for everybody to enjoy. Our delicious cookies are Ketofriendly, with no added sugar, high protein and low carbs. The guilt-free cookies that give you happiness."

Justine Muollo, Founder & CEO

Justine's™

 justinescookies  justinescookies



KAI ORA HONEY

kaiorahoney.co.nz

Kai Ora Honey is a leading indigenous Māori business renowned all over the world for its innovative products using natural resources found in native forests. We celebrate more than 100 years of indigenous knowledge and discovery of New Zealand Mānuka and its health properties.

Blanche Morrogh, CEO, Kai Ora Honey and her young beekeeping family draws on this rich history to share the gift of Mānuka into the everyday lives of families around the world. “From our forest and family to yours, we love that our ancient craft connects us in a healthy, delicious way.”

We take our role as Kaitiakitanga (guardianship) seriously. We follow sustainable harvesting practices, while also creating and nurturing native forests.

Kai Ora Honey’s goal is to create a world-class product range that makes a difference to quality family time around the table. We have expanded our range of premium Mānuka honey to include our highly acclaimed caramelised Mānuka honey sauces. Kai Ora currently exports products to Japan, Romania and the USA with the vision to build supply channels in Australia and Canada.

“Every drop of Manuka honey is cared for under the principles of Kaitiakitanga (Guardianship) all the way from our hives to you, making sure the Manuka flower is as powerful and alive in the jar as it was in the hive. Kaitiakitanga is what we as Māori owners of Kai Ora have been doing for generations.”

Blanche Morrogh, CEO



kaiorahoney

kaiorahoney

kaiorahoney

kaiorahoneyltd



LITTLE BEAUTIES

littlebeauties.kiwi

Born and raised on Rivington Farm in New Zealand's sunny Nelson on South Island of New Zealand, we're a family-run business, passionate about New Zealand's iconic fruits and sharing them with the world.

In 2010, the Wastney family started drying feijoas from their family orchard in Nelson, looking to send them to friends and family abroad. They had such positive feedback, they made these Little Beauties available to everybody.

Next they started drying New Zealand gold kiwifruit slices, followed by whole dried New Zealand boysenberries – both of which have become enormous hits among healthy snackers. The development of a specialty range, paired with premium chocolate, created an exciting option for special occasions.

Most recently they've welcomed into the Little Beauties range two more superfruits: New Zealand-grown blueberries and raspberries. They use only soft plastic recyclable packaging and wherever possible they're developing certified organic product options. Our mission is to leave no NZ fruit unpicked.

“We love our iconic New Zealand fruits for their enormous flavour and remarkable health benefits – courtesy of our clear skies and strong sunshine. We've developed premium air and freeze-drying processes to seal in the special taste and goodness.”

Tristan Wastney, Co-founder



 [littlebeautiesfruit.nz](https://www.instagram.com/littlebeautiesfruit.nz)  [littlebeautiesfruit.nz](https://www.facebook.com/littlebeautiesfruit.nz)

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MANAWA HONEY NZ

manawahoney.co.nz



Manawa means 'heart'.

The Manawa team is from Ruatāhuna, also known as Te Manawa-o-te-Ika-a-Māui (the heart of Māui's fish – North Island of New Zealand). They've built their honey business to sustain people with jobs and good health, and to keep bees for what they do for our place and this planet.

The honey business was founded by the Tūhoe Tuawhenua Trust as a part of the 100-year vision: "Kia tau te iwi me te whenua (People and the natural world thriving in harmony)". Thus, Manawa Honey is ultimately about the development of the region's people and the enrichment of its forests.

Manawa specialises in native tree honeys from the untouched forests of Te Urewera – homeland of the Tūhoe tribe. The exquisite honeys include Mānuka, Rewarewa, Tāwari and Pua-ā-Tāne Wild Forest Honey, bounty of the God of the Forest.

In 2021, Rewarewa won the Black Jar International Honey Tasting Contest USA to become the World's Best Tasting Honey, and the range also won Gold and Silver in the London Honey Awards. For taste, for quality, for health-giving properties – Manawa honeys sit above the rest, serving discerning honey-lovers across the globe.

"We keep bees for the good of our people, place and planet, and we're in business for sustaining our people and homeland forests of Te Urewera. We believe in authentic quality food for good health. And we're growing our business while remaining true to what we believe in and care about."

Brenda Tahi, CEO, Manawa Honey

 [manawahoneynz](https://www.instagram.com/manawahoneynz)

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NATIVE

nativesparkling.nz

Native is being labelled by punters as NZ's first true alcoholic sparkling water. We proudly started from humble family beginnings to now being stocked in five countries. The team behind Native aligns its love for conservation with the best and award-winning real fruit flavours, winning beer and wine festivals.

Packed into a Native can is loads of real fruit mixed with charcoal-filtered sparkling water and pure sugar cane alcohol (4.6% ABV). By using real ingredients (not natural flavours) and a pure alcohol means this family team have created a drink that is high in taste yet low in sugar, carbs and calories. Native Lemon & Yuzu is 0.01g per 100ml to be exact. It's so clean, you can't actually taste the alcohol.

The goodness doesn't stop there with Native's mission to make it as easy as possible for us to support conservation projects, specifically those supporting our native species, and what's easier than enjoying your new favourite bevy with friends on a Friday?

Be the first in your friend group to share something that is good for your taste buds and the planet by visiting [craft cartel](http://craftcartel) today.

"A journey is what comes to mind when I think of Native. Small decisions we make do add up to a large impact - we believe that. So by choosing Native, we welcome you to our journey to a better weekend, with better ingredients, for a better planet."

Matt Hobson, COO & Co-Founder



 nativesparkling

 nativehardsparkling



ŌKU NZ

oku.co.nz

Established in 2010, ŌKU NZ was formed by husband and wife team Scott (medical herbalist, naturopath) and Helen (Ayurvedic practitioner) out of the desire to harness the incredible native plants of Aotearoa (New Zealand) into a product range that can help people rediscover and experience the amazing properties held within the NZ bush.

While the ŌKU NZ tea range focuses on the Kawakawa plant, there are many other NZ natives, including Mānuka, that are used as well as more traditional herbs to give the teas distinct properties and original flavours.

At ŌKU NZ, sustainability is front and centre of the company's kaupapa (purpose) and comes into consideration with every business decision that is made. From how they harvest the plants right through to the plastic-free packaging and the day-to-day decisions, sustainability is kept front and centre. They strive to be the best kaitiaki (guardians) they can be to the land and the environment and were proud to be chosen as finalists in the food and beverage category for the NZ Artisan Awards late last year.

“As a medical herbalist I used many of these herbs clinically for over 15 years. ŌKU was born out of this. The journey has been a labour of love but when you hear the incredible stories and feedback from people using ŌKU, it makes it all worthwhile. It reaffirms just how special these plants are.”

Scott Smith, Founder, Formulator & Director, ŌKU NZ

ŌKU
NEW ZEALAND®

 [oku_nz](https://www.instagram.com/oku_nz)  [OKUNewZealand](https://www.facebook.com/OKUNewZealand)  [OKU NZ Native Herbal Products](https://www.youtube.com/OKUNZNativeHerbalProducts)



ŌRA KING SALMON

ŌRA KING™

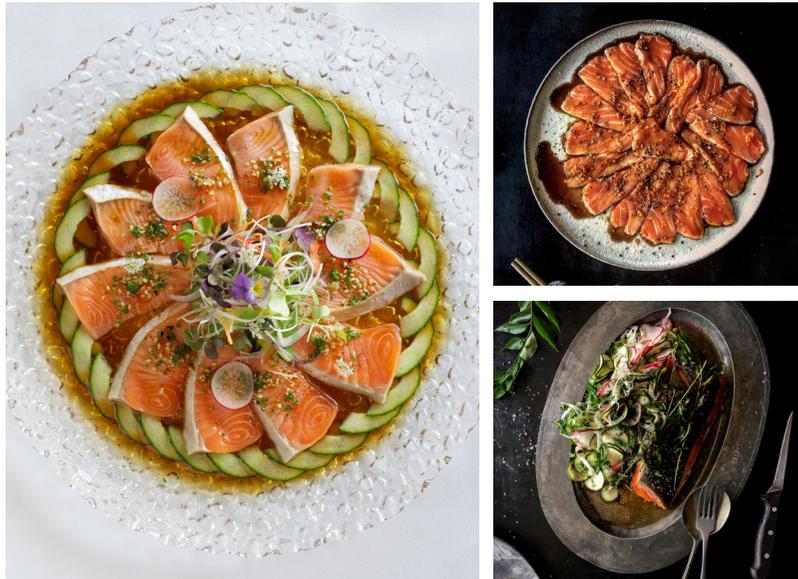
orakingsalmon.co.nz

Ōra King is a unique breed of King salmon, raised in the clear waters of the Marlborough Sounds in New Zealand. Often referred to as 'Wagyu of the Sea', Ōra King has a vibrant flesh colour and high fat content which gives it the rich, buttery texture chefs around the world love. Aquaculture and sustainable farming practices are integral to the future of our planet, and we're committed to growing King salmon in the most sustainable way possible.

"King salmon is a rare species, making up less than 1% of the world's supply of salmon. The King salmon from our breeding programme have developed culinary traits which distinguish them from other King salmon and are recognised as Ōra King."

Grant Rosewarne, CEO, New Zealand King Salmon

 [orakingsalmon](https://www.instagram.com/orakingsalmon)



REGAL MARLBOROUGH KING SALMON

regalsalmon.com

Raised in the clean and cold waters of New Zealand's Marlborough Sounds, Regal Marlborough King salmon is known for its incredible flavour, colour, texture and healthy omega-3 fatty acids. It's the unique mix of currents, water quality and temperatures, the 'merroir', that elevates our King salmon above the rest. When you choose Regal Marlborough King Salmon, you can be sure you're enjoying the finest salmon in the world.



NEW ZEALAND
KING SALMON

 [regalsalmonnz](https://www.instagram.com/regalsalmonnz)



PACIFIC HARVEST

pacificharvest.co.nz

Pacific Harvest has been the trusted supplier of a wide range of edible seaweeds in easy-to-use formats for more than 20 years, arguably the 'seaweed category leader' in Australasia.

Finalists in three categories of the 2021 New Zealand Food Awards, Pacific Harvest is on a mission to highlight seaweeds, and make it easier to add a little seaweed to everyday meals. Sea vegetables add unique umami flavours and dense micro-nutrients to your dishes. They can be used in hundreds of everyday meals, from salads, pastas and sauces to toast toppers. Nine species of seaweeds are offered in a variety of formats including fronds, flakes, blends, raw snacks, seaweed seasonings as well as a range of salts. The range is:

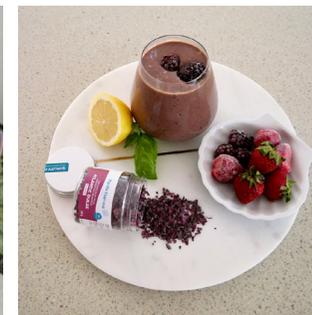
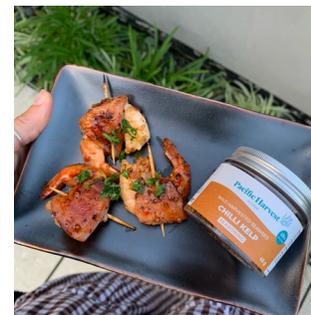
- sourced from a network of ethical harvesters in New Zealand and around the globe
- tested according to the Australia New Zealand Food Standards for contaminants and toxins
- free from additives and preservatives, unnecessary processing and added fat
- packed in fully recyclable packaging, and
- available throughout Australia in Go Vita and leading health and gourmet stores and online.

“Working with seaweeds is humbling and inspiring. We grow more passionate about nourishing people and planet as we continue to learn about these incredible superfoods - each species is unique!”

Hayley Fraser-Mackenzie, Managing Director, Co-owner



 [pacific_harvest](https://www.instagram.com/pacific_harvest)  [pacificharvest](https://www.facebook.com/pacificharvest)  [pacific-harvest-limited](https://www.linkedin.com/company/pacific-harvest-limited)



PALLISER ESTATE

palliser.co.nz

Proudly owned by a small number of loyal and passionate New Zealanders, Palliser Estate's vineyards were first planted in 1984 and is one of the pioneers of the Martinborough region. Martinborough only produces 1% of New Zealand's wine but is synonymous with growing and making great wine.

Acclaimed pinot noir and chardonnay, vivid sauvignon blanc and elegant aromatics are all produced in this most southerly Wairarapa sub-region, which boasts free-draining soils and a cool, dry climate.

The organic vineyard programme is managed under the careful eye of head winemaker Guy McMaster. All our wines are 100% estate grown. We have six vineyards on the revered Martinborough Terrace, 35% of which are under organic management with the aim to take this to 100% by 2025. Palliser Estate was the first CEMARS-certified winery in the world - 2009 (CEMARS certification is for emitting industries to measure their greenhouse gas emissions).

We have a cellar door open seven days a week, providing a great selection of wines for tasting - whether it's a personal tasting through our range or lunch in our Summer Restaurant.

"I've always been a firm believer that if we bring life to our soils utilising organic principles, the vines will find a natural balance, in keeping with the rhythm of the seasons they grow in."

GuyMcMaster, Viticulturist/Winemaker



PALLISER ESTATE

 [palliserwine](https://www.instagram.com/palliserwine)

 [PalliserEstateWines](https://www.facebook.com/PalliserEstateWines)



PEREGRINE WINES

peregrinewines.co.nz

Nestled among the stunning rugged landscape of Central Otago in New Zealand, Peregrine Wines is a high altitude winery located in the southernmost grape growing region in the world at latitude 45° South. Peregrine is dedicated to crafting premium pinot noir and a range of aromatic white wines.

Owned and managed by two generations of the McLachlan family, Peregrine Wines combines a love for great winemaking with the desire to preserve and enhance the land from which it comes. Taking a 'hands on' approach to winemaking since 1998, they strive to produce wines that embody the best of Central Otago. The family are passionate about sustainability, and have ensured Peregrine vineyards and winery operate organically.

A natural extension of their passion for the land, Peregrine is dedicated to helping protect some of New Zealand's rarest native birds. Peregrine Wines is proud to be a major sponsor of the Wingspan Bird of Prey Trust in New Zealand, ensuring these majestic and proud birds have a guaranteed place in the pristine and breath-taking landscape of Central Otago, and partnering with the Department of Conservation on preservation programmes on the remote sanctuary islands in Fiordland.

“At Peregrine we strive to craft wines in concert with the environment. Our Peregrine family takes pride in delivering wines with a sense of place, from our hands to yours.”

Fraser McLachlan, CEO



 [peregrinewines](https://www.instagram.com/peregrinewines)

 [peregrinewines](https://www.facebook.com/peregrinewines)



PROPER CRISPS

propercrisps.co.nz

Proper is NZ's most awarded crisp. Founded in 2007, Ned and Mina became the Head Potatoes of Proper in 2010. They have worked with a dedicated team of potato professionals to cultivate Proper Crisps from seed to success.

Sourcing best-in-class ingredients and unique flavours, our Proper chefs cook our carefully selected potatoes to the perfect crisp-ness, then bag them up. We've recently introduced white corn tortillas and a Danish-style crackerbread, both adding to the Proper trophy cabinet. Proper was the first snack company to introduce home compostable bags (inducted into the Nelson Museum Food Hall of Fame), and we'd love to grow this into an even better circular packaging solution.

“Being foodies, we have a passion to create something special, not just a great product, but a fantastic business that acknowledges the people who help create it, from growers to sellers, from suppliers to those who pick up a bag of Proper.”

Mina, Mrs Potato



PROPER

 [propercrisps](https://www.instagram.com/propercrisps)  [propercrisps](https://www.facebook.com/propercrisps)

PURE DELISH

puredelish.co.nz

pure delish started as a seasonal festive cake company in 1997. Fast forward 25 years, pure delish has a range of handcrafted breakfast cereals and snacking products. It introduced NZ's first grain-free/paleo cereal, and more recently launched low-carb, keto-friendly and products made from 100% NZ ingredients.

Key to pure delish's success has been their ability to read what consumers want. Authenticity, integrity, traceability and sustainability – some of the things consumers today are passionate about. They want to know where their food comes from, how the company treats their workers, what they're doing to support their local community and the environment. People want to feel good about the products they're choosing.

Each day, the pure delish team strives to be better, from helping its people grow and upskill, to hand-sorting each and every ingredient for quality, to the support of the Forest Liferforce Restoration Trust and their work protecting endangered bird and plant species. In 2022, pure delish launched its cereal range into 200 premium Woolworths supermarkets and is keen to share its products with more Australians.

“We have always believed that food tastes better when made by people, not machines. We are a team of amazing bakers and passionate foodies who value uncompromising quality and creating delicious food from all natural ingredients which are simply – pure delish.”

Jodi Reddell, General Manager, pure delish ltd



 [puredelishnz / puredelishau](https://www.instagram.com/puredelishnz/)  [PureDelishNZ / puredelishau](https://www.facebook.com/PureDelishNZ/)



PYRAMID VALLEY

pyramidvalley.co.nz



The wines of Pyramid Valley are born in the dramatic limestone and clay-derived soils of its home estate in Waikari, North Canterbury. A unique, high-altitude site that is home to some of the most profound Pinot Noir and Chardonnay wines in the world.

Grown biodynamically and following natural principles in its winemaking with the use of indigenous yeasts, natural fining and minimal, if any, filtration, Pyramid Valley's Botanical Collection wines breathe of their place and taste of nowhere else on earth. Working with exceptional growers in Marlborough, North Canterbury and Central Otago, they also craft a series of Chardonnay, Pinot Noir and Sauvignon Blanc wines known as the Appellation Collection.

 [pyramidvalleyvineyards](#)  [pyramidvalleyvineyards](#)



SMITH & SHETH

smithandsheth.com

SMITH & SHETH

Smith & Sheth founders, Steve Smith MW and Brian Sheth, share a love for the same things: fine wine, Aotearoa New Zealand and enjoying life's pleasures. They met in Hawke's Bay over a glass of chardonnay and in 2014 realised their vision of founding a dream together - to craft impeccable wines from vineyards of exceptional quality and to create experiences where they could share these wines with like-minded people.

Their names, Smith & Sheth, are the assurance of a wine that expresses the beauty of a place and the passion of its people. They have made the most of over 35 years of experience with the growers and makers of New Zealand - forging relationships, hand selecting the best fruit, then nurturing, blending and bottling these wines for you.

 [smithandsheth](#)  [smithandsheth](#)



RAPAURA SPRINGS

rapaurasprings.co.nz



Each bottle of Rapaura Springs tells a story of a lifetime in Marlborough – of water and wine and generations of family working with nature. A lot of people say great winemaking begins in the vineyard, but for Rapaura Springs it begins far earlier, high in the Southern Alps. It takes months for the pure water from these snow-capped mountains to filter through braided rivers and underground aquifers before it emerges crystal clear at the Rapaura Springs that run through their home vineyard. The Rapaura Springs label depicts the rocky aquifer and the pristine springs that connect it to the land. This water is a life force that feeds the vines, while the mountain-fed rivers that shape the land influence the soils in which the wines are grown. Pure in flavour and their expression, Rapaura Springs wines reflect the remarkable region of Marlborough.

 [rapaurasprings](https://www.instagram.com/rapaurasprings)

 [RapauraSprings](https://www.facebook.com/RapauraSprings)



SUMMERHOUSE

summerhouse.co.nz

SUMMERHOUSE
WINE OF NEW ZEALAND

If the Summerhouse team had their way, it would be summer every day. Sun-kissed skin, salty air, long days relaxing on the beach. Overlooking the ocean in dry and windswept Blind River, Summerhouse grows grapes in one of the harshest environments in Marlborough. But this is far from a disadvantage. The Summerhouse vineyard enjoys the region's long sunshine hours, and the wines are bursting with that fruit-forward character Marlborough is known for. Because the vineyard is closer to the coast than most, the brisk ocean breeze keeps things cooler and drier. So, the grapes are gifted a little more time to soak up that summertime goodness. This longer ripening period allows Summerhouse to craft award-winning wines full of distinct flavours and intense aromas, wines that remind you of the best bits of summer.

 [summerhousewine](https://www.instagram.com/summerhousewine)

 [summerhousewine](https://www.facebook.com/summerhousewine)



ROCKBURN

rockburn.co.nz

Let's set the scene: the air is fresh, the snow-capped mountains touch the sky, they're mirrored in glistening lakes and wild rivers braid through the landscape. It's a pinch yourself moment, that awe-quenching first sip of Rockburn Pinot Noir hitting your lips. You've arrived.

Welcome to Rockburn, Central Otago. We take our name from the rugged, burn-scarred landscape. The climate and conditions are extreme, but so is the local passion for wine, and in particular pinot noir. Rockburn is the product of 'a love for wine'. Winemaker Malcolm Rees-Francis' passion for Central Otago pinot noir is evident in the finely textured, silky charm exhibited in every vintage he creates.

Rockburn has two vineyard sites: Gibbston, east of Queenstown, and Parkburn, north of Cromwell. Grapes are all handpicked from these two sites and exhibit strong varietal characteristics. Rockburn's outstanding reputation extends beyond pinot noir to many other varieties, including sauvignon blanc, chardonnay, pinot gris and riesling.

"We planted our very first vines back in 1991, all thanks to the vision and passion of Dick Bunton, one of the three Rockburn founders. After 30 years we're still planting vines and making stunning wines in a hands-off approach that delivers a pure expression of Central Otago."

Tim Severne, General Manager



 [rockburnwines](https://www.instagram.com/rockburnwines)

 [RockburnWineNZ](https://www.facebook.com/RockburnWineNZ)

 [RockburnWinesNZ](https://twitter.com/RockburnWinesNZ)

 [Rockburn Wines Central Otago](https://www.youtube.com/RockburnWinesCentralOtago)



RUTHERFORD & MEYER

rutherfordandmeyer.co.nz

Rutherford & Meyer was founded by two New Zealand farming friends during a surplus fruit harvest in the summer of 1996. They banded together to preserve their delicious summer fruits using old family recipes and turn the robust flavours into something truly sensational.

Those first fruit pastes awakened taste buds, as well as long-forgotten food traditions and set the stage for our full line of products and flavours. At Rutherford & Meyer we truly care about what goes into our bodies, using only 100% natural ingredients across the range to bring flavours to life and add a little excitement to any gathering. Our world-famous fruit pastes have long been a chessboard must-have, whilst our range of wafers and crackers provide the highest quality snacks and accompaniments.

“Rutherford & Meyer was founded in 1996, by my mother and her friend. In early 2000s, my husband Russell and I took over ownership. Our goal was to grow the company with innovative and indulgent products that can be enjoyed on any occasion.”

Jan Meyer, CEO



 [rutherfordandmeyer](https://www.instagram.com/rutherfordandmeyer)  [rutherfordandmeyer](https://www.facebook.com/rutherfordandmeyer)



SCAPEGRACE

scapegracedistillery.com

Scapegrace is the Southern Hemisphere's fastest growing branded spirits house.

Based in New Zealand, Scapegrace is traded in 38 countries globally and it was awarded the world's best London Dry Gin at the prestigious London Wines & Spirits Competition in London, among 600+ competitors across 90 countries.

Scapegrace is a brand championed by a challenger approach that dovetails with its internal vision - Welcome to the Brave New World.

“Twelve botanicals, nature’s wild apostles. Water, torn from the earth 80 years after it was hurled down New Zealand’s Southern Alps. A whisky still, 19th century, stumbled upon in a long-abandoned shed. These are our ingredients. It is the world’s first naturally black gin that changes colour when mixed. It has just landed Downunder, and you can purchase directly through our online store.”

Mark Neal, Marketing Director



 [scapegrace](https://www.instagram.com/scapegrace)  [scapegrace](https://www.facebook.com/scapegrace)



SIX BARREL SODA

sixbarrelsoda.co

The team here at Six Barrel Soda are a bunch of soda lovers based in Wellington, who have been making wonderful drinks for nearly 10 years. We make small-batch syrups using real fruit, high-quality ingredients, and fair-trade cane sugar – nothing fake or nasty. Our syrups are perfect for mixing with sparkling water or using as a spirit or cocktail mixer. Our permanent range consists of 18 delicious flavours, plus seasonal limited editions and fun partner collaborations. There's something to suit every palate, from classic cola and feijoa, to rosemary and cucumber tonic. Championing flavour and quality, these syrups are guaranteed to make any occasion fancy.

“The rise of decent non-alcoholic drink options over the past decade has been amazing to watch and be a part of. It's inspiring to see consumers choosing more interesting and quality drinks and brands continuing to push the envelope of what non-alc can be.”

Joseph Slater, Co-Founder & Managing Director, Six Barrel Soda



SIX ● ●
BARREL ● ● ● ●
SODA ● ●

 [sixbarrelsodaco](https://www.instagram.com/sixbarrelsodaco)  [sixbarrelsodaco](https://www.facebook.com/sixbarrelsodaco)  [sixbarrelsodaco](https://www.tiktok.com/@sixbarrelsodaco)



STOCK SHOP CO

stockshopco.com

Stock Shop Co is exquisitely crafted by Greenmount Foods, a leading NZ premium food manufacturer specialising in stocks and glacés for foodservice, retail and food manufacturing customers. Cooked the traditional way using open French kettle methods, perfected with pure New Zealand ingredients, our products are the heart and soul of every dish.

Born in New Zealand, enjoyed around the world

Reduced with meticulous passion, Stock Shop Co creates culinary stocks and glacés, designed by chefs, for chefs. The products are renowned for their well-rounded flavour and versatility.

Made slow, plate fast

The stocks are delicately slow-simmered using traditional, French open kettle methods. No shortcuts are taken so you can serve full, pure flavours and consistent quality, saving time and labour.

Made in New Zealand and all natural

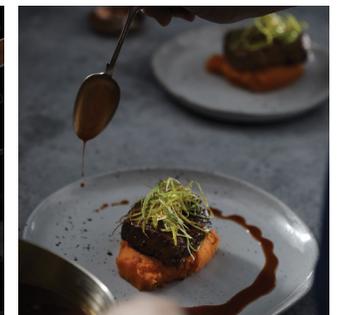
True flavour comes from pure high-quality fresh, local ingredients. Made in state-of-the-art facilities in Mount Maunganui, NZ, the products' ingredients are traceable from paddock to plate, so you can rely on safe, consistent quality every time.

“Stocks are the heart, soul and base of every dish. We’ve mastered the art of reduction so you can harness depth of flavour to elevate every dish.”

Geliana Graham, Marketing Director, PTG Food



 [officialstockshop](https://www.instagram.com/officialstockshop)  [Stock-Shop-Co](https://www.facebook.com/Stock-Shop-Co)



TE MATA ESTATE

temata.co.nz

Established in 1896, Te Mata Estate, located in Hawke's Bay, is home to New Zealand's oldest vineyards and winery. For 126 years, the winery has specialised in the production of high-quality wines of classical style, earning acclaim from the world's top wine critics. In 2018, the esteemed Master of Wine Jancis Robinson declared Te Mata 'a national treasure' and Robert Parker's Wine Advocate named Te Mata Estate one of the five Icon Wineries of New Zealand.

Te Mata Estate is owned and managed by the Buck family who have established an array of red and white wines including Coleraine, Awatea Cabernets/Merlot, Bullnose Syrah, Alma Pinot Noir, Elston Chardonnay and Cape Crest Sauvignon Blanc. Te Mata also has a collection of six varietally designated wines in the estate range: merlot/cabernets, syrah, pinot noir, gamay noir, chardonnay and sauvignon blanc.

All Te Mata wines are produced from estate-grown fruit and all production, maturation and bottling is done on site. The winery became a New Zealand certified sustainable wine producer – part of an accredited program aimed at minimising the environmental impact of wine production while promoting water conservation and reducing fossil fuels. Advancements in the winery are paving the way for a new phase of winemaking.

“Te Mata Estate has a very long history of growing and making fine wines with significant achievements along the way. We have an ethos of continuous improvement, and we are very excited for a bright future with our continued investment and hard work.”

Nick Buck, CEO

Te MATA
ESTATE 1896

 [temataestatewinery](https://www.instagram.com/temataestatewinery)  [TeMataEstateWinery](https://www.facebook.com/TeMataEstateWinery)  [te-mata-estate-winery](https://www.linkedin.com/company/te-mata-estate-winery)



THE CRAFTY WEKA BAR

craftyweka.com

With 30 years' background in all areas of food manufacturing, our founders David and Clare pride themselves on real food development. The dedicated team at Crafty Weka Bar lead the way in real food snacks. Made lovingly with care in Christchurch, New Zealand, the bars are packed with protein, fibre and whole grains and are addictively tasty, incredibly satisfying and perfect for on the go.

It's not only the real food ingredients in the bars that we're incredibly proud of but also our 100% home compostable, biodegradable and recyclable packaging. As environmentally conscious people, it's part of our ethos that you eat the bar and nature eats both the box and bio-cellulose bar wrapper.

You might also be thinking, what is a weka anyway? The weka is one of New Zealand's flightless, native birds, which is known for being crafty, curious and cheeky by nature. We named our company with the weka in mind because we're also a little bit crafty, curious and cheeky. We love the natural world, eating real food and we'd love for you to join us on this journey.

“Made lovingly with care in Christchurch, New Zealand, our bars are packed with protein, fibre, and whole grains. They're addictively tasty, incredibly satisfying and perfect for on the go.”

David Dunn, Founder & CEO, The Crafty Weka Bar



 [craftywekabar](https://www.instagram.com/craftywekabar)  [craftywekabar](https://www.facebook.com/craftywekabar)



TOHU

tohuwines.co.nz

Tohu Wines is the world's first Māori-owned wine company. Since 1998, Tohu has focused on creating internationally acclaimed wines from sub-regions in New Zealand's premier grape-growing regions. Our winemaking philosophy is to create wines that capture the flavours of each region's unique environment while upholding respect and protection of the land.

Tohu Wines is part of Kono, a Māori, whānau-owned company based in Te Taihū, the top of the South Island. Thoughtfulness, kindness and hospitality are central to identity as Māori. One of our core values at Tohu, manaakitanga, encapsulates care and respect for people and relationships, including the natural environment. It governs the way we interact with one another.

Today, Tohu is acknowledged as He mātāmua taketake – the original, the first Māori-owned and operated wine label. Our wine is enjoyed by people all over the world, its quality has been recognised through many prestigious awards and accolades.

“Every Tohu bottle carries our distinctive logo, derived from a koru pattern. For Māori, the koru symbolises growth, life and the natural world and our logo celebrates this iconic spiral. It represents the growth of our company and the journey of our people from the past to today. This koru signifies our long-term intergenerational goals and has become our tohu, our signature.”

Rōpata Taylor, General Manager, People & Culture



 [tohuwines](https://www.instagram.com/tohuwines)  [tohuwines](https://www.facebook.com/tohuwines)  [tohuwines](https://www.twitter.com/tohuwines)



TOM & LUKE

tomandluke.com

Our mission at Tom & Luke is to make eating healthy easier. That's why we create amazing-tasting snacks using minimal, real ingredients.

We're the leading snack ball brand within Australasia, and proudly make all our products in New Zealand, exporting them to multiple countries around the world.

Our world-famous Snackaballs are crafted from carefully chosen ingredients, delivering nutritionally beneficial, great-tasting snacks in a format that's made for convenience.

Our products provide better snacking solutions with options for everyone including gluten-free, vegan, nut-free and indulgent choices. We're all unique and have different views on our health, so we want to offer solutions for everyone.

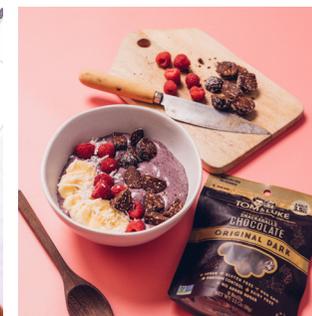
Our Snackaballs are sold in all major retailers across Australia and are healthy, fun and delicious.

"I feel a huge amount of pride doing what we do. Our goal has always been to provide accessible, nutrient-dense food with amazing flavour. Long may it continue!"

Luke Cooper, Tom & Luke™



 tom_and_luke



ZEFFER CIDER

zeffer.co.nz

We're a small, independent cidery nestled between the hills and orchards of Hawke's Bay, New Zealand's home of sunshine and apples. We craft our award-winning cider and ginger beer from local apples and the best ingredients. Our journey began in 2009 at our local farmer's market where we sold our cider to rave reviews. We began stocking local stores and soon cider fans across New Zealand were after our cider. We're taking our craft cider to the world and we're really proud its calibre!

Our newest cider to launch in Australia is our top-selling 0% Crisp Apple Cider, which is crafted from local apples and fermented before the alcohol is carefully removed using highly advanced spinning cone technology. This removes the alcohol while having minimal impact on the flavour.

Key 0% Crisp Apple Cider features:

- Freshly crushed New Zealand Cider
- Crafted from apples grown in the Hawke's Bay sunshine
- Freshly crushed juice, spun to remove the alcohol
- Hand-crafted each season in small batches
- Naturally gluten-free and vegan-friendly
- 39 calories per can
- Award-winning and sustainably made

"It tastes just like a crisp apple cider. We haven't compromised on taste. This is a great option for those looking to moderate their alcohol consumption or avoid alcohol altogether."

Jody Scott, Head Cidermaker, Zeffer

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