



1839

MCLAREN VALE EXTRA VIRGIN OLIVE OIL

HISTORY

In 1839 William and Elizabeth Oliver traveled to South Australia from Scotland. Their passage from Scotland to Adelaide was aboard the sailing ship "Delhi". Sight unseen, they committed to purchase an 80 acre section of land in McLaren Vale from the South Australia Company who had recently surveyed land from the new South Australian colony for free settlers. A homestead was built, wells dug, sheep and cattle were raised, orchards and vineyards were planted, and six generations later, we are still farming the same land. Olives have always been planted on the Taranga property, so we work with local second generation olive oil maker Dominic Scarfo who uses a centrifuge press, allowing us to create this beautiful Cold Pressed Extra Virgin Olive Oil.

AROMA

Fresh grassy aroma with a hint of nuttiness

PALATE

Accessing the absolute best olive crop from the first weeks of the 2021 pressing season in McLaren Vale, we have blended the Frantoio (40%), Leccino(40%) and Coratina(20%) varieties at the peak of their flavour intensity. Robust and creamy, balanced with a wonderful lingering pepperiness.

ENJOY WITH.....

Enjoy with....
Enjoy liberally poured over some fresh crusty bread, some pasta, or as a perfect salad dressing with our Ámbush Hill' red wine vinegar.

OLIVE OIL MAKER

Dominic Scarfo

OLIVE VARIETIES

Frantoio 40%

Leccino 40%

Coratina 20%

REGION

100% McLaren Vale

COLOUR

Bright crisp yellow



WHAT OUR CUSTOMERS HAVE TO SAY....

We also picked up a bottle of their olive oil which is one of the best in the Vale.

Shane via Trip Advisor

**STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.**