



market update



9 February 2022

North Island

Hawkes Bay growing conditions are difficult for some. The 100 mm or more of rain has delighted the dairy and dry stock farmers but left fruit growers re-evaluating what needs to be done and in what priority. Over the last week growing degree days have continued to accumulate at a good rate in spite of the southerly change that brought the rain. Most of the fruit has now been picked with the exception of golden peaches and later season plums. Main stream peach and nectarine harvests will move more towards supply from Central Otago.

The coming week is expected to have mild temperatures as well as a couple of hot days. More significant rain is expected at the weekend. Potential evapotranspiration, PET, will be low in the 2-4 mm range, as rain or drizzle continues for this period.

South Island

Central Otago also had significant rainfall, in the 30-40mm range in places. This is double what was predicted. With cherry harvest well finished and some cooler temperatures we are not expecting too many negative impacts apart from apricots there were ready to harvest, and that will be mainly in Roxburgh. There is now plenty of peach and nectarine available from the region.

Growing degree day accumulation was slower in this past week but is still exceptional as a total. This coming week we should experience mild and warm temperatures and a few cooler evenings. PET will be in the 2-5 mm/day range. In summary, this should be good weather for maturing and picking fruit.

cherries LOW MED HIGH

➤ Cherries are still on some shelves and eating okay judging from the punnet that I bought. This should be the last week, but this has been said before.

apricots LOW MED HIGH

➤ Clutha Gold is the main variety being offered with the first of the Nevis starting to be picked. This variety should be available in moderate qualities for another 3 or more weeks.

nectarines LOW MED HIGH

➤ Demand for nectarines is good with decreasing supply from Hawkes Bay and now Central Otago is producing more volume. The honey style fruit is all but finished with just a few Sweet August and Late Star to sell. We are now anticipating August Fire and Valentine soon out of Hawkes Bay. Let's see what this next spell of rain brings.

➤ Central Otago is now picking a good range of nectarine varieties. These include the white fleshed Pearls, classic varieties such as Red Gold, Fantasia, Orin, Venus, Summer Bright and the sweet Mid Star. Next week the earlier blocks will possibly start picking Late Star. Other varieties that are being picked are Honey Water, Zephur, Red Glenn and Red Free.

peaches LOW MED HIGH

➤ Demand is said to be quite good and not yet being satisfied.

➤ Coconut Ice and Tasty Zee can still be seen but only in small volumes.

➤ Central Otago is picking Sweet Dream, Flamecrest and Glowing Star. Golden Belle may see some light picks later in the period.

➤ White Flatto peaches are selling now with the golden version available next week.

➤ Golden Belle is finishing with Tatura Star taking the Golden Peach spotlight for now. The rain is likely to have messed with production volumes and appearance. Golden Queens are a little way off yet.

➤ Peacharine harvest and sales have begun.

plums LOW MED HIGH

➤ Varieties available include Primetime for a bit longer, with Fortune, Black Doris, Purple King, Louisa and Amber Jewel from Hawkes Bay. Fortune is also available from Central Otago.

➤ Greengage continues to be picked.

➤ The next varieties are Angelino, Autumn Honey and Omega.

➤ There are plenty of plums to move and there is some demand.

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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.