

Dec  
4<sup>th</sup>  
2011

## NZ Olive Oil



Olive oil has always been a very important staple for me. I cook with it, marinade with it, used it for pesto and dressing, have cleared the occasional waxy ear with it and even used it once or twice to lubricate my bicycle chain. Olive oil is truly amazing stuff but I didn't understand quite how amazing it really was until June this year.

This is an epic blog for me that has taken ages to compile so I am not going to bore you with a big drawn out introduction but I feel it's necessary to explain a little about why I have become so evangelical about olive oil.....

This year the olive picking season in New Zealand's Wairarapa fell in June. My Foodie group had arranged a trip to go and help out with the harvest at the Huangarua olive grove just outside Martinborough. There were about 16 of us and it was the last day of harvest at this idyllic olive grove set at the foot of some rather gorgeous rolling hills beside the beautiful Huangarua River.

Our hosts, the very lovely Jamie and Diana Reid and family put large nets under each of the trees and instructed us on how best to harvest their olives without squishing too many under foot or letting any frost bitten ones sneak into the crates that were taken to the olive press in Martinborough later that day. All of the olives were harvested with small plastic rakes by hand. There was no brutal tree shaking or industrial equipment used to harvest. It was all done with love, care, patience and attention to detail. Right from the outset Jamie and his family planted and nurtured these trees. No chemicals are used and they are treated with love and respect. If love could be a flavor it would taste like the Reid family's olive oil or the alexia of life, as I prefer to call it.

### **Huangarua Olives**

#### **What they are saying about themselves:**

Huangarua Extra Virgin Olive Oil comes from the family run estate Willowstream, originally the 'Old Bull Run', tucked away in an idyllic spot along the Huangarua River, only five minutes from Martinborough town centre.

Award winning, since becoming commercially viable in 2009, the family take great pride in how the grove is maintained, and are committed to producing the finest extra virgin olive oil possible with no chemical additives used on the trees, to ensure maximum health qualities in the oil.

## My thoughts:

### Italian Blend:

This oil has certainly got balls. It's a strong with a big nose that hits you straight away. A sophisticated combination of flavor with hints of grass, pepper and chili. It has a lot of character and vitality. Adds punch to pesto. When drizzled over an everyday past or risotto it has the power to transform it into an extremely decadent dish. 5 out of 5.

### Barnea and Manzanillo Blend:

Big nose of fresh cut pasture. This oil has a delicate complexity of flavors and a very well rounded pallet.

It has a warm verging on spicy flavor with notes of rocket, grass and pepper but it goes down smoothly. This oil is extremely moreish. Great for salads, pasta, risotto, pesto, dipping etc. I love that their olives are all harvested by hand. As producers they display extreme attention to detail and an energy and passion for their product that's hard to beat. This is the oil that I have brought over and over since first trying it in June 2011. Without a doubt 5 out of 5.

To order any oil please contact:

Jamie or Diana at Huangarua Olives

Ph: 04 973 1690

Mb: 021 184 8618

Email: [reidsnz@paradise.net.nz](mailto:reidsnz@paradise.net.nz)



## Huangarua Olives

Blog by: NZ Culinary Explorer

This Extra Virgin Olive Oil has been especially selected just for you.

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