



OMAKA SPRINGS
ESTATES

Omaka Springs Estates Olive Oil

Geoff and Robina Jensen were amongst the pioneers of the New Zealand olive industry when they established Omaka Springs Estates. Included on their land is one of the country's largest commercial olive grove. It consists of over 2500 trees and includes 17 different varieties. These trees produce high quality olives that are cold processed to produce fine extra virgin olive oil.

This oil is a delicate blend of several Tuscan olive varieties. Frantoia, along with Barnea, Leccino, Manzanillo and other olive varieties are hand picked when they reach their peak in June/July.

A single cold pressing ensures that only extra olive oil is extracted and blended to produce the distinctive Omaka taste. Our oil is renowned for its delicious fat olive aroma. Its smooth but not greasy on the palate, it has good balance and a subtle grassy creaminess.

The olive oil is bottled and packed at the Estate.

Judy Ridgeway, an olive oil expert and consultant described the Omaka oil as follows:

"I liked the culinary herbs aroma - mint with bay and tarragon - and the well balanced bitterness on the palate."

Oleic Acid level: 0.14%

