

# South Australia Farm Tour

## Rain Agribusiness Tour

---

22 - 31 August, 2022



**RAIN**  
AGRIBUSINESS





# THE RAIN AG SOUTH AUSTRALIA TOUR DETAILS

---

## **FIRST UP: A LITTLE BIT ABOUT SOUTH AUSTRALIA**

If you haven't visited South Australia extensively before: it's honestly one of Australia's best-kept secrets. It boasts seriously spectacular diversity - not just in the agricultural sector but in scenery and wildlife, too.

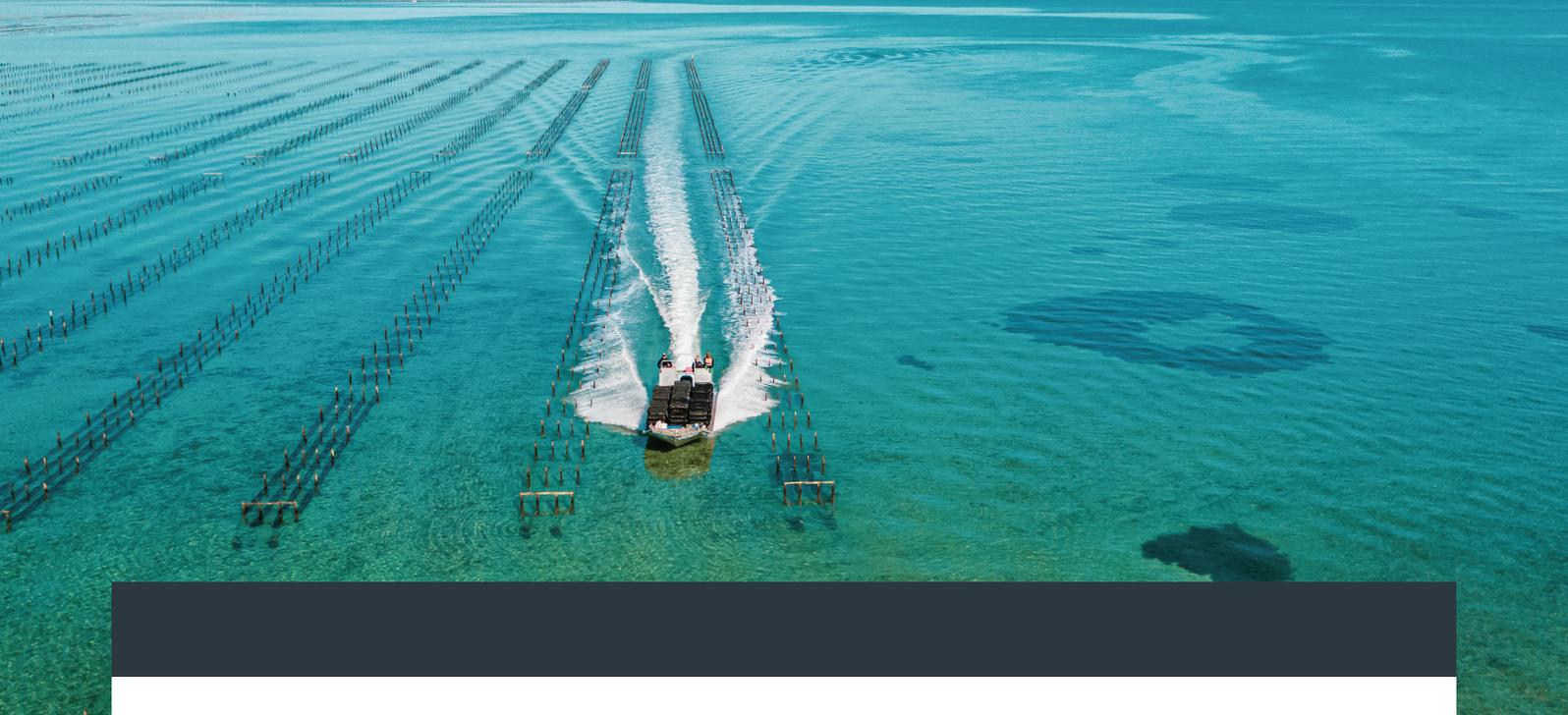
About half of SA is made up of agriculture and commodities that include: wheat, sheep, broadacre crops, cattle, dairy, wine, produce, and aquaculture.

## **GETTING AROUND**

None of us like being crammed in when we travel - and we know there are some big boys in this group - so, we've catered accordingly with an extra large (luxury) bus with loads of space lined up with all the mod-cons you could possibly want, including: charging ports, air-con, recliner seats, loos and more.

## **ACCOMMODATION**

We've chosen the best accommodation along the way to ensure maximum comfort and rest after busy days.



## THE TRIP AT A GLANCE

At a glance, your trip looks like:

- > 9 days and 9 nights
- > About 50 visitors, including Rain Ag staff & Tour Guides to help out
- > Visits across 7 of South Australia's regions
- > Our tour will focus on all aspects of ag including permaculture, viticulture, horticulture and aquaculture
- > We'll also incorporate marketing, branding, steel fabrication, selective breeding, and more

## INCLUSIONS:

- > Accommodation, breakfast and lunches
- > 6 evening meals
- > Drinks (alcoholic, non-alcoholic, tea and coffee)
- > Water and snacks for on the bus
- > Tour guiding
- > A gallery of images for you to keep after the tour

## YOUR EXPENSES:

- > Domestic flights to Adelaide, and from Port Lincoln
- > Transfers from Adelaide airport to accommodation
- > Any pre or post tour accommodation
- > Some meals and beverages
- > Personal items
- > Any pre or post tour - additional touring
- > Travel insurance
- > Gratuities



# ITINERARY

---

## DAY ONE

### ARRIVAL

Guests are to make their own way to Adelaide - where we'll be waiting for you at your 5-star accommodation, The Mayfair Hotel, which is a short cab ride from the airport.

Adelaide is a stunning city rich in architecture and history and we've put you right in the midst of all the best bits within walking distance to museums, art galleries, the Torrens (river) and tonnes of great dining.

Tonight, we'll have our official welcome with the Rain Ag team, canapes and welcome drinks at the Hennessy Rooftop Bar.

## DAY TWO

### MORNING

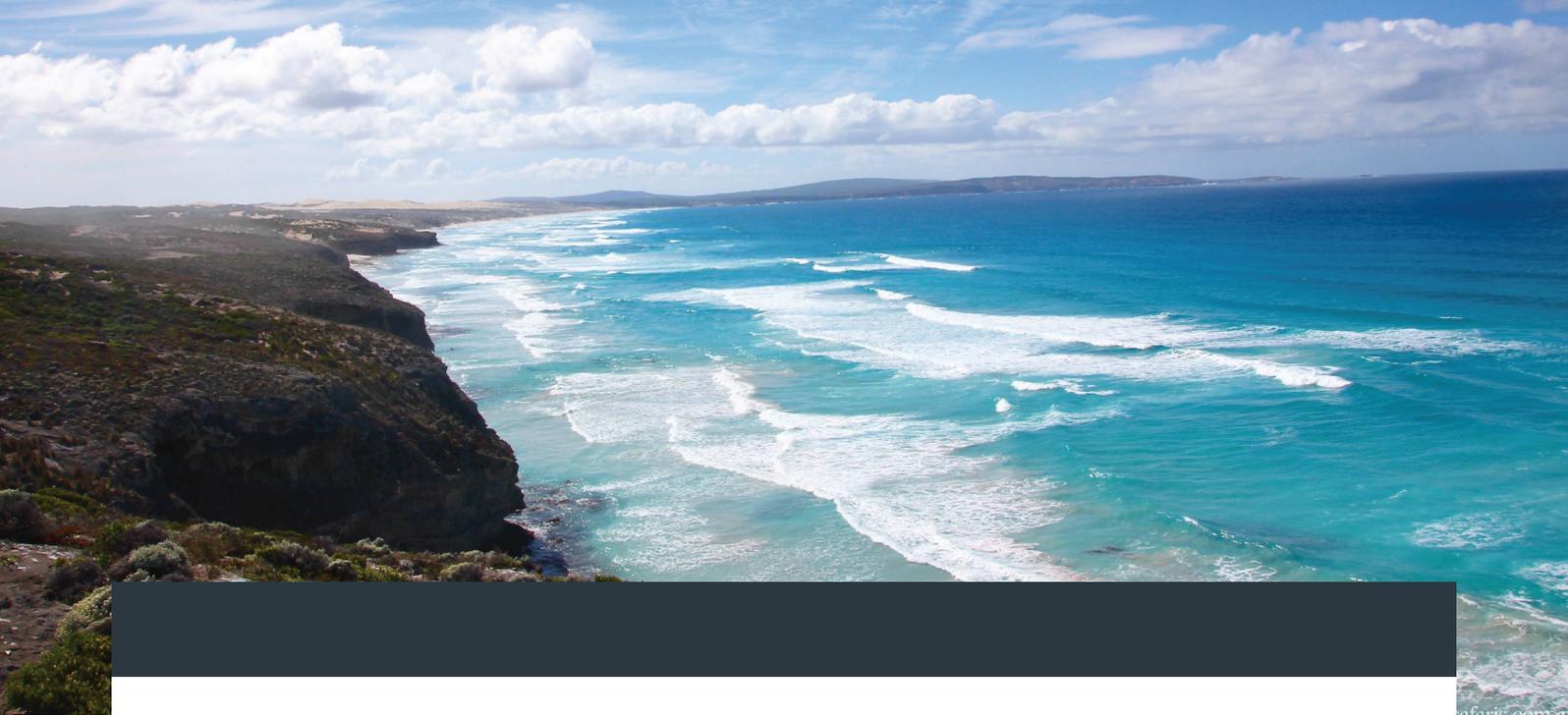
We'll have a group breakfast at "EOS" (fine breakfast dining) before a quick trip to the Adelaide Hills to meet Darren Thomas from Thomas Foods International (TFI).

Darren will take us for a tour of the property and walk us through his mission to to feed families globally, through premium quality food products, exceptional customer service, and sustainable, innovative practices.

TFI grow lamb, beef, goat, mutton, and turn over products such as skins and hides to meet the changing demands of markets. This will be an excellent insight into an innovative operation that turns over around \$2 billion annually.

### LUNCH

Lunch is a three-course wood-fired winter inspired menu at Ginkgo Restaurant at Golding Wines in the Adelaide Hills.



### P.M.

After lunch, we are heading to visit San Remo. San Remo is a household name which every Australian of course instantly associates with pasta making. We'll take you to the heart of the famous company and their headquarters back in Adelaide to learn first-hand about the family business which has been operating since 1936 and is a study in longevity and excellence.

We'll visit the cutting-edge refining storage, processing, and facilities and learn about their work since the 1980's alongside local researchers and farmers to produce higher-value durum wheat crops specifically suited to South Australian Conditions.

Dinner tonight is your own time to do with as you please.

## **DAY THREE**

### A.M.

Today we're travelling to the Barossa to visit the Ahrens family's steel fabrication business that dates back to the early 1900's and today turns over more than \$400 million a year. Ahrens are nationally renowned across engineering, construction, and mining services - and their managing director Stefan Ahrens will walk us through history and discuss their operations.

### LUNCH

For lunch we'll join Stefan and Leanne at their 19th century grand sandstone home, Kingsford Homestead. The multi-million dollar property is spectacular - and you'll have the chance to view everything up close and in person as we have lunch overlooking the vineyards and architecture.

### P.M.

We'll head back to the Barossa Valley Novotel after lunch, where everyone can settle in and call 'home' for the next three nights. We're also just a short skip and a taxi-ride from the lovely historic township of Tanunda here.



## DAY FOUR

### A.M.

After breakfast at the Novotel we'll jump back on the bus for a quick trip across to Seppeltsfield Winery. The winery has a fascinating history -and was established just 15 years after European settlers arrived in 1850. Today it's one of Australia's most successful wine dynasties and production now includes liquor as well as wine.

Custodian Warren Randall and chief winemaker Fiona Donald will walk us through the property and we'll enjoy some tasting, of course, for those who enjoy a drink. Guests who don't drink will be offered sparkling waters and alcohol-free alternatives.

### LUNCH

Lunch today is onsite at Seppeltsfield at the Fino restaurant - where you'll truly enjoy the best of the Barossa produce and wine.

### P.M.

This afternoon we're off to meet grazier Michael Evans from "Woottonawith" near the town of Angaston. Michael works on balancing farming and environmental sustainability and will share about improving productivity on his 2100 ha property by 20% by switching from set grazing to rotational grazing / cell grazing.

### DINNER

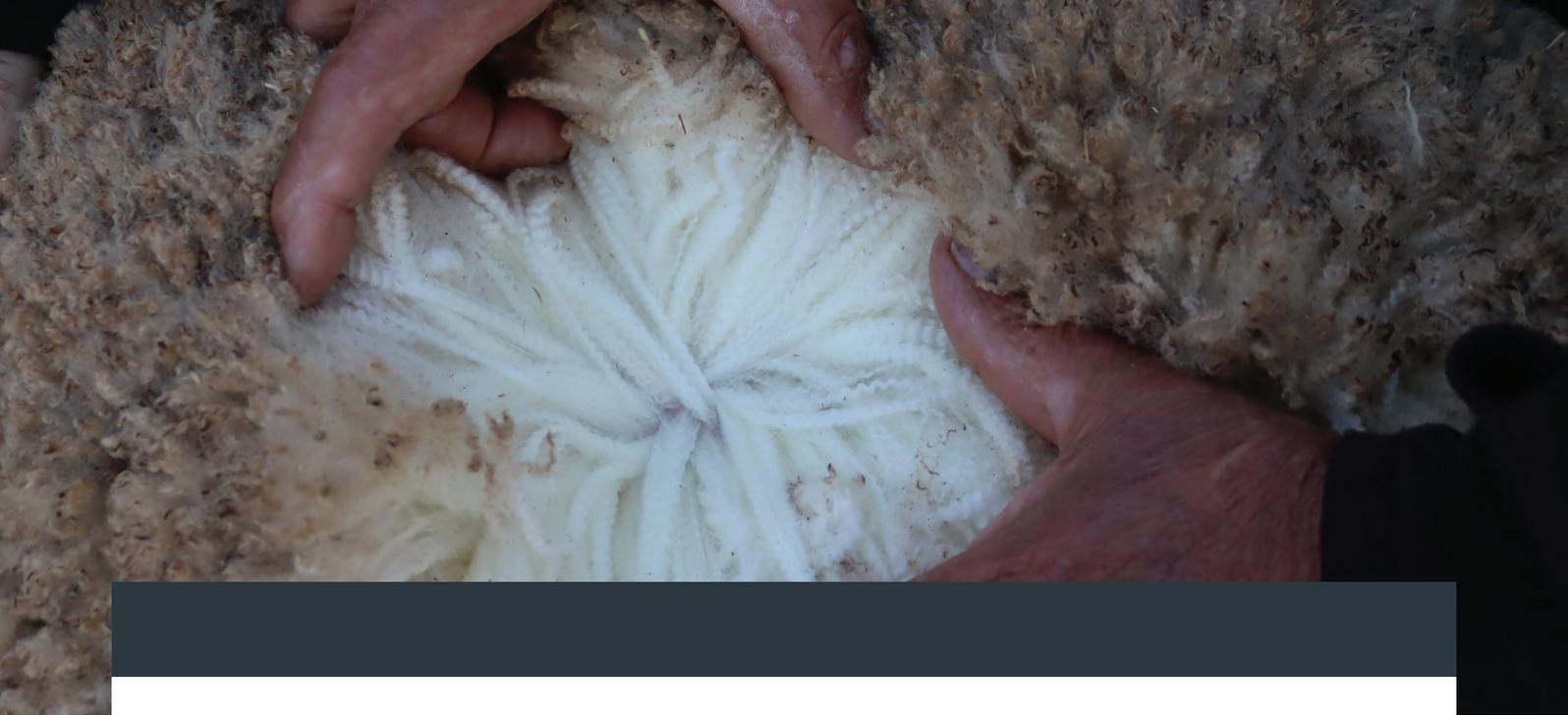
Back to the Novotel to do as you please for dinner.

## DAY FIVE

### A.M.

After breakfast at the Novotel we'll head off to The Food Forest to visit Graham Brookman's property where he grows up to 160 different kinds of fruit, nuts, grains, vegetables and timber.

Graham will walk us through his permaculture property and discuss what's happened since he kicked off in 1983 and share insights into how to integrate methods of permaculture; encourage more sustainable practises, encourage renewable energy sources and limit waste.



This morning will be of particular interest to those who want to learn more about sustainable ag, alternative energy, ethical investment, organic gardening, whole farm planning, and bioregionalism.

#### LUNCH

We'll head back to the Barossa Novotel for lunch.

#### P.M.

Tonight is a chance to dress smart for a night with Torbreck Vintners and a local Barossa Angus Beef producer. Torbreck Vintners will show us some of their finest vineyards - with master sommeliers and owners on hand to walk us through their produce before a dinner of Barossa Angus steak and matching wine.

### **DAY SIX**

#### A.M.

On your way to breakfast, make sure you take your bags to reception as we'll be checking out today from the region before we head off to visit AG Shilling & Co on the beautiful Yorke Peninsula, about 90 minutes away.

The Shilling family farm was established in 1964 and core operations are the rotation of livestock and cereals. They'll share with us why they now opt for no-till farming and how they optimize productivity with GPS technology, and a vertically integrated approach to working for premium quality products and complete traceability throughout the production systems.

They describe their operations as Paddock to Plate (grains, pulses and produce), Paddock to Bait (zinc phosphide mouse bait), and Paddock to Pint (their beer brand, Yorke Premium).

#### LUNCH

Catered lunch on the property with the Shilling family with a Yorke Premium beer for those who choose to have a beer.



### P.M.

We'll make our way north to Sundrop Farms near Port Augusta to catch up with the leading national horticultural business, Sundrop Farms. We will walk through their world class 20 hectare greenhouse and hear about their integrated solar power, electricity-generation, fresh water conservation and production, climate control, and hydroponics - all which allow year round production of premium produce at high yields and deliver consistent quality. Sundrop views nature as a partner, not a 'supplier', and their triple bottom line is defined as the "3Ps" of people, planet, and profit.

### P.M.

We'll be in Whyalla on the Spencer Gulf tonight in a town that's known for its combination of industrial and nature-based experiences.

Whyalla is known for being an import hub for steel fabrication and manufacturing and is the largest industrial city in regional South Australia.

After checking in at the Quest Whyalla, you can spend the evening at your leisure strolling the foreshore, and enjoy the local food truck produce. A sure highlight will be the circular jet while watching the local friendly dolphins that regularly follow the vessels into the Marina.

## **DAY SEVEN**

### A.M.

We'll grab breakfast at our accommodation then head off for a guided tour of the Whyalla Steelworks.

Whyalla Steelworks is a fully-integrated operation, with approximately 1.2 million tonnes of raw steel produced in the steelworks each year. About 65% of this product is then transferred by rail to the steelworks Market Mills in billet form for further processing. The balance of steel is then converted to finished products in the Whyalla Rolling Mill. These products service the construction and rail transport industries.

Depending on production and maintenance schedules - we'll get to see different parts of the Whyalla Steelworks processes operating around the 1000 hectare site. The tour will take us past the blast furnace, coke ovens, reed beds, steelmaking and casting plant and the rolling mills (where structural steel, rail line and steel railway sleeper sections are made).



### P.M.

After the steelworks tour, we'll settle in for the drive to Port Lincoln, with a takeaway bakery lunch, where we'll head to Little Douglas in Coffin Bay.

"Coffins" as it's locally known is world famous for Pacific Oysters - and this afternoon we'll catch up with local Gazander Oysters' owner-operators Carly and Steve "Thommo" Thompson.

We'll split into a few groups and head out in punts onto the farms and learn about operations, taste ocean-fresh oysters, and soak up the sun - and then swap to a tour of the 'land' operations including touring the oyster storage and learning about product placement, product positioning, marketing, sales, and distribution.

### DINNER

After a full day out, take some time to freshen up before making your own way by a short walk to Del Giornos Restaurant for some amazing seafood on offer from the Eyre Peninsula. Guests can depart on their own terms at the end of the evening.

## **DAY EIGHT**

### A.M.

After breakfast we're making our way to Westbrook Ag, where we'll meet with the Glover Family on their property and learn about the story behind their property and successes in changing production machinery and technology some forty years ago.

We'll enjoy a lunch with the Glovers, hosted on their property, then make the return trip to Port Lincoln.

### AFTERNOON / EVENING

You'll be able to enjoy a leisurely evening on your own. There is plenty to do - stroll the streets for a bite to eat, walk the foreshore and jetty, watch a movie, or just relax in your accommodation.



## DAY NINE

### A.M.

We'll be joining the Oceanic Victor boat crew (subject to availability) enroute to some of the fish farms surrounding Port Lincoln to meet with local fisherman and farmers, Andrew Puglisi and Hagen Stehr to learn more about Port Lincoln - aka the seafood capital of the country - and the production of Bluefin Tuna, Southern YellowFin Kingfish, Mussels, Oysters, Spencer Gulf Prawns, Abalone, Cockles, Lobster, and school fish. Be sure to bring a jacket as it can get cold out on the water. We'll be back on the mainland for lunch at the Marina Hotel for a presentation hosted by local seafood growers Spencer Gulf King Prawns and a representative from PIRSA (The Department of Primary Industries and Regions).

We'll then head back to our accommodation tonight for a quiet afternoon in preparation for our farewell tonight.

### P.M.

Our last night will be spent in style at a gourmet private catered dinner function with live music at Mikkira Station; south of Port Lincoln.

Mikkira station is home to a colony of wild koalas and abundant wildlife.

Tonight, the Rain Ag team will make a few speeches and we'll all share a laugh and reflect on our trip together.

## DAY TEN

FAREWELL to South Australia.

Today we'll get you to Port Lincoln airport for your departing flights.

### TOUR NOTES:

Rain Ag is big on a relaxed approach to tours and we want our guests to feel at ease and at home.

We're also hyper aware that we live in an age of 'media' and exposure - so out of respect to our high-profile clients, we'd ask that you ensure permission is asked before sharing of images on social media, etc. to protect guest privacy.

We're traveling through wine country - but our focus is on ensuring choice for the individual, so if you're a non-drinker we'll ensure you're catered for, too.



## CONTACT US



Tim Whan  
0448 444 015

Ian Grellman  
0448 333 959

Peter Horton  
0448 777 358



[www.rainag.com.au](http://www.rainag.com.au)  
[admin@rainag.com.au](mailto:admin@rainag.com.au)



44 Francis Street,  
Narrabri, NSW 2390