

Chaloner

Mountain Olive Oil



Chaloner's Gold Award winning Extra Virgin Olive oil is produced with the meticulous attention to detail and quality for which Chaloner is renowned. Grown on the slopes of the Stellenbosch Mountains this boutique oil takes character from the granitic soils aided by biodynamic cultivation. An exquisite multifaceted aroma with traditional pepperiness from the Frantoio and flower scent from Nocellara.

Processing and extraction

Olives have been crushed with a hammer crusher in order to optimise the surface area for maximum Oil release and flavour release during the malaxing stage. Olive pulp has been malaxed for a maximum of 30 mins at 23 -28 C in order to facilitate the release of phenolic compounds into the oil. Oil Extraction from pulp was done through the use of a 2 phase Perialisi decanter system after which the oil has been clarified with a vertical Perialisi separator. Oil is then left to settle and racked from sediment twice.

Tasting Notes

The oil is made in medium style intensity and has a beautiful balance between the fruit, bitter and pepper. A deep green colour belies the oil which is evidence of the Italian varieties used in this blend. The nose has upfront green olives, nutty and slightly grassy notes. A good structure is evident within the oil and also shows hint of artichoke, pine seeds and slight nuances of unripe tomatoes. On the pallet an excellent balance of fruit and bitter is displayed with good walnut flavours and hints of pine seeds and artichokes. The oil finishes with low astringency, a certain amount of creaminess and fruit on the pallet and a lingering pepperiness in the back of the throat.

Food pairing

Enjoy on its own dipped in artisanal bread, dribbled over red meat, or on salads with perhaps a grind of salt.