

**THE OLIVE PRESS LIMITED – NEW YEAR’S SALE OF EXTRA VIRGIN OLIVE OILS – 23 JANUARY 2023**

OliveMark® Certified Extra Virgin Olive Oils – Olives New Zealand & Australian Olives Association Award & Medal Winners												
Batch	Olive Brand/Varietals	Region	Processed	Polyphenols (mg/kg)	Oil Class	Organoleptic/Sensory			Awards & Medals	Volume litres	Price per Litre Excluding GST	Comments
						Fruity	Bitter	Pungent				
P7035/42	Leccino	Wairarapa	7 June 2022	406	Intense	5.5	3.5	3.8	Gold (AOA) Silver (ONZ)	100	\$17.00	Reserve Champ. Italian Varietals (AOA)
P7100	Frantoio (spray-free)	Hawkes Bay	11 July 2022	412	Intense	5.3	2.8	3.0	Silver (ONZ)	2,500	\$16.50	Mohaka Olives “KOHA” (min. 200-litres)
P7105	Two Sheds Tuscan Blend	Wairarapa	4 June 2022	Min. 300	Intense	-	-	-	Gold (ONZ)	1,000	\$17.00	Commercial intense blend (min. 200-litres)
P7106	Oilmaker’s Blend	Wairarapa	16 May 2022	Min. 300	Intense	-	-	-	Gold (ONZ)	1,000	\$17.00	Commercial intense blend (min. 200-litres)
Other OliveMark® Certified Extra Virgin Olive Oils												
P7005	Grove Blend	Wairarapa	16 May 2022	363	Intense	5.5	3.0	3.0		300	\$15.00	Predominantly Barnea
P7012	Barnea/Manz Blend	Wairarapa	18 May 2022	366	Intense	5.5	3.6	3.4		250	\$15.00	Predominantly Barnea
P7014/17	Grove Blend	Wairarapa	25 May 2022	392	Intense	5.5	3.5	3.0		875	\$15.00	Predominantly Barnea & Leccino
P7029	Tuscan Blend	Wairarapa	4 June 2022	381	Intense	5.0	3.3	3.0		120	\$15.00	Predominantly Leccino
P7044	Frantoio/Leccino	Wairarapa	8 June 2022	287	Medium	5.8	3.0	3.0		400	\$15.00	Predominantly Leccino
P7064	Frantoio/Leccino	Wairarapa	18 June 2022	315	Intense	5.3	3.0	2.6		375	\$15.00	Predominantly Leccino
P7090	Picholine	Whanganui	5 July 2022	257	Medium	5.5	3.3	3.0		250	\$15.00	
P7091/92	Koroneiki	Whanganui	5 July 2022	285	Medium	5.5	3.0	3.0		500	\$15.00	
P7104	Frantoio (spray-free)	Hawkes Bay	30 July 2022	188	Medium	5.0	2.5	2.4		5,000	\$15.00	Mohaka Olives “KAI ORA” (min. 200-litres)

Buyer enquiries directly to Rod Lingard, The Olive Press Ltd – 027 443 5996 or [rod@theolivepress.co.nz](mailto:rod@theolivepress.co.nz):

- Oils are offered on a “first in/first served” basis; email requests to buy lot/s must contain customer’s name, street address and bank account details; if the oil is available, TOP will furnish a tax invoice.
- A sale is only confirmed upon receipt of full lot payment; an internet bank PDF of impending payment is acceptable for overnight transactions.
- Purchased oil becomes the owner’s responsibility immediately upon full payment; to facilitate transport of purchased oil, TOP will gift buyers its oil drums and loan its 500/1,000-litre pallecons for a maximum of 3 months.
- The customer will be responsible for the freight costs associated with shipping any oil and returning any loaned container; purchased oil needs to be uplifted by 31 March 2023, otherwise storage charges will apply.
- For confirmed bulk orders exceeding 500 litres in total – POA.

The following terms and conditions will apply to the sale process:

- A lot will be provisionally sold (assigned) to the first customer that requests by email to purchase that whole lot at the listed price.
- OliveMark® oils are certified by Modern Olives EVOO testing laboratory via Olives New Zealand, full results can be supplied by email on request.
- TOP makes no representations or warranties as to the stated organoleptic qualities of the oils on offer – no refunds or returns, except where the tested oil is deemed faulty.
- Following full payment, TOP will advise Olives New Zealand of the member’s purchase if requested; ONZ will then liaise with that member to record the ownership transfer of the relevant certified oils and email the relevant OliveMark® certificate/s to that customer\*. The new owner of a certified oil may display the OliveMark only if they have signed an OliveMark Certification Agreement with Olives New Zealand.