

OLIVER'S TARANGA 1841 EXTRA VIRGIN OLIVE OIL McLaren Vale

BACKGROUND

In 1839 William and Elizabeth Oliver travelled to South Australia from Scotland. Their passage from Liverpool to Adelaide was aboard the sailing ship "Delhi". In 1841 they chose to settle in McLaren Vale, attracted by the ideal farming land which had been recently surveyed for white settlers. Sheep and cattle were raised and orchards and vineyards were planted immediately upon arrival.

Olives have always been planted on the Oliver's Taranga property, so we have worked with local olive oil maker, Vincenzo Scarfo to produce this flavoursome extra virgin olive oil each year.

OLIVE VARIETY

70% Frantoio
20% Tendolino
10% Koroneiki

REGION

100% McLaren Vale

YEAR

100% 2010

COLOUR

Bright crisp yellow green

AROMA

Fresh grassy aroma with a hint of nuttiness

PALATE

Perfect viscosity, full and fresh on the palate finishing with just a touch of bitterness

PRODUCTION

900 bottles of the 2010 blend



NUTRITIONAL INFORMATION		
AVERAGE SERVING SIZE 14g, 1Tbsp, 15ml		
SERV. PER BOTTLE 50		
AVERAGE QUANTITY PER	14g	100g
ENERGY - kJ	703kJ	5020kJ
PROTEIN	0.0g	0.0g
FAT, TOTAL	14g	100g
- SATURATED	2.33g	16.68g
- MONOUNSATURATED	10.67g	76.18g
- POLYUNSATURATED	1.0g	7.14g
CARBOHYDRATES, TOTAL	0.0g	0.0g
- SUGARS	0.0g	0.0g
SODIUM	0.0g	0.0g



TASTES OF TARANGA