

Quartier

SINGLE
GROVE



Quartier Extra Virgin Olive Oil

Tasting Note

The Quartier extra virgin olive oil was made from fruit from a single grove in Tuerong on the Mornington Peninsula – made mainly from Frantoio and Leccino fruit, with small parcels of Coratina and Pendolino.

The fruit was carefully picked and milled to achieve maximum freshness and vividness.

The oil is a rich golden yellow colour with bright aromas of freshly cut grass and a gentle hint of green banana. The palate offers flavours of green almonds and subtle spice. Finely structured with a delicious creamy mouthfeel, the oil is of medium bitterness and pungency.

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