

Koroneki

Synonyms: "Koroni", Kritikia", "Ladolia", "Psylolia"

Origin: Greece

Purpose: Primarily in oil production and table olives

- A very high-quality oil variety with good constant oil yields. Sold as a single varietal and blended.
- Heavy crops come into bearing early and ripening is early to intermediate.
- Very high content of Oleic acid and polyphenols. It has a very high stability.
- After the Arbequina and Arbosana, Koroneiki olives are among the most common and suitable for high-density growing systems around the world.
- The most common variety for oil production, Koroneiki olives cover 50-60% of the acreage in Greece.
- Koroneiki fruit size is quite small. Proving well suited to warm, non-frost regions.
- Koroneiki is grown in Greece, Australia, Chile, China, Cyprus, Egypt, France, Israel, Italy, New Zealand, Portugal, Saudi Arabia, Spain, Tunisia, United States.
- Australian Koroneiki is often described as having floral, sweet spice, citrus and fresh green herb/grass characters.



Manzanillo

Synonyms: "Manzanilla", "Romerillo", "Varetuda", "Manzanilla Blanca", "Manzanilla Basta"

Origin: Spain

Purpose: Primarily table olives and oil production

- The Manzanillo olive is one of the most wide spread olive variety in the world.
- Medium / large fruit (4.8g). High yields. Ripens early.
- Excellent pickling fruit, green or black. Fruit is of excellent taste and texture. Fruit should be processed before it is fully ripe to retain flesh firmness.
- It has an excellent flesh to pit ratio, has an excellent texture and is considered to be a "free-stone" olive.
- It has a medium oil content and the oil has good stability.
- When harvested early and green, the oil is quite grassy, herbaceous, bitter, and pungent in character. Later harvested fruit produce oils that are very aromatic with a sweeter ripe olive fruity character.
- Often blended with other varietal oils.



Coratina

Synonyms: "Recema", "Racioppa", "Coratese", "Olivo a confetti", "Olivo a grappoli", "Olivo a racemi"

Origin: Italy, Puglia

Purpose: Oil production and in some years green olives in brine

- Coratina originated in the Puglia region of Italy. It is one of Italy's most important varieties. It is also grown in Argentina, Australia and the United States of America.
- Coratina olive trees grow quickly and more upright than other varieties. It adapts well to a variety of different growing environments and conditions. It is tolerant of colder climates. The fruit ripens later in the season.
- It is used for the extraction of robust oils, and yields are medium to high.
- The olives are small to medium, ovoid shape and slightly asymmetrical.
- For oil use the fruit is harvested while still green and turning colour.
- A semi-common variety in Australia – most often sold as a single varietal. Sometimes blended to add pungency, green vegetal characters and astringency.
- Coratina produces oil with high levels of polyphenols making it very stable. It has a characteristic pungency and peppery aftertaste.



Hardy's Mammoth

Synonyms: none

Origin: Australia

Purpose: Table olives and oil production

- First planted in Australia by the Thomas Hardy, founder of the Hardy Wine company along the banks of the Torrens River in Adelaide.
- The Hardy's Mammoth is (as its name suggests) a large olive, green in colour and sweet in taste.
- Admired for its very tropical aromas and flavours like passion fruit and guava, often with a warm and peppery finish.
- Clusters of white fluffy flowers in early summer followed by heavy yields of large sized oval fruit in autumn.
- The fruit is a deep brown in colour, tasty with a slight astringent finish. High in oil content.
- Olives for oil production are harvested when black, but for pickling, some varieties are picked when changing from green to greenish yellow, and others are picked when turning black.
- Uncommon variety in Australia – generally sold as a single varietal.
- Common descriptors include apple, tomato, artichoke, citrus and salad greens and herbs.



Frantoio

Synonyms: "Paragon", "Frantoiano", "Correggiolo", "Raggio", "Gentile", Rajo" and "Razzo".

Origin: Italy, Tuscany

Purpose: Oil production

- Frantoio is one of the most highly celebrated oil varieties in the world. It is grown commercially in most olive growing regions including Italy, north Africa, Australia, Argentina and California.
- The olives are medium in size (2 to 3g), ovoid shape and slightly asymmetrical. Average oil yield is 23-28% of the fruit.
- The tree is self-pollinating with early-season fruit-set and mid to late fruit ripening. The fruit ripens gradually which allows a longer harvest window than faster-ripening varieties.
- The Frantoio tree grows best in mild climates. It is not overly tolerant of hot or cold climates.
- The tree grows moderately and has a spreading airy canopy. It can be very productive in the correct conditions. It grows more like a tree than a bush, which is different from most olive trees.
- When mature, the fruit are coloured purple-black, but at the preferred harvest time for oil production are green and purple-green.
- It is and is excellent for pollinating other cultivars.
- Used as a single variety and blended.



Picual

Synonyms: Picudo, Marteña, Lopereña Picuda Picvalles, Redondilla, Salgar, Salgares, Sevillano, Tetudilla Moradillo Albaideño Nevadillo, Nevado

Origin: Spain

Purpose: Oil production

- Picual olives are the most commonly grown olive today for olive oil production, with production centred in the Spanish province of Jaén. Picual trees are estimated to account for 25% of all olive oil production in the world.
- A very hardy variety that adapts to a variety of climatic and soil conditions including salinity, excess soil moisture and cold.
- Picual olives are medium in size, ovoid shape and slightly asymmetrical. It is early bearing with fruit ripening early.
- Picual oil has a high oleic acid content and high stability. It is resistant to rancidity and oxidation.
- Naturally very high in oil content (20-27% by weight) especially when harvested later in the season.
- Australian early picked Picual (from green/turning colour olives) oil has high levels of polyphenols (300-700ppm) with dark green vegetal and tomato stalk/leaf characters. Late picked Picual oil (from purple/black olives) is sweeter and less pungent with more tropical and characters.
- Used as a single variety and blended.

