



5 STAR QUALITY

PUKARA ESTATE PREMIUM EXTRA VIRGIN OLIVE OIL

Pukara Estate Premium

TASTING NOTES

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Lush aromas of fresh tomato coulis set the tone for this excellent olive oil. The flavours deepen to tomatoes-on-the vine with herbs and lightly rising bitterness and pepper. Finally there is a deliciously sweet and lingering aftertaste of more tomatoes and herbs. Unusually this oil seems to have deepened in flavour over the first six months of its life. Use it to make a pesto sauce with fresh basil, pine nuts and garlic to coat a butterfly leg of lamb. Leave to marinate overnight in the fridge and then cook on the barbecue.

LOCATION:
Musswellbrook, New South Wales, Australia

PRODUCTS:
Flavoured olive oils

VISITS:
Farm shop

Bruce Eglington and Steve Goodchild, between them, own and run Pukara Estate in the Hunter Valley in New South Wales. They feel that being privately owned yet of reasonable size the estate combines a passionate 'family' approach with a commercial commitment to produce the very best olive oil. Both men have considerable experience in the Australian olive oil industry and have travelled the world widely, visiting most major oil producing countries.

After studying the industry and the market Bruce and Steve settled on an 80-hectare piece of land between Denman and Musswellbrook in the upper Hunter region. This had been cattle country and the land needed a good deal of preparation before the trees could go in. There are now 26,000 trees that were planted in yearly phases from 1999 to 2002. Varieties include Frantoio, Leccino, Picual, Coratina, Corregiola, Barnea, Koroneiki, Picholine, Arbequina, Hojiblanca and FS17. This range will certainly provide plenty of scope for blending different oils in years to come.

The olives are harvested in late April and early May, partly by hand and partly by over-the-row harvesters and processed on the estate though a fully continuous centrifugal system. This year the Pukara Estate Premium oil is made from a blend of Frantoio, Leccino, Barnea and Picual olives.



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