africanoils

EXTRA VIRGIN OILS



www.africanoils.co.za | info@africanoils.co.za

africanoils

African Oils are full of natural goodness, with a good story to tell. To make them, the finest quality produce is sourced from environmentally sustainable growers across South Africa. No chemicals are used in the production of our oils, and they are preservative and colourant free.

PRICE EX. VAT & EX. DELIVERY CHARGES

OLIVE OIL

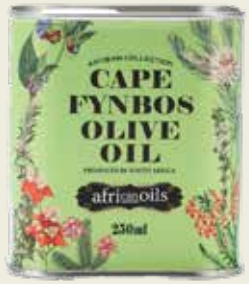
EXTRA VIRGIN

This premium extra virgin olive oil is cold pressed from perfectly ripe olives soon after picking to ensure a vibrant freshness. Full flavoured with grassy and peppery notes, it has a wealth of health benefits and unrivalled versatility in cooking.



CAPE FYNBOS OLIVE OIL

This premium extra virgin olive oil is cold pressed and then infused with selected Fynbos plants. Fynbos is a family of fine-leaved shrubs endemic to South Africa's Cape coastal regions. The botanicals derived from some of these unique plants exhibit a zesty erbaceousness that will bring a fresh dimension to any dish.



COCONUT OIL

EXTRA VIRGIN

Our premium Cold Pressed Coconut Oil is sourced from the Inhambane province of Mozambique, where the harvest from 2000 small farmers culminates in a product of exceptional quality. Each coconut is carefully handpicked, dried, and skillfully crushed, resulting in an oil tailor-made for culinary, beauty, and wellness pursuits. Discover the essence of nourishment and luxury in every drop, all while supporting local communities and embracing the natural richness of this Mozambican treasure.



CURRY OLIVE OIL

This premium extra virgin olive oil is cold pressed and infused with the signature aromatics of a South African curry. This includes fragrant curry leaves, coriander, cloves, cumin, cinnamon, star anise and ginger root. Use to add depth of flavour to curry or pilaf dishes, soups and salads.



SMOKED OLIVE OIL

Infused with Chilli & Garlic

This premium extra virgin olive oil is cold pressed and infused with chilli and garlic. It is then cold smoked. It exudes aromatic spice and a gentle heat, coupled with a toasty richness. Versatile for cooking, it adds body and a touch of luxury to any dish, especially pizza, soups and salads.



OLIVE OIL
EXTRA VIRGIN

Infused with Roasted Tuscan Garlic

African Oils' Roasted Tuscan Garlic Oil has a unique mild, sweet garlic taste. Our Tuscan Garlic is harvested locally from the beautiful mountains above Somerset West in the Western Cape. After roasting, it is infused with our renowned premium Extra Virgin Olive Oil to create a pleasant taste without the harsh and bitter aftertaste of raw garlic. It pairs well with salads, dips and marinades and adds rich buttery flavour to favourite meals like mashed potatoes and roasted veggies and will add wholesome flavour to any dish and snack at any time!



SMOKED OLIVE OIL

Infused with Wild Garlic & Rosemary

This premium extra virgin olive oil is cold pressed from perfectly ripe olives soon after picking to ensure a vibrant Freshness. Wild garlic, together with rosemary is infused into the oil and then cold smoked to give its unique smoked, garlic and rosemary taste.



AVOCADO OIL
EXTRA VIRGIN

This premium avocado oil is cold pressed from perfectly ripe avocados soon after picking to ensure a vibrant freshness. It has a rich, nutty flavour and is high in healthy monounsaturated fats and antioxidants. Made from the Hass cultivar, it has a characteristic green tint and creamy mouthfeel.



APRICOT KERNEL OIL
EXTRA VIRGIN

African Oils' Apricot Kernel Oil has a unique nutty taste and a beautiful fragrant, fruity nose. It is pressed from the kernels of apricots which have an oil content of 40- 50%. The oil is similar to almond oil and peach oil, both of which are also extracted from the kernels of the respective fruit. Its high smoking point makes it great for frying, while the almond-like flavour adds something special to baking as a butter substitute. This vegan- friendly oil is rich in vitamin B17, which is known to maintain healthy blood pressure and to restore youthful vitality to skin.



MACADAMIA OIL
EXTRA VIRGIN

This premium macadamia oil is cold pressed from perfectly ripe macadamia nuts soon after picking to ensure a vibrant freshness. Nutrient-rich with a creamy, smooth flavour and high smoke point, it is popular for frying, roasting, baking and salad dressings.



SUNFLOWER OIL
EXTRA VIRGIN

This premium high oleic sunflower oil is cold pressed from perfectly ripe sunflower seeds soon after oicking to ensure a vibrant freshness. It is rich in healthy monounsaturated fats and vitamin E, with a neutral taste and high smoke point, making it ideal for frying.



PECAN NUT OIL

EXTRA VIRGIN

This premium pecan oil is cold pressed from perfectly ripe pecan nuts soon after picking to ensure a vibrant freshness. It has a delicate nutty flavour which enhances the flavour of other ingredients, making it ideal for drizzling over salads, and as a substitute for butter in baking.



WALNUT OIL

EXTRA VIRGIN

African Oils' Extra Virgin Walnut Oil has a delicate nutty taste without bitterness. It is cold pressed to keep antioxidants and plant-based Omega-3s intact. It is suited well with salads, pasta and meat dishes and can be used as-is or over medium- slow heat to preserve the wholesome goodness of its many health benefits such as improving blood pressure, blood sugar control and cholesterol levels, and moisturising and hydrating the skin.



HERBS OF THE CAPE OLIVE OIL

EXTRA VIRGIN

A unique premium Olive Oil with an attractive herbaceous flavour infused with origanum, rosemary, sage, basil and thyme all harvested from a small farm high up in the beautiful Wellington mountains. Pairs well with your favourite meal enhancing their appe



LEMON OLIVE OIL

EXTRA VIRGIN

African Oils' Extra Virgin Lemon Olive Oil is made, using the traditional Italian "Agrumato" method whereby whole olives are crushed along with the freshest and ripest Lemons. This method produces a rare, unique Lemon Olive oil which captures the full flavours of the olives and lemons in perfect balance. This formula was developed through craftsmanship and dedication, enabling us to produce the hearty natural goodness we are known for.



CHILLI OLIVE OIL

EXTRA VIRGIN

Extra Hot

This Extra Virgin Chilli Olive Oil is made, using the traditional Italian "Agrumato" method whereby whole olives are crushed along with the freshest and ripest chilli peppers. This method produces a rare, unique Chilli Olive oil which captures the full flavours of the olives and peppers in perfect balance. This formula was developed through craftsmanship and dedication, enabling us to produce the hearty natural goodness we are known for.



BASIL OLIVE OIL

EXTRA VIRGIN

African Oils' Extra Virgin Basil Olive Oil is made, using the traditional Italian "Agrumato" method whereby whole olives are crushed along with the freshest basil leaves. This method produces a rare, unique basil Olive oil which captures the full flavours of the olives and leaves in perfect balance. This formula was developed through craftsmanship and dedication, enabling us to produce the hearty natural goodness we are known for.



CAPE SNOWBUSH OLIVE OIL

EXTRA VIRGIN

Infused with Lemon

Experience the exquisite flavour of our Extra Virgin Olive Oil infused with the delicate notes of Cape Snow bush and zesty lemon. Made from the finest quality olives, this oil has a smooth and rich taste with a burst of refreshing citrus notes and subtle herbal complexity from the Cape Snow bush. Whether used as a finishing oil, drizzled over salads, or used as a marinade, this infusion is sure to add a unique and delicious flavour to any meal



GRAPE SEED OIL

Introducing our Pure Grape Seed Oil, a versatile and healthful addition to your kitchen. This oil is light in texture and neutral in flavor, making it a perfect choice for a wide range of culinary applications. Our Pure Grape Seed Oil is known for its high smoke point, making it ideal for sautéing, frying, and baking. Its mild flavor allows the natural taste of your ingredients to shine through while adding a subtle richness to your dishes. Drizzle it over salads or use it as a base for homemade dressings and marinades to enhance the flavors of your favorite recipes.



TOASTED SESAME OIL

Our premium Toasted Sesame Oil, crafted in Singapore and now available in South Africa. Pressed from the finest quality sesame seeds and carefully toasted to bring out the rich, nutty flavor, this oil adds depth and complexity to any dish. Perfect for marinades, dressings, and stir-fries, it's also a great finishing oil for soups and noodles. Toasted Sesame Oil is a versatile and delicious addition to your kitchen.



BLOOD ORANGE OLIVE OIL

EXTRA VIRGIN

African Oils' Extra Virgin Lemon Olive Oil is made, using the traditional Italian "Agrumato" method whereby whole olives are crushed along with the freshest and ripest Lemons. This method produces a rare, unique Lemon Olive oil which captures the full flavours of the olives and lemons in perfect balance. This formula was developed through craftsmanship and dedication, enabling us to produce the hearty natural goodness we are known for.

WHOLE FRUIT AGRUMATO CRUSHING PROCESS



ORGANIC OLIVE OIL

EXTRA VIRGIN

Our organic Extra Virgin olive oil is sourced from Org De Rac Estate, Picketberg.
This premium olive oil is made from the finest organic olives, grown in olive groves that are isolated and cooled by the Atlantic Ocean's breezes, resulting in a rich and flavourful oil. The farm offers a unique and pristine environment to create an exceptional medium style olive oil.

PREMIUM COLD PRESSED ORGANIC



ORGANIC MACADAMIA OIL

EXTRA VIRGIN

This premium organic macadamia oil is cold pressed from perfectly ripe macadamia nuts soon after picking to ensure a vibrant freshness. Nutrient-rich with a creamy, smooth flavour and a high smoke point, it is popular for frying, roasting, backing and salad dressings.

PREMIUM COLD PRESSED ORGANIC



CAPE BUCHU OLIVE OIL

EXTRA VIRGIN

Infused with hand-harvested Buchu, delivering a vibrant, minty-blackcurrant aroma and a crisp, herbal finish. Traditionally valued as the Cape's "wonder plant" for its unique tonic properties, paired with olive oil's heart-healthy antioxidants. Excellent with roasted vegetables, grilled lamb, and fresh seafood.



CAPE CANCER BUSH OLIVE OIL

EXTRA VIRGIN

Infused with cancer bush, an indigenous plant long used in traditional remedies. Earthy and naturally bitter, combined with olive oil's beneficial fats. Best with grains, legumes, and roasted vegetables.



CAPE WILD DAGGA OLIVE OIL

EXTRA VIRGIN

Infused with wild dagga for a warm, gently herbaceous flavour. Traditionally linked to relaxation and balance, alongside olive oil's antioxidants. Ideal for soups, roasted vegetables, and slow-cooked dishes.



CAPE WILD OLIVE LEAF OLIVE OIL

EXTRA VIRGIN

Infused with wild olive leaves, this robust, herbaceous oil is naturally rich in antioxidants and healthy monounsaturated fats. Traditionally valued for its plant compounds. Ideal for finishing vegetables, bread, and simple Mediterranean dishes.



CAPE WILD SAGE OLIVE OIL

EXTRA VIRGIN

Infused with wild sage, delivering a clean, savoury aroma and resinous finish. Traditionally valued for its aromatic qualities, paired with olive oil's antioxidants. Excellent with mushrooms, root vegetables, and roasted meats.



ROSE GERANIUM OLIVE OIL

EXTRA VIRGIN

Infused with aromatic rose geranium, offering a softly floral, fresh profile. Traditionally associated with balance and calm, paired with olive oil's natural antioxidants. Beautiful with salads, fruit, desserts, light baking, fish, and vegetables.



BLACK TRUFFLE OLIVE OIL

EXTRA VIRGIN

You love the taste of truffle — but too often, truffle oils are artificial and overwhelming. We believe something so luxurious should taste real. That's why our Black Truffle Infused Olive Oil is made with pure cold-pressed extra virgin olive oil and a completely natural black truffle essence — no synthetic flavouring, no chemical shortcuts.

The result is an oil that's rich, earthy, and unmistakably truffle — but never overpowering. It enhances your food, rather than masking it.



BLOOD ORANGE OLIVE OIL

EXTRA VIRGIN

Blood Orange Agrumato with Rose Genarium & Pink Peppercorn Extra Virgin Olive Oil
Crushed with Sun-Ripened Citrus for a Naturally Sweet Zing



WHITE TRUFFLE OLIVE OIL

EXTRA VIRGIN

White Truffle Infused Extra Virgin Olive Oil



WILD MARULA OIL

EXTRA VIRGIN

Our marula oil is versatile and can be used for cooking, skincare, and dressings. Hand-picked by local communities in South Africa and cold-pressed to retain its natural nutrients and fragrance, it's perfect for high-temperature cooking and moisturizes skin with antioxidants, essential fatty acids, and vitamins E and C. Support local communities and experience the benefits of marula oil today.

PREMIUM COLD PRESSED ORGANIC



HERBS OF THE KAROO OLIVE OIL

EXTRA VIRGIN

Our Herbs of the Karoo olive oil, is a celebration of the unique flavors and traditions of the South African landscape. This exquisite olive oil combines the richness of extra virgin olive oil with the authentic essence of the Karoo region's renowned herbs. Drawing inspiration from the very herbs that lend the iconic Karoo lamb its distinctive flavor, this olive oil captures the essence of the land in every drop.



TANGERINE OLIVE OIL

EXTRA VIRGIN

Tangerine Infused Extra Virgin Olive Oil



SMOKED OLIVE OIL

EXTRA VIRGIN

Our smoked extra virgin olive oil is made from the finest olives in Western Cape, cold pressed for purity, and flavored through natural cold smoking. Versatile and delicious, it adds a smoky taste and aroma to salads, meats, and vegetables. A must-have for any food lover seeking to elevate their dishes with a touch of smoky sophistication.



PIZZA OLIVE OIL

EXTRA VIRGIN

Introducing our sizzling Pizza Olive Oil, a tantalizing blend of flavours crafted to elevate your pizza game to new heights. This unique fusion combines the smoky richness of our smoked olive oil, the fiery kick of chilli olive oil, the savoury depth of roasted garlic olive oil, and the aromatic herbaceousness of our signature herb olive oil.



ROOIBOS OLIVE OIL

EXTRA VIRGIN

This premium extra virgin olive oil, is cold-pressed to preserve its natural goodness, and then infused with the finest Rooibos sourced from the Cederberg region of Southern Africa. Rooibos, a cherished botanical exclusive to the Cederberg, is renowned for its abundant antioxidants, mirroring the healthful properties of olive oil. This infusion results in a harmonious blend that not only enhances the flavour profile but also adds a wealth of health benefits to your dishes.



MINT OLIVE OIL

EXTRA VIRGIN

African Oils' Extra Virgin Lemon Olive Oil is made, using the traditional Italian "Agrumato" method whereby whole olives are crushed along with the freshest and ripest Lemons. This method produces a rare, unique Lemon Olive oil which captures the full flavours of the olives and lemons in perfect balance. This formula was developed through craftsmanship and dedication, enabling us to produce the hearty natural goodness we are known for.



PESTO OIL

EXTRA VIRGIN

This unique oil is a symphony of flavours crafted to delight the senses and elevate your culinary creations. It combines the nutty richness of Walnut Oil, the savoury depth of Roasted Garlic Olive Oil, and the vibrant essence of Basil Olive Oil, resulting in a fusion that brings the classic flavours of pesto to every dish.



SOYA SAUCE

Extra Hot

Unlock the secret to enhancing the flavors of your favorite dishes with our exquisite Premium Soya Sauce. Crafted with precision and passion, this culinary masterpiece will take your cooking to the next level, providing an unparalleled depth of umami and savory goodness.



Greetings from

SOUTH AFRICA COLLECTION

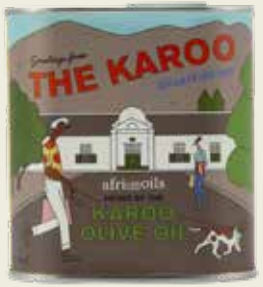
THE KAROO
PRINCE ALBERT
KAROO OLIVE OIL
EXTRA VIRGIN

Where mountains hold the quiet and time slows under wide Karoo skies. Warm, grounded, and thoughtful — a place to pause.



THE KAROO
GRAAF-REINET
HERBS OF THE CAPE
KAROO OLIVE OIL
EXTRA VIRGIN

Where history curves through quiet streets and the land breathes wide beneath endless skies. Warm, aromatic, and grounded — the stillness of the Karoo



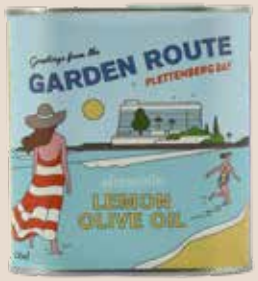
GARDEN ROUTE
KNYSNA
CAPE FYNBOS OLIVE OIL
EXTRA VIRGIN

Where cliffs part to welcome the sea and vessels pass quietly between the heads. Fresh, coastal, and green — a meeting of forest and ocean.



GARDEN ROUTE
PLETTENBERG BAY
LEMON OLIVE OIL
EXTRA VIRGIN

Where colourful people gather under umbrellas and feet race toward the sea. Bright, joyful, and carefree — summer by the bay.



JEFFREYS BAY
SUPER TUBES
SMOKED OLIVE OIL
EXTRA VIRGIN

Where the perfect swell meets the shore and the rhythm of the ocean sets the pace. Golden sands, world-class waves, and the spirit of the surf.



africanoils
& VINEGAR

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