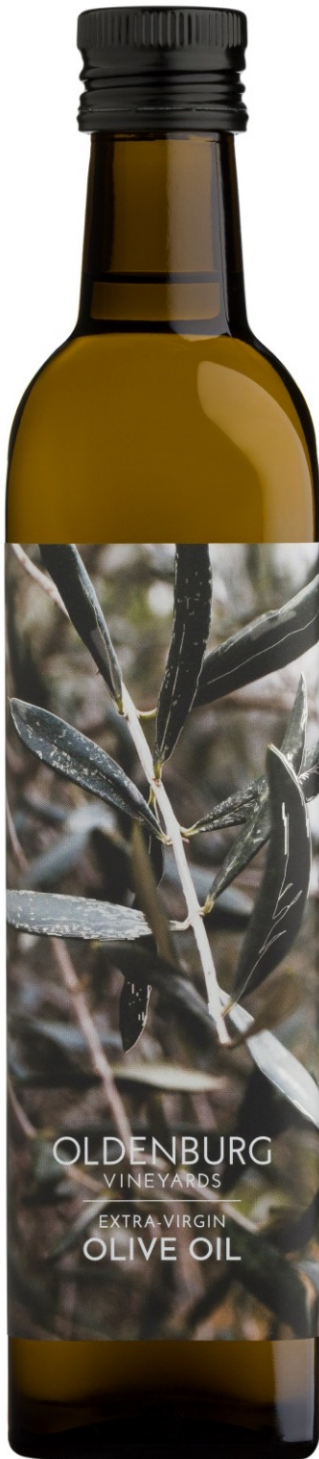




## EXTRA VIRGIN OLIVE OIL 2026

### OLDENBURG VINEYARDS EXTRA VIRGIN OLIVE OIL

|                  |                                                   |
|------------------|---------------------------------------------------|
| <b>CULTIVARS</b> | Coratina, Frantoio, Leccino, Nocellara del Belice |
| <b>REGION</b>    | Banghoek Valley, Stellenbosch                     |
| <b>ALTITUDE</b>  | 300m - 410m                                       |

*The extra virgin olive oil produced by Oldenburg Vineyards is created using the most up-to-date expertise; using acclaimed Italian olive cultivars. The choice of cultivars established in our orchards took into consideration their individual attributes to create a balanced oil of distinction. Coratina for its zesty spicy finish; Frantoio for its intense fruit and herbaceous qualities; Leccino for its delicate nutty aromas and Nocellara del Belice for its gentle fruity flavours. Classification of olive oil is measured by the level of fatty acids. To qualify as 'extra virgin' the fatty acid level in the oil must be <0.8%. Healthy fruit and careful control of the temperature at which extraction occurs will ultimately determine the classification. Our intricate and modern equipment guarantees that each and every drop of Oldenburg Vineyards oil produced has an acidity of <0.3%.*

### PRODUCTION METHOD

The extra virgin olive oil is produced using a state-of-the-art PIERALISI continuous cycle extraction plant which facilitates a temperature controlled extraction process. This allows us to produce an olive oil that is of the most pristine quality, with an acidity level that is significantly lower than the maximum allowed for extra virgin olive oil classification. The oil is allowed to settle in stainless steel tanks before it is pumped off the sediment without filtration; this preserves all the flavour components. Once the settling process is complete the clear oil is racked off the sediment and bottled. Extra Virgin Olive Oil needs to be stored correctly - cool (but not in the fridge) and dark - definitely not in direct sunlight.

### TASTING NOTES

This extra virgin olive oil shows a delightfully elegant and soft nose. Waves of freshly-cut grass tickle the nose, as well as leaves and artichokes, followed by green bell pepper aromas, beeswax and undertones of almonds and walnuts. The palate reflects these gentle nutty aromas along with slight indications of lime and a subtle bitterness. A gentle mouth-feel and an elegant, clean finish leads to an exciting peppery burn at the back of the palate.