

Hello Olives NZ!

Hello Friends!

I want to produce a summary report about my days in NZ, sending some olive culture topics that you may have to work on.

Understanding the olive orchard scale you have already built, I have 4 main points to work on them.

- 1- Improvement Program
- 2- Supplementary irrigation
- 3- Milling work
- 4- Introduce new varieties. Another point, an opportunity.

### 1- Improvement Program (Focus Grove Project)

You have 2 main points; *renew pruning* and *fungus protection* in your program with Stuart Tustin providing the expert coordination.



#### **Pruning:**

Ok with this point, a gradual renew of trees structure is always necessary to be done.

Never finishes.

You always must focus on having NEW OLD OLIVE TREES.

New (or renew) canopy, old trunk.

This is the key.

Each year fruit pruning is necessary.

It is a continuous process.

Is a crop regulation tool.

If you cut back the trunk to renew all the plant, take care to work every year over the new canopy.

You must have little time between cutting to finish the new canopy.

Not 5 years, perhaps 3 years could be possible and better business.

### **Fungus protection**

One point is clear, if the trees lose their leaves, they don't work.

But I think that you have to work on supplementary or indirect protection.

22 sprays each year is too much. Ok, you have better local experience, but you have to search for an alternative way or some tools to reduce the numbers of sprays.

The alternative is working on soil health.

You have to work on improve microorganisms (MOO) development. They know what to do if you give them better conditions.

Better MOO soil conditions, better nutrients transformation and available for the trees.

Better MOO results in soil health, better tree health, and so less sprays numbers each year.

Ok is a process, not immediately, it takes medium time results to be expected...but it is the main way too.

Remember *the rice test* for diagnostic. Light colors (red, yellow) are good MOO, and dark colors (brown, black, blue) are MOO problems.



How to do this? Tea compost from alperujo (waste material from the olive oil extraction) from the almanzara (olive Oil mill) as an organic fertilizer with ideal qualities is the tool.

In the mills you could compost the alperujo, produce the tea, filtered and applied by fertigation and/or spray also.

In 2 or 3 years the results appear, for sure

How to do the compost, is your work, take a look of what to have to add to the alperujo with some composition analyses of it.  
There are many formulas, but it depends of your source available.

## 2- Supplementary irrigation

Water is the main key for good crops.

Not excess, not less than plants need.

Not in all the situations, perhaps not in NELSON, but for example in Hawke's Bay (6/700 mm/year) or in Canterbury, in the winery farm, it's clear that you have to give strategic *supplementary irrigation* in flower time and during spring growth period.

*You have to support flowering and also have to support next year new productive branches.*



Olive trees demand us to work on this and the next year, always.

I know that ***the only week*** in the last century that doesn't rain was my first week in NZ 2018, but don't dismiss this key main point in olive culture.



Speaking about flowering I attach for your information, the French support about flowering phenology from **Colbrant and Fabre, 1975. Phenology Olive Flowering steps.**

Is a practice tool to understand between growers of different regions.

### 3- Milling work

I think that you have important work to do in your mills.

The potential qualities of olive oils are very easy to lose very often.

You need more coordination and vertical integration between industry and primary production.

We visit this mill in Canterbury.



I think that you need more professional work during the mill season.

Good intentions but, it is a hard work where you play the main annual game. No mistakes are permitted.

I also visited in Wairarapa, Charles Chinnaiyah and his wife from Sri Lanka



I see there better work; better organization and better design of the lay out.



I think that you are needing better training for the mill managers and operators.



The biggest mill company (Village Press) and I tasted their olive oils n Hastings farmers market, it could have better oils. Sure. The best olive oil I tasted was their flavored garlic olive oil.

I know that The Olive Press in Wairarapa receive technical assistant and you see they have some important awards in OLIVES NZ 2018, like the Better Processor Award.

#### 4-Introduce new varieties

I know is expensive, but you must try to have some varieties you don't have, especially CORATINA and ARBEQUINA.

Your environmental conditions are the best for HIGH QUALITY ARBEQUINA olive oil.

Not only organoleptic, also chemistry olive oils.

For double purpose CHANGE A LOT REAL may be also. Is an early ripens olive variety.

In San Juan is black in April.

And for table I suggest MANZANILLA ALOREÑA, original pulp and more frozen resistant than Manzanilla Real.

Thank you for hosting my visit to New Zealand, it was an interesting experience for me and I enjoyed visiting your olive groves and meeting so many of the growers.