

What is it?

Sublime

This is the latest offering from the organic oil groves of Kailis. It's a blend of the company's award-winning organic premium extra virgin olive oil with organic lime that delivers a subtly blended oil infusion which is simply stunning.

Olive oil infusions originated from Italy and Spain where traditionally, at the end of the olive harvesting season, lemons are included for a special pressing.

Kailis Organic Olive Groves has replaced the lemons with limes to offer a fresh flavour which reflects our close Pacific neighbours and differentiates us from European influences. Olives, just like wine grapes, respond directly to variations in climate, soil, cultivation and harvest, making each oil blend unique. In Europe, good quality olive oils are appreciated just as fine wines are, with the taste and the effect on the palate taken just as seriously.

With this in mind, it can be said that Sublime is a deliciously fragrant oil which is influenced by the characteristics of lime with hints of mint, apple and green tea. It delivers a zappy, sharp, lime-and-herbal mouthfeel with a sweet almond residual length on the back of the palate and a slightly pungent heat resonates in the background to give extra length — or, put simply, it tastes amazing.

What do you do with it?

A little goes a long way. The vibrant fresh lime flavours of Sublime complement shellfish and seafood dishes, it is delicious drizzled over salads and goat's cheese or brushed over the chicken before roasting. Pasta with garlic, fresh herbs and Sublime is a divine way to spend lunch. It is great rubbed over lamb and beef before grilling, sprinkled over roasted asparagus, is perfect over tuna steaks and calamari and can be added to Asian salads or even over poached fruits and desserts.

Try placing parboiled winter vegetables such as parsnips, carrots and pumpkin on a baking tray, then add fresh broccoli and asparagus. Give all the vegetables a good brushing with Sublime and bake in the oven and then sprinkle with rock salt. Or perhaps simply place some Sublime in a wok and stir-fry bok-choy with some fresh ginger and garlic.

How much is it and where can you get it?

Sublime is available from most gourmet food stores and delicatessens. It retails for \$27 for a 250ml bottle. You can find your nearest stockist from the website www.koog.biz or by calling 9201 9066.

Why do we love it?

Olive oil is an ancient food which has been a part of the human diet for thousands of years. The Kailis Organic Olive Groves is giving us olive oil at its best.

Italian folk tradition holds that sun, stone, drought, silence and solitude are the key ingredients to create the ideal habitat for the olive tree to grow. WA has provided all these elements and the Kailis family have ensured a pure organic and sustainable environment to create a product which both nurtures our land and bodies.

The bottle is aesthetically pleasing and practical, the dark green, beautifully shaped glass ensuring the life of the oil.

The lip of the bottle is a pourer which allows you to easily get the product out.

I also love the timber stopper and the lips of Mark Kailis' young daughter pressed to the label.

This is definitely a leave-on-the-bench bottle!

Tasting Extra Virgin Olive Oil

Pour a small amount of oil into a small cup.

Hold the cup and gently swirl, so the oil is lukewarm. Breathe in the smell of the oil and note what aromas you pick up. Can you distinguish such characteristics as fresh-cut grass, green leaf and green tomato or fruit characters of sweet almond, floral or apple?

Sip the oil and draw in air as you do — this is known as aspiration and helps release the flavour.

Hold the oil on the tongue for about five seconds before swallowing a small amount to help you pick up the "finish". Consider the oil for the levels of fruit, bitterness and pungency present. Be aware of what flavour lingers after you have finished. Is it peppery, bitter or fruity or is it balanced? And most importantly, did you enjoy it?

CLAIRE MCGOWAN

