

# Newsletter August 2008

## NEWS FROM THE FARM

### Weather

We have had a mild, generally dry winter, for our citrus harvest. Unseasonal rain towards the end of our harvest of early season mandarins caused some problems with shelf life. Weather for the Murcott harvest, however, was ideal; and the harvest progressed very smoothly.

### Citrus

Our 2008 mandarin harvest commenced on 3rd April, and was completed on 20th August. We have had a major increase in production, with harvest volumes increasing by 50%. Because of this increase in production, we are now able to consistently supply good volumes of premium mandarins between April and September. Our production will continue to increase as our younger plantations come into full production in future years. Citrus flowering has commenced, indicating good volumes of mandarins will be available in 2009.

### Grapes

Our grapes have been pruned, and are now starting to shoot, with indications that we will have a good volume of Menindee Seedless and Black Muscat grapes for harvest in December.

## ROYAL HONEY MURCOTTS



The first export shipments of our Royal Honey Murcotts were very favourably received. This variety, exclusive to Ironbark Citrus & Grapes, is an early Murcott, available for despatch from the third week in June. Our ownership of this variety allows us to provide a consistent and increasing supply of premium Murcott mandarins from June until September each year.

## MANDARINS – SOFT CITRUS

When you order mandarins, you are ordering a form of soft citrus. This is why mandarins are so delicious and popular. They are sweet and soft and juicy, and easy to peel! These attributes, however, make mandarins a much more challenging fruit to process than other citrus varieties, such as oranges. Being soft, they are more prone to damage while growing, and during processing and transport. At Ironbark Citrus, we are specialists in the production of soft citrus, and use “best practice” processing techniques to ensure maximum shelf life for our soft citrus. Fruit is treated to prevent breakdown, and is hand sorted and packed. Each piece of fruit is inspected at least five times during the packing process. The packed fruit is forced air cooled as soon as it is packed, and is stored at 5 degrees in our coolrooms until despatched. We prefer to pack to order, allowing the fruit to be harvested and processed and despatched when it is at its premium. Early ordering can ensure your fruit arrives in optimum condition.

## FRUIT LOGISTICA HONG KONG

We will be travelling to Fruit Logistica in Hong Kong, and will be at the BGP International stand every afternoon. We would love to catch up with you if you are planning to attend. Please drop in and see us or contact us on our mobiles 0427 654670 or 0448 654671. We will be in Hong Kong from Sunday 7th September until Friday 13th September.

We thank you for your support this season

*Allen & Susan Jenkin*