

TACKLE & TRAVEL ANNUAL 2008

ULTIMATE FLY-FISHING TRIPS



TESTING 8-WEIGHT RODS

TACKLE & TRAVEL 2008
VOLUME 8 NUMBER 4

FISH & FLY

F O R T H E A D V E N T U R E A N G L E R

Northern Pike in
Saskatchewan

Atlantic
Salmon in
Russia

Bonefish
in
Seychelles

Rainbow
Trout in
**New
Zealand**

\$5.99 US / \$7.99 IN CANADA

www.fishandflymagazine.com

Fish & Fly Presents

EXOTIC WORLD ADVENTURES



Salmo trutta has swum and spawned in crystalline New Zealand rivers since 1868, when the shy species was originally introduced from England by way of Australia. Lower right: Browns thrive best in South Island rivers.

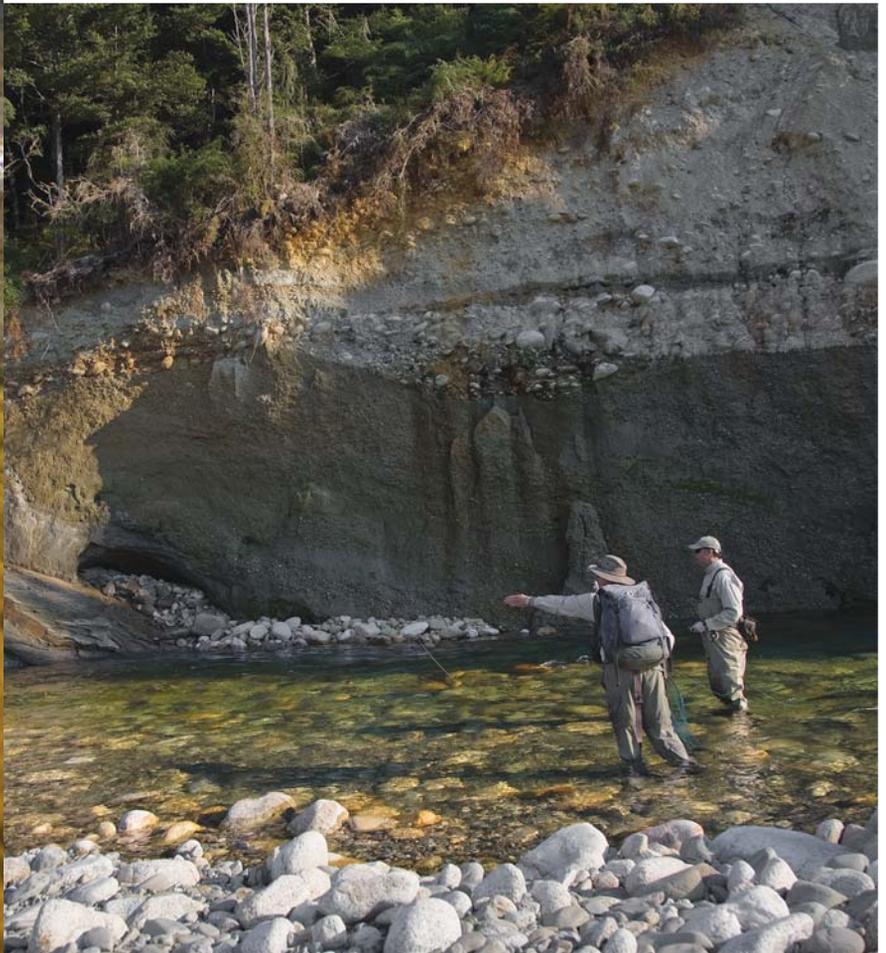


A REAL BOBBY DAZZLER

SCENE II—SOUTH ISLAND

T

THE SOUTH ISLAND OF NEW ZEALAND is drier, sunnier and geographically much older than the volcanic North Island, which was created, according to Polynesian-origin Maori legend, when a boy threw his magic carved fish hook into the sea and pulled up a huge fish that became rugged and mountainous land when the sun rose the next day. The South Island was his canoe, Nelson Lakes region the bow.



Photos and story by **THOMAS R. PERO**



To continue my fly-fishing adventure, I flew from Taupo to Nelson, at the northern tip of the South Island, and then drove 90 minutes north to ex-Australian Felix Bornstein's elegant and comfortable Owen River Lodge. On the way I passed the homes and cottage shops of hundreds of artists: glassblowers, sculptors, painters, woodcarvers, potters, weavers. In my rear-view mirror was the famous Marlborough region, where more than 70 wineries bottle succulent sauvignon blancs and satisfying pinot noirs. (I confess I had little appreciation for the fine quality of New Zealand wines until I visited last year and was treated to the good stuff. Now I'm a big fan.)

Thinking about New Zealand? November and December—equivalent to our May or June—is an excellent time to go. Kiwis traditionally go on holiday in January, for one, and for another because the fish have enjoyed months of high water and lack of fishing pressure while they have spawned, moved around a bit, and forgotten about the parade of last season's fly lines over their heads.

A trout stream for Thanksgiving or Christmas—why not?

For information on Owen River Lodge go to www.owenriverlodge.co.nz



Left: Subduing a spirited three- or four-pound brown trout on light tippet takes skill. Right: Working our way steadily upstream.

A spacious, inviting pool may hold only a single large fish that is as wary as any wild trout anywhere. And there is only one successful fly pattern: Stealth.



WHAT ARE YOU WAITING FOR?

TROUT FISHING IN NEW ZEALAND IS LIKE NO OTHER and I believe our wines are, too. A special combination of soil, climate, water, the Kiwi innovative spirit and commitment to quality that all come together to deliver pure, intense and diverse wine-drinking experiences. Our vineyards produce a wide variety of red and white wines. There are, however, three varietals that absolutely stand out: Chardonnay, pinot noir and sauvignon blanc.

New Zealand sauvignon blanc is rated throughout the world as the definitive, benchmark style for this varietal. It's famous for its big, intense flavors of gooseberry and passionfruit. Typically, the sauvignon blancs have a slightly acidic structure and a lingering finish. Serve with your favorite seafood and think of New Zealand!

There is a growing market for pinot noir and chardonnay. The best of our pinot noirs have reached almost cult status. They exhibit the hues of ruby and the fragrant, spicy, savory bouquet, and flavors of ripe cherry, plum and spice flavors that wine hunters from all over the globe seek. Pair it with some fabulous New Zealand lamb—served *pink*—and you will be transported to gastronomic heaven.

And then there's chardonnay. I know, I hear you saying, "Chardonnay has had its day." Well, it may indeed have, in California, but it's back here and more buttery than ever. New Zealand makes some cracking chardonnays—lovely, warm, soft, butter tastes combined with a familiar but certainly not overpowering hint of wood.

New Zealand is a country of contrasts with dense, native forest, snowcapped mountains, a multitude of rivers and spectacular coastline. The climate is a temperate maritime type, which has a strong influence on the country's predominately coastal vineyards. The vines are warmed by strong, clear sunlight during the day and cooled at night by sea breezes. The long, slow ripening period helps to retain the vibrant varietal flavors that make New Zealand wines so distinctive.

Stunning wines, outstanding fishing, friendly people and great food—what else could one ask for? So really the question is: What are you waiting for?

—FELIX BORENSTEIN

- **BEST SEASON TO FISH NEW ZEALAND:** November to April
- **NORTH ISLAND:** Poronui Ranch, Post Office Box 9296, Waikato Mail Centre, Hamilton, New Zealand; telephone 64-7-384-2080; Web site www.poronuiranch.com
- **SOUTH ISLAND:** Owen River Lodge, Own Valley East Road, Murchison, Nelson Lakes, New Zealand; telephone 64-3-523-9075; Web site www.owenriverlodge.co.nz
- **TRAVEL:** Air New Zealand, telephone 1-800-262-1234; Web site: www.airnewzealand.com
- **MAPS AND TRAVEL BROCHURES:** Tourism New Zealand, telephone 1-310-395-7480; Web site www.newzealand.com (winner of 2005 and 2006 Webby for top tourism site in the world)
- **READING AND REFERENCE:** *The Artful Science of Trout Fishing* by John Hayes and Les Hill (2004), *New Zealand Trout Fishing Frontiers* by Adrian Bell (2007), *North Island Trout Fishing Guide* by John Kent (revised 2007) and *South Island Trout Fishing Guide* by John Kent (revised 2006)—these and many other useful books and videos available from New Zealand Trout Fishing Books at www.trout-books.co.nz; plus: *The Penguin History of New Zealand* by Michael King (2003) and *The Big Book of Kiwi Trivia* by Graham Hutchins (2006).



The finest New Zealand wines are world class and reasonably priced. Clockwise from top: Ripe pinot noir grapes at Seifried Estate, Felton Road Winery, oak barrels at Villa Maria Estate—all courtesy New Zealand Wine (www.nzwine.com)