

OIL PRODUCTION

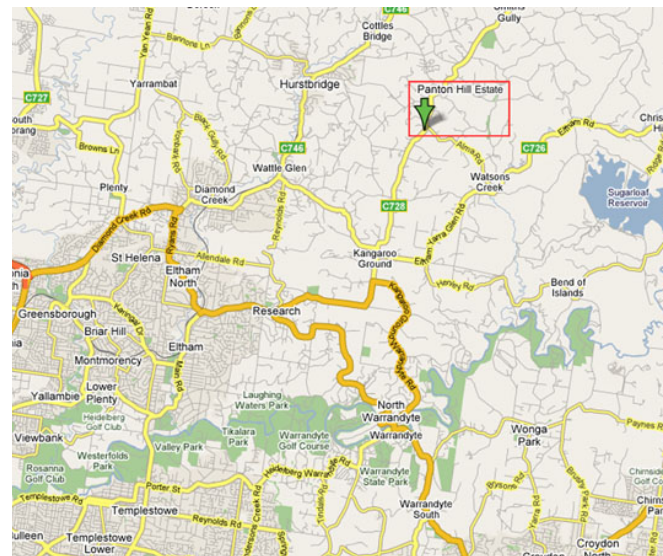
As we aim to produce oils of unique quality and flavour, (rather than trying to maximize our oil yield) we harvest early in the season – in southern Victoria this usually means we are picking during June. Although this means the oil yield is lower, it results in enhanced varietal characteristics in the oil. The outcome: a herbaceous oil with “fresh mown hay” flavours -- known as “grassy” -- and a distinctive olive oil “bite”. These oils are at their appreciable best when they are used on salads, dishes like pasta, or simply being added to fresh crusty bread.

The olives are picked by hand and taken to the processor within hours, ensuring the fruit is in peak condition. We produce single variety oils -- Frantoio and Correggiola -- as well as a blend of Frantoio and Koroniki. All the oils are bottled, labeled and packaged on the Estate with the same care which is taken in the grove.



TABLE OLIVES

Panton Hill Estate produces Kalamata and Californian Queen table olives. We use the old fashioned salt water brine method of preserving; a process which takes many months and is all done on the estate. The Kalamata are a classic Greek table olive which are pickled when fully ripe. The Californian Queen are Spanish in origin, and are a round, full flavoured olive. These are pickled both green and black.



The Panton Hill Estate olive grove is owned and run by Peter and Gaeyle Fullerton. Nestled in the western hills of the famous Yarra Valley, (Victoria, Australia), the small grove of 1000 trees was established in 2002. The trees were all planted and staked, by hand, by Peter and Gaeyle, with invaluable help from their extended family and friends. Like everything at Panton Hill Estate, individual attention is given to every tree, whether the activity be cultivating, pruning, irrigating or harvesting. Importantly, this means that the quality of the fruit from which our oils are extracted, is of the highest standard, resulting in outstanding extra virgin olive oil.



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OR

Call or email Peter to make an appointment to see our products, and purchase from the grove:

info@pantonhillestste.com.au



Panton Hill Estate's Kalamata table olives are a very popular, easy eating, classic Greek table olive. They are an ideal accompaniment to red wine from the Yarra Valley, and/or some tasty cheese. The Californian Queen are a larger, round, and stronger flavoured olive. Whilst they were cultivated to be picked and brined green, we have found the dark Californian Queen (ie ripe) olives are very popular. The dark Californian Queen are harvested about 8 weeks after the green olives.



Frantoio has a pleasing mix of fresh, soft fruit flavours which fill the palate, with a peppery bite at the back of the palate. **Correggiola** has an unusually distinct herbacious quality this season. It is ideal for salads and for drizzling over pasta and steamed vegetables. **Koroneiki Blend** is an oil with multi-layered flavours this season; it has a fresh olive oil character at first, with a clear peppery bite at the back of the palate. This is a flexible oil, which makes it a delicious addition to roasts, whilst also being ideal for dipping.

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For more information Please contact Robin Querre, Diplome National d'Oenologue, Bordeaux

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