

100%
Natural

NO PRESERVATIVES
NO ADDITIVES

Extra
Virgin

CERTIFIED
LAB-TESTED
ANALYSIS



“Olive oil is only Extra Virgin if its natural free acidity is below 0.8% and its peroxide value below 20mEq/kg. That's the international standard. Mardouw's annual lab results – published on every bottle – are consistently below this standard, certifying and guaranteeing the premium quality of our products.”

André & Marijke Verder, owners



EVOLVR
World
Ranking
Nr 24

South Africa's
Most Awarded
Extra Virgin
Olive Oil

Basket to Bottle

GENUINE ESTATE PRODUCTS

Mardouw's range of award-winning extra virgin olive products is made from our best quality olives – grown, cold-extracted and packaged at the private Mardouw Olive Estate in Swellendam, South Africa. All our products are 100% natural, free from additives and preservatives, certified extra virgin, genuine farm products.

Mardouw®

SOUTH AFRICA'S
MOST AWARDED
EXTRA VIRGIN
OLIVE OIL



Premium Medium

FRANTOIO + FS17

A 100% natural, well-balanced and herbaceous certified extra virgin olive oil, made from a blend of Frantoio and FS17 olives.



XXV

INTENSE | MEDIUM | DELICATE

A remarkably complex but balanced, 100% natural and certified extra virgin olive oil, made from Coratina & FS17 (Intense), Frantoio and FS17 (Medium), or Mission (Delicate) olives.



Mardouw produces some of the best extra virgin olive oil in South Africa: 100% natural, free from additives and preservatives, and certified extra virgin from olives grown in a Mediterranean climate and fertile soil at the foothills of the Langeberg Mountains in the Breede River Valley near Swellendam.

WWW.MARDOUW.COM

Table Olives

Mardouw's Nocellara (green) and Kalamata (black) olives are cured at the farm using a natural fermentation process over a period of up to twelve months, and preserved in brine.

