

Winchelsea Olives

A premium boutique olive grove; Winchelsea Olives produces only cold pressed extra virgin olive oil and naturally pickled table olives with strong varietal characteristics.

Winchelsea Olive Products are all grown naturally - sprays and pesticides are not used in the production of the fruit.

The olives are grown in a Mediterranean climate, without further irrigation to maximise the flavour of the fruit. The trees grow in rich volcanic soils, creating the basis for full-flavoured olives. The prevailing breeze comes straight from the Southern Ocean and is free of artificial contaminants (as confirmed by EPA air quality tests). The results -- exceptionally pure and flavoursome fruit and oil.

All Winchelsea Olives' oil and olives are made from fruit grown on our specially designed grove to ensure the quality and purity of the products you receive.

Naturally, each olive oil type is bottled separately, rather than blended, to provide a range of pure olive oil tasting experiences that you can depend on year after year.



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Varieties

Picual - a very full bodied and versatile oil, high in antioxidants which can be used for frying or adds just the right bitterness to a salad.



Picual's ready to pick



Hojiblanca - a well balanced oil with a sweeter after taste which can be used to fry foods, add to marinades or lift an ordinary dough to a light and wonderful pastry.

Hojiblanca's almost ready to pick

Kalamata - simply the premier pickled table olive. Can be eaten straight from the jar, served hot with garlic and a little oil or mixed with herbs such as dill and citrus fruits such as lemon.



Kalamatas on the tree



Barnea - a fresh oil often enjoyed with meat dishes or for cooking mild tasting foods, such as eggs. It is the mildest of the four oils.

A Barnea tree laden with fruit

Picholine - a medium flavor strength oil which is ideal for vegetable, fish or pasta dishes.



Picholine fruit ripening in the sun

What is Extra Virgin olive oil?

It is the highest quality olive oil and results from the natural release of oil from olives – in the same way that grand cru wine is made from the natural release of grape juice during the first pressing of wine grapes.



In both cases, this results in a product containing the least tannins and bittering agents from the skins of the fruit. As with the best wines, settling rather than filtration is used to produce the final oil so that the complexity of the product is unaffected.

The jars of Kalamatas are produced using traditional small barrel hand pickling, which ensures the highest levels of control over the fermentation process. The traditional brine pickling process can take up to 6 months and the use of small barrels results in the best quality product.

What makes a great olive grove?

■ *Winchelsea Olives is located on a Mediterranean style hilltop of fertile soil overlooking the Otway's, where the temperatures are slightly cooler, extending the ripening process and resulting in more intense fruit characteristics. The low levels of humidity and long hours of sun are perfect for the production of olives.*

■ *Advanced sap analysis determines the food and micronutrients required by the trees.*

■ *A 10 year plan for the development of the nutrition levels and condition of the soils in which the trees grow has been an important part of the design of the grove.*

■ *Careful planning for harvesting with scrupulous monitoring of the health and development of the fruit and the oil determines exactly when to pick the fruit to ensure it has the best characteristics.*

■ *Low food miles - Winchelsea Olives products are all grown and produced within 100 miles of Melbourne.*

■ *No chemicals or pesticides are used in the grove.*

■ *All electricity is supplied by a wind turbine.*

Award Winning Extra Virgin Olive Oil

The 2009 harvest resulted in an auspicious year with awards received at both the National Olive Oil and the South Australian Olive Oil Competitions. Careful planning and dedication paid off when every variety of Winchelsea Olives' oils won an award at the national competitions.

Olive Bread (makes 2 loaves)

1. *Combine water, oil, sugar and yeast and stand for 10 minutes.*

Ingredients:

3 ½ cups bread flour
14g dry yeast
1 tsp sugar
1 tsp salt
1 ½ cups warm water
½ cup extra virgin olive oil
1 ½ cups pitted kalamata olives roughly chopped
Extras: 2 tbs oil, 2 tsp sea salt and rosemary sprigs if desired.



2. *Sift flour and salt into a large mixing bowl and make a well in the centre. Add yeast mixture and olives and mix to combine with a spoon and turn out onto a floured surface and knead for 10 minutes or until smooth. (May be mixed with a dough hook for 5 minutes instead.)*
3. *Place smooth dough in an oiled dish, cover with plastic wrap and stand in a warm place for 40 to 60 minutes or until mix is about doubled in size.*
4. *Punch down dough and knead for 2 minutes on floured surface.*
5. *Divide into 2 and shape into two 25cm rounds.*
6. *Place on well oiled round pizza trays. Sprinkle with extra oil and salt and top with rosemary sprigs if desired.*
7. *Bake for 20 - 25 minutes at 210C and then place on oven shelf for 2 minutes to crisp base if desired.*