

Kleinood



*Home of
Tamboerskloof wines
& de Boerin olive oil*

de Boerin Extra Virgin olive oil



- De Boerin is a blend of selected Italian cultivars: Coratina, Favolosa, Delicata and Leccino
- A full-bodied and elegant, but gutsy oil with a herby nose of green grass, rocket and green tomatoes.
- Ample, full and silky in the mouth.
- An intense, fragrant oil with hints of artichoke and walnut and a well-balanced sweet and peppery aftertaste.

FOOD PAIRING

Excellent with crostini, fresh summer salads, roasted vegetables and boiled new potatoes. The unique intensity and peppery aftertaste of de Boerin, adds a lovely flavour to melanzane, caprese salads, fresh artichokes, roasted chicken and red meat dishes.

HARVEST & BOTTLING

The hand picked, cold pressed, unfiltered Extra Virgin oil is bottled on Kleinood Farm in 500ml bottles. The bottles are labelled by hand. The date of bottling and number of each individual bottle appear on the back label.

*An oil with the strength and generosity
that echoes the goodness of the native soil, the sun
and great care that goes into its making.*