Other Varieties
These varieties can be grown for you under a Forward Supply Agreement.

Azapa
A’Prugno
Barouni
California Queen (UC13A6)
Carolea
Hardys Mammoth
Hojiblanca
Kadesh
Moraiolo
Nabili Mouhasan
Sevillano
Sourani
South Australian Verdale

Performance
While every care is taken to ensure varieties perform as described, variation in performance can be affected by a number of factors including climate, soil types, tree management and genetic make-up.

Much of our knowledge is gleaned from both overseas sources and local growers, with little first hand experience of our own. We are constantly updating our data as New Zealand results come to hand. Please feel free to ask for further details on any particular variety you are interested in.

Ordering
The ordering process depends on the quantity ordered and stock availability.

We have access to other varieties than those listed that we are happy to grow for you under a Forward Supply Agreement.

Useful Contacts for Olive Growers

Olives New Zealand
www.olivesnz.org.nz
info@olivesnz.org.nz
PO Box 21, Otaki.
Tel/Fax 06 364 7296
The Simpson name has been synonymous in the nursery and fruit industries in New Zealand since the early 1900s, but it wasn’t until 1977 that Doug Simpson and his wife Georgina founded Waimea Nurseries Ltd. Their son Michael joined the company in 1977 and is the current Managing Director. Waimea Nurseries is now New Zealand’s leading fruit tree nursery for professional growers with current annual production of 800,000 trees, plus 450+ species. The nursery covers approximately 60ha on the Waimea Plains, with up to 70 staff, including 35 permanent employees.

About Waimea Nurseries

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Olive Varieties Performing In New Zealand

**Olive Varieties Performing In New Zealand**

**Barnea**
- Oil & Table
- From Israel. Quick growing erect variety. Prolific producer when conditions are right, but has failed in many areas of NZ especially where subject to cold winters. Fruit medium size and pointed. Recommended pollinators are Picholine and Manzanilla. Oil yields around 17% have been experienced so far in New Zealand. Can be picked black for high quality fruit.

**Chermili**
- Oil
- From Tunisia. Prolific producer of smaller fruit with excellent oil properties. Performing well in parts of New Zealand and showing very well in NZ Tree Crops Association trials. Shrubby, high health and easy care plants.

**Francoio**
- Oil
- From Italy. The worlds best known oil-producing olive that is renowned for its flavour. Proven performer in many parts of New Zealand and featuring strongly in a number of award winning oils. Medium size oval even-ripening fruit with excellent oil content and quality. Later ripening, self-fertile and vigorous grower with good resistance to disease. Good pollinator.

**Kalamata**
- Oil & table
- From Greece. The most famous of black eating olives but also makes an excellent oil. Elongated fruits, asymmetrical shape, freestone with a fruity flavour and meaty texture. Strong, vigorous tree, resistant to some cold, medium hardwood. Sensitive to extremes. Best for the warmer parts of New Zealand Limited availability due to difficulty with propagation.

**Koroneiki**
- Oil
- From Crete. Highly regarded soft self fertile olive. Prolific and regular cropper. Fruit is small but with excellent oil properties. High health and easy care. Very tolerant of strong sea breezes once established.

**Leccino**
- Oil
- From Italy. Tuscan selection proving an excellent performer in many parts of New Zealand. Very cold and disease hardy. Very good cropper with excellent oil properties. Features strongly in award winning oils. Only draw backs are not self fertile and can suffer wind damage due to vigorous top growth. Pollinators include Pendolino, Moraiolo and Frantoio.

**Manzanilla**
- Oil & table
- From Italy. Tuscan variety highly regarded as a pollinator. Also it is reputed to be a very good oil producer while to date cropping has been good oil percentages have been disappointing. Attractive weeping habit.

**Picholine**
- Oil & table
- From France. Small, elongated fruit. Skin light green changing to wine red then red black. Heavy and regular cropper. Popular gourmet table olive often pickled green. Oil quality and yield is very good. Upright tree with good resistance to cold and disease but fruit is later ripening. Good pollinator.

**Picual**
- Oil
- From Spain. Main oil variety in that country. Highly rated for its early bearing, high productivity and oil properties. Strong, spreading grower with resistance to cold and wet soils but ripens too late for marginal areas.

**Variety Development**

During the 1990’s many varieties were introduced into New Zealand for trial, many of which proved unsuitable and problematic in the New Zealand environment. The varieties Waimea Nurseries are now growing are those which have been proven as performing well in most areas of New Zealand.

**Commitment To Growers**

Waimea Nurseries is committed to the long-term future of New Zealand’s olive industry and seeks to respond to market conditions accordingly. Waimea Nurseries has been at the forefront of the development of high density planting systems in New Zealand, with the introduction of key dwarf varieties.

**Involvement In The Olive Industry**

Waimea Nurseries has been involved in olive tree production since its inception in the 1970s. As commercial interest gained momentum in the mid-1990’s, Doug Simpson responded by importing a complete range of the world’s best selections. We have continued this progression offering the best selections to the olive industry in NZ with the development of FS17. In our best selections to the olive industry in the world’s best selections. We have late 1990’s, Doug Simpson responded in inception in the 1970s. As commercial Waimea Nurseries has been at the forefront of the introduction of key dwarf varieties. planting systems in New Zealand, with the development of high density Nurseries has been at the forefront of the introduction of key dwarf varieties.

**Planting**

In New Zealand Olives have been mainly planted 3m - 6m apart and 5m - 6m between rows to allow for machinery access in the future. Spacing does depend on factors such as variety vigour, the amount of pruning intended and both the training and picking methods to be employed.

Planting time will depend on a number of factors. As another general rule autumn planting is recommended in areas not prone to harsh or very wet winters. Spring planting is best in areas where winters can be severe. Other factors to take into consideration to help decide best planting times include age of stock, availability of irrigation and seasonality of strong, potentially damaging winds.

The NZ Olive Association have found that after-care is the greatest stumbling block to olive tree establishment. Weed control, attention to irrigation needs, adequate staking, pest and disease control must be attended to.

**Irrigation**

The olive is a considered a drought-resistant species because it thrives in areas where water stress is frequent. However irrigation is likely to be needed to maximise growth and eliminate stress during flowering fruit setting and as the fruit increases in size.

Over watering can cause health problems for olive trees. Root rot is also showing that over irrigation in autumn can delay harvesting while doing nothing for increasing fruit size or quality (see notes on Harvesting).

**Pruning**

There is still much debate on how best to train and prune your olive trees. Different cultivars have different growth habits and so training techniques will vary. Trees should be developed into an open vase shape with the typically low developing branches radiating out in an even pattern. Once trained, minimal pruning is required to maintain a mature specimen, often requiring only minor branch thinning and dead wooding. All pruning is best done either in late winter/early spring or at blooming time.

**Harvesting**

Like all fruit, olives perform best when picked at the right time for the purpose. As different varieties of olives perform best when picked at different maturities you need to either experiment or research best picking times for your table selections.

Oil olives should be harvested as soon as possible after they have become fully ripe. The NZ Olive Association suggests that this is when half the olives have turned black. As olives ripen, the quality of the oil within changes. Commercial growers may be best advised to use lab testing for oil content and moisture content to judge when exactly to harvest.

**Picking**

Whether green or black, perfect unbruised olives are best for pickling. Keep them cool. These can be prepared in plain brine or oil or combined with virtually any herb you care to name. Processses and recipes abound and each grower will hopefully develop their own unique blend that best works for them.

**Pollination**

Pollination requirements do vary between the different Olive varieties. While several of these varieties can be classified as self fertile, the majority of olive trees greatly benefit from cross-pollination so groves should have a mix of cultivars inter-planted for this purpose.

Oliviers are wind pollinated. As such Olive pollination can be affected by climatic factors such as heavy rains and strong or no wind during the flowering period.

**Olive Trees for Growing in New Zealand**

The olive (Olea europaea), traditionally the symbol of peace and tranquillity, is a long-lived, evergreen tree providing shade and food for centuries. In Mediterranean basin from which it is native. Olive trees are generally easy care plants. Trees live for many hundreds of years and there are profitable commercial plantings in Spain that are over 200 years old.

**Climate**

While the olive tree has a wide range of adaptability there are cultivars much better suited to some conditions than others. Without a good winter chilling many varieties fail to initiate flower buds. However some cultivars, such as Azapa, Koroneiki and Chemial bloom and fruit with very little winter chilling, so are suited to warmer areas.

In the colder regions of New Zealand where winter also start early, the fruit may fail to fully ripe especially with later maturing selections; Variety selection in such areas is especially critical. Young olives trees can be injured by cold winds and hard or unseasonal frosts. Only a few selections as mature trees can withstand temperatures below -10°C without damage. The hardest varieties include Leccino, Pichual, Picholine, Frantoio, Souari, Manzanilla and Pendolino.

**Soils**

Olive trees grow on poor soils but deep reasonably fertile soils produce the best quality fruit. Research suggests that elements such as nitrogen, potassium and boron are most important for commercial olive so a soil test 6 months prior to planting is recommended when a grove is been established. They prefer soils that are in the slightly acid to neutral range (pH 6-7 optimum). Oliviers detest wet feet so soils must be free draining.

**Pickling**

Pickling the Olives (Tentation)

Delblush (Tentation)

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