

BACKGROUND

Mr David Pettavel landed on Australia's shores from Switzerland in 1842 to continue his family trade of grape growing and winemaking in Geelong. Our Winery is named Pettavel in recognition of the achievements of Mr Pettavel, one of the early pioneers of the Australian wine industry. Not only did Mr Pettavel excel in growing grapes and producing wine, but he also developed an important fruit growing industry in Geelong, as the soil and climate is well suited to the production of many horticultural products. Following the example of Mr Pettavel we have expanded the Pettavel range of products to include an estate grown extra virgin olive oil.

PRODUCTION NOTES

The hill top ridge behind the Pettavel winery is wind swept with cool ocean breezes and has extremely shallow soil with numerous granite outcrops. This combination of factors makes the rocky terrain unsuitable for vineyard development but is ideal for the hardy olive trees. The Pettavel olive grove is planted on 15 acres of this terrain and includes seven different varieties of olives.

ARBEQUINA 60%

Originating from Catalunya in Northern Spain the small rounded olives were harvested as they changed from pale green through shades of pink to a dark red colour. At this mid point of verasion the olives displayed vibrant perfumed fruit characters with mild bitterness and fresh acidity. The small olives yield small percentages of oil, but the oil produced was the most intense and flavoursome in terms of lifted fruit and spice characters.

MANZANILLO 25%

Translating as apple from its homeland of Spain, the Manazillo olive is large and rounded and similar in shape and yellowish green colour when ripe for harvesting when pickling the olives. The large round olives, have abundant flesh around a round stone producing high oil yields when pressed. The Manazillo olives in the Pettavel grove were allowed to ripen to full maturity, changing to a full black colour with a slight shrivel, whereby the harsh bitterness had diminished and the lush, rich and full bodied riper flavours developed.

BARNEA 15%

Native to Toscana in Italy this variety produces medium sized elongated fruit with sharp pointed stones. Harvested when 50 percent of the crop had reached full maturity displaying a deep black colour, the result was oil with a good balance of fresh green flavours and aromatics of the green olives enhanced by the richness, body and length of the black olives.

After cold pressing each of the individual varietal batches were matured separately in the Pettavel cellar over winter allowing the oil to clarify. Upon the arrival of summer the oil was allowed to warm to complete the maturation process before each of the individual batches were tasted and blended for consistency before filtration and bottling.

DESCRIPTION

The Pettavel extra virgin olive oil has been produced in line with our winemaking philosophy of capturing the varietal characteristics of source. This oil is fragrant, with a vivid green hue, best consumed while it is young to fully appreciate vibrant fresh aromas and flavours.

TECHNICAL SPECIFICATIONS

Bottle Size: 500 ml

Bottle Type: Antique Green

Closure Type: Screw Cap

Carton Size: 12 x 500 ml Vertical

EAN Bottle Barcode: 9331294000522

EAN Carton Barcode: 9331294000539

