



# WAVERLEY HILLS

## ORGANIC EXTRA VIRGIN OLIVE OIL 2009

Waverley Hills Organic Extra Virgin Olive Oil is produced from premium organic olives that are hand-picked and cold pressed within 48 hours in order to obtain the finest quality oil.

Waverley Hills Organic Extra Virgin olive oil has a low acidity level (<0.5%) and is rich in antioxidants and non-saturated fats.

### BLEND

Mission	59.15%
Manzanilla	21.75%
Kalamata	12.07%
Frantoio	4.22%
Leccino	2.81%

### ACCREDITATION

Organically Certified by SGS-France  
Quality approved by SA Olive

### ANALYSIS

Nutritional Information	Per 100ml	Per 10ml
Energy	3359kJ	335.9kJ
Proten mg	Nil	Nil
Carbohydrates mg	Nil	Nil
of which sugars mg	Nil	Nil
of which starch mg	Nil	Nil
Total Fat g	90.8 g	9.08 g
saturated fat g	13.4 g	1.34 g
Monounsaturated	64.8 g	6.46 g
Polyunsaturated	12.6 g	1.26 g
trans fat g	<0.1	<0.1
Cholestrol mg	Nil	Nil
Fibre mg	Nil	Nil
Sodium mg	Nil	Nil

### TASTING NOTES

This organic olive oil has a clear golden colour with a garrigue/mint, hay and grass nose. Citrus, nuts, honey and black pepper also come through strongly. On the pallet, fresh cut grass and mild pepper shapes this full bodied olive oil.

