

Farm tours in Western Cape

Wednesday 5 April

± 17:00 Delegates to arrive / Shuttles depart from Cape Town International Airport to Cape Sun

19:00 Dinner

Thursday 6 April

Bus 1

The Hex Valley, home of **Mooigezicht Estates**, is South Africa's largest grape growing region and the traditional home of South African table grapes. The economy of the area is based almost entirely on the production of table grapes for the export market. Table grapes have been cultivated in the valley for over 100 years and the Rossouw family of Mooigezicht has been producing table grapes on their family farms for generations since 1928. Currently Francois Rossouw is the company's Managing Director. He joined the family business in 1991. After deregulation of the single channel marketing system of South Africa's fruit during the late nineties, Francois grasped the opportunity to develop Mooigezicht Estates' own export capacity.

Nuy Winery is situated in the Nuy Valley at the foot of the Langeberg Mountains in the Western Cape. During winter and spring, temperatures remain quite low, thanks to the periodic snow on the mountains. This promotes slower growth of the grapes and results in healthy, flavourful fruit. Nuy's goal is to steadfastly produce wine of true character. A limited operation is run, in order to ensure that every part of the winemaking process is done under a watchful, experienced eye. Nuy's Cellar Masters shows true commitment to producing only the finest wines. Years of winemaking experience, untapped natural resources, time and patience bring out the best in every bottle of Nuy wine.

DATE	TIME	ACTIVITY	PARTICIPANTS
<i>Thursday</i>			
06/04/2017	07:00	Bus depart for De Doorns	
	10:30 – 12:00	Visit to Mooigezicht Estate (table grapes/export market)	Francois Rossouw
	12:00 – 13:30	Lunch on the farm / Depart for Worcester	
	14:30	Nuy Winery	
	17:00	Depart for Stellenbosch	
	19:00	Informal dinner: Beyerskloof	

Bus 2

Van Loveren is South Africa's biggest family-owned winery. The Van Loveren vineyards have been in the family since 1937 when Hennie Retief Sr. bought some land in the Robertson area. Hennie Sr. made his first wine - a red muscadell - in 1939. More vineyards were planted; more wine was made; and, a new cellar was built in 1963 as his sons, Nico and Wynand, grew older. Back then the wine was all sold in bulk and it was only in 1980 that the first bottled Van Loveren wine - 500 cases of Premium Grand Cru - was launched. From the mid 1990's Nico and Wynand's four sons joined the farm one after the other as they completed their studies. Today the Four Cousins are the driving

force behind the company. Hennie and Neil are viticulturists, Bussell is the winemaker and Phillip looks after the business side of things. With the Van Loveren brand entrenched, they introduced the well-priced Four Cousins range of wines in 2000. Released in 1,5l bottles, it hit the market with a bang and is today South Africa's biggest selling bottled brand.

Tucked away in a corner of the great Breede River valley, **Dutoitskloof Winery** creates its wines in the clear mountain air from healthy, slow-ripening grapes. They offer some of the best value money can buy. Year after year. The winery is involved in the largest Fairtrade social responsibility project in the world and have over the years established programmes to enrich not only the lives of its workers but also of their families. All 22 member farms are accredited and more than 1 600 workers and their family members benefit from these social upliftment and training programmes.

DATE	TIME	ACTIVITY	PARTICIPANTS
Thursday			
06/04/2017	7:00	Bus to depart for Robertson	
	9:00	Van Loveren Winery	Bonita
	13:00	Lunch	
	14:30	Depart for Worcester	
	15:30	Visit Dutoitskloof Winery / Fairtrade project	
	17:30	Depart for Stellenbosch	
	19:00	Informal dinner: Beyerskloof	

Bus 3

Laastedrif produces stone and pome fruit, a wide selection of vegetables, onion plants and seeds all year round. There is also a sheep stud. Laastedrif has its headquarters high up against the Matroosberg mountain in the fertile Ceres valley in the Western Cape. It is owned by the Cillies, pioneers in the South African fruit industry for four generations. Under the leadership of Rossouw Cillié, the family is building on this heritage and currently the group consists of six farms located in a 220 km radius. Varying climatic conditions allows them to deliver a wide range of quality produce 12 months of the year to an ever-growing local and international customer base. Laastedrif supplies to Woolworths, Freshmark and a wide range of international supermarkets. Quality is non-negotiable which is ensured through sustainable practices. Accreditations include GlobalGAP, TESCO Nurture, Field to fork, Woolworths Farming for the future and the BRC Global Food Safety Standard.

Ceres Fruit Growers is one of South Africa's largest apple and pear packing and storage facilities and is a significant employer of choice in the valley. Since 1923 the group has come to work to add value to their grower shareholders, improve the lives of our people, and work in harmony with our environment.

DATE	TIME	ACTIVITY	PARTICIPANTS
Thursday			
06/04/2017	07:00	Depart for Ceres	
	09:30	Visit Laastedrif	Rossouw Cillié
	13:30	Lunch	
	15:00	Depart for Ceres	
	15:30	Visit Ceres Fruit Growers	
	17:00	Depart for Stellenbosch	

19:00

Informal dinner: Beyerskloof

Bus 4

The **Dutoit Agri Group** has about 4 500 hectares fruit and vegetables under irrigation in the Warm and Koue Bokkeveld, the Berg River and Sandveld regions as well as in the Langkloof, Eastern Cape. Dutoit's range of apples, pears, stone fruit include both traditional and exciting new varieties that offer consumers a new taste experience. Dutoit is one of South Africa's leading growers and marketers of vegetables. Onion production takes place in the Western Cape, Limpopo and Namibia for both export and local markets. Sweet potatoes are produced for the export and local markets while potatoes are produced for process. With a combination of air and sea freight Dutoit Agri supply cherries on a continual basis during the short season to selected customers. In order to compliment Dutoit Agri's focus on new innovations, it has joined various partnerships with international companies like IFORED. Fifteen prominent fresh produce companies from 13 countries partnered with IFO (International Fruit Obtention) in France to form an international consortium for the testing, selecting and commercialisation of red flesh apples from the IFO breeding programme. Dutoit Agri was the first South African international company to join IFORED SAS. One of longest partnerships Dutoit Agri has established is with French apple grower Pomanjou, who holds the marketing rights for the Honey Crisp variety.

Farming roots runs deep in the family and **Graaff Fruit** is a third generation family business. It produces top quality stone and pome fruit. Annually, it handles over 11 000 tonnes of fruit and over 120 cultivars. Besides being a reputable supplier to the local market, 60% of its yield is shipped to supermarkets in the UK, Europe, Canada, the US, Russia, the Middle East and Far East. Graaff Fruit is a company entrenched in traditional values, with contemporary ideas. It believes in preserving what Mother Nature provides them with and hold sustainability in high regard. With its roots firmly grounded in South Africa, the company also feel a strong sense of social responsibility towards its community and country. It influences the way the company farms, invests and do business.

DATE	TIME	ACTIVITY	PARTICIPANTS
Thursday			
06/04/2017	07:00	Depart for Ceres	
	9:30	Visit Dutoit Agri	
	13:00	Lunch	
	14:30	Depart for Graaff Fruit	
	15:30	Visit Graaff Fruit	
	17:00	Depart for Stellenbosch	
	19:00	Informal dinner: Beyerskloof	

Friday 7 April**Bus 1**

Elsenburg Agricultural Training Institute was established in 1898 and was the first centre for

agricultural training in Africa. In the Republic of South Africa, the Institute has secured an eminent track record in agriculture and especially in the field of agricultural training.

Its mission is to promote sound, integrated managerial and skills training in agriculture with advanced specialisation in area specific fields of excellence informed by industry and societal needs.

At present, training programmes are offered at Higher Education and Training (HET) and Further Education and Training (FET) level. The following qualifications can be obtained:

- B.Agric degree (M +3 years)
- Higher Certificate in Agriculture (M + 2 years)
- Diploma in Agriculture (1 year – 2-year Higher Certificate as prerequisite)
- Diploma in Extension (1 year– 2-year Higher Certificate as prerequisite)
- Diploma in Cellar Technology (1 year– 2-year Higher Certificate as prerequisite)
- Equine Studies (M + 2 years)
- Non accredited short courses
- Learnerships (Minimum of 10 months)

The above-mentioned training is based on farming enterprises and demands, with the main focus on the Agricultural commodities of the Western Cape.

Elsenburg Agricultural Training Institute also provides short courses for commercial farmers, emerging farmers, land reform beneficiaries and all agricultural interested parties.

DATE	TIME	ACTIVITY	PARTICIPANTS
<i>Friday</i>			
07/04/2017	07:00	Bus depart to Blackheath	
	08:00	Visit to Rovic & Leers	
	08:30	Depart to Stellenbosch	
	09:30	Visit Elsenburg Agricultural Training Institute	
	12:30	Depart for Stellenbosch	
	13:00	Lunch	
	14:30	Panel discussion with Professors Johann Kirsten, Johan van Rooyen, Nick Vink and Mohammad Karaan, University of Stellenbosch	
	16:30	Depart for Cape Town	
	19:00	Farewell dinner, Cape Sun	

Bus 2

Fairview is a working farm, housing a collection of micro-businesses all sharing in a common goal – to create artisanal and sustainable produce, with a focus on fine wine and cheese. It's been caring custodians of the land since 1693, and invites you to come and visit them and see for yourself how the farm operates, supports the environment and contributes to a more holistic lifestyle. Everything its workers do, is driven by its philosophy of being honest, honouring its heritage and ensuring that ingenuity perpetually flows from our soils and cellars and straight into the heart of your relationship with Fairview.

DATE	TIME	ACTIVITY	PARTICIPANTS
Friday			

07/04/2017	07:00	Bus to depart for Blackheath	
	08:00	Visit Rovic & Leers	
	09:00	Depart for Paarl	
	10:00	Visit Fairview	
	12:30	Lunch	
	14:00	Depart for University of Stellenbosch	
	15:00	Panel discussion with Professors Johann Kirsten, Johan van Rooyen, Nick Vink and Mohammad Karaan	
	16:30	Depart for Cape Town	
	19:00	Farewell dinner: Cape Sun	

Bus 3

Fair Cape Dairies is a forward-thinking business with an ethical commitment to business principles and new technology. In the 1950's the PE Loubser Boerdery was a small-scale dairy farming operation and it was the visionary approach of Eduard Loubser Snr. that diversified the farming operation and turned it into a large scale commercial farming enterprise with a strong focus on dairy, wine and wheat production. After the first democratic elections in 1994, the system of highly regulated agro and agro-processing industries was replaced by a free market system. The free market system, in essence, takes the focus of an industry from a production-orientated to a market-orientated approach where the needs of consumers are paramount in the strategies and decisions of successful organisations. This change opened the door for Fair Cape Dairies to start adding value to the unprocessed milk produced on Welgegund by the PE Loubser Boerdery. Fair Cape Dairies is now a major producer of dairy products in the Western Cape and throughout South Africa, not only via the Fair Cape brand, but also through its association with other brands, such as Woolworths. Its commitment to superior quality, innovation, value for money and sustainable business practices will always be maintained as our best guarantee for future sustainability.

DATE	TIME	ACTIVITY	PARTICIPANTS
Friday			
07/04/2017	07:00	Depart for Durbanville	
	08:30	Visit Fair Cape	Johannes Loubser
	11:45	Depart for Blackheath	
	12:30	Visit Rovic & Leers	
	13:00	Lunch	
	13:30	Depart for Stellenbosch	
	15:00	Panel discussion with Professors Johann Kirsten, Johan van Rooyen, Nick Vink and Mohammad Karaan, University of Stellenbosch	
	16:30	Depart for Cape Town	
	19:00	Farewell dinner: Cape Sun	

Bus 4

AgriProtein, based in a sprawling, newly built factory farm on the edge of Cape Town's international airport, is showing signs of exponential growth. According to Time Magazine it is expected to have 8.5 billion head of *Hermetia Illucens* on site on any given day. Translated into English, and dollars, that would be about 22 tons of Black Soldier Fly larvae a day, worth some ten thousand dollars once they are processed, pressed and dried into granules destined for chicken farms and aquaculture plants. The idea of farming flies to supply a fishmeal alternative to chicken and fish farms was inspired, in part, by the sight of a vast pool of blood collecting behind an abattoir near the owner's family farm. It was swarming with flies. Flies are nature's housecleaners, feasting on organic waste that would otherwise become a breeding ground for disease. With the support of his brother and the help of an entomologist at the Stellenbosch University he developed a program that would take food waste from Cape Town's hotels, grocery stores, restaurants and abattoirs to feed and breed flies.

DATE	TIME	ACTIVITY	PARTICIPANTS
Friday			
07/04/2017	07:00	Depart for Philippi	
	08:00	Visit Agriprotein project (fly farm)	
	10:30	Depart for Blackheath	
	11:30	Visit Rovic & Leers	
	12:00	Depart to Stellenbosch	
	13:00	Lunch	
	14:30	Panel discussion with Professors Johann Kirsten, Johan van Rooyen, Nick Vink and Mohammad Karaan, University of Stellenbosch	
	16:30	Depart to Cape Town	
	19:00	Farewell dinner: Cape Sun	

Saturday 8 April: Own arrangements