

THE OLIVE PRESS LIMITED – PRE-AWARD SALE OF 2023 OLIVEMARK® CERTIFIED EXTRA VIRGIN OLIVE OILS – 17 AUGUST 2023

Batch	'Pressed Gold' Brand	Varietal/s	Processed	Polyphenols (mg/kg)	Oil Class	Organoleptic/Sensory			Volume litres	Price per Litre Excluding GST
						Fruity	Bitter	Pungent		
P8085	Tuscan Blend (sprayfree)	Frantoio/Leccino	23 May	210	Medium	5.0	3.0	2.8	500	SOLD
P8086	Oilmakers Blend	Barnea/Manz	26 May 2023	100	Mild	5.0	2.8	2.5	1,000	\$16.80
P8087	Two Sheds Tuscan Blend	Frantoio/Leccino	1 June 2023	178	Medium	5.0	3.0	2.8	500	\$17.60
P8088	Frantoio	Frantoio	6 June 2023	183	Medium	5.0	3.0	2.8	600	SOLD
P8089	Picual	Picual	18 June 2023	192	Medium	5.5	3.0	3.0	300	SOLD
P8090	Leccino	Leccino	18 June 2023	162	Medium	5.3	2.5	2.5	600	\$16.80

[The above six certified oils are all being entered by TOP in the 2023 Olives New Zealand Extra Virgin Olive Oil Awards]

Buyer enquiries directly to Rod Lingard, The Olive Press Ltd – 027 443 5996 or rod@theolivepress.co.nz:

- 1) Oils are offered on a “first in/first served” basis; email requests to buy lot/s must contain customer’s name, street address and bank account details; if the oil is available, TOP will furnish a tax invoice.
- 2) A sale is only confirmed upon receipt of full lot payment; an internet bank PDF of impending payment is acceptable for overnight transactions.
- 3) To facilitate dispatch of purchased oil, TOP will gift buyers its oil drums/liners and loan its 1,000-litre pallecons for a maximum of 3 months.
- 4) The customer will be responsible for the freight costs associated with shipping any oil and returning any loaned container.

The following terms and conditions will apply to the sale process:

- A. A lot will be provisionally sold (assigned) to the first customer that requests by email to purchase that whole lot at the listed price.
- B. OliveMark® oils are certified by Modern Olives EVOO testing laboratory via Olives New Zealand, full results can be supplied by email on request.
- C. TOP makes no representations or warranties as to the stated organoleptic qualities of the oils on offer – no refunds or returns, except where the tested oil is deemed faulty.
- D. Following payment, TOP will if requested advise Olives New Zealand of the purchase and liaise with them to record the ownership transfer of the relevant certified oils and email the relevant OliveMark® certificate/s to that customer. The new owner of a certified oil may display the OliveMark only if they have signed an OliveMark Certification Agreement with Olives New Zealand.