

HIDDEN VALLEY OLIVES



A passion for olives and their versatility of their products led to the planting of 4,000 trees on the Hidden Valley farm. Our fertile soils made for vigorous growth and the trees are now producing at mature capacity. Italian olive oil cultivars Leccino, Frantoio and table olives Nocellara del Belice were specifically chosen for their superior taste and texture, along with the popular Greek Calamata cultivar used for producing table olives and a Tapenade.



Nocellara del Belice Olives

R50.00 (Sold Out- available nov 2011

These Nocellara Del Belice olives originated from the Sicily and are widely regarded as the best green table olive in Italy. They have a crisp and chewy texture with a creamy, nutty taste.



Calamata Olives

R50.00 (Sold Out- available nov 2011

Calamata olives are possibly the best known and sought after black table olive cultivar in the world. This fleshy olive has a distinctive flavour and meaty texture. These olives can be used for table olives and olive oil.



Hidden Valley Extra Virgin Olive Oil

.....**R55.00 (500ml)**
R190.00 (2L

Box)

This oil is made from the cold pressing of hand-picked olives, and is seen as the best quality of olive oil not only for taste, but also for health.

We used cold pressed 'Frantoio', 'Leccino' and 'Mission' olive oils to blend this oil. Leccino has a mild sweet flavour while Frantoio is fruity with a stronger aftertaste and are the main cultivars in Tuscan olive oil. This oil has an intense aroma and flavor notes in greens, herbs and freshly cut grass, with an intense and pleasing white pepper background. On the palate we find hints of tomato and fig with a spicy middle citrus and artichoke flavours.

Our new 2L Integrity pack was specially designed to seal the oil from light and oxygen. This will extend the shelf life of the oil and you buy in bulk and there for also save money.

