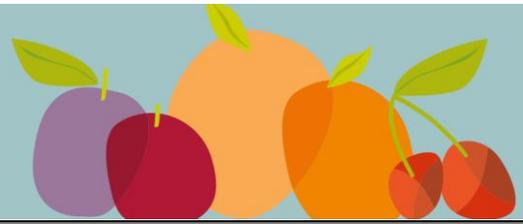




# market update



13 March 2019

<b>Overview</b>	<p>Most of the fruit I have seen is looking pretty good, even very good in some of the supermarkets. Again, there is price variation with plums between \$5 and \$8kg, apricots between \$7.50 and \$10kg and golden peaches ranging from \$6 to 7.50kg. As might be expected, some categories are a bit short on supply, which is reflected in the general lift in retail price. It seems we are having a good finish to the summerfruit season in terms of quality and price. The swings and roundabouts of fruit growing!</p> <p>The fruit from this end of the season is performing much better than early season fruit. Hopefully this will leave the consumer wanting more, come early December.</p> <p>If you are at all interested in numbers, try this one. I have mentioned 135 different varieties in this series of reports.</p> <p>And the prize for oddest fruit or vegetable for the week; fresh cut asparagus at \$8.99kg.</p>
<b>North Island</b>	<p>Plums, Golden Queen peaches and peacharines from Mangaweka are being picked. Degree growing days (GDD) are a little low, and bits and pieces of rain have fallen. This week coming temperatures will be mid to high 20s and even a 30°C day is expected. This should ripen the remaining fruit very nicely.</p>
<b>South Island</b>	<p>Apricots, peaches, nectarines and plums are being harvested and we should get another couple of weeks of fruit from the south. Nights are still cool, GDDs are therefore not great, but the colour is responding nicely to the cool temperatures. Generally, the fruit quality is very good.</p>
<b>cherries</b>	
	LOW      MED      HIGH
➤ Finished!	
<b>apricots</b>	
	LOW      MED      HIGH
➤ The later of the two <b>Nevis</b> (180) apricot varieties is now all that is left. These should be around for this and next week, then that will be that until next season.	
<b>nectarines</b>	
	LOW      MED      HIGH
<ul style="list-style-type: none"> <li>➤ A little white fleshed <b>Zephyr</b>, <b>Bright Pearl</b> and <b>Fire Pearl</b> are still available, but not for much longer.</li> <li>➤ Central Otago is harvesting some <b>Orin</b>, <b>Late Star</b>, <b>August Red</b> and <b>August Fire</b> yellow fleshed nectarines and they are reported to be good size and quality. Other varieties available include <b>Red Glen</b> and the last of the <b>Summer Blush</b>.</li> <li>➤ Keep an eye out for <b>Bon Bon</b> in the next couple of days. If more yellow fleshed nectarines were available, they would be in demand.</li> </ul>	
<b>peaches</b>	
	LOW      MED      HIGH
<ul style="list-style-type: none"> <li>➤ <b>Cal Red</b> and <b>Tatura Star</b> peaches are being picked and will be harvested for another two weeks. The quality of the <b>Star</b> looks pretty good, with strong demand for this and <b>Golden Queens</b> from Hawkes Bay. We have a cross over in supply of these two golden varieties this year. Some <b>Blackboy</b> and <b>Plus Plus</b> are available.</li> <li>➤ There is good supply of South Island <b>peacharines</b>, and supply from Mangaweka is now underway. One of the supermarkets is focusing on this fruit and wanting a few more.</li> <li>➤ The latest peach of the season, <b>Beryl's Delight</b>, is not due until the end of this month.</li> </ul>	
<b>plums</b>	
	LOW      MED      HIGH
<ul style="list-style-type: none"> <li>➤ From Hawkes Bay <b>Royal Star</b> is available now and will be for another three weeks before <b>Malone</b> starts at month end. <b>Fortune</b> from Central is ending about now, with <b>Freedom</b>, <b>Son Gold</b> and <b>Angelino</b> being harvested.</li> <li>➤ Generally, there are good volumes available still.</li> </ul>	

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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.