



EXTRA VIRGIN
OLIVE OIL



750, 500, 250 ML Retail bottles



Four liter tins



20 Liter & 10 Litre Drums

About the Brand

Pendleton Estate is an Australian owned and run company that uses Australian Olives grown from the Limestone Coast region of South Australia. Pendleton Estate extra virgin olive oil (EVOO) is an early harvest, cold pressed extra virgin with robust flavours, ideal for Mediterranean style cooking, dipping crusty bread, splashing onto salads or giving any dish an enhanced taste sensation.

Varieties

Delicate

Barnea an Israeli variety of olive is used to make this oil. It is delicate and mild and has lemongrass aroma showcasing good freshness. Chefs like this oil because it does not overpower their food with dominate flavours. It is perfect for aioli's, sauces, pesto's, cooking and as a dipping oil.

Medium

Pical a Spanish variety is used to create this oil categorised as medium. Pical is a mid season harvested oil with a golden colour and green tomato aromas. Chefs like the fruit driven characteristics and minor bitterness of Pical, which carries more viscosity and greater depth, and range of flavours than Barnea. This oil is really well balanced and good for all cooking styles.

Robust

Frantoio and Manzanillo are used in this oil. These olives are generally considered to be robust when grown in the limestone coast region. They are herbaceous with fresh fruity characteristics, slight bitterness and pungency, making it ideal as dipping oil or for cooking

Lemon Pressed Argumato Extra Virgin Olive Oil

This oil is a combination of fresh South Australian Riverland lemons and Barnea olives (used in delicate oil) crushed simultaneously. Pendleton Estate uses the traditional 'argumato' method which translates to fresh citrus and fresh olives crushed together in the milling process to produce fresh, zesty oil with a clean mouth feel. This process retains the natural lemon flavour in the oil creating a lively taste sensation.

Basil Infused Oil

Pendleton Estate has created an aromatic basil infused Extra Virgin Olive Oil by blending the finest natural basil oil, together with its Limestone Coast Extra Virgin Oil. Pendleton Estate Basil Oil is ideal for pesto, bruschetta, drizzling over bocconcini, or with dried bresola.