



OLEA NATURAE, SIMPLY
PURE PREMIUM
EXTRA VIRGIN OLIVE OIL

ENJOY THE OIL OF NATURE

WHO IS OLEA ESTATE?

Olea Estate is a boutique olive grove situated in a picturesque corner of Featherston, in South Wairarapa, New Zealand, a region which is renowned for its high quality wines and produce. The hot summers and cool winters of this area, coupled with the fertile, alluvial soil, provide the perfect olive-growing climate.

Established in 2000, Olea Estate grows a thoughtfully selected variety of olives, chosen for their ability to produce only the highest-quality extra-virgin olive oil.

WHAT IS OLEA NATURAE?

Olea Naturae is a premium, pure, extra-virgin olive oil. Extra-virgin oil has a superior taste, colour and aroma when compared to other types of olive oil. At Olea Estate, we strive to uphold these exclusive qualities of extra-virgin oil throughout our production process, ensuring that only the finest quality olive oil is brought to you.

Olea Naturae, it is simply pure, New Zealand made, extra-virgin olive oil.

HOW TO USE OLEA NATURAE

Drizzle the oil over favourite vegetables, salads, meat or fish, or add it to sauces or dressings.

For the simplest way to enjoy its exceptional taste, pour Olea Naturae into a shallow dish and dip it with freshly-baked bread.

HOW TO STORE OLEA NATURAE

To maintain the oil's high quality taste we recommend that Olea Naturae is kept in its original bottle and stored in a cool, dark place.



Olea Estate

Phone: +64 6 308 8007, Fax: +64 6 308 9470
info@oleaestate.com www.oleaestate.com