



Tony Harding

Hardings Fine Foods

Tony was born in Sri Lanka and has spent the last 39 years on the Fleurieu Peninsula. He planted his olive grove in Willunga in 1996, realising the region's Mediterranean climate would enhance the flavour and texture of his oils. He believes it's the best decision he has ever made! He produced only olive oils at first but began experimenting with other products that he liked and found that his customers enjoyed them as well – hence his large range of oils and spreads.

The Product

Tony makes a range of high quality olive oil made from mission, manzanillo and verdale olives. His nut oils include hazelnut, walnut, macadamia and pistachio and he also has a range of seed oils including pumpkin, mustard and apricot. Tony also makes pistachio, walnut, almond and macadamia spreads, chutneys and pickles.

Tracing the Hands

The modest production facility sits amongst beautiful almond orchards and olive groves. "Our olives are hand harvested into a catcher to keep the fruit off the ground. No water is used during extraction, so we are able to preserve the antioxidants within the oil.

Why Fleurieu

"Of course, the region's Mediterranean-like climate and its rich, loamy soils enhance the flavour of our olive oils but it is also the lifestyle here, the people and the relaxed atmosphere that is very special."

Availability

Every Saturday at Willunga Farmers Market

Nationally at independent grocers and specialty food stores

www.hardingsfinefoods.com.au