

Petra Olive Oil Estate

PRESSING, HARVESTING, PRUNING OTHER PEOPLES' OLIVES

Available on Mondays during Harvest/Pressing season

Sunday delivery 2-4pm ideally for MONDAY PRESSING

CUSTOM LABELS ALSO AVAILABLE...

**Please call to book in YOUR PRESS, so we can schedule in everyone.
Thanks...**

OPTION A

>200kg - PRESSING YOUR OWN EXCLUSIVE OLIVE OIL AT PETRA

Available from Monday 4th May 2020

Need 200kg olives minimum quantity to olive oil EXCLUSIVELY from your own olives (as this is what the OLIVE PRESS MACHINE requires)

\$300 minimum (buys 200kg)

Then .50c per kg thereafter

You will receive whatever yield YOUR OWN OLIVES PRODUCE

OPTION B

<200kg (min. 50kg) PRESSING YOUR OLIVES AT PETRA

Available everyday

50 - 200kg - \$2 per kg

SET 10% yield supplied

Your olives will be mixed with other high quality olives, either Petra's olives or other small growers olives (vetted for quality)

NOTE: if you cannot guarantee at least 200kg PRIOR TO ARRIVAL, then only OPTION B is available.

NOTE 2: Laden trees of 4m high can produce 15-20kg (as a rough guide – of course depends on your trees)

CONDITIONS:

Need to bring at set pre-arranged time (to fit in with our harvesting schedule).

Need to be in "tip-ready" crates or you need to assist in transferring to our crates to suit pressing equipment & come with confirm kg weight or assist with weighing on arrival.

Only high quality fresh olive fruit recently harvested off the trees (not from the ground)

OLIVES MUST BE COMPLETELY STONE/ROCK FREE – ROCKS/STONES CAN CAUSE MAJOR DAMAGE TO THE OLIVE PRESS WHICH WOULD BE CHARGED FOR.

You'll also need some containers to put the oil in (ideally transparent/translucent so we can see when they are filled). PLEASE WRITE YOUR NAME ON YOUR CONTAINERS.

EG **OPTION A** (note: these quantities/yields are guesstimates – depends on your trees)

If you get 300kg >

200kg = \$300
+ 100kg @ .50c/kg = \$50
TOTAL = \$350

OPTION A YIELD

If you get 8% yield = 24L EVOO
= \$14.58/L
If you get 10% yield = 30L EVOO
= \$11.67/L
If you get 12% yield = 36L EVOO
= \$9.72/L
If you get 14% yield = 42L EVOO
= \$8.33/L
ETC...ETC...

EG OPTION B

If get 75kg x \$2/kg = \$150
TOTAL = \$150

OPTION B YIELD

SET YIELD 10% SUPPLIED = 7.5L EVOO
= \$20/L

CUSTOM LABELS

We can provide custom labels on the following template for you to use on bottles of YOUR OWN OLIVE OIL:

Black Font on Clear Media

Size: 50mm W x 55mm H

Price: \$2/Label. No minimum quantity. Slight adjustments possible.

Template Sample below:



FOR BOTTLES: We recommend contacting Cospak (Susan Reid) or Plasdene to buy bottles & tops (Dorrice & Marasca bottles with black tops with pourer inserts are the cheapest options), but there are other Italian made bottles available at higher prices.

NOTE 3: Extra Virgin Olive Oil pressed at Petra is not filtered or processed in any way, in order to preserve the high polyphenol (& health benefits) & great taste characteristics of true Extra Virgin. This means you will get sediment at the bottom of your container & this may be transferred to your bottles if you're simply 'pouring it out' into bottles. It's all fine – just cloudy with a bit a sediment –

this is highly regarded in the EVOO world. We recommend letting your oil settle for at least 6 weeks. You can also strain oil to remove the sediment more quickly.