



DISCOVER A TASTE OF  
**NEW  
ZEALAND**



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New Zealand Trade & Enterprise is thrilled to unveil its *NZ Made with Care* campaign launching in Australia and globally.

New Zealand Trade & Enterprise (NZTE) is thrilled to unveil its NZTE Made with Care campaign, as the demand for kiwi produce down under continues to soar. The global initiative aims to elevate New Zealand's exceptional produce and highlight its reputation for great-tasting and ethically manufactured food and beverages.

The continuation of the campaign signifies New Zealand's commitment to crafting outstanding produce available to purchase in Australia and beyond.



[nzmadewithcare.com/au](https://nzmadewithcare.com/au)  
[@discovernew.nz](https://twitter.com/discovernew.nz)  
[#NZMadeWithCare](https://www.instagram.com/NZMadeWithCare)

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# ALMIGHTY

[drinkalmighty.com](http://drinkalmighty.com)

Conscious, clean, delicious drinks made by nature for those with a thirst for life. We make drinks that are 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. That's why 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 and some friends decided to try their hand at juicing... a lot of things that probably shouldn't be juiced were juiced but we reckon it turned out pretty well. 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 to get our hands dirty on a Friday lunchtime, 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

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

## Almighty



# ALLMITE GOLD.

[allmitgold.co.nz](http://allmitgold.co.nz)

Allmite Gold is a uniquely savoury, tahini-based breakfast spread created during the lockdown to break the monotony of toast.

Made from a bold blend of tahini, turmeric, and nutritional yeast, it delivers a rich umami flavour that's both nutritious and delicious.

The range includes three flavours: Classic Original, Mild Chilli for a gentle kick, and Three Seed, featuring sunflower, black sesame, and linseed.

More than just a toast spread, Allmite Gold is incredibly versatile. It can be used in marinades for tofu, meat, or seafood, stirred into soups and stews, added to mac & cheese or scalloped potatoes, or transformed into salad dressings and dips. It's a favourite among vegans and health-conscious eaters for its flavour and nutritional profile.

Despite competition from larger brands, Allmite Gold has grown steadily and is now available in selected Woolworths stores across Australia. Customers praise its taste, texture, and adaptability in everyday cooking. Allmite Gold is redefining breakfast spreads—bringing creativity, flavour, and nourishment to every meal.



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



# ĀREPA

[drinkarepa.com.au](http://drinkarepa.com.au)

At Ārepa, we exist to make brains work - from our scientifically proven brain nutrition, to our mission to teach people more about their brain. With products scientifically formulated by a world-leading neuroscientist and packed with carefully selected, functional ingredients to help support neurological function\*.

Neuroberry® Blackcurrants have polyphenols plus unusually high levels of vitamin C shown to help support neurological and psychological function (including mental well-being), normal energy metabolism, healthy immunity and reduce tiredness and fatigue.

Pine Bark Extract, Enzogenol® is an ultra-pure extract from the bark of New Zealand grown pine trees - a broad-spectrum polyphenol extract.

L-theanine is a rare amino acid. It is isolated from green tea via a fermentation process, allowing it to be caffeine-free.

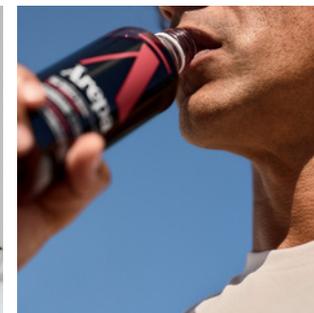
"My first job after university was selling energy drinks which I didn't really agree with... I had also lost a friend to mental health and grandparents to brain-related illness and started to think, why am I selling caffeine and sugar? Why can't we make a drink for your brain that is natural, caffeine-free, 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

 Ārepa

 Ārepa

# Ārepa



# 1839 HONEY

[1839honey.com](http://1839honey.com)

Looking for a Manuka Honey Brand with edge & personality?

The truth is 1839 Honey has always been a little bit crazy about honey and the pioneering spirit and instinct for innovation and adventure is alive at 1839.

The triple churning process and free-range bee keeping delivers the silkiest creamiest gift from their honeybees to their customers.

Trust codes ensure the quality and integrity of the product, when you are as passionate about honey as 1839 Honey is, you protect its authenticity too.

Try it for yourself!

“When we discovered that in 1839 Mary Brumby arrived on our Kiwi shores with two beehives, we knew we had found our inspiration for our Manuka brand. We are obsessed with creating the ultimate Manuka honey taste and silky-smooth texture for you to experience. The Truth is we are a little bit crazy about honey”

Rob Mc Connachie, CEO

 1839honey  1839honey



# BABICH WINES

[babichwines.com](http://babichwines.com)



From the family's vineyards to your table, the taste of sustainably crafted wines offers a direct connection to pure New Zealand, the beautiful country Babich Wines calls 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 the Babich veins today and why they still believe the future will always be more important than the past.

The love of craft, doing things by hand and caring for the land defines the ingredients of the slow, thoughtful winemaking that sets Babich apart in an ever-changing, always-on world, and they wouldn't have it any other way.

From grape to glass, the difference is easy to taste because Babich Wines will never stop crafting the world's most deliciously sustainable wines 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://twitter.com/BABICHWINES)



# BATCHED PREMIUM COCKTAILS

[premiumliquor.com.au](http://premiumliquor.com.au)

Batched Premium Cocktails believes time is precious, good friends are golden and great taste should be treasured. Most importantly, they believe that enjoying a delicious, handcrafted cocktail should be as simple as shake, serve and enjoy.

Crafted with love from quality ingredients, Batched Premium Cocktails is bringing authentic cocktails to bars and homes around Australia.

Made using high-quality, locally sourced ingredients, the Batched innovative technology ensures every glass has the signature cocktail foam top, with a simple shake and pour.

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

BATCHED  
PREMIUM COCKTAILS



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

# BLUE FROG

[bluefrogbreakfast.com.au](http://bluefrogbreakfast.com.au)

Blue Frog is nuts about breakfast, health and most of all, taste so it's no wonder the brand grew more than 50% last year!

Even though Blue Frog has now established themselves as a crowd favourite in New Zealand they aren't slowing down.

The team is constantly innovating and discovering, ensuring they are always putting their best foot forward. From probiotic granolas, the world's first probiotic porridge, collagen, hemp, keto cereal Blue Frog does it all and nothing is off limits.

The best part? They never compromise health for taste. Meaning their cereals aren't only good for you, they taste damn good too.

And they don't stop at the cereal bowl, placing a big focus on their people and environment,

Blue Frog is committed to being climate positive, meaning they offset 120% of carbon emissions. They also have a Zero Waste to Landfill 2025 pledge and a bunch of initiatives to look after their workers and wider community.

Ultimately, Blue Frog likes to think of themselves as the perfect accompaniment to anyone's day. So whether you eat cereal for breakfast, lunch or dinner, Blue Frog is 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 Baragwanath, Founder

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



# CLOUDY BAY CLAMS

[cloudybayclams.com](http://cloudybayclams.com)



As Autumn sets in, the shellfish in New Zealand really hit their peak condition.

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 and reflect their provenance and the unique fishing practices of the team at Cloudy Bay Clams.

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.

Harvested clams are “purged” of sand in the Cloudy Bay Clam wet-store facility, where grading and monitoring ensures every clam is in perfect, safe condition.

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 ensuring a consistency of cooking and eating, every time.

The clams can be cooked from frozen or thawed, shucked and served on the half shell. Cloudy Bay Clams are special, sustainable and delicious.

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

Isaac Piper, Managing Director

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



# COFFEE SUPREME

[coffeesupreme.com](http://coffeesupreme.com)



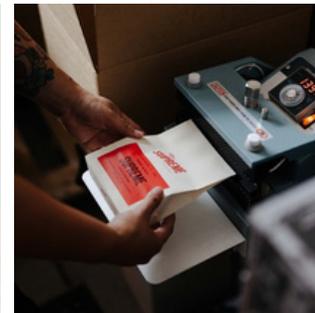
Founded in '93 by Chris Dillon and Maggie Wells, Coffee Supreme set out on a quest to redefine the coffee experience. Their first café, Red's, quickly became a Wellington icon, with a determination to find a better coffee solution. This placed them at the forefront of New Zealand's emerging coffee culture. Dillion and Wells' unwavering commitment to excellence laid the foundation for a brand that has stood the test of time.

To Coffee Supreme, better is a constant. It's a matter of doing things better than the time before. It's better for everyone who's come to the party: coffee producers, coffee makers and coffee drinkers. Better coffee is about taste and quality. It's about looking after the environment, looking after each other, and it means choosing a coffee you can trust, for flavour and care.

*"At the heart of everything we do is our love for coffee. We're genuinely fascinated by the world of coffee, always eager to learn more and share that knowledge. You might say 'we eat coffee for breakfast'. We believe in progress without an endpoint, what we like to call "better coffee for all." It's not about reaching a final destination of settled perfection, but about constantly striving for improvement. Whether it's enhancing the support we offer our customers, elevating the quality of our products, or creating memorable experiences, we're always pushing for better."*

*Andrew Low, Chief Executive Officer*

 [coffee\\_surpreme](https://www.instagram.com/coffee_surpreme)  [coffeesupremenz](https://www.facebook.com/coffeesupremenz)



# COOKIE TIME

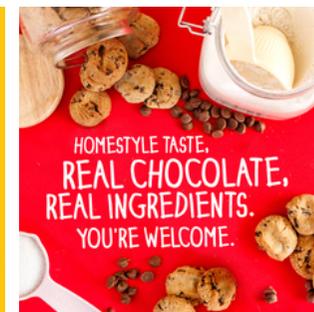
[cookietime.co.nz](http://cookietime.co.nz)



Cookie Time Christmas Cookies are an iconic festive treat. Brought to you by Cookie Time, New Zealand's top selling and most trusted cookies brand. Cookie Time is a family owned company, founded in 1983 with the launch of our famous Original™ Chocolate Chunk Cookies.

Christmas Cookies are delicious homestyle cookies in festive flavours, including limited edition Candy Cane. Made with real ingredients and real chocolate, batch-baked and presented in vibrant, collectible buckets. Each 2L bucket holds 600g of bite-size Christmas Cookies (approx. 85 cookies).

Perfect for gifting, or sharing. Or not. Must be Cookie Time!



Cookie Time

Cookie Time Cookies



# EDEN ORCHARDS

[edenorchards.co.nz](http://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.

The brands Pure Cherry Juice is renowned for assisting sleep aid, workout recovery and relief of arthritis, inflammation and gout.

Eden Orchards is a proud Kiwi family business who have been passionate about growing the finest fruit for more than 30 years. The brands cherries are hand picked in the beautiful Central Otago region, which is celebrated for producing some of the tastiest cherries in the world.

They believe the best flavours are created by nature, therefore the Eden Orchards juice is 100% pure with no added sugars, preservatives, colours or flavours.

The cherry lovers 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](https://www.instagram.com/edencherryjuice)

 [EdenOrchards](https://www.facebook.com/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 the 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  fixandfogg  fixandfogg



# GARAGE PROJECT

[garageproject.co.nz](http://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](http://giesen.co.nz)

Giesen 0% is the world's leading premium range of alcohol-removed wines including New Zealand Sauvignon Blanc, Pinot Gris, Riesling, Rosé and Merlot.

With over 40 years of winemaking experience, to craft their 0% alcohol wines, they are grown and made in the same way as their Giesen full-strength wines, so you don't need to sacrifice quality and taste for a healthy lifestyle. The only difference is that Giesen 0% has the alcohol gently removed by using innovative, spinning cone technology that preserves the aromas and flavours we love in wine.

With no more than 0.5% alcohol/volume, no added sugars, and only 13-22 calories per 100ml serving (70-80% less calories than a standard 12.5% alcohol/volume wine!), there's something for anyone seeking better-for-you options. Plus, they're a healthy and mindful alternative to fruit juice or soda – and pair far better with your favourite meals.

Giesen 0% has become a popular choice for consumers who are simply wanting time off from drinking, stopping completely, or simply trying to drink less. Non-alcoholic wines are a great mindful option to crack open for any occasion – be it a dinner party or simply unwinding at home. They're low calorie and still preserve everything you love about wine – without the effects of alcohol.

*"Since the launch of Giesen 0% - the world's first alcohol-removed New Zealand Sauvignon Blanc in 2020, due to consumer demand we have now extended the Giesen 0% range to five 0% wines. With the no-alcohol trend continuing to grow globally it's exciting to see our Giesen 0% Sauvignon Blanc holding the #1 premium no-alcohol wine position in Australia, New Zealand and the United States."*

Duncan Shouler, Chief Winemaker, Giesen Wines

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



# GROVE AVOCADO OIL

[groveavocadooil.co.nz](http://groveavocadooil.co.nz)



From the fertile orchards of New Zealand, Grove Avocado Oil was born out of a passion for purity and excellence by a group of local orchard owners, with the simple belief that food should be both nourishing and delicious. For over 25 years, Grove has been a pioneer in cold-pressed avocado oil, carefully crafting oils that capture the richness of the fruit and the vitality of the land.

Our range of Extra Virgin Avocado Oils is cold pressed at low temperatures to preserve the fruit's natural goodness. Rich in heart-healthy monounsaturated fats, antioxidants, and vitamin E, Grove Avocado Oils are not only a versatile kitchen staple but also a smarter choice for everyday wellness. With a naturally high smoke point and delicate taste, they are perfect for everything from high heat frying to salad dressings (and even baking!), without compromising on flavour or nutrition.

It's time to experience the vibrant flavour and health benefits of Grove Avocado Oil, crafted in New Zealand, made for your table!

*"At Grove, we've always believed the best food comes from people who care. From the growers who nurture avocados to the passionate teams who carefully press and bottle every drop, it's a shared passion that makes our oils truly special. Our avocado oils are more than just an ingredient: they carry the dedication, pride, and ingenuity of every person at Grove for the past 25 Years. We're honoured to share the award-winning taste with the world and to bring a little more health, flavour, and joy to Australian kitchens."*

James Greenlees, CEO, Grove Avocado Oil

 Grove Avocado Oil

 Grove Avocado Oil





# Heilala Vanilla

[heilalavanilla.com.au](http://heilalavanilla.com.au)

Heilala Vanilla was born after a cyclone struck the Kingdom of Tonga. What began as a small aid project to support local communities has grown into a lasting partnership. Tonga's rich soil and tropical climate provide the perfect conditions for growing the world's most aromatic vanilla. From these beginnings, Heilala has become a globally respected premium vanilla brand, trusted by chefs, food innovators, and home bakers alike.

As the world's first B Corp Certified vanilla company, Heilala is proud to lead with purpose. Every purchase supports Tongan farming communities, with profits reinvested into education, infrastructure, and opportunities for growers. Our commitment extends beyond sustainability to zero-waste production, ensuring every part of the vanilla bean is used.

Heilala's range of vanilla beans, extracts, pastes, powders, syrups are more showcase the true flavour of real vanilla. The result is unrivalled taste and quality that elevates everything from cakes and crême brulee to coffee and cocktails.

From bean to bottle, Heilala Vanilla is on a mission to share the world's most beloved flavour while creating lasting positive impact.

*"What started as a way to support a community has grown into a global brand that remains deeply connected to the people and place it came from. Every jar of vanilla represents not just exceptional flavour, but opportunities for Tongan families and a legacy of resilience and care."*

Jennifer Boggiss, CEO & Co-Founder, Heilala Vanilla

 HeilalaVanilla

 HeilalaVanilla



# JUICIES

[juicies.com.au](http://juicies.com.au)



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

Parents and schools love Juicies because they are made all natural, from freshly squeezed apples, tropical fruits and have no added sugar. No added sugar means that Juicies also boast a 5-Star Health Rating and are great as a healthy refreshing treat, especially after school.

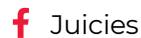
Kids love Juicies because they are a fun treat, fresh and full of flavour with a large 100mL size and packaging that makes the treat seem to last forever. There is nothing better to help cool down on a hot day.

For over 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 utilise non-export quality fruit that would otherwise go to waste.

Juicies, available from Woolworths in the freezers, 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



# JUSTINE'S COOKIES



[justinescookies.com](http://justinescookies.com)

It all 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.

After this success, Justine began to develop her own ultra low carb protein fortified cookie & brownie range. Having established her company in 2005, her delicious keto protein cookies and brownies can now be found in supermarkets across New Zealand & internationally. They are now top sellers in all grocery chains in New Zealand in the Sports Nutrition category.

Justine's Cookies produces over 12 different Ketolicious Protein Cookies and Keto Protein Brownies which meets the nutritional and dietary requirements of many. Her cookies are an easy escape to guilt free indulgence for customers. A smart snacking solution for all walks of life, as they are all made with no wheat or gluten, no added sugar yet are high in protein, fibre & Calcium, contain the finest of ingredients including pure NZ Milk protein & taste great !

Justine also launched a vegan range which are all keto friendly, made from no wheat or gluten, contain no added sugar, high protein, fibre & iron in order to meet requirements of vegan customers which are a treat to the vegan community.

All products are Halal & Kosher certified, and have an 18 months shelf life. Justine's provides smart snacking solution that deliver health, convenience & affordability to customers.

*"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

justinescookies justinescookies



# KAI ORA HONEY

[kaiorahoney.co.nz](http://kaiorahoney.co.nz)



Kai Ora Honey Ltd is a leading indigenous Māori business renowned all over the world for their innovative products utilising natural resources found in their native forests. They celebrate over 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

The brand takes its role as Kaitiakitanga (guardianship) seriously and follows sustainable harvesting practices, whilst 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 and have expanded their range of premium Mānuka honey to now include their highly acclaimed caramelised Mānuka honey sauces.

Kai Ora currently exports products to Japan, Romania and 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 Ma-ori owners of Kai Ora have been doing for generations.”*

Blanche Morrogh, CEO

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

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

 [kaiorahoney](https://www.tiktok.com/@kaiorahoney)

 [kaiorahoneyltd](https://www.pinterest.com/kaiorahoneyltd)



# KIWI ARTISAN

[kiwiartisan.co.nz](http://kiwiartisan.co.nz)

KIWI  
Artisan

At the Kiwi Artisan, we take pride in offering a delicious range of infused olives, truffle oil, and seasonings in unique packaging formats. Our infused olive range features novel flavours such as; Manuka Smoked, Truffle Oil Infused, Sichuan Chilli and our new Lemon Myrtle and Kawakawa native herb blend. These exciting flavours continue to tantalise Australian taste buds across every state and territory.

Our Black Truffle Oil stands as a true gem in our collection, crafted from the finest Black Perigord Truffles grown in the Bay of Plenty and infused with local, cold-pressed extra virgin olive oil. It's a simple way to elevate your dishes to new heights.

We also offer an innovative salt and seasoning range, featuring Manuka Smoked Chili Salt, Black Truffle Salt and a totally unique Black Truffle Seasoning made with natural ingredients and real black truffle. These creative products are designed to wow customers and enhance their culinary creations.

The Kiwi Artisan's goods are handcrafted in New Zealand with the highest quality, all-natural, GMO-free ingredients. We're passionate about delivering the best to your table, and we look forward to sharing our Kiwi Artisan flavours with you.

*"Australians just love our unique flavours, novel packaging formats and commitment to quality! We are so humbled with the positive feedback and growing demand for our Kiwi Artisan range across Australia"*

Dave Thorn, Founder

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

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



# LITTLE BEAUTIES

littlebeauties.kiwi



Born and raised on Rivington Farm in New Zealand's sunny Nelson on South Island of New Zealand, Little Beauties is 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 super fruits: New Zealand-grown blueberries and raspberries.

They use only soft plastic recyclable packaging and wherever possible they're developing certified organic product options. Their mission is to leave no NZ fruit unpicked.

*"We love our iconic New Zealand fruits for their enormous flavor and remarkable health benefits – courtesy of our clear skies and strong sunshine. So we've developed premium air and freeze-drying processes to seal in the special taste and goodness. Designed to surprise and inspire, Little Beauties products defy common category expectation of what dried fruit is, or does. We are on a mission to leave no fruit left unpicked here in NZ so that no fruit is wasted!"*

Tristan Wastney, Co-founder

 littlebeautiesfruit.nz  littlebeautiesfruit.nz

 littlebeautiesfruit  Little Beauties



# LUMINA

[luminafarms.com](http://luminafarms.com)

LUMINA™



It all started with an idea. To usher in a new kind of lamb that would be revered the world over as the pinnacle of breeding, growing and finishing. One that would give culinary masters the perfect canvas with which to create. A lamb that would provide a consistent melt-in-the-mouth experience that surpassed any other.

Lumina Lamb is the culmination of a 15-year journey of exploration. The defining achievement of a group of like-minded experts all united by one wildly ambitious goal—to breed the world’s most succulent lamb. One that would offer unrivalled tenderness and texture. A game-changing experience for chefs and diners alike. The very pinnacle of taste.

Born and raised in the New Zealand hill and high country, Lumina lamb is 100% natural, free range and grass-fed. The meat itself is finely marbled and enriched with high levels of naturally occurring Omega-3 polyunsaturated fats. As well as a host of excellent health attributes, Lumina Lamb offers a delicate taste and unrivalled consistency for breath-taking and innovative dish creation.

*“Years of research and development have gone into the creation of Lumina lamb, developing the fine intramuscular marbling that creates such an incredible eating experience. The commitment to such meticulous processes and rigorous standards to ensure the quality, consistency and performance of our product is truly what sets Lumina apart.”*

Rennie Davidson, General Manager

 [lumina.farms](https://www.instagram.com/lumina.farms)

 [lumina.farms](https://www.facebook.com/lumina.farms)



# NO UGLY

nougly.nz/au

# NO UGLY.

Five years ago Jo and Aaron Taylor, the founders of No Ugly, woke up.

Everything they were doing was lop-sided. And in today's fast-paced world it's easy to get that way. 'Ugly' had crept in and was starting to affect their sleep, their performance at work and was limiting the ability to manage stress and moods. So they changed.

That change wasn't extreme - more like better awareness of what makes a healthy and balanced lifestyle. Better choices became habitual and so too did better nutrition. The lightbulb moment was when they recognised that the wellness brands they were turning to, were boring, a bit worthy and didn't reflect the things they desired in a brand.

So they invented No Ugly. A brand with a higher purpose, a spunky attitude and products that are not only delicious, but have clear functional benefits – to help you get back to gorgeous in no time.

No Ugly is created in New Zealand, by a small, determined & innovative team who's mission is to eradicate ugly – it's inherent in the ingredients we choose, the products we create but also in our business values and behaviours. We are proud to be part of the global wellness movement, making a difference for the wellness of our people and our planet right here from the cleanest, greenest country at the bottom of the world.

*"Here at No Ugly, when we're not snapping necks and cashing cheques, we're doing our best to punch above our weight. A little bit like Rocky in Rocky III but without the blood, sweat or tears and we're delighted about what our small, determined, and innovative team has accomplished - especially given the shit-show that was Covid. What started as a dream for Jo and I, is now making a difference to the global wellness movement in six countries, and we can't wait for more Aussies to jump on board. No Ugly. Yes Please!"*

Aaron Taylor, Co-Founder

 nouglywellness

 NoUgly



# NUTRIENT RESCUE

[nutrientrescue.com](http://nutrientrescue.com)

Eating a balanced diet with enough fruit and veg every day can be tricky, especially with busy lives. Everyone knows the link between good nutrition and long-term health, yet for most, the daily diet doesn't even come close.

At Nutrient Rescue, they believe everyone should enjoy powerful plant-based nourishment for their body and mind to thrive. That's why they have created their range of whole food powders. Specially created by nutritionists, the 8 natural ingredients help improve energy, boost immunity, and enhance hair, skin and nails.

Garden to glass they believe in producing quality plant food that also improves the health of the natural world. Their New Zealand superfoods are grown on local organic farms, gently dried and powdered, and then packaged in partnership with social enterprise to deliver the best, most nutritious plant powders direct to customers door.

30 seconds every day, and you're done. It's quick and easy to get 8 superfoods in one shot. Simply scoop, shake and shot back.

Simple, effective, affordable and ethical – it's world of good in a single daily shot.

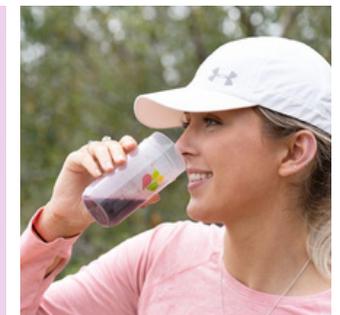
*"Nutrient Rescue is a vibrant young company, new to Australia redefining the health nutrition market. We have forgotten how to eat – natural and chemical-free is the best nutrition. Nutrient Rescue provides the best plant-based nutritional boost through its unique range of nutrient shots."*

Andrew Simcock, CEO

 nutrientrescue

 NutrientRescue

 nutrientrescue



# ŌKU NZ

oku.co.nz



Established in 2010 ŌKU NZ was formed by Husband & Wife team Scott (Medical Herbalist, Naturopath) & 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 ngahere/bush.

While the ŌKU NZ tea range focuses on Kawakawa there are many other NZ natives incl. Mānuka that are used as well as more traditional herbs to give all the teas distinct properties and original flavours that are available in both compostable tea bags and loose leaf options.

At ŌKU NZ, sustainability is front and centre of their kaupapa/purpose and comes into consideration with every decision they make. From harvesting the plants, right through to the compostable & recyclable packaging they have chosen through to the day to day business decisions that are made. Throughout, 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 & beverage category for the NZ Artisan Awards in 2021, selected to be part of the Discover New campaign earlier in 2022 and launched their tea range into David Jones stores in 2023.

*"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 & feedback from people using ŌKU it makes it all worthwhile. It reaffirms to me just how truly special these plants are."*

Scott Smith, Founder, Formulator & Director of ŌKU NZ

oku\_nz OKUNewZealand OKU NZ Native Herbal Products



# ŌRA KING SALMON

[orakingsalmon.co.nz](http://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 being referred to as the 'Wagyu of the Sea', Ōra King has a vibrant flesh colour and high fat content which gives it the rich, buttery and melt in the mouth texture that chefs around the world love.

Aquaculture and sustainable farming practices are integral to the welfare and future of our planet, and are committed to growing King salmon in the most sustainable way possible, with the health of their fish central to everything they do.

ŌRA KING™  
A UNIQUE BREED OF KING SALMON FOR CULINARY EXCELLENCE

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



# REGAL NEW ZEALAND SALMON

[regalsalmon.com.au](http://regalsalmon.com.au)

Raised in the clean and cold waters of New Zealand's Marlborough Sounds, Regal New Zealand 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 their King salmon above the rest. When you choose Regal New Zealand 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)  [RegalSalmonNZ](https://www.facebook.com/RegalSalmonNZ)



# PACIFIC HARVEST

[pacificharvest.co.nz](http://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.

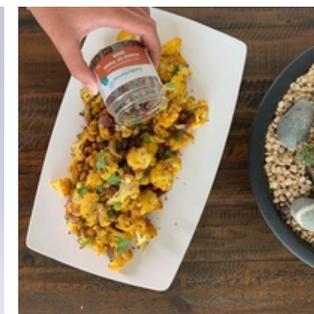
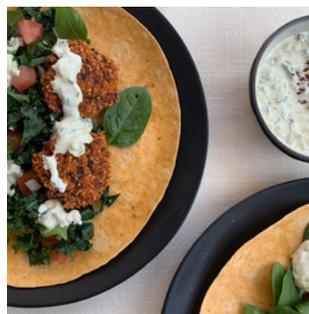
Finalists in three categories of the 2021 New Zealand Food Awards, Pacific Harvest is on a mission to highlight seaweeds, and make it easier to add a little seaweed to everyday meals. Sea vegetables add unique umami flavours and dense micro-nutrients to your dishes. They can be used in hundreds of everyday 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.

*"We are on a mission to make it easier to eat a little seaweed every single day and are delighted to be showcasing our oceans' plant-based offering to Australians. 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! Arguably the most sustainable food available, seaweeds also offer nutrients and minerals, which are simply not available from plants grown in our depleted soils. What has been fascinating to discover is just how unique each species is in terms of umami flavour and texture. We suggest eating a wide range of seaweed colours ~ green, red and brown!"*

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](http://palliser.co.nz)



PALLISER ESTATE

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

Acclaimed Pinot Noirs 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.

With their organic vineyard programme under the careful eye of head Winemaker Guy McMaster, Palliser has excitingly begun a new era with the aim to make iconic wines that link to their Martinborough home in every sense. They have six vineyards situated on the revered Martinborough Terrace, 35% of which are under organic management (3 vineyards certified under BioGro NZ) with the aim to take this to 100% by 2025.

All wines are 100% estate grown. Palliser were the first CEMARS certified winery in the world – 2009 (CEMARS certification is for emitting industries to measure their greenhouse gas emissions).

Palliser has a stylish cellar door open 7 days a week, all year around, providing a warm welcome and great selection of wines for tasting – whether its' a personal tasting through their range, or a leisurely lunch enjoyed in the Summer Restaurant or in the beautiful courtyard and park like surrounds.

*"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."*

Guy McMaster, Viticulturist/Winemaker

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

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



# PIC'S PEANUT BUTTER

[picspeanutbutter.com](http://picspeanutbutter.com)



Pic's signature is fresh roasted, bold flavoured Hi Oleic peanuts that give their peanut butter its award-winning taste.

When Pic first discovered sugar in his beloved spread, he had an epiphany - make the stuff himself. "It was beautiful! A million times nicer than the stuff I'd got used to," founder and chief Peanut Butter maker Pic Picot said.

Having tasted peanut butter from all over the world Pic's knows their peanuts are special. Sustainably grown by farmers in Australia and Brazil they contain more good fats than regular peanuts, as well as a hit of plant-based natural protein and dietary fibre.

Combine the best ingredient with the craft of expertly roasting peanuts and their unique grind, one squish for crunchy and two for smooth, Pic's lovers know they have peanut butter that is made for more than spreading on toast.

Made at Peanut Butter World, in sunny Nelson, New Zealand, by PB Makers, their peanut butter is shipped around the world and their star-lidded glass jars can be seen on supermarket and homes in 14 countries. At PB World they swing open their star doors and welcome visitors to see how they make their favourite jar of nutty goodness.

*When Pic first discovered sugar in his beloved spread, he had an epiphany - make the stuff himself. "It was beautiful! A million times nicer than the stuff I'd got used to".*

Pic Picot, Founder and Chief Peanut Butter Maker

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



# PROPER CRISPS

[propercrisps.co.nz](http://propercrisps.co.nz)

# PROPER

Proper was founded on a longing for a real potato crisp. And when they say real, they mean really real - like the traditional crisps people used to make before robots started messing with food.

Cooked by hand and seasoned with care, that first crisp was not just better, it was transcendent. Memorable, shareable and addictively delicious. It awakened a fire within Proper Crisps, starting a movement for meaningful snacks that continues to this day.

It's why Proper snacks are cooked by people and hand selected for perfection, every potato, every crisp, every cracker. They are in the business of making edible masterpieces.

Are they obsessed? They prefer devoted. Crazy? Probably. But for them, the end result makes it all worthwhile. Real, scrumptious, and cooked by hand since always. So come, open a bag and experience the great Snack Awakening.



*"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

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



# PURE DELISH

[puredelish.co.nz](http://puredelish.co.nz)



pure delish started life as seasonal festive cake company in 1997. Fast forward 25 years, the company now has a wide range of premium handcrafted breakfast cereals and snacking products. The brand is market leader in premium cereal in New Zealand, a position they have held since they entered the breakfast aisle around 15 years ago. Renowned for quality and taste, they have been responsible for bringing a new level of innovation to the traditional categories. They led the way with the introduction of NZ's first grain-free/paleo cereal and snack bar over 10 years ago, and more recently have launched low carb, keto friendly and 100% NZ ingredients granola's along with a range of award winning innovative almond based snacking clusters.

Key to pure delish's success, has been their ability to read and tap into what consumers want, and what delights them, with products that not only meet their specific needs, but also taste delicious. Their portfolio delivers to what consumers desire the most, lower sugars, grain/gluten free, nutrient dense and clean ingredient labels.

Authenticity, integrity, traceability, sustainability - these are just some of the things consumers are becoming more passionate about when choosing what products to spend their hard-earned money on. Having a great product is no longer enough, people increasingly want to feel good about the products they choose, they want to feel like they are contributing in some way to the greater good.

Each day, we strive to be better across all facets of our business, from helping our people grow and upskill, to hand-sorting ingredients for quality, to our support of the Forest Life Force Restoration Trust and their amazing work protecting endangered bird and plant species.

*"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



# RAPAURA SPRINGS

[rapaurasprings.co.nz](http://rapaurasprings.co.nz)



Adorning every label on every bottle of Rapaura Springs wine is a simple symbol – a circle of rocks that signify the pure spring in the Rapaura Springs home vineyard in the heart of Marlborough, New Zealand. The label and name represent an intimate connection to the pristine waters that collect high in the Southern Alps and are gradually filtered beneath the region's braided rivers, refreshing the deep underground aquifers that bubble up in the Rapaura Springs. This water is a life force that feeds the vines, while the mountain-fed rivers that shape the land influence the soils that the Rapaura Springs wines grow in. Pure in flavour and their expression, the Rapaura Springs wines reflect a remarkable region.

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

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



# SUMMERHOUSE

[summerhouse.co.nz](http://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)



# ROCKBURN

rockburn.co.nz



Let me 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 stop and pinch yourself moment, that awe quenching first sip of Rockburn Pinot Noir hitting your lips, so good. You've arrived.

Welcome to Rockburn, Central Otago. We take our name from the rugged, burn-scarred landscape. The climate and conditions here 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 record is not only confined to their headlining Pinot Noir but extends throughout the entire portfolio including Sauvignon Blanc, Chardonnay, Pinot Gris & 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."*

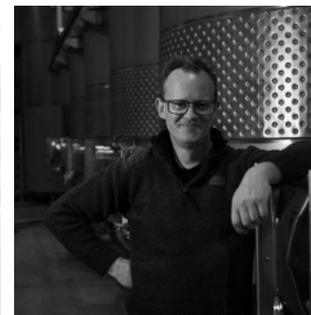
Tim Severne, General Manager

 rockburnwines

 RockburnWines

 RockburnWinesNZ

 Rockburn Wines Central Otago



# RUTHERFORD & MEYER

rutherfordandmeyer.co.nz



Rutherford & Meyer of New Zealand started with two farming friends from North Canterbury. Faced with surplus summer fruits back in the summer of 1996, they put their minds and old family recipes together to preserve and turn their crop into a delicious tasting fruit paste. Back then the word 'upcycling' had not been coined, but twenty-six years on this unconscious move towards upcycling through an effort to reduce food wastage has continued its influence into who we are at Rutherford & Meyer today, where sustainability influences all aspects of our business and is at the root of our identity.

At Rutherford & Meyer of New Zealand we also care about the quality and flavour of our products. We use only 100% natural ingredients across our range to bring flavours to life and add a little excitement to any gathering. Our world-famous fruit pastes have long been a cheeseboard must-have whilst our range of Wafers, Crackers and Upcycled products provide the highest quality snacks and accompaniments. Ultimately, we aim to create premium and innovative products that can be enjoyed on any occasion that don't come at the expense of our planet.



*"We want to help create memorable experiences! Shared moments that bring us together with wholesome, great tasting food that isn't at the cost of our environment."*

Jan Meyer, Founder and CEO

 rutherfordandmeyer  rutherfordandmeyer



# SERIOUS FOOD CO.

[seriousfoodco.com](http://seriousfoodco.com)



Snacking has a bad rap. Most snack foods aren't made in a way that's any good for you or the planet.

We're here to change all that. Serious Popcorn is a gluten free, light and healthy snack that we pop by hand and season to foodie perfection.

From the farm to the bag, our organic corn is 100% traceable and is grown without using any chemical nasties. So you can snack in a way that's sustainable for your body and sustainable for the world.

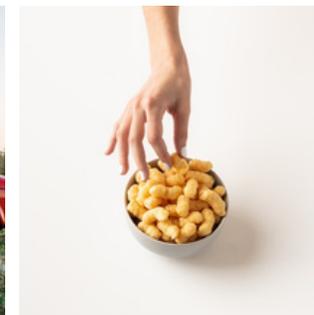
We call this sustainable snacking.

*"Corn is in my blood, raised on a farm that was passed down from my great grandfather through three generations, I spent my childhood helping harvest corn. With an entrepreneurial spirit, eye for design and passion for organic food, my idea for a contemporary take on corn was born. It's time to get Serious about healthy snacking!"*

Roger Holmes, Founder

 SeriousFoodCo

 SeriousFoodCo



# SIX BARREL SODA

sixbarrelsoda.co



The team at Six Barrel Soda are a bunch of soda lovers based in Wellington, who have been making wonderful drinks for nearly 10 years.

They make small-batch syrups using real fruit, high-quality ingredients, and fair-trade cane sugar – nothing fake or nasty. Their syrups are perfect for mixing with sparkling water or using as a spirit or cocktail mixer.

Their 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

 sixbarrelsodaco  sixbarrelsodaco  sixbarrelsodaco



# STRANGE NATURE GIN

[strangenaturegin.com](http://strangenaturegin.com)



Strange things come to those who seek them. A lifetime's exploration of the art of winemaking, venturing down unknown paths to discover exotic new possibilities; and in pursuit of one thing, something else altogether was found. Strange Nature is an inventive spin on traditional gin. Going against the grain, this is a true grape-based gin made from the spirit of New Zealand Sauvignon Blanc.

Salvaged from a rather delectable by-product, Strange Nature finds its origins in (or rather out of) 0% alcohol New Zealand Sauvignon Blanc wine. Using innovative spinning cone technology, the alcohol is gently extracted from the wine while preserving the natural aromas and flavours. This clean white spirit is then distilled with the only botanical Strange Nature needs, the one that defines gin - juniper - giving it an unexpected taste profile.

We know precisely where our spirit comes from. It's traceable and trusted, unlike many others. Born in a vineyard, Strange Nature has true terroir. Quite extraordinary! Bearing all the quintessential natural flavours of its New Zealand Sauvignon Blanc origins with a hint of Juniper - aromatic and fruity; part tropical and zesty, part herbaceous. Enjoy sweet notes and savoury hits in every sip.

*"At Strange Nature we are passionate about delivering strangely wonderful drinking experiences! Super proud to go against the grain and produce craft spirits that offer strangeness, innovation, provenance and sustainable sourcing; a story that is resonating amazingly well with lovers of both craft gin and New Zealand wine."*

Rhys Julian, General Manger & Part Owner

[strangenaturegin](https://www.instagram.com/strangenaturegin) [strangenaturegin](https://www.facebook.com/strangenaturegin) [strange nature distilling](https://www.linkedin.com/company/strange-nature-distilling)



# TE MATA ESTATE

[temata.co.nz](http://temata.co.nz)

Te MATA  
ESTATE 1896

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 exceptional 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 5 Icon Wineries of New Zealand.

Te Mata Estate is owned and managed by the Buck family who have established an internationally recognised array of red and white wines including Coleraine, Awatea Cabernets/Merlot, Bullnose Syrah, Alma Pinot Noir, Elston Chardonnay, 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.

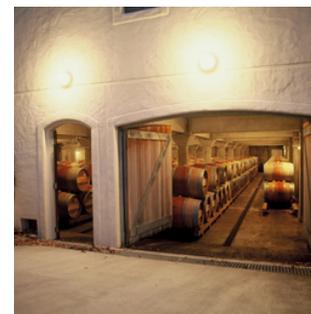
All Te Mata wines are produced from estate grown fruit and all production, maturation and bottling is done on site. With a focus on sustainability, the winery became a New Zealand-certified sustainable wine producer – part of an accredited program aimed at minimising the environmental impact of wine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

*"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

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

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



# TE WHERE RĀ

[twrwines.co.nz](http://twrwines.co.nz)

Anna Flowerday is a sixth generation winegrower from McLaren Vale and kicked off her career there amid a thoroughly talented pack of young winemakers in the mid-1990s. She worked for Hardy's for seven years all up, culminating in an aromatically formative stint at Leasingham in Clare Valley.

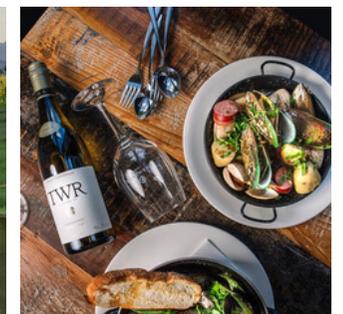
It was during her time at Hardy's that she met and fell in love with Jason Flowerday, a third-generation viticulturalist & winemaker from Marlborough. Eventually they struck out together and in 2003 bought Te Whare Rā, home to one of the oldest vines in Marlborough, originally planted in 1979.

Together they manage the estate with a combination of organic and biodynamic practices and have cemented this region's reputation not only as an impeccable source of aromatic whites but also as a force to be reckoned with for both Pinot Noir and Syrah.

*"Here at Te Whare Rā we have made it our mission to showcase the best combination of organic farming & thoughtful winemaking and to highlight the depth and diversity that we believe Marlborough is capable of."*

Anna Flowerday, Owner

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



# THE CRAFTY WEKA BAR

[craftyweka.com](http://craftyweka.com)

With 30 years' background in all areas of food manufacturing, 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 they're incredibly proud of but also their 100% home compostable, biodegradable and recyclable packaging. As environmentally conscious people, it's part of their ethos that people 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. They named their company with the weka in mind because they're also a little bit crafty, curious and cheeky. They love the natural world, eating real food and they would love for you to join them on this journey.

*"At the heart of what we do it is a collaborative team effort. We have created an innovative product which is good fuel for you whilst being kind to the environment through our 100% home compostable packaging. Just like our name, that's what keeps us crafty."*

David Dunn, Founder & CEO

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



# TOM & LUKE

[tomandluke.com](http://tomandluke.com)



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

Tom & Luke are the leading snack ball brand within Australasia, and proudly make all products in New Zealand, exporting them to multiple countries around the world.

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

Their products provide better snacking solutions with options for everyone including gluten-free, vegan, nut-free and indulgent choices. Everyone is unique and has different views on their health, so they want to offer solutions for everyone.

Tom & Luke's Snackaballs are sold in all major retailers across Australia and are healthy, fun and delicious.



*"It's always been about taste and nutrition. Using real ingredients to create great tasting snacks that are as close to their natural state as possible."*

Luke Cooper, Co-founder

 [tom\\_and\\_luke](https://www.instagram.com/tom_and_luke)



# WAITOA BEER

[waitoabeer.co.nz](http://waitoabeer.co.nz)

From our home base in Wellington, the wild and windy craft beer capital of New Zealand, we create bold and fresh takes on tried and true classics with an unmistakably Aotearoa flavour. A taste of kiwi life from our backyard for yours.

You won't find anything pretentious or gimmicky in our beers. We believe in keeping it simple and letting the product (and awards) do the talking. It's even in our name, which can be interpreted as 'strong water'. We use the best ingredients Aotearoa has to offer and have collected a number of awards. Gold at the Australian International Beer Awards, and Champion at the New Zealand Brewers Guild Awards, amongst many others.

It all started in 2016 when four good mates walked into a bar. A brewer, an entrepreneur, a techie and a musician. They wondered if the craft beer capital of New Zealand could do with another brewery, and against all odds and advice decided to give it a crack. What started sounding like a bad joke ended up as a great success. It turned out that the different talents at the table would be just the right recipe. Ever since Waitoa has had bold ideas and a collaborative spirit at the heart of its business.

*"Waitoa began five years ago as the shared pipe dream of four passionate craft beer drinkers. Since then things have really snowballed and we are now invading Australian shelves with our eye on shores even further afield. We are stoked to be featured beside some of the best products Aotearoa has to offer, and can't wait to show the world what's brewing at the bottom of the world."*

Mark, Tommy, Leighton, John — Waitoa Founders

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

 [Waitoa Beer](https://www.facebook.com/waitoabeer)



# WHITTAKER'S CHOCOLATE

[Whittakerschocolate.com](http://Whittakerschocolate.com)



Whittaker's crafts the world's finest chocolate from New Zealand since 1896. The Whittaker family has crafted chocolate for 125 years and lives by the belief that best is always better.

J.H. Whittaker was the Whittaker that began it all, and was a right stickler for quality, producing only the best products. The 3rd generation of Whittakers, Andrew and Brian, continue the legacy, looking after every step of the process, from sourcing to roasting, blending and making. The 4th generation, Holly and Matt, are now also integral to the business.

Whittaker's is a Beans To Bar chocolate manufacturer, meaning we control the entire process of our chocolate making, right from roasting the cocoa beans, to the finished bar of chocolate, in our one factory in New Zealand. We use the finest ingredients, the very best methods and the most precise machinery.

Whittaker's is Good Honest Chocolate. Our cocoa beans are ethically and sustainably produced and 100% Rainforest Alliance certified. Whittaker's does not use palm oil or GMO ingredients.

Our vision is that the world will love our world-class chocolate from Porirua, New Zealand.

*"Chocolate is a family passion and ours has been crafted by us Whittaker's since 1896. We live by the belief that 'best is always better'. That's why we insist on using only the finest ingredients, the very best methods and the most precise machinery. But our commitment to the 'best' goes beyond this. We strive to do what we do in a good, honest way."*

Matt Whittaker, Co-Chief Operating Officer

 Whittakersnz  WhittakersNZ



# ZEFFER CIDER

zeffers.co.nz



Zeffers makes award-winning, premium craft cider and ginger beer with a New Zealand twist. Their all-natural, real cider is expertly crafted using freshly crushed Hawke's Bay apples, real fruit and the highest quality ingredients.

Zeffers also crafts a 0% alcohol cider, which is one of the most successful non-alcoholic beverages in New Zealand. This unique drop is made in the same way as Zeffers's classic Crisp Apple Cider, but after fermentation they use a clever spinning process to gently remove the alcohol while maintaining the crisp and refreshing craft cider flavour that Zeffers is known for.

As New Zealand's largest independent cider producer, Zeffers champions sustainable production methods and is New Zealand's first and only Zero Carbon certified cidery.

Key 0% Crisp Apple Cider features:

- Freshly Crushed New Zealand Cider
- Made from Hawke's Bay New Zealand apples and infused real fruit and all-natural ingredients
- Fresh pressed juice, not from concentrate
- Naturally gluten-free and vegan-friendly
- Award-winning, sustainably made cider
- Crafted by New Zealand's most awarded cidemakers

*"Our 0% Crisp Apple Cider tastes just like a real craft cider, plus it's low in sugar, gluten free, vegan friendly and has only 39 calories per can. We make this one in the same way we would any of our ciders, using our signature cidemaking style featuring local Hawke's Bay apples and crafting from freshly crushed juice, not concentrate. Our 0% Crisp Apple Cider has quickly become our most popular cider, thanks to its crisp and delicious real cider taste."*

Jody Scott, Head Cidermaker

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