Olyvenbosch Olive Farm



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PIONEERSOlyvenbosch has pioneered and introduced a successful ‘bag in a box’ packaging to their product, which gives the consumer a practical, hygienic & controlled tap dispenser and guarantees that the quality extra virgin olive oil contents retains its freshness until the last drop.FAMILY OWNEDOlyvenbosch is in Windmeul, Agter Paarl on the Northern slopes of the Paarl Mountain range with views of Table Mountain in the distance. When the farm was purchased in 2004 by the van Eyssen family, it was planted with 22ha of table grapes supplying the export table grape market.SPECIALISEDIn 2009 a strategic business diversification decision was made to remove 5ha of table grapes and replant 2650 olive trees. The following year another 5000 trees were planted to undeveloped land. The farm is currently (2018) under 29ha of olive trees (14 300 trees in total) and 4ha of Lucerne.WHY OLIVE OIL ON TAP?Olyvenbosch Olive Farm on the slopes of the Paarl mountain range in the Western Cape region of South Africa is a family owned farm that grows and produces olives & award winning extra virgin olive oil under the quality standards of the SA Olive Association.Olyvenbosch has pioneered and introduced a successful ‘bag in a box’ packaging to their product, which gives you a practical, hygienic and controlled tap dispenser, which guarantees that the quality

extra virgin olive oil retains its freshness until the last drop.Conventional bottled olive oil is exposed to air during use and can become rancid (stale) in less than a month. (Air causes oxidization which break down the oil quality and causes rancidity.)The vacuum packed inner bag collapses as oil is dispensed and does not allow air into the bag therefore retaining the oils quality and freshness for as long as it’s 2 year shelf life.When your tap is exposed, your oil is available for use, but technically your packaging is still ‘closed’, allowing you fresh oil until the last drop.The 1L, 2L, 5L & 10L ‘on tap’ bag in a box comes with a certificate of analysis of quality for extra virgin olive oil (<0.8% acidity) and guarantees NO OTHER OILS.Only three specific olive varieties, Frantoio, Leccino & Coritina are pressed and combined to produce a robust smooth textured oil with fresh grassy and soft fruity aromas complemented by a peppery after taste.Olyvenbosch extra virgin olive oil carries the prestigious SA Olive Seal of Quality.Our Products IncludeBalsalmic Glaze & VinegarExtra Virgin Olive OilOlive ProductsHealth & Skincare ProductsBottle SetsGift BoxRooibos Tea Leaves

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