



North Island	The hot humid weather continued last week. Some stronger winds did not affect crops to any degree – there’s a little fruit fall here and there. The season remains historically early – still up to three weeks. The intensity of harvests has compacted time frames. The fruit is going well, but let’s not forget, that when it’s gone, it’s gone. Make the most of abundant supplies of North Island fruit while you can.
South Island	Harvesting activity in Central Otago is frantic. Packhouses are doing some of their longest days; pumping through the massive volumes of cherries and apricots. Tent camps of seasonal workers are all about. Hot days and warm nights have resulted in fruit maturing early. Everybody is making sure fruit is handled with care, and maximum attention to detail because it’s vital to get fruit in top form for retailers to sell.

cherries	LOW	MED	HIGH
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The bulk of the fresh cherry crop from Central Otago will be picked by the end of next week. From that point there will be reduced numbers, and by the end of the January, greatly reduced numbers available.
Main message: Sell well while you can – make these next couple of weeks count.

- **Stella/Sonnet/Sweetheart/Romance/Skeena/Sweetheart/Staccato** – from CO; harvest is full on now.

apricots	LOW	MED	HIGH
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Central Otago apricots are absolutely glowing and are real eye-catchers when packed together. Lots available for the domestic market. Moorpark, a very old variety known for its sweetness and sought after by people who bottle fruit, will be available in a small amount next week.

- **Sundrop** – from CO; will finish next week.
- **Clutha Gold/Clutha Sun/Valley Gold**– from CO; all good-sized fruit, and fantastic eating. Available all next week.
- **Vulcan** – from CO; available now.

nectarines	LOW	MED	HIGH
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More than half of Hawkes Bay’s nectarine crop has been picked (some say it’s around 70%) – which for this time of the year is unheard of. HB nectarines may come to an abrupt halt and catch shoppers by surprise. South Island nectarines are still at least two weeks away.

- **Western Sweet/Hunny Royale/Grand Candy** – from HB; all sub-acid with yellow flesh. Available now.
- **Hunny/Mid Star/Red Gold/Sunglo/Venus**– from HB; available in markets now. **Late Star** is 7-10 days away.
- **Bright Pearl/Fire Pearl** – from HB; white-flesh nectarines. Just starting to be harvested.

peaches	LOW	MED	HIGH
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A superb selection of peaches is here to provide that summertime peachy feeling while many consumers are still in holiday mode. The long-awaited Golden Belle peaches are coming into the market now, with plentiful supplies for three to four weeks.

- **Romestar/Velvet Sister/Flamecrest** – from HB; picking now.
- **Elegant Lady** – from HB; A widely planted variety. Available now and for another two weeks.
- **Coconut Ice/Scarlet O’Hara** – from HB; white-flesh. Available now.
- **Tropical Candy/Sweet Dream** – from HB; sub-acid, yellow flesh. Very large size and delicious. Picking now.
- **Golden Belle/Golden Tatura** – from HB; building in volume from now.

plums	LOW	MED	HIGH
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This fruit has soft, sweet juicy flesh that tastes delicious in jams, chutneys, puddings and crumbles.

- **Primetime** – from HB; reaching its peak now. Good volumes available right throughout January.
- **Fortune** – from HB; red skin, yellow flesh. Good volumes. Will go for another few weeks.
- **Amber Jewel** – from HB; yellow flesh, very sweet. Picking now, and will be around for at least three weeks.
- **Black Doris** – from HB; the iconic kiwi favourite. First picks this Thursday.

Market update by Denise Landow, NZ Market Reporter, Summerfruit New Zealand, email denise@summerfruitnz.co.nz
 Note: The information supplied is based on communication with summerfruit growers, marketers, retailers and other relevant industry parties. Information supplied on cherries, apricots, nectarines, peaches and plums can alter after publishing due to unexpected weather events, market forces, and other events relevant to the industry. Seek daily advice on supply from your summerfruit supplier.

