AGRICULTURAL TOURS RIVERINA

RETAIL RATES

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RATES CURRENT TO 30 APRIL 2027
Maximum group size 55

Tailor-made Tour — by negotiation

Tell us what agricultural topic you wish to learn about, the time you have available and your group size and we'll design and cost a tour to your specifications.

Farming in the Riverina: Food & Fibre — $1400.00/day/tour

This tour focusses on the huge variety of food and fibre products of the NSW Riverina Region. It includes dryland and irrigated farming of horticultural, field crops and animal husbandry. Stud/seed cropping and commercial farms can be included.

Talk to us about your major interests. Tour includes four site visits per day of tour.

Organic Agriculture: Sustainability on the Table — $1400.00/day/tour

Tour includes four commercial organic producers each day of tour. No longer a niche industry with very high annual growth rates, organic and regenerative farming methods are applied to a very wide range of animal and vegetable products.

Two or more days. Four site visits per day, chosen by agreement with you, the client.

Wine Appreciation — $1400.00/day

Includes visits to vineyards and wineries, a presentation by wine industry officers and a visit each day to at least one farm producing food customarily consumed with wine accompaniment.

Two little known facts: The NSW Riverina Region produces 25% of Australia's table wines. Its wine trellises could encircle the Australian continent three times. One or more days. Four site visits each day.

Rice Farming in the Riverina — $1375.00/tour

Visit a rice farm, historical sites and water management systems that contribute to this important industry. Small by international standards in some ways but of substantial international significance in other ways, highly mechanized and generating very high yields per hectare and per megalitre, the Australian rice industry offers important insights into a modern rural industry. Best conducted November to May.

Tour includes four site visits. One day only.

Water in the Riverina — $1500.00/tour

With a local guide, gain an understanding of the multiple roles managed water plays in a modern irrigation region: farming, product processing, municipal or town uses, eco-system management and recreational asset.

Tour includes five site visits. One day only.

Meet a Coleambally Rice Farmer and Understand the Industry — $1000.00/tour

Visit a Coleambally rice farm, meet the farmer, and understand how they use soil, sunlight, water, machinery and scientific know-how to produce high quality crops. Receive a short talk on the Australian rice industry, observe a rice crop, learn of the farm's business operations including use of machinery and technical know-how. See how irrigation water is managed to maximum efficiency. The tour can be conducted at any level from industry technical/professional down to primary school.

Best conducted November to May. Tour is for three hours.

Meet a Coleambally Hong Zao (Chinese Red Date) Farmer and Understand the Industry — $950.00/tour

Used extensively in Chinese cuisine, but also eaten as a fresh fruit, Hong Zao (Chinese Red Dates – or Ziziphus jujuba, if you must!) tastes somewhere between an apple and a pear when eaten from the tree. This Coleambally orchard has been growing Chinese Red Dates commercially since 2010, employing organic chemical-free techniques.

Visit the orchard, meet the growers and see how they add value to their clean, organic produce including hong zao, plums and a variety of other fruit and vegetables. Learn their marketing methods. Taste their product and perhaps purchase some to take home with you. You won't be disappointed!

Tour lasts three hours. Farm visit includes morning tea and opportunity to purchase product.

Meet a Coleambally Olive Producer and Understand the Industry — $500.00/tour

The Coleambally district features good drainage, cool winters and hot, low humidity summers – perfect conditions for the perfect olive!

For long an essential part of the health-giving Mediterranean diet, olives for table, for oil, for tapenade, for leaf extract and even for decoration have become important in Australian cuisine in recent decades.

This program introduces you to an experienced commercial grower and retailer of olives and olive products. Visit a demonstration grove of different varieties of olives, learn of the health giving benefits of olives and learn something of the different taste sensations that different varieties offer.

Two hours. Visit includes tasting of various olive varieties, oils and tapenades, and opportunity to purchase product.

ADD-ONS AT COST FOR ALL TOURS LISTED

Airport transfers, land transport, accommodation, catering, interpreters