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The di Lusso fig orchard consists of 150 trees, all under bird-proof, hail-proof netting. Our varieties are White Adriatic, Black Genoa, Brown Turkey, Preston Prolific and Excell.

Each variety has its virtues (for us, this amazing fruit only has virtues!), and so far each season has brought variations in size, ripening sequence and even flavour between the varieties.

Of course the Black Genoa is the cellar door favourite, closely followed by the crimson-fleshed White Adriatic. Yet the Brown Turkey (when still firm) is usually best for bottling in mostocotto or some other syrup, and the others excellent for processing into paste. A team effort, really!

Due to Mudgee's cold winter, our figs only ripen in late summer (around the end of February), but are generally available from the cellar door from then until Easter at least. We prune for only one season a year (experiments to produce a breba crop before Christmas haven't been successful).

Figs don't ripen off the tree (to any extent) so an early frost means more bottled figs and less fresh fruit. Every fig is there to be eaten, one way or another!

Our fig pastes come in two styles - one faintly infused with rosemary and balsamic, the other with ginger.

At cellar door, we sell our fresh figs for around \$1 each [less than \$10 a kilo], 200gm pastes sell for \$8 each



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