



Overview	<p>The two weeks post-Christmas are always difficult to get sales moving. The weather is generally settled which encourages good supply, but consumers are out of their normal buying pattern, i.e. on holiday. Some of the matters we are encountering include a cool weather period across the country, a big supply of small cherries, students taking a few days to go to concerts and a lack of crates. The cool weather seems like it will be impacting the whole country, so if we are to have low demand this seems like a good time for supply to slow. There is rain in the forecast for Central Otago which may be enough to slow supply. On-line sales are said to be a significant part of the market now and could be playing a part in smoothing the demand of all the five fruits that we have seen to date.</p>
North Island	<p>Overall, the GDD (growing degree days) are still very good, or even exceptional, which is showing in the good eating quality. We are about 50 units up on this time last season even if the last few days have not reached 20°C. The December average temperature has been 0.85°C higher than the 17-year average and only 21% of the average rainfall has been recorded for the Longlands Road site.</p>
South Island	<p>The Rockview site, in contrast, has been 1.15°C cooler for December than the 15-year average and received only 86% of the average rainfall. The season long GDD are still good compared to other seasons. An interesting fact: the Roxburgh East site is now up to 337 units compared to Bay View on 699 for the 1st September to 28th December period.</p>

cherries	LOW	MED	HIGH
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- There are heaps of fruit being offered, both in punnets and loose. There is some export reject due to softness, plus the small fruit, and the lower demand post-Christmas, has commentators contemplating further price reductions. The quality of the fruit is not a problem.
- I have seen a small trial of cardboard packaging in which the cherries, after 14 days in coolstore, are firm and juicy. I will be interested to see how they are after two or three days on the kitchen bench.
- Varieties available include a few Dawson, plus, Stella, Staccato, Bing and Sam. Lapins should not be too far away.

apricots	LOW	MED	HIGH
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- Of all the stonefruit, the quality of apricots was the worst. Some small, and some under-ripe. Green fruit will not help repeat sales.
- Hawke's Bay is picking and packing Kyoto and Clutha Gold, plus some Gabrielle and Trevatt. Sundrop will be all but finished.
- Central Otago Sundrop is now in the supermarkets.

nectarines	LOW	MED	HIGH
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- Demand seems to be holding up for nectarines and there is supply to match with both classic, (sugars and acids in balance), and, Hunny (sweet) available in both yellow and white flesh. The display in the Havelock North supermarket of white fleshed nectarines this morning was quite stunning.
- Size off the tree for some varieties has been only average.
- Varieties available now include Maylis, Kay Pearl, Diamond Bright, Spring Bright, Queen Giant, Ruby Giant and Amber Sister. Coming soon are Firebrite, Hunny Royal, Hunny Fire and Mid Star.
- Fruit from Central Otago will be about a week away.

peaches	LOW	MED	HIGH
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- There are more peaches available than there is demand.
- There is a little Rich Lady, Lady Red and Improved Flamecrest to be picked. Supermarkets are said to have more than adequate supply. A skim pick of Scarlet O'Hara will happen next week. Tatura Belle is two weeks away.
- Central Otago peaches have arrived in North Island stores. There are local only sales of Spring Lady, Crown Princess and Turquoise.

plums	LOW	MED	HIGH
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- There is still a bit of the early harvest varieties to clear the market.
- Purple Majesty is the mainstay at present, Black Amber and Black Splendour available. Fortune is just starting in the early areas and will carry on for a while. Next week will see the second version of Black Diamond on the market.