

**P E T R A**  
*Extra Virgin*  
OLIVE OIL ESTATE



**EST'D 1999**

**1200 OLIVE TREES**

**31 ACRES**

*Petra means "rock" in Greek.*

*The rock you see in the walls of Petra's buildings is the rock dug out from Petra's 3 dams.*

**P E T R A**  
*Extra Virgin*  
**OLIVE OIL ESTATE**



## THE HISTORY

*Petra Olive Oil Estate is a boutique family owned and operated Olive Grove committed to the production of Extra Virgin Olive Oil of the finest quality.*

*Petra's first trees were planted in 1999.  
The Estate opened to the public in February 2007.*

*The Estate includes a **SHED DOOR Tasting Room & Farm Shop** where you can enjoy discovering the origins and processes of producing Extra Virgin Olive Oil, as well as taste and buy our Premium Estate Pressed Extra Virgin Olive Oils and Vinegars and a selection of local gourmet food products and gifts. You can also purchase our products online: [petraoliveoil.com.au](http://petraoliveoil.com.au)*

*Coffee/Tea/Hot Choc plus authentic Italian Biscotti are available to takeaway or to enjoy in our outdoor seating situated in a stunning tranquil setting around the Olive Grove and Dams. Petra's delicious antipasto & gourmet deli products are also available to enjoy as an antipasto plate – create your own combination of Petra olives, feta, dips & spreads.*

*Collect on your way home (after winery touring)  
or enjoy as a picnic at Petra.*

*Dog-friendly Luxury Farmstay Guest Accommodation is available for those who wish to linger longer in this premier Gourmet Food region of Western Australia.*

VISIT OUR WEBSITE To SHOP ONLINE or BOOK ACCOMMODATION:  
[petraoliveoil.com.au](http://petraoliveoil.com.au)

PETRA  
*Extra Virgin*  
OLIVE OIL ESTATE



## PETRA EXTRA VIRGIN OLIVE OIL

*Our Extra Virgin Olive Oil is produced only from fruit that is grown, pressed and bottled on the Estate. Single estate oils have a "sense of place" that is valued by discerning users who appreciate the particular characteristics of flavour and aroma that are unique to a specific environment and micro climate. The fruit is pressed within 24 hours of the harvest and bottled on demand in small batches.*

*We are proud to have consistently won Bronze, Silver, Gold, and Best in Class Medals at the Perth Royal Show since 2008 in the Olive Oil classification.*

*Petra Premium Cold-Pressed EVOO is a masterful blend of Italian, Spanish & Greek olive varieties...*

**Frantoio** - Origin: Tuscany, Italy.  
Small/medium fruit (2-3g). High yields.  
Ripens mid/late season. High oil content.

**Koroneiki** - Origin: Greece.  
Small fruit (1-2g). Bears young. High yields.  
High oil content. High quality oil.  
Ripens early/mid/late season.

**Kalamata** - Origin: Greece.  
Medium/large fruit (3-5g.) Med/high oil content.  
Good quality oil. Pickled black. Highly regarded table olive.

**Leccino** - Origin: Tuscany, Italy.  
Small/medium fruit (2-2.5g). Bears young.  
Medium/high oil content. Ripens early/mid season.

**Picholine** - Origin: France.  
Table/dual purpose. Medium/high yield. Medium oil content. High quality oil. Ripens mid/late season.  
Used as a cross-pollinator.

**Nevadillo Blanco** - Origin: Spain.  
Medium fruit (2-4g). High oil content.  
Ripens early/mid season.

**Pendolino** - Origin: Italy.  
Small fruit (1.6g). Medium yield. Medium oil content.  
High quality oil. Ripens early/mid season.

**WA Mission** - Origin: France/Spain/USA/Aust.  
Medium fruit (3.5-4.5g). Medium/high yield.  
Medium oil content. High quality oil.  
Ripens mid/late season. A cultivar of olive.  
First brought to California by Franciscan missionaries, then developed by Spanish missions in the late 1700s. Recent DNA testing suggests the Mission olive could be related to Picholine Marocaine, a French/Moroccan cultivar.  
Mission olives were brought to New Norcia WA in 1847 by Spanish Benedictine Monks.

## QUALITY & FRESHNESS

### QUALITY

**From tree to table . . .** Petra Extra Virgin Olive Oil is grown, pressed & bottled on the estate to ensure the total control of the process of creating a premium product.

**Pressing . . .** always takes place within 24 hours of harvest.

**Early & late harvest . . .** fruit is gathered only with hand held rakes at the optimal ripeness for the desired style.

Harvesting takes place over two months rather than the two days that could be achieved with mechanical harvesters taking all the fruit at the same time at a saving in price but a cost in quality.

### FRESHNESS

**Bottled on demand . . .** by bottling in small batches we are able to guarantee that all Petra Extra Virgin Olive Oil offered for sale is from the current season. All product remaining at the end of a season is withdrawn from sale when the new season oils are ready. In this way the recommended Australian standard of a “best before” date of two years allows the consumer to enjoy the oil at its freshest and best.

## **9 OUT OF 10 IMPORTED OLIVE OIL BRANDS FAIL THE AUSTRALIAN STANDARD**

**In December 2013 it was reported by the Australia Olive Association that:**

**“Australian consumers buying imported olive oil are being duped at the checkout with up to 9 out of 10 imported olive oils failing Australian standards and being labelled incorrectly.”**

**“Testing by the Australian Olive Association between September 2011 and August 2013 found that, of 106 imported oils tested representing 40 different brands, 77% of oils tested failed the Australian Standard AS 5264-2011 and 93% of brands tested failed the Standard for at least one product of their brand range.**

**This is consistent with results found by Choice Magazine in 2010 that showed 80% of imported oils tested failed Extra Virgin standards.”**

**All Petra Olive Oils are made from estate grown olives.**

**The fruit is cold pressed in a SINGLE EXTRACTION**

**to create a**

**‘TRUE EXTRA VIRGIN’ OLIVE OIL**

**of the**

**HIGHEST QUALITY.**

# PETRA EXTRA VIRGIN OLIVE OILS

**REAL "EXTRA VIRGIN" = FIRST COLD PRESSED**

All PETRA Extra Virgin Olive Oils are "FIRST COLD-PRESSED".

"FIRST" refers to the olives being pressed on the first round of extraction (ie. we only press our fruit **ONCE**).

"COLD" refers to the olives being kept no higher than 27.7°C.

"PRESSED" refers to the method of extraction.

The **COLD PRESSED** method indicates that no heat or chemical additives are used to extract the oil from the olives, which can alter and destroy the flavours, aromas and nutritional value of the olive oil.

The best olive oil is Extra Virgin which is produced using the cold-pressed, chemical-free process that involves only cold pressure or cold centrifugation, which produces a natural level of low acidity.

By comparison . . .

'Virgin' olive oil, on the other hand, has a slightly more acidic level (1-2%) and does not meet the same requirements.

'Regular' or 'Pure' olive oil is a blend of slightly defective or low quality (or re-pressed) olives and/or a blend of olive oils that have been refined.

It is mainly used when extracted olive oil is of poor quality.

It does not contain the natural high polyphenol levels associated with good health benefits.

For consumption, these olives are refined and tend to have a colourless and flavourless profile.

'Light' olive oil has undergone a similar refining process.

It is lighter in colour and flavour, not calories!

## **WHY "EXTRA VIRGIN" IS BETTER . . .**

**According to the International Olive Oil Council  
Extra Virgin Olive Oil must have an acidity of less than 0.8%.**

**Petra Extra Virgin Olive Oil is less than 0.2% acidity.**

**Olive oil is the only vegetable oil that contains perceptible amounts of polyphenols, and the virgin olive oils are the only quality grades that contain considerable quantities – with Extra Virgin olive oils topping the charts.**

**The flavenoid polyphenols (antioxidants) in olive oil are natural antioxidants that contribute to a bitter taste, astringency, and resistance to oxidation. They have been shown to have a host of beneficial effects from healing sunburn to lowering cholesterol, blood pressure, and risk of coronary disease.**

**Polyphenols are measured in "ppm" ('parts per million'). The higher the ppm level, the better quality the olive oil. Generally, many lower, ordinary grades of olive oil contain 50ppm or less of polyphenols, depending on their percentage of refined olive oil. This includes many of the imports to Australia that are commonly labelled 'Extra Virgin' without meeting the international quality standard.**

**The typical range of polyphenol content for Extra Virgins is 100 to 250ppm, but may be as high as 500ppm, depending on factors such as the olive cultivar and degree of ripeness, as well as the production and extraction technologies employed, and the age of the oil.**

**Petra Extra Virgin Olive Oil typically has a polyphenol level of 450-470ppm!**

**. . . ONE OF THE HIGHEST POLYPHENOL COUNTS  
IN AUSTRALIA!**

## **PETRA EARLY HARVEST**

*Sharp & Slightly Bitter Extra Virgin Olive Oil*

**A 'green fruit' taste typified by early picking before full ripeness.  
Produced predominately from Greek, Spanish & Tuscan varieties  
(predominantly Koroneiki, Nevadillo Blanco & Leccino)**

**500ml Bottle    1 Litre Can**

## **LATE HARVEST**

*Mellow & Slightly Sweet Extra Virgin Olive Oil*

**A 'ripe fruit' taste typified by later picking at full ripeness.  
Produced predominately from Tuscan & Spanish varieties  
(predominantly Frantoio & WA Mission)**

**500ml Bottle    1 Litre Can**

## **PREMIUM BLEND**

*Balanced Blended Extra Virgin Olive Oil*

**A blend of Petra EVOO Early & Late Harvest.**

**Great bulk-buy value at 2.5L & 5L!**

**For the Home Chef who enjoys using  
the very best for both cooking & dressings.**

**250ml Bottle    500ml Bottle    2.5L Can    5L Can**



## **HAND-CRAFTED WOOD GIFT BOX**

*Petra EVOO Early Harvest & Late Harvest*

Elegantly presented in a **HAND-CRAFTED WOOD BOX**.

500ml each of Petra Early Harvest & Late Harvest EVOO

in stunning Italian designed & etched bottles.

**Gift Box (2 x 500ml Bottles)**

## **THE ESSENTIALS GIFT BAG**

*Premium Blend EVOO & Traditional Balsamic*

Elegantly presented in lovely Jute Gift Bag.

250ml each of Petra Premium Blend EVOO

(a perfect blend of our Early Harvest & Late Harvest EVOO),  
beautifully complimented by our Traditional Black Balsamic Vinegar.

**Gift Bag (2 x 250ml Bottles)**

## **THE ELEMENTAL COLLECTION GIFT BOX**

*The Perfect Gift for those you love to reward!*

Stylishly presented in a **Black Embossed Gift Box**.

Italian designed & etched 250ml bottles of Petra Premium Blend

Extra Virgin Olive Oil & Traditional Black Balsamic Vinegar

plus two Quality Stainless Steel Pourers.

**Gift Box**

**(2 x 250ml Bottles & 2 x Stainless Steel Pourers)**

## **PURE DECADENCE LARGE GIFT BOX**

*Nothing but the BEST!*

Stylishly presented in a **Black Embossed Gift Box**.

Italian designed & etched 500ml Petra Premium Blend Extra Virgin

Olive Oil, prestigious Luigi Bormioli Bottle

& Quality Stainless Steel Pourer.

**Gift Box**

**(500ml Bottle, Luigi Bormioli Bottle & Stainless Steel Pourer)**

# PETRA 'AGRUMATO' OLIVE OILS

## PETRA 'AGRUMATO' LEMON & LIME PRESSED EXTRA VIRGIN OLIVE OIL

Traditionally lemons were used at the end of the season to assist in the cleaning of the granite wheels and mats in the ancient olive presses.

The practice evolved over time into an annual celebration of the end of the season and the crisp tangy zing of the oil became highly prized for its distinctive taste. It was usually retained by the mill owner for his family and friends.

The crisp freshness and incredible flavour of "Agrumato" is achieved by crushing the whole citrus fruit with the olives during the pressing process. This cannot be duplicated by the more common infusion method which simply adds a one dimensional secondary flavour to the oil.

At Petra we use this ancient technique to create our unique "Agrumato" Lemon & Lime Extra Virgin Olive Oil.

## 'AGRUMATO' LEMON EVOO

*Lemon 'Agrumato' Extra Virgin Olive Oil*

A true 'Agrumato' Lemon Oil made with fresh lemons crushed with the olives during the pressing process. The tang comes from the zest! Perfect for fish & seafood, or combine with Petra Apple Balsamic Vinegar for a delicious dipping plate or refreshing salad dressing.

250ml Bottle      500ml Can

## 'AGRUMATO' LIME EVOO

*Lime 'Agrumato' Extra Virgin Olive Oil*

A true "Agrumato" Lime Oil made with fresh limes crushed with the olives during the pressing process. The tang comes from the zest!

250ml Bottle

## LEMON OIL & APPLE BALSAMIC COMBO

*Perfect Olive Oil & Vinegar Partners*

Our true "Agrumato" Lemon Oil is perfectly complimented by our Apple Balsamic Vinegar. Elegantly presented in a 'Duo' Taster Pack or Gift Box with Italian bottles for you to enjoy or present as a thoughtful and tasteful gift.

Duo 150ml Bottle Pack

# PETRA INFUSED OLIVE OILS

## **BLACK OIL**

*Invented by PETRA ~ Thick Textured Olive Oil Sauce*

**Petra EVOO** blended with Petra's estate grown Kalamata Olives to a sauce consistency...creates an exceptional unique flavour with a multitude of uses. Drizzle on pea soup, over fish or mashed potato.

**250ml Bottle**

## **HERB OIL**

*Herb Infused Olive Oil*

**Petra EVOO** infused with a blend of Mediterranean herbs.

**250ml Bottle**

## **GARLIC OIL**

*Garlic Infused Olive Oil*

**Petra EVOO** infused with garlic.  
Great with seafood, chicken or red meat.

**250ml Bottle**

## **CHILLI OIL**

*Chilli Infused Olive Oil*

**Petra EVOO** infused with chilli.  
Perfect for those looking for that extra kick!

**250ml Bottle**

# BALSAMIC & GOURMET VINEGARS

What defines a vinegar is the fermentation of alcohol -- typically wine but also beer or cider -- into acetic acid. Red wine vinegar, white wine vinegar and apple cider vinegar are made that way. (Balsamic is made differently).

Balsamic vinegar is made from the juice of grape pressings (the 'must') aged under rigid restrictions. For true balsamic vinegar, look to Modena or Reggio Emilia.

Petra vinegars are made with 2 goals in mind – (1) to maximise enjoyment through distinctive and delicious flavours and (2) to maximise the health benefits.

Like yogurt, vinegar has been used for thousands of years to balance bacteria in our digestive systems. The fermentation process used to make vinegar produces the 'good bacteria' our bodies need.

## TRADITIONAL SOLERA PROCESS

In the solera process, a succession of barrels is filled with the cooked grape 'must' over a series of equal aging intervals (usually a year).

One container is filled for each interval.

After the last container is filled, the oldest container in the solera is tapped for part of its content, which is bottled.

Then that container is refilled from the next oldest container, and that one in succession from the second-oldest, down to the youngest container, which is refilled with new product.

This procedure is repeated at the end of each aging interval.

The transferred product mixes with the older product in the next barrel.

The result of this aging process is a delicious, sweet, thick and rich balsamic glaze with unique and complex character.

## TRADITIONAL BLACK BALSAMIC

*Traditional Italian Balsamic Vinegar of Modena*

Combine with Petra EVOO or 'Agrumato' Lemon Oil for a delicious dipping plate or salad dressing. Highly versatile in cooking.

**250ml Bottle**

## WHITE BALSAMIC

*Traditional Italian Balsamic Vinegar of Modena*

**Our White Balsamic Vinegar is made from white Trebbiano grapes. It has a golden colour and gentle, freshly acidic flavour with a mild, slightly sweet taste and a gentle hint of caramel. It is more akin to black balsamic in flavour than a simple white wine vinegar.**

**White Balsamic Vinegar is excellent in a vinaigrette over your favourite green salad; or makes a interesting mayonnaise for pasta salads combined with marinated/grilled vegetables and salami; or with Caprese salads and other lighter coloured 'summer' dishes.**

**250ml Bottle**

## PETRA FRUIT BALSAMIC VINEGARS

**Petra's fruit balsamic vinegars are made with Italian Balsamic of Modena and concentrated fruit reduction from locally-sourced fruit.**

**No emulsifiers or thickeners are added  
(what supermarkets do to thicken them up).**

## APPLE BALSAMIC

*Apple Flavoured Rich & Fruity Vinegar*

**Traditional Italian Balsamic Vinegar Of Modena  
infused with fresh Australian Apple Juice.**

**Combine with Petra EVOO or Lemon Oil for a delicious  
dipping plate or salad dressing. Highly versatile in cooking.**

**250ml Bottle**

## RASPBERRY BALSAMIC

*Raspberry Flavoured Sweet Vinegar*

**Traditional Italian Balsamic Vinegar Of Modena  
infused with fresh Australian Raspberry Juice.**

**Combine with Petra EVOO with watermelon & mint salad,  
or for a simple dessert, drizzle over ice cream or plain yogurt.**

**250ml Bottle**

## CHERRY BALSAMIC

*Cherry Flavoured Sweet Vinegar*

**Traditional Italian Balsamic Vinegar Of Modena  
infused with fresh Australian Cherry Juice.**

**Use in your favourite salsa or pesto recipes  
for a unique culinary experience.**

**250ml Bottle**

## **BALSAMIC GLAZE - BARREL AGED**

*Concentrated Intense Dark & Rich Vinegar*

**How it's made:** to produce our unique Petra “Barrel Aged Balsamic Glaze”, we have sourced some rare locally produced balsamic vinegar that has been aged in oak barrels for about 20 years old. It is then reduced with sugar to intensify the sweet yet subtle characters and create an intensely rich & full-bodied glaze.

**How to use:** Amazing on fresh strawberries, or on pork tenderloin with mushrooms and dried cranberries.

**250ml Bottle**

## **VINO COTTO**

*Aromatic Velvety Bitter-Sweet / Sour Flavour : “Agrodolce”*

Used for centuries in Italy, **Vino Cotto** is rich in aroma, full-bodied, & with a unique bitter-sweet balance known as ‘agrodolce’.

Ideally suited to both sweet and savoury dishes.

For lovers of fine culinary offerings, just a few drops transform a simple dish into a dish of refined taste.

**How it's made:** Petra **Vino Cotto** is made from the ‘must’ of local shiraz grapes, richly flavoured with hints of spice & prunes, reduced for about 10 hours.

**How to use:** Use wherever you might use balsamic vinegar . . . to deglaze the pan after searing beef fillets or after sauté’ing diced eggplant, onion & olive oil; or roast baby beetroot in olive oil, splash with **Vino Cotto**, serve tossed with rocket leaves. For delicious and healthy desserts swirl over creamy panna cotta or sweetened ricotta topped with peaches; use to make caramelised figs; or try pears poached with **Vino Cotto** topped with hazelnut cream.

The classic strawberries & balsamic combination is taken to a whole new level with **Vino Cotto** – strawberries macerated in **Vino Cotto** and served with vanilla bean ice-cream...mmmm!

**250ml Bottle**

## CHAMPAGNE & ORANGE VINEGAR

### *Zesty Tangy Fizzy Vinegar*

A unique zesty infusion of White Vinegar with Champagne Grapes & Fresh Australian Orange Juice.

**How it's made:** Concentrated orange juice produced from local oranges is reduced 4-5 times and combined with sugar, vinegar and ascorbic acid (for stability)

**How to use:** Perfectly refreshing when drizzled over a citrus salad, or use as a delightful addition to duck recipes.

Enjoy the exciting 'fizz' of champagne & orange as a culinary delight.

**250ml Bottle**

## SWEET GINGER VINEGAR

### *Sweet 'Zingy' Vinegar*

**How it's made:** Made with Fresh Ginger & Natural Cane Sugar Syrup. Ginger, sugar, ginger syrup, fish sauce & white wine vinegar. Again a concentrate reduced again & add the vinegar.

**How to use:** Petra Sweet Ginger Vinegar is perfect on Asian salads or with fresh crab, seared scallops, lobster & prawns, oysters, as well as pork, chicken and red meat... or add to a stir fry to offset salty flavours.

**250ml Bottle**

# PETRA TABLE OLIVES

*Hand Picked & Naturally Cured*

**Our table olives are hand-picked, washed and naturally cured in a brine solution of salt and rain water. The process takes a minimum of at least three months at the correct ph level before they are ready for the table. No artificial additives, preservatives or colours.**

**Customers may be interested to know that most imported supermarket olives are quickly cured by chemical means, often with caustic or lye, and often artificially coloured to create uniformity.**

**At Petra we only naturally cure our olives . . . this may result in mottled and brownish olives (which is not as attractive as artificially cured & coloured) but they are ALL NATURAL & TASTE FANTASTIC!**

## **KALAMATA OLIVES**

*Table Favourite!*

**The Olives everyone loves to eat . . . the very definition of more'ish!**

## **MIXED OLIVES**

*UGLY BUT NICE!*

**DID YOU KNOW** there is no such thing as a green olive variety? All olives start green and go black as they ripen. (The bright green olives often seen in supermarkets are artificially coloured)

**Petra's Mixed Olives are 'early harvest' and therefore naturally 'green' turning black – we would never dye them!**

## **INFUSED (NATURALLY FLAVOURED) OLIVES**

*Hand Picked & Naturally Cured with Natural Ingredients*

**Selected Petra estate-grown Kalamata & Mixed Variety olives, brine cured with natural ingredients like chilli & garlic. No artificial additives, preservatives or colours.**



# GOURMET DELICATESSEN

## **BLACK OLIVE TAPENADE**

Made with Petra selected estate-grown Kalamata olives that have been brine cured for at least three months.  
No additives or artificial preservatives.

## **TOMATO & CHILLI JAM**

Fresh tomatoes & chillis are used to create this delicious jam . . .  
for lovers of 'hot & sweet'!  
Another great accompaniment to  
a cheese platter and white/red meat dishes.

## **ONION JAM**

Fresh onions are perfectly caramalised to create this jam.  
Perfect with steak or lamb or in a cheese sandwich.

## **HOT CHILLI SAUCE**

A fiery sauce moderated just a little with fruit juice.  
As the taste is only slightly sweet our Chilli Sauce is suitable for both  
Asian and Mediterranean dishes.  
A popular choice for lovers of 'HOT'!

## **CHILLI MUSSEL SAUCE**

Petra's special blend of Tomatoes, Chilli and Extra Virgin Olive Oil.  
Just add to the pot with a splash of white wine  
when steaming your mussels.

## **PASTA SAUCE**

The combination of fresh tomatoes and premium Petra Extra Virgin  
Olive Oil produces a simple, classic, lightly seasoned sauce  
in the traditional Italian style, free of commercial flavouring  
and overly dominant herb flavours.

## **JALAPENO RELISH**

A Hot & Tangy relish of Spanish origin.  
The perfect accompaniment with grilled meat, burgers & hot dogs!

## **HARISSA**

**Move over ketchup and Sriracha . . . when it comes to versatile red condiments, harissa is the absolute favourite!**

**Try with your scrambled eggs for an extra Middle Eastern zing at breakfast!**

## **DUKKAH (ORIGINAL OR PISTACCHIO)**

**Petra's special exotic blend of nuts and spices.**

**Dip your bread in Petra Extra Virgin Olive Oil, then in Dukkah, for a Middle Eastern taste sensation!**

## **BRUSCHETTA SPREAD**

**A uniquely flavoured antipasto spread for crackers and crusty bread made from preserved vegetables and chillies for a fiery finish and marinated in Petra Extra Virgin Olive Oil.**

## **BASIL PESTO**

**A classic Italian favourite made with basil & almonds and marinated in Petra Extra Virgin Olive Oil.**

**Enjoy as a DIP or Stir through PASTA!**

## **ANCHOVY PASTE**

**A family recipe that is a unique blend of anchovies & spices. Thinly spread on crackers or wholewheat/multigrain toast for a taste sensation!**

**. . . Or add a teaspoon to your pasta sauce to liven it up (with salty fish omego 3 – it is better than adding salt)!**

**Even non-anchovy lovers are addicted to our Anchovy Paste!**

## **AUNTY STELLA'S GARLIC CHEESE SPREAD**

**A family recipe handed down . . .**

**What better combination than garlic & romano cheese!**

**A spread for biscuits, crackers or wheat toast, this is a unique addition to your antipasto platter that will have your guests begging for more!**

# PETRA EVOO BODYCARE

**EVOO** is often referred to as the “beauty secret” & "natural skin/face lift" and has been used for thousands of years as such!

Petra’s range of **SKINCARE & HAIRCARE** is made with Petra’s cold-pressed **Extra Virgin Olive Oil (EVOO)** which is completely pure & unadulterated, loaded with vitamins, polyphenols & antioxidants. Besides being an excellent skin nourisher, **EVOO** helps stimulate cell repair for firmer, smoother & younger-looking (& feeling) skin.

Petra Bodycare Products are scented with the finest quality **Essential Oils** “Earth” fragrances reflecting the scents of Petra Estate.

For healthy, glowing skin and nourished, shiny hair, try Petra’s range – you won’t go back!

## **FACIAL WASH**

*Coconut, EVOO & Lavender Essential Oil*

With the benefits of pure clay and **Extra Virgin Olive Oil** our **Facial Wash** has high absorbancy and detoxifying properties. It is rich in silica, and magnesium - beauty minerals. Blended with coconut soap, **Petra Cold-pressed Extra Virgin Olive Oil** and organic lavender essential oil, it is suitable for all skin types, especially problem skin. Apply with a wet facial brush or sponge, work to a rich lather with water, then rinse off. Face is left feeling freshly clean.

**EVOO & Lavender Oil** promote new cell growth and have healing properties.

Use daily for oily skin or twice a week for sensitive or drier skin types.

Use a cleanser & toner then apply a few drops of **Petra Facial Serum** followed by **Petra Facial Moisturiser** afterwards.

## **FACIAL SCRUB**

*Petra Olive Pulp & Pip Exfoliant, Rosemary & Orange*

**MOST POPULAR!**

An excellent soft skin exfoliant made with **Ground Olive Pulp & Pips**, Infusion of **Petra Olive Leaf**, **Petra EVOO**, **Olive Leaf Extract**, **Emulsifying Wax**, **Pure Rainwater**, **Vegetable Glycerine**, **Fullers Earth Clay**, **Walnut Shell**, **Sandlewood Powder & Essential Oils**. Antioxidants help clean, soften & revitalise dry skin.

**THE BEST EVER FACIAL SCRUB** – no dry/tight feeling afterwards . . .  
your skin has never felt this good!

## **FACIAL SERUM**

*Heal Skin Naturally with  
Petra EVOO, Vit E, Avocado, Rosehip, Jojoba*

### **MOST POPULAR!**

Made with Petra cold-pressed Extra Virgin Olive Oil (EVOO) & is completely pure & unadulterated. Blended with Healing Oils of Avocado Oil, Jojoba, Rose Hip & Vitamin E, Essential Oils of Geranium, Clay Sage, Frankincense & Lavender, Petra's Facial Serum is a natural way to smooth wrinkles & complexion & repair skin tissue at the deep layers.

Apply after cleansing & before moisturising.

Use on scars & see the difference in cell repair & appearance!

## **FACIAL MOISTURISER**

*Honey Myrtle & Rose Geranium*

### **MOST POPULAR!**

A rich replenishing natural face moisturiser made with Infusion of Petra Olive Leaf & Rose Geranium, Petra EVOO & Olive Leaf Extract combined with the protective benefits of Emulsifying Wax, Cocoa Butter, Healing Oils of Avocado & Jojoba & Vitamin E. The most nourishing face cream you'll ever use.

## **LIP TREATMENT**

*Peppermint & Lime*

### **MOST POPULAR!**

A soft soothing natural lip treatment that moisturises, protects & replenishes. Made with Beeswax, Cocoa Butter, Petra EVOO, Avocado Oil & Vitamin E, combined with fresh Essential Oils of Peppermint & Lime . . . mmmm!

## **HAND & BODY SCRUB**

*Fragonia, Rosemary & Lavender*

Using Petra Hand & Body Scrub is an amazing experience!

. . . Refreshing, Cleansing, Healing & Revitalising,  
it will leave your skin & hands feeling and looking soft, smooth & glowing!

Combines Australian Lake Salt with Olive Pulp & Pips,  
Dried Petra Olive Leaves & Petra EVOO,  
along with Green French Clay, Vegetable Glycerine and Essential Oils.  
Once you've tried it, you'll never want to use anything else again!

## **GARDENERS' HAND CREAM**

*Mandarin, Lavender & Sweet Orange*

**A rich, moisturising hand cream for busy hands!  
Infusion of Petra Olive Leaf & Lavendar Flower, Petra EVOO & Olive Leaf  
Extract combined with Pure Rainwater, Emulsifying Wax, Shea Butter,  
Cocoa Butter & Vitamin E, along with the antibacterial properties of  
unprocessed beeswax & steam extracted Essential Oils.**

## **PETRA CREMA**

*Lavender, Patchouli & Rose Geranium*

**A soft, luxurious moisturiser designed for the Face, Hands & Whole Body!  
Achieved by the harmony of Cocoa Butter, Coconut Oil & Beeswax  
combined with an infusion of Petra Olive Leaf & Lavender Flower,  
Petra Extra Virgin Olive Oil, Olive Leaf Extract and Vitamin E, lovingly scented  
with Essential Oils of Lavender, Patchouli & Rose Geranium.**

## **BATH & SHOWER GEL**

*Cleansing & Refreshing reflections of the Mediterrean*

**A refreshing, cleansing Gel with the moisturising effects  
of EVOO & Essential Oils reminiscent of the scents of the Mediterranean!**

## **BRUNO'S BABY OIL**

*(named after Petra's first grandson)*

**Petra EVOO & Essential Lavender Oil. Rub on any area of dry skin; Add a few  
drops to bath; Use in place of nappy cream. To remove cradle cap: rub a little  
into scalp before bath time. Wash baby's head with regular baby wash.  
Gently rub with washcloth to remove dry skin. Rinse & dry thoroughly.  
Add a little to scalp after bath. Great for Mums & Dads too!**

## HAIR SHAMPOO & CONDITIONER

*Gentle & Nourishing*

**Gentle Shampoo & Conditioner made from Petra EVOO.  
Clean & nourish your hair the way nature intended.**

## HAIR TREATMENT

*Rosemary & Lavender for Dark Hair*

*Lemon, Lemongrass & Lavender for Light Hair*

**Pure Petra EVOO & Essential Oils. Simply apply Petra EVOO Hair Treatment to your hair & leave it for at least 20 minutes (or more; the longer the better).**

**For best results, warm up bottle first in a cup of hot water.**

**Nourish your hair the way nature intended!**

## CLOSE SHAVE

*Gentle & Non-drying*

**A gentle shaving cream made with the goodness of Petra EVOO, Palm and Coconut oils, your skin will never be left with dry/tight feeling again!**

## OLIVE OIL SOAP

*Gentle & Moisturising – no 'tight' feeling*

**Made with Petra EVOO, our olive oil soap adds moisture to dry skin & is free of the artificial hardening and preserving agents that strip the skin of its natural oils.**

**The feeling of freshness & wellbeing is enhanced by the delicate earthy fragrances of Lemon, Lemongrass & Lavender.**

**For those who hate the “dry tightness” of normal (astringent) soap!**

## DOG SHAMPOO

*Gentle & Nourishing*

**Gentle Shampoo made from Petra EVOO & natural essential oils that have been shown to remedy skin conditions.**

**Your dog deserves the best too!**

**NOTE: ALWAYS PATCH TEST PRODUCTS FIRST!**