

# SARDI – DUAL PURPOSE APRICOT VARIETY

## Grower Information Guide

# RiverCot 7

(Syn 35226)

*South Australian Research and Development Institute (SARDI)*

'RiverCot 7' was developed at SARDI's Loxton Research Centre (LRC) in the Riverland of South Australia. A very large, sweet apricot with slightly crunchy flesh texture, it is very firm and robust with a precocious heavy cropping habit. The flavour is pleasant and sweet with some complexity and a hint of oiliness. This variety is considered an early to mid-season dual purpose apricot suitable for both the fresh market and drying.

All data presented in this guide refers to trees grown at the Loxton Research Centre (LRC) on Myrobalan H29C plum rootstock, unless specifically stated. Performance on other rootstocks is untested.



*Fresh fruit & bloom of RiverCot 7 2017*



*RiverCot 7 Decemberr 2017*

**The purpose of this Grower Information Guide** is to provide information to help growers make an informed decision on the planting of this apricot variety.

RiverCot 7 is a protected variety. A signed non-propagation agreement is required before tree delivery. Trees are available for commercial planting from winter 2018.

|                           |  |
|---------------------------|--|
| <b>Timing of blossom:</b> | Early season (5 Sept).   |
| <b>Pollination:</b>       | Self-fertile.  |
| <b>Cropping:</b>          | Heavy, precocious & consistent. Sizes fruit without thinning.                  |
| <b>Ripening period:</b>   | Early to mid. 10 December (Story, 14 Dec; Earlicot, 18 Nov; Moorpark, 29 Dec). |
| <b>Shape:</b>             | Roundish with compressed cheeks.   |
| <b>Fresh fruit size:</b>  | Large to very large (54mm av., 57mm max).                                      |
| <b>Skin:</b>              | Orange with a slight blotchy pinkish blush.                                    |
| <b>Flesh:</b>             | Orange.  |
| <b>Eating quality:</b>    | Good.  |
| <b>Flavour:</b>           | Good.  |
| <b>Stone:</b>             | Large and very free.   |
| <b>Fruit firmness:</b>    | Very firm at maturity.   |
| <b>TSS level:</b>         | High (20 Brix). Suitable for drying.   |
| <b>Cracking:</b>          | Possibly susceptible.  |



*Fresh fruit of RiverCot 7.*

|                             |                                |
|-----------------------------|--------------------------------|
| <b>Dry ratio:</b>           | Good (5.3:1).                  |
| <b>Dried fruit size:</b>    | Large.                         |
| <b>Dried quality:</b>       | Excellent                      |
| <b>Dried fruit colour:</b>  | Bright orange.                 |
| <b>Dried fruit storage:</b> | 6-12 months at 25°C and 65%RH. |

**Table 1** History of ‘RiverCot 7’ trees on Myrobalan H29C plum rootstock in secondary evaluation at the Loxton Research Centre.

| TREE AGE | HARVEST DATE | CROP       | FRUIT SIZE (mm) | FRUIT SIZE (g) | TSS (°Brix) |
|----------|--------------|------------|-----------------|----------------|-------------|
| 1        | 3/12/14      | Light      | 51              | 71             | 21          |
| 2        | 7/12/15      | Heavy      | 57              | 78             | 23          |
| 3        | 20/12/16     | Very Heavy | 55              | 84             | 19          |
| 4        | 11/12/17     | Very Heavy | 54              | 91             | 18          |



*Dried halves of RiverCot 7 2016*

**The Tree:** RiverCot 7 is a vigorous, very upright spur bearing tree. It benefits from an increase in the number of leaders (6-8) to better fill space, spread vigour and control extension when grown in “free standing V” type systems. It appears well suited to pedestrian orchards planted at 4.5m by 2.5m spacing. A very easy tree to setup and maintain. Some effort is required to open out trees and provide space to develop the very large fruit that is produced in clusters. It is self-fertile, flowers strongly and capable of repeat very heavy crops.

In the consumer sensory panel results shown adjacent, fresh apricot Overall Eating Experience (OEE) was very closely correlated with scores for flavour.

#### Disclaimer

This variety is unproven in commercial production. Testing has not been completed over a range of regions, rootstocks and management conditions. Growers wishing to plant ‘RiverCot 7’ should exercise appropriate caution.

This variety will be supplied with no guarantee of any kind and the purchasers accept all risks in connection with their possession or use of the variety. The variety is supplied without warranty, express or implied, of fitness for any particular purpose.

#### For further information please contact:

Darren Graetz SARDI – 0401122141

[darren.graetz@sa.gov.au](mailto:darren.graetz@sa.gov.au)

**Table 2.** History of RiverCot 7 results in consumer sensory panels for fresh apricot Overall Eating Experience (OEE)

| HARVEST DATE        | CROP | STORAGE (days) | OEE (X/150) | TSS (Brix) | FIRM (g/mm <sup>2</sup> ) |
|---------------------|------|----------------|-------------|------------|---------------------------|
| <b>‘RiverCot 7’</b> |      |                |             |            |                           |
| 20/12/16            | MH   | 1              | 81          | 16.7       | 2.6                       |
| 14/12/17            | H    | 4              | 85          | 15.5       | 1.5                       |
| <b>‘Earlicot’</b>   |      |                |             |            |                           |
| 28/11/16            | LM   | 1              | 64          | 13.5       | 3.3                       |
| 28/11/16            | LM   | 9              | 52          | 13.2       | 3.2                       |
| 10/11/17            | MH   | 9              | 56          | 11.3       | 2.6                       |

**The Fruit:** RiverCot 7 is a good experience apricot, this can be seen in the fresh apricot OEE scores shown above for panels across 2 years, compared to ‘Earlicot’. The apricot itself is very firm and pleasantly flavoured, with some complexity and a slight oiliness. Naturally elevated sugar levels enhance the consumer experience at higher cropping levels and less advanced maturities. Fruit is very large and clean, often pastel and unblushed but where exposed can develop a blotchy pinkish blush. Texture is mildly juicy which often appears improved after storage, the flesh and skin has a very nice slight crunch when eaten. In fresh post-harvest testing flavour appeared much better above 16-17 brix, so the fruit tested above in consumer panels may have been slightly under mature. Controlling crop could also have a significant impact on its eating quality as well. Fruit has a large cavity and very free stone but doesn’t seem to stone burn. We have seen crops on young trees improve each year in both quantity and fruit size so future cropping will be of interest. Dried fruit is usually of visually superior quality to Moorpark as is the average dry ratio at 5.3, quite impressive considering the heavy cropping habit. A 2016 dried sample rated 103 & 116 for eating experience and appearance respectively, compared to Moorpark’s 89 & 96. Consumers seem to prefer its improved colour, texture, higher sweetness and low sourness over dried Moorpark dried fruit.

This is good apricot for both fresh market and drying uses.



*RiverCot 7 sensory panel fresh fruit 2017/18*