

BOUTIQUE GASTRONOMIC ORGANIC FARMING TOURS

Arranged for WAGGA WAGGA CITY MEETINGS AND CONVENTIONS STRATEGY

Coming to Wagga for a conference?
Looking for an extra-curricular activity with a difference?

A boutique, behind-the-scenes and hands on agricultural tour may be the thing for you.

We offer a unique insight into the fascinating business of organic farming in the Food Bowl of Australia, with small group tours showcasing food production. Our magnificent Riverina is a region where people, landscape and history have combined to create a perfect recipe for world-class agricultural practice and innovation. Immerse yourself in a world where the provenance of food matters, and where quality is par excellence.

Meet the farmers, talk to them, learn about how they farm and why, immerse yourself in nature, smell the sweet farm air and see how your food is grown.

You will go away with a strong sense of connection to the Riverina, and an appreciation of the commitment and expertise of our farmers, to making quality food, to living with, loving and conserving the environment and to preserving time-honoured farming practices. You will go away wanting to come back soon.

Mates Gully organic farm supplies a major restaurant and a home delivery food service in Wagga Wagga



Organic olives from a farm established in 1999. The olives will be pickled for 15 months.

Guests will be treated to a backstage tour of two organic farms with commentary from the farmers themselves. You will learn about the history of each property, and how the soils, the weather and farming methods come together to make food fit for kings.

Guests will leave the tour with a wonderful insight into this very successful Riverina paddock-to-plate partnership, and with your curiosity well and truly piqued about what other treasures lie awaiting in this agricultural masterpiece of Australia – the Riverina.

**BOOK
NOW**

Tour duration: 4 hours.

Enquire here for further details — Email riverineagtours@gmail.com

(MENTION "WAGGA ORGANIC FARM TOUR".)

BOUTIQUE GROUP TOURS THE RIVERINA: A STORY

An exclusive backstage pass to diverse agriculture in the Wagga area
Behind-the-scenes hands-on insight into how Wagga farmers turn Riverina sun,
seed, soil and water into food and fibre magic

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We offer a unique insight into the fascinating diversity of farming in the Food Bowl of Australia, with small group tours showcasing paddock-to-plate food production, as well as unique fibre farming. Our magnificent Riverina is a region where people, landscape and history have combined to create a perfect recipe for world-class agricultural practice and innovation. Immerse yourself in a world where the provenance of food matters, where resources are put to their best use to produce magnificent essential food and fibre crops and where quality is par excellence.



Appraising the herd. This farmer uses modern techniques to regenerate his land while producing high quality livestock.

Under the stewardship of expert guides, you will also meet the farmers, talk to them, and ask them any question you like. Learn about how they farm and why, immerse yourself in the natural world that is their palette, smell the sweet farm air, and see the unique production methods that offer up to the world some of the best food and fibre in the world.

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Wools ain't wools! Each section of this woolbroker's building contains wool of a different quality.



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Wagga Wagga is the historical centre of traditional Australian pastoral industries utilising modern scientific knowledge to create better product with smaller environmental imprints.

Each group tour is bespoke – designed to cater to particular passions and interests of our guests. In addition to a farm visit, we also offer a rare opportunity for our guests to see inside a fascinating array of secondary agricultural activities.

This could include a visit to the livestock saleyards to see an auction in action; introduction to a rural research or rural skills training site, learning about large, high-tech farm machinery, or visiting farm equipment suppliers or processing plants such as cooking oil factory or a woolbroker.



Charles Sturt University engages in important rural research for the region and the world.

This photo shows an underground laboratory where plant root development can be measured under varying soil conditions including moisture, fertiliser and temperature.

The chance to see all these operations from behind the scenes will give you a unique insight into Australian agriculture right now. What better way to complement your stay in Wagga than to immerse yourself in the agricultural world that has been the backbone of the Australian economy since our pioneer days.

What a conversation starter at conference dinners, or when you return home from your visit to Wagga!

We aim to provide the most interesting technical, historical, scientific and social information we can find – so that our guests walk away full of newfound excitement and inspiration about Australian agriculture. We guarantee you will not be disappointed.



Wagga saleyards exchange 1.8m sheep and 200,000 cattle annually.
Photo: Wagga Wagga City Council

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(MENTION "WAGGA BACKSTAGE TOUR".)

