TOUR COSTS - LAND ONLY:

Twin share/double room  AUD $ 3,380 (Per Person)  /  Single Supplement Add  AUD $ 730

What’s Included:

✓ All land travel in the private use of modern, comfortable coaches
✓ Hotel/motel accommodation as detailed (or similar)
✓ Specialist Quadrant Agtour manager with agricultural experience
✓ All entrance fees and special events shown in the itinerary
✓ Technical visits and sightseeing as per itinerary
✓ Meals as detailed in itinerary - shown as BLD (B=Breakfast, L=Lunch, D=Dinner)
✓ Tour book with detailed itinerary and technical information
✓ Commonwealth Goods & Service Tax (GST) - 10%

What’s Not Included:

✓ Airfares or any other fares, taxes or surcharges not specified
✓ Meals not shown in the itinerary
✓ All items of a personal nature, such as laundry, phone calls and alcoholic beverages
✓ Travel insurance, cancellation fees
✓ Passport fees and visa charges
✓ Tips and gratuities for guides and drivers

Bookings and Deposits

To confirm your place on this program please complete the booking form and send with your deposit of $2,000 to Quadrant Australia by 31 October 2018.

Final Payment

Final payment is due 26 December 2018, 60 days prior to departure.

Exchange Rates

Prices quoted in Australian dollars.

Minimum Numbers

Prices are based on a minimum of 30 passengers travelling as a group. In the event that we have less than 30 bookings – the tour may still proceed, however possibly at a greater individual cost.

WHY SHOULD YOU TRAVEL WITH QUADRANT

✓ There are no hidden costs
✓ Opportunity to travel with like-minded people
✓ Tours are escorted by specialist tour guides
✓ We have a network of colleague companies in over 45 countries
✓ Possible tax benefits for primary producers*

* Always check with your financial advisor

Quadrant Australia Pty Ltd
PO Box 536, COFFS HARBOUR NSW 2450
ABN: 95 003 857 449

www.quadrantaustralia.com  1300 301 128 (Australia wide)
Instagram.com/QuadrantAustralia  02 6651 1722 (fax)
Facebook.com/quadrantaust  bookings@quadrantaustralia.com

TOUR HIGHLIGHTS

• Visits to leading agricultural enterprises including sheep and wool, fat lambs, dairying, cattle fattening and cropping
• Visits to artisan producers, including wines, cider, oysters plus horticultural enterprises
• Private Evening Reception at Government House
• Close encounters with unique wildlife, including Tassie Devils and other native animals at a wildlife sanctuary
• Spectacular scenery at Bruny Island, Coles Bay and Wineglass Bay

8 Days Escorted - Departs 24 February 2019

Prior to the IFMA22 Congress take an opportunity to visit Hobart and the surrounding agriculturally diverse regions. Meet leading producers with enterprises including prime lamb, superfine Merinos, beef cattle, seed breeding, fruit and vegetable production, viticulture, aquaculture and land management. See Tasmania’s wild and spectacular east coast and enjoy the world class food and wine of our island state.
**ITINERARY**

**Day 1 ARRIVE HOBART**  
Sun 24 Feb
Make your own way to Hobart and check into your city hotel for five-night stay. Explore Hobart on your own until the group meets tonight for a Welcome Dinner.  
**Meals: ( - D )  Overnight: Best Western Hotel Hobart**

**Day 2 DERWENT VALLEY**  
Mon 25 Feb
Explore the scenic region west of Hobart – from tranquil rivers, rolling hills to forests and rugged mountains. Visit a 7th generation family-owned sheep and cattle enterprise, based on irrigated pastures. Learn about their drone technology; part of their innovative precision-ag business. Visit a mixed farming enterprise near Hamilton, focussed on fat lamb production, cattle fattening and medicinal poppy production with 120ha of centre pivot irrigation. Meet a leading sheep and cereal production property of 4254 hectares near Fingal. Visit a farm managing an aggregation of three properties that include an Angus stud and commercial calf operation. High quality grassfed meat produced for both domestic and export markets. The family also own a 4ha cool climate varietal vineyard producing premium quality wines. Enjoy lunch and a wine tasting at the Bangor Wine and Oyster Shed in Dunalley. Afterwards, visit a retail gourmet potato farmer, who also supplies ‘seconds’ for potato salads and vodka production (distillery on farm).  
**Dinner at hotel tonight.**  
**Meals: (B L D)  Overnight: Eastcoaster Resort, Orford**

**Day 3 BRUNY ISLAND**  
Tue 26 Feb
Catch the ferry to Bruny Island. First stop is Murrayfield Station, owned by the Indigenous Land Corporation. This is a crucial habitat for endangered animal species and protects almost 300 Aboriginal heritage sites. It also has a commercial sheep enterprise with fine wool and 2,000 prime lambs produced annually. Visit a popular Oyster grower to learn about their enterprise. Enjoy lunch and tasting plate of oysters. Stop at picturesque Bruny Island Neck, a lookout with stunning 360-degree views. Visit Bruny Island Premium Wines and learn about this family-owned vineyard, their production and management practices. Return to Hobart for dinner.  
**Meals: (B L D)  Overnight: Best Western Hotel Hobart**

**Day 4 COAL RIVER VALLEY**  
Wed 27 Feb
Spend a day in the diverse Coal River farming region. Meet a producer of baby salad leaves grown under environmentally sustainable farming practices for retail/food services. Next, visit a seed breeding, production, processing and marketing company, producing for the European market. This company is in the world’s top 10 and is a leader in organic seed production. Enjoy lunch at a local winery and later visit an historic sheep and cereal production property. The owners advocate for protecting their soils, maintaining soil carbon for farm productivity, bottom line and combating greenhouse gas (GHG) emissions. Participants in the TAS Farming Futures (TFF) project. Return to Hobart. Freshen up for a special Reception at Government House this evening.  
**Free time afterwards on the return to hotel**  
**Meals: (B L )  Overnight: Best Western Hotel Hobart**

**Day 5 SOUTHERN MIDDLES**  
Thu 28 Feb
This region is renowned for its diversity and visits will include: grazing, grain, poppies, seed breeders, stone fruit. Meet a leading fruit grower (161 years of continuous production) who is trialling a 4ha greenhouse (retractable roof) believed to be a ‘world-first’, growing cherries under controlled conditions. Enjoy lunch in a local venue. Afterwards visit some Poll Merino breeders who have maintained a focus on producing large framed, highly productive sheep, capable of performing well in commercial conditions and who also have a farm management focus on irrigation.  
**Free evening on return to Hobart.**  
**Meals: (B L )  Overnight: Best Western Hotel Hobart**

**Day 6 HOBART TO ORFORD**  
Fri 1 Mar
Depart Hobart for the East Coast. Visit a farm managing natural environment (35km of coastline and 5100ha of native forests/local fauna), as well as maintaining a diverse livestock operation and superfine Merino study, running a flock of 5000 superfine merino sheep (16.5micron wool). See a sheepdog demonstration. Other enterprises include a 250-head cow beef herd and a 1500-head prime lamb flock. High quality grassfed meat produced for both domestic and export markets. The family also own a 4ha cool climate varietal vineyard producing premium quality wines. Enjoy lunch and a wine tasting at the Bangor Wine and Oyster Shed in Dunalley. Afterwards, visit a retail gourmet potato farmer, who also supplies ‘seconds’ for potato salads and vodka production (distillery on farm).  
**Dinner at hotel tonight.**  
**Meals: (B L D)  Overnight: Eastcoaster Resort, Orford**

**Day 7 ORFORD TO ST HELENS**  
Sat 2 Mar
Leave Orford and explore Tasmania’s spectacular East Coast to the north. From Moulting Lagoon Lookout see the magnificent wetlands and Freycinet Peninsula in the distance then arrive at Coles Bay and take the nature walk to the lookout over Wineglass Bay. Continue to Bicheno to visit Natureworld, the East Coast Sanctuary for Wildlife. Watch the keepers feed the Tasmanian devils and wombats and walk through the grounds on a self-guided tour. Later continue north along the east coast to The Gardens, a picturesque location in the Bay of Fires north of St Helens.  
**Visit a large farming enterprise of 4254 hectares - an aggregation of three properties that include an Angus stud and commercial herd, as well as a mixed farming operation with free-range Wessex Saddleback pigs, cattle fattening and a cow-calf operation. Farewell tour dinner tonight at the hotel’s restaurant.**  
**Meals: (B L D)  Overnight: Tidal Waters Resort, St Helens**

**Day 8 ST HELENS TO LAUNCESTON**  
Sun 3 Mar
After breakfast set off for Launceston and on route visit a family-owned mixed farm near Fingal. One third of this 1500ha property is farmed under a sustainable minimum till program while the balance is steep native bushland. With about 200ha of irrigation, the farm grows wheat, barley, poppies, canola, maize, fennel and lucerne. In addition, the farm runs around 300 breeders plus young stock and a 200-head opportunity feed lot utilises farm-grown feed. Later continue on to arrive in Launceston around midday for a final group lunch at Victoria’s on the Park Cafe. Tour concludes after lunch. Final transfer to delegates’ conference hotels.  
**Meals: (B L D)**

**Minimum Numbers:** please note, prices are based on a minimum of 30 passengers travelling as a group. In the event that we have less than 30 bookings – the tour may still proceed however, possibly at a greater individual cost.