



Media Release

21 September 2018

New ticket option launched for F.A.W.C! Day Out

A new ticket option has just been released for the highly anticipated event, F.A.W.C! Day Out on Saturday 3 November.

The 'Entry Level' ticket can be purchased for \$80.00 and includes entry into the event where ticket holders can taste the very best of Hawke's Bay, an advance on the first purchase, one of the six masterclasses in the Olive Shed, and an exclusive F.A.W.C! wine glass which will be topped up with a delicious beverage on arrival.

F.A.W.C! Day Out will be bringing together an incredible line-up: 65 talented folk including local producers, wineries, breweries and cideries all ready to serve up world-class wares. 17 food and wine masterclasses will also be on offer, featuring national and local talent.

Event goers can discover new tastes and produce at the food stalls, visit the Drink Marquee to savour any number of local drops, and take part in masterclasses hosted by Ray McVinnie, Nici Wickes, Martin Bosley, Juliet Harbutt, Claire Aldous and James Beck, among many others.

Andrew Saxon from The Good Table, Casey McDonald from Terroir at Craggy Range, David Griffith from Mister D, Francky Godinho from St George's, and Paolo Pancotti from Molto Italian Kitchen will be on the Hawke's Bay Grill serving up first-class food, and Al Brown will be shucking oysters on the raw bar.

F.A.W.C! Day Out will take place in and around the glorious spaces at Black Barn Vineyards - The Olive Shed, The Underground Cellar, and Black Barn Retreat as well as the well-known Market Round.

"We're thrilled to offer a new ticket option so even more people can get in on the action at F.A.W.C! Day Out," says Annie Dundas, Hawke's Bay Tourism General Manager.

"Packed with talented chefs, growers, wine, beer and cider folk ready to serve up their wares, I have no doubt it will be an unforgettable day in Hawke's Bay."

The day's schedule and ticket information can be found at www.fawc.co.nz.

About F.A.W.C!

A series of "out of the box" unique food and wine experiences set in stunning locations in Hawke's Bay. It's a chance to get up close and personal with chefs and food producers, wine makers and all the other clever people that make up the New Zealand food and wine scene.

F.A.W.C! Summer Series runs 2 – 11 November 2018

Contact: F.A.W.C! is run by Hawke's Bay Tourism, P.O.Box 12009, 19 Waghorne Street, Ahuriri, Napier, Hawke's Bay, NZ
Tel: +64 (0) 6 834 1918 www.fawc.co.nz www.hawkesbaynz.com

Product supplier list includes:

Bay Blueberries, Black Barn Kitchen, Chocolatier Mirams, Hapi, Hawthorne Coffee, Henry's Juice, OMG Bread, Orcona Chilli's n Peppers, Pintxo Charcuterie, Rush Munro's Ice Cream, Te Mata Figs, The Apple Press, The Damson Collection, The Deli, The Mad Platter, The Village Press, Yabon, Askerne Wines, Black Barn Vineyards, Collaboration Wines, Craggy Range Wines, Decibel Wines, Elephant Hill Winery, Limerock Wines, Paritua, Pask Winery, Petane Station, Smith & Sheth, Squawking Magpie, Supernatural Wines, Te Awa Winery, Tironui Estate, Tony Bish Wines, Trinity Hill, Vidal Estate, Deco City Beer, Godsown Brewery, Zealandt Brewery, Edgebrook Cider, Three Wise Birds Cider, Zeffer Cider.

F.A.W.C! Day Out is organised by Hawke's Bay Tourism and proudly supported by Black Barn Vineyards and Flock Events.

For more information contact:

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