

# Olive Varieties

available from Dawsons Garden World

- **Sevillano (Queen of Spain):**

Generally used for green pickled olives sold as Queen of Spain. A hardy tree, thriving on a minimum of care and water. Inclined to grow tall, so pruning is required to keep trees to a harvestable size. Large oval shaped fruit.

- **Verdale:**

A good dual purpose olive. For a long time this was about the only olive variety available to home gardeners. Tree size is relatively small and compact. Oil content is about 18-20%. Good pickling /oil variety.

- **Jumbo Kalamata:**

Medium sized tree, fruit is elongated and of high quality. Fruit stays green for a long time. Possibly the largest fruiting Olive variety, usually used for green pickled olives.

- **Koroneiki (also known as Tiny Kalamata):**

Koroneiki is a sturdy tree and can withstand windy conditions well.

A Greek variety mainly grown for oil production. Fruit matures reasonably early in the season. Fruit small in size with a reasonable oil content.

- **Kalamata:**

Considered the best variety to produce black pickled olives. Originally from Greece Kalamata is one of the world's most popular table olives. A strong, compact tree with dense foliage. Fruit is usually picked for pickling when fully mature and black/purple in colour. Fruit has a characteristic, slight hook to one side near the base.

- **Mission (known as W.A. Mission or California Misson):**

A good dual purpose olive and wildy grown in Western Australia. Indeed, it could be considered as our local variety. Very cold tolerant. Mission has medium sized fruit with slow maturity and produces oil contents up to 25%, making it an ideal milling olive. Trees tend to grow tall, so need pruning to keep to a harvestable size.

- **Manzanillo ( or Manzanilla):**

Fruits are round with a flat base, hence the Spanish name Manzanilla, meaning "little apple". Usually used for producing high quality green pickled olives. Fruit matures relatively early in the season. Trees are fairly low and spreading, making them easy to harvest.

- **UC.136A:**

Developed by the University of California. A vigorous upright tree. Fruit is particularly large, making it an ideal pickling olive. The large almost round fruit was developed for the cocktail olive market.

- **Barnea:**

An Israeli variety, that crops well from an early age. Produces good quality olives with a high oil content.

- **Olive Barouni (Borouni):**

A North African variety. a vigorous tree with large leaves. Produces large olives, ideal for pickling. Tree canopy is spreading and easy to harvest. Fruit is large up to 10 grams, destoned and pickled it is very good. In Italy it is known as “ Uovo di piccione”- pigeon egg.

- **Olive Frantoio:**

Classic Italian variety grown to produce quality oil. Oil content 20%. A moderately vigorous tree with dense foliage and slightly pendulous branches. Produces oval elongated fruit with a average weight above 2 grams.

- **Olive Leccino:**

Another Italian variety mainly grown for oil production. Semi vigorous tree with a globular semi-upright growing habit. Oil yield from 16-20%. Leccino is needs to be pollinated to bear fruit, usually Frantoio, Mission or Pendolino are used as pollinators.

- **Olive Pendolino:**

A moderately vigorous tree with a pronounced weeping habit. Mainly grown as an oil variety. The olives are small and purplish black in colour at maturity. Oil content is 16-18%.



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