

front label

kind 1



Gold Foil (foil colour closest to PMS 871 U)

front label

kind 2



front label

kind 3



front label

kind 4



back label

kind 1

WILD HARVEST

Olive Oil

From the Fleurieu and throughout South Australia, we harvest olives from wild trees and relinquished groves. Harvesting wild olives not only enhances the flavour and character of our award-winning oils, but helps protect native vegetation and ecology by preventing germination. Care has been taken to glean fruit from clean environments free from spray and roadside pollution. Our oils are unfiltered, full of nutrients and pressed within two days. We hope you enjoy our oil as much as we do.

Harvested by Phil Mather & Friends.
Pressed and packed by Diana Olive Oil, Malpas Rd,
Willunga, South Australia, 5172.
wildharvestoliveoil.com
Ph: 0403228766

Best before

Harvested

Pressed



Gold Foil colour closest to PMS 871 U

back label

kind 2

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Olive Oil

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Best before

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Pressed



back label

kind 3

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Olive Oil

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Best before

Harvested

Pressed



back label

kind 4

WILD HARVEST

Olive Oil

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Best before

Harvested

Pressed



front label
Diecut

