

# Q and A

**Sharing our  
learning as olive  
growers**














# Is there a business case for owning an olive grove in NZ?

- Unless you are producing certifiable, medal-standard EVOO there is no business case for producing olive oil at the scale usual in NZ.
- Is there even a business case for producing high quality EVOO in NZ?
- Is it just a lifestyle choice (perhaps with tax offsets) that supports the existence of most NZ groves?
- The business case is only defensible with sufficient trees, but it is stronger if you own your own press.

Trees	1,000	2,000	3,000	5,000
Fruit Qty	10,000	20,000	30,000	50,000
Oil Qty @12%	1,200	2,400	3,600	6,000
Capital Costs (say)	\$ 20,000.00	\$ 25,000.00	\$ 30,000.00	\$ 40,000.00
Spraying	\$ 6,720.00	\$ 11,000.00	\$ 15,000.00	\$ 20,000.00
Harvesting	\$ 8,000.00	\$ 16,000.00	\$ 24,000.00	\$ 30,000.00
Pressing	\$ 11,000.00	\$ 22,000.00	\$ 24,000.00	\$ 48,000.00
Packaging	\$ 2,000.00	\$ 4,000.00	\$ 6,000.00	\$ 8,000.00
Pruning	\$ 5,000.00	\$ 10,000.00	\$ 15,000.00	\$ 25,000.00
Total	\$ 52,720.00	\$ 88,000.00	\$ 114,000.00	\$ 171,000.00
Value @ \$30/L	\$ 36,000.00	\$ 72,000.00	\$ 108,000.00	\$ 180,000.00
Profit?	-\$ 16,720.00	-\$ 16,000.00	-\$ 6,000.00	\$ 9,000.00
Value @ \$40/L	\$ 40,000.00	\$ 80,000.00	\$ 120,000.00	\$ 200,000.00
Profit?	-\$ 12,720.00	-\$ 8,000.00	\$ 6,000.00	\$ 29,000.00


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# Pruning



**Procrastination is the number one enemy of effective pruning**

**Every tree every year is not just a sales pitch from professional pruners. It is a necessity for a healthy grove.**



**After 10 years of growth, if you are not using a chainsaw, you are not pruning!**


**If you are not worried that you are taking off too much you may not be taking off enough.**

**If you find yourself trimming a lot of little branches off a bigger branch, then the bigger branch probably should go**

**A battery-operated, single-handed pruning chainsaw with a spare battery (e.g. Stihl 161T) is worth every cent.**







**To paint or not to paint  
pruning cuts?**



**Prune on dry, low humidity days to minimise the risk of infection.**

**Paint cuts with a proprietary fungicide containing product within a half hour of cutting. (PruneTek, Greenseal)**

**In our view it leads to better bark adhesion, faster wound closure (New Scientist Feb 2024), reduced fungal intrusion and in our view better sprouting.**
























































# **Handling the Pruning Waste**






















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# **Spraying**





Fungal infection is a constant threat in our high humidity environment.

There are approved 'organic' options (Copper hydroxide, Kumulus Sulphur, Bacillus subtilis), but organic management is a constant challenge.

A blast sprayer is essential to get adequate cover in mature groves.

Mancozeb can be safely combined with nutritional agents such as soluble boron.

**Keep a record of all spray applications**








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# Fertilising



Optimal nutrition leads to optimal health including greater disease resistance.

As the trees and fruit continually remove nutrients from the soil, some replacement is essential for vigorous health.

Test leaves and soil annually (Mid-summer sample of 80-100 mature leaves from the middle of non-bearing current shoots). Avoid leaves with dust and spray residue).

Boron is essential to fertilisation.

Potassium is an important contributor to flavour.





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# Processing





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# Storing Oil









# Handling Oil Transfers













# Settling and Decanting





**Decanting is essential for ensuring oil will keep.**

**Decant after 24 hours and twice more at one-month intervals prior to bottling or for longer term storage.**

**Conical bottomed containers are best as you can purge by draining off water regularly as it settles out.**

**Beware that some vegetable matter will remain on the sloped bottom.**





# **Have a checklist for decanting:**

**\*\*Bung in place and/or taps turned off\*\***

**New container is clean. No odour.**

**Floating lids fully assembled**

**Container labelled with name of oil, batch, date.**

**Keep your tap 'drainage' samples in a different bottle to your market and competition ones.**

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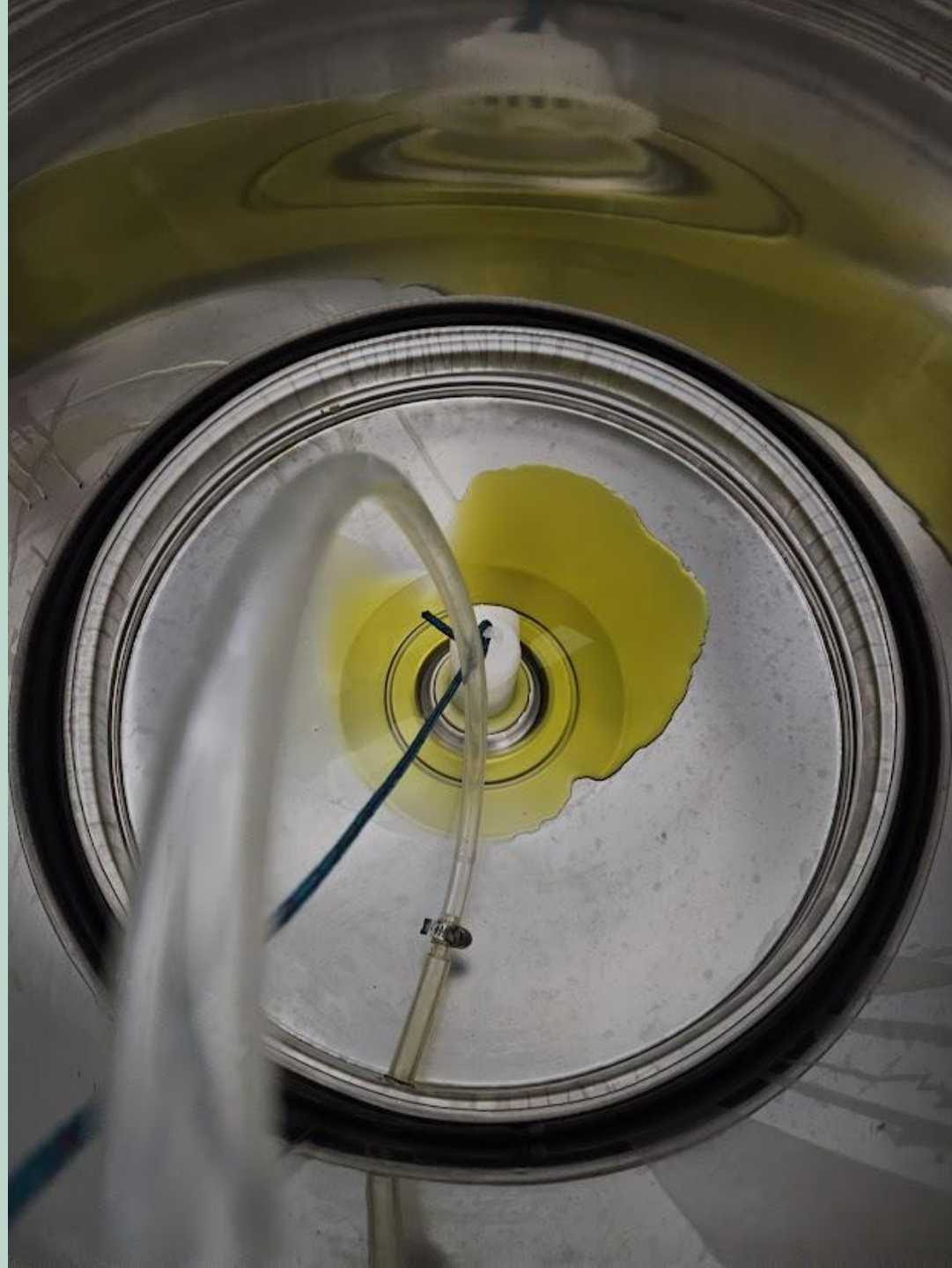
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# **Bottling Oil**



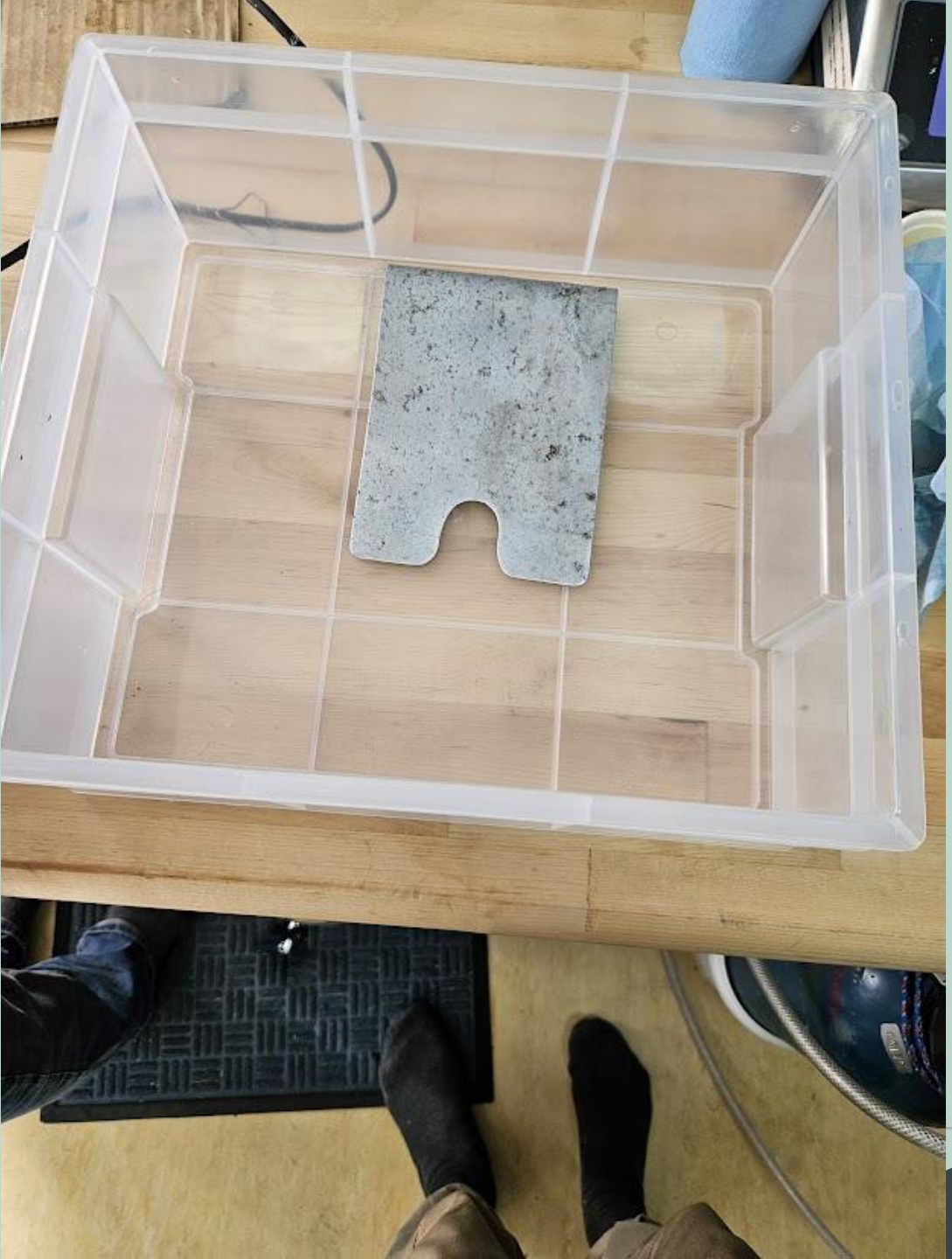














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# Harvesting













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# Table Olives





# Health

- The health story for olive oil is strong and getting better all the time
- The public have now heard this message.
- Other oils are trying to get on the health bandwagon without the evidence.

# General

- Olive oil has a specific gravity which varies with temperature and ranges from of 0.91 to 0.93.
- Divide the weight by this number to get the volume.
- When being given the oil percentage from your press make sure it is expressed as wt. on wt. not vol/ on wt . which gives a higher but false figure.