



*PepperGreen*

— ESTATE —

SOUTHERN HIGHLANDS

CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

EXTRA  
VIRGIN  
OLIVE OIL



# Welcome



PepperGreen Estate is a family owned business based in the Southern Highlands, NSW, Australia. Hank and Katrina love the country charm of the region and the welcoming attitude of the local community. When they moved to the area in 2013, they also loved the area for its farming landscape and the endless possibilities of creating a sustainable business from the land.

PepperGreen Estate is the mother brand for a 130 acre winery, a 130 acre olive grove located in the premium cool climate area of Canyonleigh, Southern Highlands NSW. The rebirth of the PepperGreen building in Berrima is the company's Cellar Door and Tasting Room. The team pride itself on producing the finest grapes from a vineyard nestled in the undulating slopes of Canyonleigh, an area known for rugged terrain enriched with rocky sandy loam soil and a clay base that is a perfect combination for producing a cool climate boutique vintage year in and year out. The olive grove is just down the road from the vineyard on the same rugged terrain.

Innovative growth and production techniques will enable us to produce the largest volume of olives for the use of cooking and consumption in the region, all with an impeccable taste and quality.



# OLIVE GROVE

*Canyonleigh*

## SNAP SHOT

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130 acres total size

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55,000 planted olive trees

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Arbequina Olives

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Extra Virgin Olive Oil

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Planted from redeveloped site

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## Location: Canyonleigh

PepperGreen Estate Olive Grove was first planted in 2017 just down the road from the vineyard on a carefully selected property which would provide ideal conditions.

With consultation from industry experts, the team chose the Arbequina variety when planting because the variety does not possess an overpowering flavour, rather a mild pleasant flavour with great characteristics as well as being frost hardy. With the cool climate and high altitude, these characteristics are unique.

Each plant is set at 1.3 metres x 3.5 metre spacing (super high density) to retain better quality olive oil, as each plant does not have a huge crop load to ripen. This provides a lower fruit to plant ratio.



# PRODUCTS

*Explore our range*

## Available in the following:

- PepperGreen Estate Australian Extra Virgin Olive Oil 100ml
- PepperGreen Estate Australian Extra Virgin Olive Oil 250ml
- PepperGreen Estate Australian Extra Virgin Olive Oil 500ml
- PepperGreen Estate Australian Extra Virgin Olive Oil 3L

Extra Virgin Olive Oil is essentially a fruit juice. It is pressed and extracted to maintain the very best characteristics, and to ensure that the greatest flavour and health benefits are preserved. Extra Virgin Olive Oil can be described by three key characteristics: fruitiness, bitterness and pungency. The team at PepperGreen Estate believes the key is to have balance across these three characteristics to guarantee superior quality.

## Awarded:

2023 Australian International Olive Awards - Gold Medal

2023 Sydney Royal Fine Food Show - Silver Medal

2022 OLIVE JAPAN International Extra Virgin Olive Oil Competition - Silver Medal





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*Enjoy...*

Southern Highlands NSW Australia  
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