

TOURS

The farm offers a small range of activities for you to enjoy. We love the farm and we'd love nothing more than to share the beauty and wonder of it with others.

● SCHOOL TOURS

Kids love the fascinating world of nature, and the farm has a brilliant ecological menagerie for them to study, explore and enjoy.

● PRIVATE TOURS

An informative 45 minute tour of the farm. \$20 fee for up to 10 people. Please book online or call/text Ed for availability on 021991149

● WEDDING PHOTOGRAPHY

The farm has unique and picturesque surroundings for breath taking wedding pictures. From peaceful water scenery to old farm machinery and vintage cars.

ABOUTS US

Francie and Peter Diver are pioneers in the developing industry - being New Zealand's very first registered growers. They have overcome many obstacles in their 20 years of research and development into this venture.

Now a family run business, the large crayfish farm has around 36 freshwater ponds teeming with life. Not only with Koura but frogs, ducks and all kinds of aquatic creatures which makes it a wonderland of exploration for Peter and Francie's 11 rumbustious grandchildren.



The Diver Family



Artesian Bore Water Fountain.

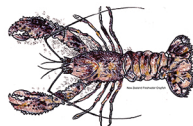
Sweet Koura has been servicing Alexandra and holiday makers for years with its self service Artesian Bore Water source. Fresh pure natural bore water from deep underground.

Gold Coin Donation for any amount - Large vehicles welcome.

CONTACT US!



info@sweetkoura.co.nz
40 Waldron Road, Alexandra
021 991149



Sweet Koura Enterprises Limited

www.sweetkoura.co.nz

New Zealand's First Fresh Water Crayfish Farm
deep in the heart of Central Otago.

Dunstan Road, Alexandra, Central Otago, NZ



WHAT ARE SWEET KOURA?



Koura is the Maori name for the native freshwater crayfish which is indigenous to the South Island of New Zealand.

It has been a traditional and highly sought after delicacy among the Maori, but largely unknown to the average European.

This native crustacean looks similar to the larger salt-water crayfish or lobster. In the wild they grow to about 20cm and inhabit the verges of slow moving streams and ponds.

An extremely hardy animal, koura have adapted to

harshness of the Central Otago climate—where temperatures can range from the high 30's to well below zero. They do however require cool water below 20° Celsius to thrive and demand the purest of water quality. These morsels have a texture similar to their salt water cousins, but have a sweeter, more delicate taste.

SEASONAL SUPPLY ONLY OPEN OCTOBER THROUGH TO MAY

The koura are sent to you live and carefully packed on ice with greenery for them to hide in. They can stay in this chilled state comfortably for up to 10 days if refrigerated on arrival.

Size guide: Each 1 kg order will consist of medium size Koura, varying from around 10 to 15 cm in size. The amount of crayfish per-order depends on the size caught but can be between 15-20 Koura.

PRICE GUIDE

Price: \$100 a kg (GST inc)

Courier prices are \$8 to \$30 depending on location within NZ with overnight delivery.



Please Note: Currently there are no online orders being taken due to supply and demand.

For availability please contact Sweet Koura Enterprises directly on 021991149 or email us at orders@sweetkoura.co.nz

***Due to MPI standard regulatory requirements, we are unable to take gender specific orders or sell breeding pairs outside of the South Island.*