



TASTING NOTES AND USES

Victorian Olive Groves produce a range of oils, each with their distinctive characteristics, all of which have received widespread acclamation both in Australia and internationally. To be classified as “extra virgin” oil must meet certain criteria.

1. The oil must have an acidity of < 0.8%. All of VOG oils are typically 0.0.2 – 0.4%
2. The oil must be assessed by IOOC approved tasters as organoleptically fault free. All our oils have been adjudged fault free.
3. Certain other chemical criteria must be met and a discussion, together with the results can be found on our website at www.victorianolivegroves.com. The flavours of true extra virgin olive oil vary as widely as wine. Further comparisons can be made with respect to price. Imported oil is usually bland, virtually tasteless with little aroma especially the supermarket variety. It is also cheap, similar to Cask Wine. Good olive oil comes at a price, as does good wine. At VOG our high quality oils are priced at the medium level reflecting excellent value for money.

Early Harvest Frantoio

A full-bodied, hearty oil characteristic of the Tuscan variety with a good pepper finish and mid-palate bitterness. Well balanced. Nuts and damp grass give way to flavours of sweet almonds with lightly bitter herbs.

- o Scrape a clove of garlic across thick toast and pour oil over liberally
- o As a garnish to all steamed vegetables with crushed pink pepper
- o As a baste for fish with chopped green herbs

Black Harvest Manzanillo

This Spanish varietal has full fruit flavours with a nutty inference. A late pepper finish and mild bitterness make it a well-balanced oil with an overall lighter, more delicate, flavour. This year the oil is particularly viscous.

- o Excellent with chicken roasted with garlic
- o Pasta with ample amounts of parsley, garlic, Parmesan and oil
- o Wok based rice dishes or stir fried vegetables

Harvest Blend

Our special blend designed for everyday use. Fruity and aromatic with a subtle piquancy. Fresh and green on the palate, some apple evident and with a pleasant pepper finish.

- o Makes a wonderfully moist carrot or banana cake
- o With avocado salads and a dash of good balsamic
- o Make a superb mayonnaise



TASTING NOTES AND USES OF VOG INFUSED OILS

When oils are assessed by accredited tasters judges are asked to quantify a variety of good and bad attributes.

- Good attributes are: Pungency, bitterness, and fruitiness.
- Faults include: fusty, musty, winey, rancidity and metallic flavours.

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All of Vog infused oils use our base, Harvest Blend, to which is added small amounts of cold pressed citrus or garlic oils to provide a wonderful zest.



Infused Olive Oils





Mandarin Oil with Harvest Blend extra virgin olive oil (evoo)

The skins of Mandarins are cold pressed to extract the oil (or zest). The citrus oil is characterized by the light but distinct aromas of freshly peeled fruit blended with evoo. The resulting infused oil reveals a tang on the front palate with a clean, clear flavour. The evoo back palate of mild pepper comes through late. Overall sensations of citrus and grassiness.

Uses. All fish dishes. For breakfast with toasted fruit bread. Leaf salads of all descriptions. Fennel, orange and balsamic salad with mandarin oil. Plain boiled rice with liberal slurps of oil and served with a spicy lamb curry. Rub over chicken skin, sprinkle with salt & pepper, roast—yum! Mandarin sorbet and a dash of oil. Mandarin cake – use oil instead of butter.

Lemon Oil with Harvest Blend

Lemon skins are cold pressed to extract the zest oil. This infused oil is fresh and light with clear and distinct aromas of lemon. Clean citrus flavours on front palate, lingering until mild back palate pepper kicks in. Fresh feeling on palate.

Uses as with Mandarin oil. Particularly good with steamed asparagus and cracked black pepper, or steamed broccoli, lemon oil & Parmesan. Pan fry fresh fish in a dash of oil.

Garlic Oil with Harvest Blend

Cold pressed Australian garlic oil . Mild pungency and late back pepper. Lingering aromas of garlic but with clean palate.

Uses. Try green beans with garlic oil mixed mashed potato with black pepper. A char grilled steak with a teaspoon of oil to finish. Marinate beef, prawns. Pasta al dente with Parmesan & chopped Italian parsley..

Lemon Myrtle Infused Olive Oil

Lemon Myrtle is a bushy Queensland rainforest tree (Botanical Name: Backhousia citriodora) having dark green lemon-scented leaves with large bunches of small white flowers. The essential ingredient is Citral which is extracted by steam distillation.

Uses: Similar to VOG Lemon Infused however the Lemon Myrtle has more of a finishing Lime tang. It can be used with baked fish, chicken and rice dishes, and sauces and to bake breads and cheesecakes etc.,