



15 Jan 2025

Market conditions	<p>The market is still slower than is ideal. But with people returning from holidays, sales are likely to be stronger in the second half of the week.</p> <p>There are plenty of cherries in the market and overall quality is lifting. Peaches and nectarines from the Hawke's Bay are now recording some rejections, due to rots and skin blemishes. This is not surprising considering the weather since Boxing Day.</p>			
North Island growing conditions	<p>Last week was benign with maximum temperatures in the early 20°Cs, not much rain and 3-5mm of Potential Evapotranspiration (PET) per day. The coming week will see similar temperatures, some dribbles of rain but mainly dry conditions. Overhead, conditions will be cloudy with PET of 3-5mm/day. More of the same, in terms of moderate temperatures, will see harvest coming closer to normal. Growing Degree Days (GDDs) are now lower than in previous seasons.</p>			
South Island growing conditions	<p>Central Otago is not yet having consistently hot dry weather but is pretty good. The 30mm of rain that was predicted for this time last week did not eventuate. The coming week will be warm and dry, with more cloudiness later in this period. PET will be in the 4-7mm/day range.</p> <p>GDDs have not yet caught up to previous seasons, which reflects the season being 3-4 days later than last season.</p>			
cherries	Available fruit volume	LOW	MED	HIGH
<ul style="list-style-type: none"> ➤ Cherry volumes are increasing. Some of the fruit is smaller, softer and has lower brix than is ideal for the New Zealand market, but overall, quality is lifting. ➤ The harvest for some growers will finish in the next few days. Lapins are coming to an end at lower altitudes and are starting in the non-traditional areas. ➤ The next varieties to come online will be Romance® and Sweetheart®. Varieties that are selling out include Kordia® and Stella. 				
apricots	Available fruit volume	LOW	MED	HIGH
<ul style="list-style-type: none"> ➤ Central Otago Sundrop is in the second pick stage with reasonable volumes of good fruit available. The milder weather conditions means that there is a steady supply. Clutha Gold and Clutha Sun are the next varieties to be picked if they have not already started. ➤ Apricots are being exported, which helps steady the New Zealand market. 				
nectarines	Available fruit volume	LOW	MED	HIGH
<ul style="list-style-type: none"> ➤ From the Hawke's Bay, Mid Star sales are finishing, and the sales of Late Star are beginning. We are now halfway through sales of these Hunny nectarines. Supply should be available for another three weeks. ➤ Other nectarines available include Sunglo, Orin and a small volume of Nectaross®. ➤ Central Otago is picking Diamond Bright and Spring Bright. 				
peaches	Available fruit volume	LOW	MED	HIGH
<ul style="list-style-type: none"> ➤ Sweet Dream and Tropical Candy will be the mainstay of supply from the Hawke's Bay for the next two weeks. Golden Belle picks are in full swing now. Other varieties available include Flamecrest, Blazing Star® and Rome Star®. Peacharines are now about a week away from harvest. ➤ Central Otago is picking Blazing Glory, Mellow Yellow and Crown Princess. 				
plums	Available fruit volume	LOW	MED	HIGH
<ul style="list-style-type: none"> ➤ Black Diamond and Purple Majesty are still available. Fortune has been picked and most of the Prime Time has also been harvested. Black Doris is also becoming available. Next up will be Angelino and Humdinger in about a week. ➤ Red Beaut and Rose Zee from Central Otago and Kurow are still available but are proving hard to sell compared to the mid-season plums from the Hawke's Bay. This was the scenario last week, too. 				

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.