



IFTA

2018 new zealand study tour

*field
notes*

CAPE KIDNAPPER'S, HAWKE'S BAY

Pictured: Cape Kidnappers in Hawke's Bay. The headland sits at the end of an 8 km peninsula protruding into the Pacific Ocean.

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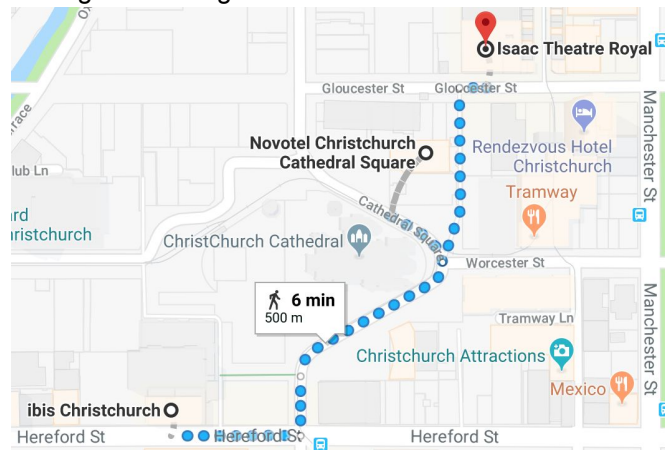
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DETAILED ITINERARY - Week 1 Study Tour: February 16—27, 2018

Day 1—Friday, February 16—Welcome to Christchurch!

- 10am-4pm Visit the planning team at the IFTA table at Novotel and collect your welcome bag.
- 2pm Check in begins at Ibis Hotel & Novotel
Guests arriving earlier than 2pm may leave their luggage with the front desk and inquire upon arrival about early check in. See Traveler Info Sheet for hotel assignment.
- 6:00pm Welcome Dinner at Isaac Royal Theatre, 145 Gloucester St
The Isaac Royal Theatre is located in a heritage building in Christchurch built in 1908. Tonight we are dining on the stage! The theatre is a short walk from the hotels:



Day 2—Saturday, February 17—Timaru Orchard Tours

Breakfast is available daily at Ibis Hotel from 6:30—10am and at Novotel from 6—10am. Please give your room number to the host and enjoy breakfast at your leisure.

- 8:15am Board buses at Novotel for Orchard Tours [2 hour transfer each way]
- M A Orchards www.maorchards.co.nz
- Lunch at Shearer's Quarters
- Kerrytown Orchard
- 6pm Free Evening in Christchurch

Companion Sightseeing Tour

- 9:45am Meet at Novotel to depart for a day spent sightseeing in Christchurch with free time for lunch at the city's vibrant Saturday market. Ride the historic tram and a gondola, visit the Botanical Gardens, and take a punting boat trip down the Avon. Return to hotels ~4pm.

Day 3—Sunday, February 18—To Nelson via Kaikoura

- 7am Bring your luggage to your hotel lobby beginning at 7am.
Please have your luggage down by 7:30am and note you will not see it again until you arrive at the Rutherford Hotel this evening. You and your luggage may be on different buses for the transfer to Nelson.
- 7:45am Board buses for transfer to Kaikoura [*3 hour transfer*]
Your bus today is assigned based on the activity you selected:
Swim w/ Dolphins ~ Bus 1 ~ Board bus at Ibis Hotel
Whale Watching ~ Bus 2 ~ Board bus at Novotel
Hike to Seal Colony ~ Bus 3 ~ Board bus at Novotel
- 11am Arrive in Kaikoura for nature activities
Those swimming with dolphins, don't forget a swimsuit, towel, and warm clothing. If you're on a boat trip and prone to motion sickness, medication is a good idea.
- ~4pm Depart Kaikoura [*Estimated 4.5 hr transfer due to post-earthquake highway repair*]
- 8:30pm Arrive at Rutherford Hotel
Group Dinner in the Waimea/Wairau Room at Rutherford Hotel
-

Day 4—Monday, February 19—Nelson Orchard Tours Day 1

Breakfast is available for our group from 6—9am in the Waimea/Wairau Room.

- 8:30am Load buses at Rutherford Hotel for Orchard Tours
- Birdhurst Orchards www.goldenbayfruit.com
- Kono Orchards www.kono.co.nz
- Lunch at Toad Hall in Motueka
- Palmer Orchards
- Wairepo Orchards www.wairepohouse.co.nz/grounds/apples
- 6pm Free Evening in Nelson
- 6-7:30pm Happy Hour for IFTA NZ at Rutherford's Port O Call Bar

Companion Sightseeing Tour

- 11:45am Depart for a Walking Tour of Nelson featuring galleries and artist studios, followed by afternoon high tea at The Melrose House. Return to hotel approximately 4:15pm.

Day 5—Tuesday, February 20—Nelson Orchard Tours Day 2

Breakfast is available for our group from 6—9am in the Waimea/Wairau Room.

- 7:30am Load buses at Rutherford Hotel for Orchard Tours
- Vailima Orchards
www.loveapples.co.nz/new-zealand/heartland-group/vailima-orchard
- Waimea Nursery www.waimeanurseries.co.nz
- Lunch at Jellyfish Restaurant at Mapua Wharf
- Easton Apples
www.loveapples.co.nz/new-zealand/heartland-group/easton-apples
- Hoddy Fruit Co. www.energiefruit.com
- 5pm Evening event at Nelson’s Isel Park... food trucks, disc golf, tree walk, live music, hard cider, and good fun!
- 7:30pm Return to Rutherford Hotel

Companion Sightseeing Tour

- 8am Head to Tahunanui Beach for Stand Up Paddleboard lessons and beach time. Enjoy lunch and a visit to the Natureland Wildlife Trust.
- 3:30pm Return to Rutherford Hotel
- 4:45pm Depart for evening event at Isel Park

Day 6—Wednesday, February 21—Abel Tasman National Park

Breakfast is available for our group from 6—7am in the Waimea/Wairau Room.

- 7:15am Load buses to Abel Tasman National Park [1 hour transfer each way]
All activities convene in Kaiteriteri.
Today you will enjoy a full day in nature enjoying beautiful Abel Tasman National Park: sea kayaking, hiking, or sailing on a private catamaran.
- See Traveler Info Sheet for your confirmed selection.
Be prepared ~ bring your bathing suit, towel, sun protection, warm layer, wind jacket, change of clothes, camera, and water. Lunch provided.
- 4:30pm Activities conclude, return transfer to Rutherford Hotel
- 5:30pm Free Evening in Nelson
- 6-7:30pm Happy Hour for IFTA NZ at Rutherford’s Port O Call Bar

Day 7—Thursday, February 22—Nelson to Napier

Breakfast is available for our group from 7—10am in the Waimea/Wairau Room.

Today is a travel day getting from New Zealand's South to North Islands. You will receive flight details in New Zealand. Upon arrival in Napier, you'll be transferred to your Napier accommodation. Check in and get settled.

See Traveler Info Sheet *for your Napier hotel assignment.*

2pm	Check in begins at Napier Hotels
5:30 & 6pm	Bus transportation is provided to dinner this evening. You may join the first sweep at 5:30pm or the second at 6pm. The bus will pick up at Shoreline Motel and then go on to Masonic Hotel. Please be in front of Shoreline or Masonic to catch the bus.
6pm	Group Dinner at Speight's Ale House located in Napier's lively Wharf <i>Return transportation offered every 30 minutes from 8:30pm—10pm.</i>

Day 8—Friday, February 23—Hawke's Bay Orchard Tours Day 1

6:30-8am	Breakfast <ul style="list-style-type: none">• Masonic Hotel, Expressotel & Quest guests ~ Buffet breakfast at Masonic Hotel• Motel de la Mar & Shoreline Motel guests ~ Food Truck breakfast at Shoreline Motel on Marine Parade
7:45am	Load buses at Masonic Hotel and Shoreline Motel for Orchard Tours
	Te Mata Peak
	Plant & Food Research Station www.plantandfood.co.nz/page/about-us/contact/locations/hawkes-bay
	Prevar www.prevar.co.nz
	Lunch at The Old Church sponsored by Johnny Appleseed
	Johnny Appleseed www.yummyfruit.co.nz
	Rockit www.rockitapple.com
6pm	Return to Napier Hotels
7-8:30pm	Happy Hour at Emporium Bar at Art Deco Masonic Hotel ~ Socialize with fellow travelers! Complimentary hors d'oeuvres provided, cash bar.

Companion Sightseeing Tour

7:45am Peak,	Load buses at Masonic Hotel and Shoreline Motel to join the group visit to Te Mata Peak, after which the Companion Tour will break off from the Study Tour for a day of Hawke's Bay sightseeing (lunch included). Return to hotels approximately 4pm.
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Day 9—Saturday, February 24—Hawke’s Bay Orchard Tours Day 2

- 6:30-8am Breakfast
- Masonic Hotel, Expressotel & Quest guests ~ Buffet breakfast at Masonic Hotel
 - Motel de la Mar & Shoreline Motel guests ~ Food Truck at Shoreline Motel
- 8am Load buses at Masonic Hotel and Shoreline Motel for Orchard Tours
- T&G www.tandg.global
- FreshCo www.freshco.co.nz
- Bostock Orchards www.bostock.nz
- BBQ Lunch at Central Park Pakowhai sponsored by Proline, Hydraladder, McGrath Nurseries and Fruition. Product demonstrations and displays.
- Mr. Apple Orchards www.mrapple.com
- Waima Orchard www.mterinapples.co.nz/our-orchards/waima-fruit-company
- 5pm Mission Estate Winery Reception ~ Enjoy wine and gourmet cuisine at New Zealand’s oldest winery, founded in 1851.
- 7pm Return to Napier Hotels
- 8-10pm Karaoke Night at The Rose Irish Pub
The pub is located at Masonic Hotel, 64 Hastings Street.

Companion Sightseeing Tour

- 10:30am Pick up at Masonic Hotel followed by 10:40am pick up at Shoreline Motel for day tour of local wine and culinary artisans. To conclude at 5pm at Mission Estate Winery for the evening reception.
-

Day 10—Sunday, February 25—Napier Leisure Day

- 7-9am Breakfast
- Masonic Hotel, Expressotel & Quest guests ~ Buffet breakfast at Masonic Hotel
 - Motel de la Mar & Shoreline Motel guests ~ Food Truck at Shoreline Motel

Enjoy a free day in Napier. See the **Destination Guide** for self-guided sightseeing inspiration or sign up for a **Napier Free Day Excursion** with Bay Tours. IFTA Members have the option of joining a wine tour, guided cycle, Maori cultural experience or fishing outing.

The second group of IFTA travelers arrives today. Onward Travel has arranged complimentary admission at **Ocean Spa** (42 Marine Parade) for all IFTA members. If you’d like to relax at this pool complex and mix and mingle with members, note the pools are open all day and you just need to say “IFTA” at the entrance. Towel rental is \$3.50 NZD.

- 2pm Young Professional cider tasting mingle event for IFTA members under 35 years of age (or thereabouts, we won't check ID!). Local young growers and industry members will be in attendance. Meet bus at Masonic Hotel at 2pm sharp.
Members that wish to participate in this mingle event AND an optional Bay Tours excursion should get in touch with Onward Travel to organize logistics as most tour will not conclude by 2pm.
- 7:30-9pm Mixer at Art Deco Masonic Hotel
Join travelers from both tours (some more jet lagged than others!) for a social featuring a piano player, dessert buffet, and cash bar.

Day 11—Monday, February 26—IFTA Conference

Hotel breakfast is not included today as a networking breakfast will be hosted at the conference. IFTA Members do not need to register for the conference, simply wear your tour badge and enjoy the event. Note the conference center is located along Marine Parade, a 10 minute walk from most hotels.

- 8am Networking Breakfast at Napier Conference Center, 48 Marine Parade
- 9am-5pm IFTA Annual Conference
- 6-10:30pm Post-Conference Party at Art Deco Masonic Hotel
Enjoy hors d'oeuvres, cocktails, a DJ, a special Maori dance performance at 7:30pm, and great company as all IFTA tour participants mix and mingle.
Cocktail Party Attire *optional*

Companion Sightseeing Tour

Meet at the National Aquarium at 8:30am for breakfast followed by an aquarium visit and then an excursion to Cape Kidnappers, a scenic peninsula atop great cliffs that is home to the world's largest gannet bird colony. Lunch included. Return to hotels approximately 4pm.

Day 12—Tuesday, February 27—Farewell!

- 7-9am Breakfast
- Masonic Hotel, Expressotel & Quest guests ~ Buffet breakfast at Masonic Hotel
 - Motel de la Mar & Shoreline Motel guests ~ Food Truck at Shoreline Motel

Airport transfers will be arranged for those departing today. Onward Travel will provide pick up times when in New Zealand. Most flights leave mid-afternoon so enjoy the morning in Napier! Safe journey home.

IFTA Annual Conference
Monday Feb 26, 2018
Napier Conference Center

8:00am **Networking Breakfast/Registration** – Coffee, Tea & Continental Fare

Morning Session

Session Moderator – *Wanda Heuser Gale*, International Plant Management. Lawrence, MI, USA

9:00 a.m. **Welcome** *Rod Farrow*, IFTA President. Waterport, NY, USA

9:15 **Welcome to New Zealand –A rich history and promising future**
John Paynter and Paul Paynter, Yummy Fruit | Johnny Appleseed. Hawkes Bay, NZ

9:50 **Wallace Heuser Presidential Lecture**
Innovations for Horticultural Industries
Steve Saunders, PlusGroup Horticulture Ltd. Bay of Plenty, New Zealand

10:40 **Developing Robot-Ready Canopies: Panel Discussion**
Moderator - *Dan Steere*, Abundant Robotics. Hayward, CA, USA
Panelists - *Jeff Cleveringa*, Starr Ranch. Quincy, WA, USA
 Craig Hornblow, AGFirst. Nelson, New Zealand
 Mark Trzaskoma, Battunga Orchards. Victoria, Australia

11:20 **Sponsor Update**

11:30 **Lunch**

Afternoon Session

Session Moderator –*Hank Markgraf*, BC Fruits Cooperative/Growers Supply Co Ltd.
Kelowna, BC, Canada

1:00 p.m. **Carlson Lecture**
Moving Beyond Calcium Sprays: Practical Horticultural Strategies for Reducing Bitter Pit in Apples
Dr. Lee Kalcsits, Washington State University. Wenatchee, WA, USA

1:35 **Sponsor Update**

1:45 **Business Meeting | Board Elections | Board Introductions**
Tim Welsh, Past President. Wenatchee, WA, USA

2:00 **Eight Years On: What We've Learned about German Spindles, Aussie Bushes, Slender Italians, and American UFOs in the NC140 Sweet Cherry Trials**
Dr. Greg Lang, Michigan State University. East Lansing, MI, USA

2:50 **Sponsor Update**

3:00 **Break**

3:30 **Benefits and Risks of Integrating Protective Netting into Apple Production**
Dr. Lee Kalcsits, Washington State University. Wenatchee, WA, USA

4:00 **Benchmarking for Improved Knowledge and Performance**
Ross Wilson, AGFirst. Hawkes Bay, New Zealand

4:45 **Wrap up**

IFTA NZ Sponsors

A special thank you to IFTA's valued partners!



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Field Notes: Timaru

M A ORCHARDS

www.maorchards.co.nz

Hosts: Red Martin and Andy McGrath

Honeycrisp is the name of the game at M A Orchards.

Established in 2012, planted acreage is 76 hectares (190 ac).

There are 5 orchards over 10 km area. 1 block in organic transition.

Predominantly cg202 rootstock with some M9.

Orchards planted to tall spindle and V training systems.

Harvest most likely to begin March 8.

The focus of this stop will be netting, orchard systems and Honeycrisp production.



Field Notes: Nelson/Tasman Region

DAY ONE

STOP #1

BIRDHURST ORCHARD

<http://www.goldenbayfruit.com>

Host: Anthony Heywood, Golden Bay Fruit

Birdhurst Orchards is an intergenerational orchard and packing business and a production partner of Golden Bay Fruit. The Birdhurst family has lived and farmed land in Motueka for three generations. Brothers Kerry and Farran Wilkins who established Birdhurst, managing the transition from 15 acres of tobacco and 48 head of cattle, to a thriving apple and kiwifruit orchard business.

200 hectares (500 ac) of intensive dwarf apple orchards, averaging 3000 trees per hectare (1200 trees/ac)

60 hectares of Zespri Gold kiwifruit orchards.

This stop will focus on new varieties and plantings

STOP #2

KONO

www.kono.co.nz

Host: Marty King – Manager Kono Horticulture

An associated business of Wakatū Incorporation, Kono NZ LP (Kono) is a vertically integrated, family-owned Māori food and beverage producer – an artisan producer, and exporter of award-winning wine, cider, seafood, fruit and natural fruit bars.

Based in the Nelson, Tasman and Marlborough regions of New Zealand, Kono farms more than 530 hectares (1300 acres) of land and sea

With 224 hectares (550 acres) of planted land, the Motueka orchards produce apples, kiwifruit, pears and hops. Apple varieties include Royal gala, Fuji, Delblush (Tentation), Pink Lady / Rosy Glow, Braeburn, Cox's Orange, Envy, Breeze

This stop will focus on Maori ownership objectives and in field execution

STOP # 3

Drape Net Demonstration

DRAPE NET PTY LTD

www.drapenet.com.au

Hosts: Michael Cunial and Bruce Gemmell

Drape Net is a way of protecting tree crops from hail, birds/bats, sunburn, wind damage and specific insects.

Drape Net was conceived over 15 years ago by a third-generation orchardist trying to negate the devastating effects of hail.

STOP #4 Lunch at Toad Hall

STOP #5

PALMER ORCHARDS

Host: Ian Palmer

Ian another Ex tobacco and kiwifruit farmer now focussing on Apple production. The farm we will visit is one Nelsons best producing (packed yield and Colour) od Envy. Ian is a past chairman of the national growers association pipfruit NZ.

This stop will focus on high density Envy planting

INTELLIGENT FRUIT VISION DEMONSTRATION

www.intelligentfruitvision.com

Host: Tony Harding and Lawrence Dingle

Intelligent Fruit Vision Ltd (IFV) has been founded with the goal to commercialize the novel FruitVision technology for the fruit growing sector, and to wider horticulture in future. The company is a joint venture, formed between two experienced companies in the arena; the Technology Research Centre Ltd (TRC), and Worldwide Fruit Ltd.

STOP#6

WAIREPO ORCHARDS

<http://www.wairepohouse.co.nz>

Host: Simon and Matthew Easton

Apples have been grown at Wairepo since the early 1900's. The orchard operation now includes six orchards in the Mariri coastal area and surrounding Moutere Valley areas.

Apple variety mix includes Cox's Orange, Fuji, Braeburn, Royal Gala, Jazz, Pink Lady, Southern Rose, Envy, Koru

This stop will focus on CG and M9 rootstock performance

DAY TWO

STOP #1

VAILIMA ORCHARDS

www.luvyaapples.co.nz/

Hosts: Richard, Sue, Matthew and Tristram Hoddy

Vailima Orchards' 3rd generation orchardists Richard and Susan Hoddy have three properties stretching across the Waimea Plains. Vailima has been a significant local leader in adopting new apple varieties, technology their ability to execute to at astounding detail makes them true leader. With the single purpose of producing a remarkably consistent premium quality apple. Vailima Orchards also have extensive variety and rootstock evaluation programs. All season use Platforms and multirow sprayers has been business as usual for many years.

This stop will focus on new orchard systems, mobile platforms and in field tracking

STOP #2

WAIMEA NURSERY

www.waimeanurseries.co.nz

Hosts: Bruno Simpson, Development Manager

Waimea Nurseries is a leading supplier of trees to New Zealand's commercial growers of Pipfruit, Stonefruit, Citrus, Hops, Kiwifruit, Feijoas and Olives. Established in 1971 by Doug and Georgi Simpson and now owned by Georgi's son Michael and Angela Donaldson. The tradition is continuing into the fourth generation with their children now involved in the business.

This stop will focus on nursery production and trends.

STOP # 3 Lunch at Jellyfish – Shed #1 on the Mapua Wharf

STOP #4

EASTON APPLES

www.loveapples.co.nz

Hosts: David and Maryanne Easton

Since 1910 the Easton family of four generations have nurtured their craft of growing quality apples in the Nelson region.

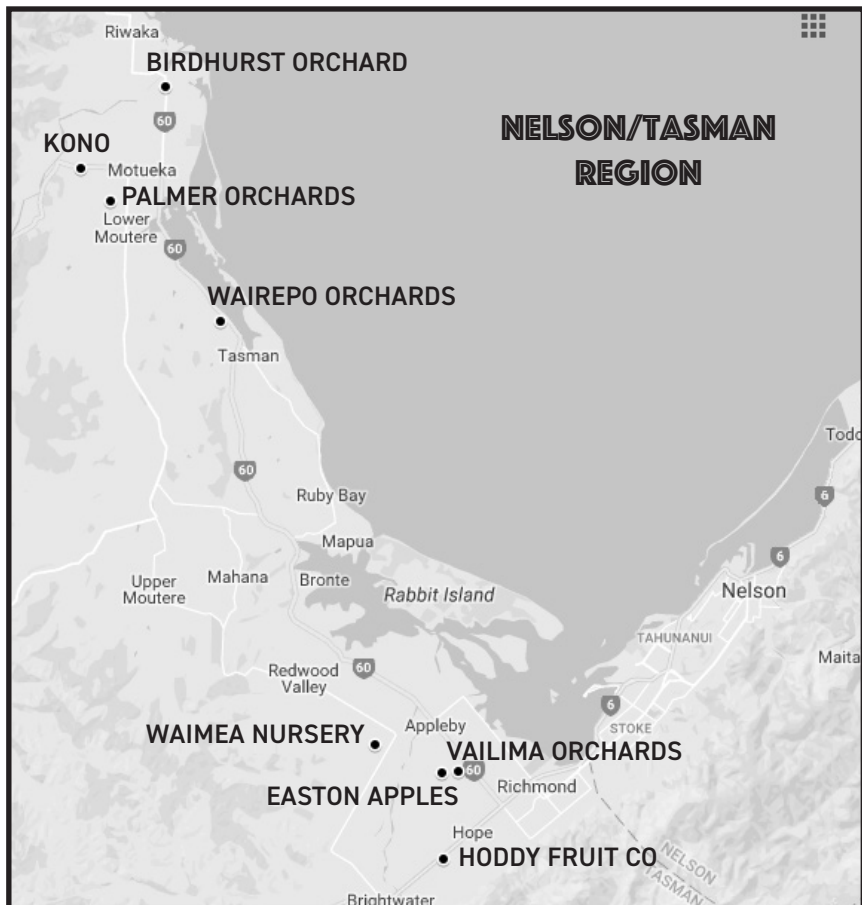
David and Maryanne have a passion and determination to give you superb eating apples from their 80 hectares (200 ac) orchard. Horticulture is in the blood and all of David and Maryanne's three sons, Elliot, Stuart and Alex have worked in the orchards and displayed the same craftsmanship and attention to detail that their forebears have.

The eve® apple was discovered by David on his home orchard.

Ambrosia is another Easton favorite variety.

The Mantra we always here, David says, is "the only reason we get paid is because a consumer buys our apple for the second time and again". Consumer experience is the key focus here!

This stop will focus on Ambrosia, grafting and new plantings



STOP #5

HODDY FRUIT CO

Host: Andrew Kininmonth

The Hoddy's are 4th generation apple growers in the Nelson region, with Walter Hoddy planting his family's first apple tree in 1915. Since then each generation has carried on the tradition of growing premium quality apples.

Management of the orchard is now shared by Michael Hoddy and his son-in-law Andrew Kininmonth. A combination of youth and experience which ensures the legacy for generations to come.

Hoddy Orchard Co is a founding partner in Energie Fruit Company.

This stop will focus on comparison of 2D and 3D architectures, developing young growers

Field Notes: Hawke's Bay Region

DAY ONE

STOP #1

TE MATA PEAK

www.tematapark.co.nz

Standing 399 meters (1300 feet) above the Heretaunga Plains, Te Mata Peak is both a visual feature and an integral part of Hawke's Bay history, Maori and European.

STOP #2 and #3

NZ PLANT AND FOOD RESEARCH – HAVELOCK NORTH

www.plantandfood.co.nz/page/about-us/contact/locations/hawkes-bay

Host: Dr. Stuart Tustin Science Group Leader, Fruit Crops Physiology & Pollination, Sustainable Production

Key Facts

- 60 staff
- Modern purpose-built laboratories facilities
- 60 ha of research orchards

Areas of research include:

- Breeding Science
- Bio protection Technologies
- Plant Pathology & Mycology
- Applied Entomology
- Postharvest Fresh Foods
- Crop & Fruit Production Systems
- Soil, Water & Environment
- Systems Modelling

This stop will focus on Future Orchard Production System (FOPS)

PREVAR LIMITED

www.prevar.co.nz

Host: Dr. Brett Ennis, CEO

Prevar was established to globally commercialize the new apple and pear cultivars bred in New Zealand by Plant & Food Research [PFR] in a manner that assists Australian and New Zealand growers to achieve sustainable profits from the new cultivars.

Complimentary Northern Hemisphere commercialization is part of the strategy to provide market demand, achieve critical mass and brand investment.

Prevar exclusively contracts with Plant & Food Research to undertake the apple and pear breeding with Prevar determining the cultivar breeding themes.

Prevar is a Joint venture company with three shareholders:

APAL Apple and Pear Australia, Pipfruit New Zealand, Plant and Food Research

This second stop at PFR will focus on the new varieties, breeding process, cultivar and brand development and licensing

Pear varieties include Piqa Brand Fruits, Piqa Boo, Reddy Robin

Apple varieties include Smitten, Rockit, Lemonade, Sweetie, Dazzle, Cherish



STOP #5

JOHNNY APPLESEED – PAKOWHAI ORCHARD

Hosts: John and Paul Paynter Family

The Paynter family started growing apples and stonefruit in 1862 out of Stoke, Nelson. In the early 1900's the Paynters moved their growing business to Hawke's Bay. Five generations later, the Paynters are still growing apples and stonefruit on the family orchards in Havelock North, Hawke's Bay.

We are thrilled that long time IFTA members John and Paul Paynter will tell their story and the story of the New Zealand fruit industry at the Annual Conference.

This stop will focus on mechanization with a spotlight on mechanical hedging and sprayer technology

STOP #6 and #7

THE ROCKIT™

www.rockitapples.com

Orchard Stop – Fruit at or near harvest

Host: Ben James, Orchard Operations Manager

Packing Shed Stop – Specially designed packing line

Host: Andrew Mason, Post-harvest Manager. Rokit Global Limited

The miniature Rokit™ apple was launched to the world in 2010 from Hawke's Bay. Rokit apples are sweet, crunchy and “distinctively fresh.” The fruit, which naturally grows small and features a red blush color, originated by crossing Gala and Gala Splendor.

This stop will focus on the all the unique aspects of the Rokit apple, including harvest (apples are small), specialized packing facilities, specialized containers and snack market penetration.

DAY 2

STOP #1

T & G GLOBAL – EVENDEN ROAD ORCHARD

www.tandg.global

T&G Global (originally Turners and Growers) began in Auckland, New Zealand as a fruit auction business in 1897.

EnzaFruit Products Inc. is the U.S. Subsidiary for T & G Global. T & G Global is a BayWa company.

T & G Global employs around 1,500 permanent and 2,500 seasonal people. They have 17+ offices in 12 countries. Their customer base is in 60+ countries.

The focus of this stop will be orchard systems including a FOPS trial, production economics, Envy and Jazz varieties.

STOP #2

FRESHCO – TWYFORD ORCHARD

www.freshco.co.nz

Host: Greig Taylor

Freshco was founded in 1989, as an Auckland-based export business. The business has steadily grown to include orchards, packing houses, cold storage and offices in key growing locations through New Zealand. Apple varieties include the standards plus Breeze, Sonya, Cheekie, Royal Joburn, New Zealand Beauty, New Zealand Queen and New Zealand Rose.

This stop will focus on intensive orchard systems

STOP #3

BOSTOCK NEW ZEALAND

www.bostock.nz

Host: John Bostock

Bostock New Zealand is the first commercial and largest organic apple producer in New Zealand and has been growing premium organic apples since 1996.

Bostock has 500 hectares (1200 ac) of BioGro* certified land and is responsible for marketing and exporting 85% of New Zealand's organic apple crop to the world. Bostock also produces and sells apples grown in conventional production systems.

Along with standard apple varieties, recently planted varieties include N Z Prince (Kingsbeer Red), Posy (TCL3), TCL40, Opal and Premier Star.

*BioGro NZ, which is accredited by the International Federation of Organic Agriculture Movement (IFOAM), and aim to improve long-term soil structure and fertility, encourage biological cycles, maintain genetic diversity, avoid pollution, and cycle organic matter and nutrients within the production system.

The focus for this stop will be intensive organic apple production

STOP # 4 Lunch at Central Park

Kindly sponsored by: Proline Products, Hydralada and McGrath Nurseries LTD

PROLINE PRODUCTS

High performance reflective fabrics, sun and hail protective netting for apples, net applicator machinery, rain covers for cherries, and orchard-friendly fasteners

www.prolineproducts.co.nz

HYDRALADA

In all areas of horticulture and arboriculture, Hydralada has a high-quality machine to take care of the hard work. Harvesting fruit, pruning trees, chipping wood or cutting hedges, Hydralada has the solution.

hydralada.com/nz

MCGRATH NURSERIES LTD

McGrath Nurseries are specialists in the production of apple, pear, peach, nectarine, apricot, plum and cherry trees for the last 30 years.

Fruit varieties and rootstocks introduced by McGrath Nurseries Ltd have become the backbone of a large part of the fruit industry. Their focus is the continual improvement of nursery production systems and fruit varieties using scientific methodology.

www.mcgrathnurseries.co.nz

FERN RIDGE FRESH

Mike van Workum & Kurt Livingston have undertaken the majority of the on-the-ground planning for the IFTA tour in Hawkes Bay.

Fern Ridge Fresh was established in 1997 & market all the standard varieties plus do the global logistics for KORU® & Honeycrisp from New Zealand.

Mike is the Chairman of the Piqa®Boo® Governance Group.

www.fernridgefresh.nz

FRUITION

Jack Hughes has assisting in Hawkes Bay planning. Fruition is a Hawkes Bay based consultancy business.

www.fruition.net.nz

STOP #5

MR. APPLE – CLOSE ORCHARD

www.mrapple.com

Host: Richard Hill, Robbie McCormick & Mark Anderson Technical Managers and Phil Thomas Orchard Manager & Steve Potbury from Fruitcraft

Mr Apple is made up of 15 orchards in and around Hastings, Napier and Central Hawkes Bay. Mr Apple employs over 2,200 people – 340 full time staff and up to 1,600 seasonal workers. In addition to standard varieties, Mr Apple produces and sells Early Queen, NZ Beauty, NZ Queen, NZ Rose, Diva, Posy, N Z Prince and Smitten.

This stop will focus on the Billy monitoring system and intensive orchard management on older orchards along with Fruitcraft's new varieties.

STOP #6

WAIMA FRUIT COMPANY

www.mterinapples.co.nz/our-orchards/waima-fruit-company/

Hosts: Mark and Leah Erickson

Waima is a fourth-generation family owned and operated fruit production business run by Mark and Leah Ericksen in partnership with Mark's parents Peter and Lesley Ericksen. Mark is a director of Waima and the operations manager, running the family business in conjunction with wife Leah who manages and controls administration, regulation, compliance and all the financial aspects of the business. Mark and Leah are assisted by Mark's father Peter.

Waima grows seven varieties of apples of 45 ha (111 ac): Pacific Beauty, Pacific Queen, Pacific Rose, High-Colored Fuji, Galaxy (Royal Gala) and Braeburn including Aurora and Jazz. Each block on each of Waima's three orchards is grown to meet market demands and expectations hence size is variety dependent, whereas colour, taste and crunch are required on all blocks. They also produce Zespri 'Green' and 'Gold' Kiwifruit.

In 2006, the Waima Fruit Company was awarded the World Fruit Grower of the Year by World Fruit Journal and The Grower. This award portrayed the Waima team's approach to producing high quality, sustainable produce.

The focus of this stop will be precision execution in apple production and this will be the only stop on the tour where we will enter a Kiwi block. We are limited to entering only 1 kiwi block on this tour because we do not want to move Psa (*Pseudomonas syringae* pv. *Actinidiae*) around the country.

READ MORE:

www.stuff.co.nz/business/farming/93931853/kiwifruit-industry-bounces-back-from-heartbreak-of-psa
www.kiwifruitpsa.com/psa_en.php

NOTES

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