

It's official! Award Winning Wharfe Valley Farm Cold Pressed Rapeseed Oils have 'Great Taste'!



It's official! Our Wharfe Valley Farm Rapeseed Oils are 'award winning'.

“GREAT TASTE 2017 AWARDS STAR RATING” – that’s the official verdict for three of our Wharfe Valley Farm Rapeseed Oils at Great Taste 2017, the world’s largest and most trusted awards, organised by the Guild of Fine Food and Drink.

*To celebrate we are offering FREE DELIVERY on orders for 3 x 250ml oils in OCTOBER 2017. *Full details below.*

With 500 judges, from all corners of the food world, blind tasting 12,366 products over 62 judging days, receiving the star rating is the equivalent of receiving an Oscar in the food and

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drink industry. We are so proud to receive THREE STARS in the coveted Great Taste 2017 Star Ratings on these delicious Wharfe Valley Extra Pressed Rapeseed Oils:



- Wharfe Valley Extra Virgin Cold Pressed Rapeseed Oil – Chilli
- Wharfe Valley Cold Pressed Rapeseed Oil – Lemon
- Wharfe Valley Cold Pressed Rapeseed Oil – Coconut

Here's what the judges thought about our Cold Pressed Rapeseed Oils:

Provenance: 4/5

Top marks for rapeseed oil that is grown, pressed and bottled in Yorkshire.

Value for money: 4/5

Considering the quality of ingredients used, the judging panel agreed that the price for a bottle is reasonable value.

Taste: 7/10

An exotic twist on rapeseed oil. The judging panel agreed that it had a nice flavour profile to sweet bakes, and was also ideal for stir fries as an alternative to coconut oil.

The verdict from each oil taste test:

- Wharfe Valley Extra Virgin Cold Pressed Rapeseed Oil – Chilli:
Judges pleasantly surprised at the mildness of the chilli profile. Clean grassiness to the oil. We found a rich and flavourful oil with a well judged chilli infusion. A good product. Good golden colour, the rapeseed is very vegetative on the nose, the chilli heat comes through but is not harsh.
- Wharfe Valley Cold Pressed Rapeseed – Lemon:
Lovely notes of lemon on the nose and in the mouth. The flavours balance well making a very palatable product. The lemon comes through distinctly while remaining balanced with the flavour of the oil. There is just a hint of pepperiness on the finish. Attractive 'holiday' colour and buttery mouthfeel.
- Wharfe Valley Cold Pressed Rapeseed – Coconut:
Lovely bright looking oil. Well blended mix of oils with neither flavours dominating and a clean finish. A good product for those who enjoy the use of coconut oil but find it can be too harsh. A good aroma of coconut followed by the back note of rapeseed, clean and both come through

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very well. As a finishing oil this would be good in a salad or in a dressing to add a touch of nuttiness.



“We are very proud of our full range of products. Our rapeseed oil is grown, pressed and bottled on our farm in West Yorkshire. Our oil is Extra Virgin because we only press once and do not use heat or chemicals to extract the oil. Not only that but we do not use chemicals in our harvesting methods either, thus taking great care to preserve all the natural benefits of the oil.”

SallyAnn Kilby, Wharfe Valley Farm Director

Find out why our rapeseed oils received the Great Taste 2017 Star Rating by taking your own taste test:

FREE DELIVERY* OFFER FOR ANY 3 X 250ML OILS

To celebrate our achievement at Great Taste 2017 we are offering ‘FREE DELIVERY’ for orders of any 3 x 250ml Wharfe Valley Farm’s Cold Pressed Rapeseed Oils placed in October 2017*, from our online shop at www.wharfevalleyfarms.co.uk.

COPY the discount code **GT3FREED** and **APPLY** it at the checkout when you have selected your 3x250ml oils: **Click here** to visit our shop or contact us by email:

oilinfo@wharfevalley.co.uk

Sender: SallyAnn Kilby, Managing Director, Wharfe Valley Farm, Mobile 07720 549907.

Date: 10th October 2017

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