

Down Under FINE FOODS

Rylstone Extra Virgin Olive Oils

At Rylstone Estate, three hours drive north of Sydney, you will find the home of some of the very finest olive oils produced in Australia.

Both the organic and the non-organic varieties are superb, well-balanced oils with flavors derived from olives grown during hot summers at high altitude.

All are truly premium category with less than 0.8% free fatty acid and are made from the freshest picked fruit (never fallen fruit).



They are Australia's most-awarded extra virgin olive oils. Among the many awards won are:

- Royal Canberra Champion EVOO
- International Quality Taste Awards, Brussels, Belgium, Silver and Bronze
- Australian EVOO Gold, Best of Class, and Silver
- National Australian Show, 2 x Silver Medals
- Sydney Royal Agricultural Society Show
- Olives South Australia Champion and Silver

The varieties available are:

- Rylstone Organic Olive Oil - A premium organic, elegant, extra virgin olive oil.
- Cudgegong - Herbaceous high notes in an all natural non-organic extra virgin oil.
- Crooked River - A delightfully soft and smooth all natural non-organic extra virgin oil.

All of these extra virgin oils are packaged in a new bottle design with an integrated easy-pour spout.

Certified	Organic - USDA, Australia, JAS, Kosher and HAACP (QA)
Ingredients	100% Cold-Extracted Australian Extra Virgin Olive Oils
Shelf Life	24 months
Available in	500ml bottle and bulk sizes