

# Nour clementine

March 2020, Primefact 1759, First edition

Dave Monks and Graeme Sanderson, Research Horticulturists, Dareton



Figure 1. A Nour clementine tree.

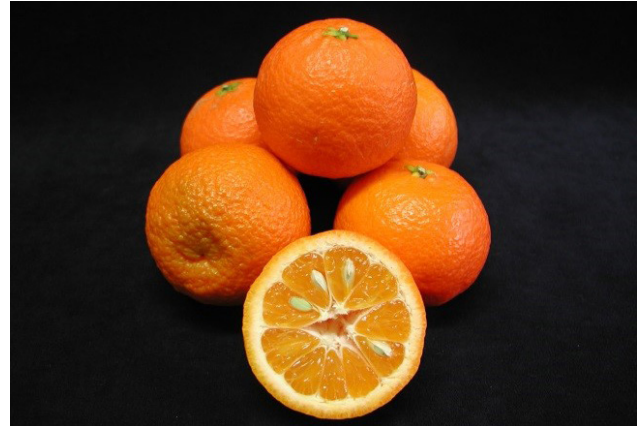


Figure 2. Nour clementines.

## Estimated maturity period

Region	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Riverina												
Sunraysia												

## Origin

The Nour clementine was introduced to Australia by Auscitrus as a late-maturing clementine that originated in Morocco. It is a public variety.

## Fruit quality

Table 1. Nour clementine fruit quality\* characteristics.

Skin	Easy peel, orange colour, slightly pebbled with a tendency to retain a green tinge at the fruit base.
Average rind thickness (mm)	3.7
Internal quality	Mild, sweet flavour. Seedy with pollination.
Average number of seeds	5.3
Juice per cent (%)	40
°Brix	11.5
Acid per cent (%)	0.84
Brix:acid ratio	13.7
Average fruit weight (g)	102
Average fruit diameter (mm)	60

\*Juice quality levels considered adequate for harvest and developed by sequential analysis of fruit from top-worked evaluation trees.

## Comments

- The fruit is slower to colour than Orogrande and Sidi Aissa clementines and remains on the tree in good condition for an extended period.
- Some fruit does not fully colour, even at peak maturity and retains a green tinge at the base.
- Crop load can be excessive and cause limb breakage.
- Trees need to be pruned and fruit thinned to increase fruit size.

Table 2. Average yield per tree\* on nursery propagated field trees (Sunraysia).

Rootstock	Average yield per tree (kg)
	2009 (3-y-old trees)
C35 Citrange	28
Citrangle	17
Swingle	15
Trifoliata	16
Volkameriana	33

Table 3. Average yield per tree\* on trees top-worked to Valencia orange.

Rootstock	Average yield per tree (kg)
	2010
Citrangle	79
Cleopatra	67
Trifoliata	52

\*Average yield per tree results are from a small number of evaluation trees and should only be used as a general indication of the variety's potential yield.

**There is no commercial interest for Nour clementine in Australia.**

## Acknowledgements

Auscitrus

Citrus Australia Ltd (CAL)

Department of Primary Industries and Regional Development, WA

Hort Innovation Australia

**Hort  
Innovation**  
Strategic levy investment

**CITRUS  
FUND**

This project has been funded by Hort Innovation using the citrus research and development levy and funds from the Australian Government. For more information on the fund and strategic levy investment visit [horticulture.com.au](http://horticulture.com.au)

Reference number: PUB20/166

State of New South Wales through the Department of Planning, Industry and Environment ("Department") 2020. The content has been developed by the Department using funds provided by Horticulture Innovation Australia Limited ("Hort Innovation").

The information contained in this publication is based on knowledge and understanding at the time of writing (December 2019) and was generated from field and nursery trees at Dareton Primary Industry Institute, Sunraysia, NSW, unless otherwise stated. Where quantitative data are presented (e.g. % Juice or rind thickness) they are based on measured properties. Where qualitative data are presented (e.g. thorniness or tendency to split), they are based on observations or brief notes recorded in the field.

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