

Australian International Olive Awards

RESULT BOOK 2017



The 2017 inaugural AIOA Judging Team and Support Crew



► Extra Virgin Olive Oil – Chief Stewards Report

By Trudie Michels

It was an honour to be asked to be Chief Steward in the 1st Australian International Olive Awards 2017. This new competition has replaced the long standing Australian National Olive Competition (the oldest, largest and most prestigious olive competition in Australia), which would have been in its 21st year.

I'd like to take this opportunity to acknowledge the olive oil producers and growers for their support of this year's event. It takes time, effort and funds to enter your oils in the awards and I thank you for your dedication to the competition and the industry.

A heartfelt thank you to all the judges who volunteered their valuable time to spend three days training and judging. Competition was strong and judges were extremely professional, focused and diligent whilst undertaking their duties. Many of these judges travelled long distances, took annual leave or took leave without pay to participate in this inaugural event and we are truly grateful for your commitment to the cause. A special thank you to our international judges who were an amazing asset to the competition. They worked incessantly with our experienced Australian judges and this proved very successful for knowledge and experience sharing.

For the first time, this year's international competition sought extra virgin olive oil, flavoured oils and table olive entries from both the northern and southern hemisphere. The judging took place in Adelaide, at The Lakes Resort Hotel, West Lakes on Thursday 21st, Friday 22nd and Saturday 23rd September 2017.

The Awards Committee included several new elements including:

- Shane Cummins provide refresher and benchmark training courses for extra virgin olive oil and Stan Kailis provided training for flavoured olive oil and table olives. All the courses were highly rated by the judges who participated.
- The olive oil and table olive judging will occur at the same time and location taking advantage of the dual skills of many judges.
- The creation of new table olive and olive oil classes
- Use of official Blue Cobalt Olive Oil Tasting Glasses in accordance with IOC – International Olive Council Standard COI/T.20/Doc. No 5/Rev. 1 2007.



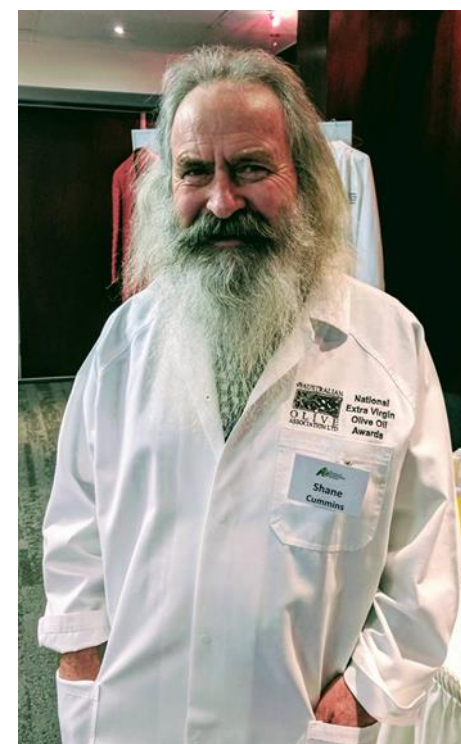
Considering the late harvest this year, we were delighted to receive 222 oil entries from 98 exhibitors. 197 were entered in the extra virgin competition and 25 in the flavoured oils category. This is up from last year's 201 entries, a 10.4% increase.

We had 10 extra virgin entries from international exhibitors from Argentina (1 entry), Chile (2 entries), China (1 entry), New Zealand (2 entries) and North America (4 entries). Australian exhibitors provided 212 entries in the EVOO and flavoured oils categories. The total number of entries for each state was: VIC – 91; NSW – 50; SA – 29; WA – 16; TAS – 21; QLD - 1 & ACT- 4. We had an average of 2.3 entries per exhibitor this year. This was slightly down from last year which was an average of 2.5 entries per exhibitor.

This year there were 194 medals awarded in total including 49 gold (17 awarded in 2016), 85 silver (47 awarded in 2016) and 60 bronze medals (77 awarded in 2016). Therefore 87.4% of entries were awarded a medal. The large increase in silver medals is promising as it highlights the new benchmark in this competition is now set at medium to high silver where in the past it has been a bronze. It is exciting to see the industry working well to produce better quality oil and thriving for excellence.

The medals were awarded per class in the following manner:

- **In Class 1: Delicate oils** - there were 50 entries (a decrease of 7% since 2016), 13 gold, 13 silver and 12 bronze medals awarded.
- **In Class 2: Medium oils** - there were 78 entries (an increase of 34% since 2016), 16 gold, 39 silver and 20 bronze medals were awarded.
- **In Class 3: Robust oils** – there were 23 entries (an increase of 5% since 2016), 6 gold, 5 silver and 9 bronze medals were awarded.
- **In Class 4: Non-Packaged oils** – there was 11 entries (in increase of 22% since 2016), 1 gold, 2 silver and 5 bronze medals were awarded.
- Last year Class 5 merged all single varietal oils together. This year the class was broken up into four classes to celebrate oil varietals from key olive growing countries:
- **In Class 5A: Spanish Varietals** - there was 8 entries with 4 golds and 4 silvers awarded. This highlights the success of these varietals in Australia.
- **In Class 5B: Italian Varietals** – there were 17 entries with 2 golds, 9 silvers and 5 bronze medals awarded.
- **In Class 5C: Greek Varietals** – there were 3 entries with 2 silver and 1 bronze medal awarded.
- **In Class 5D: Other Varietals** – there were 6 entries with 1 gold, 2 silver and 2 bronzes awarded.
- **In Class 6: Flavoured oils, Citrus** – there were 14 entries (same as 2016), with 5 gold, 5 silver and 2 bronze medals awarded.
- **In Class 7: Flavoured oils, Other** – there were 11 entries (8 entries in 2016), with 1 gold, 4 silver and 4 bronze medals were awarded.

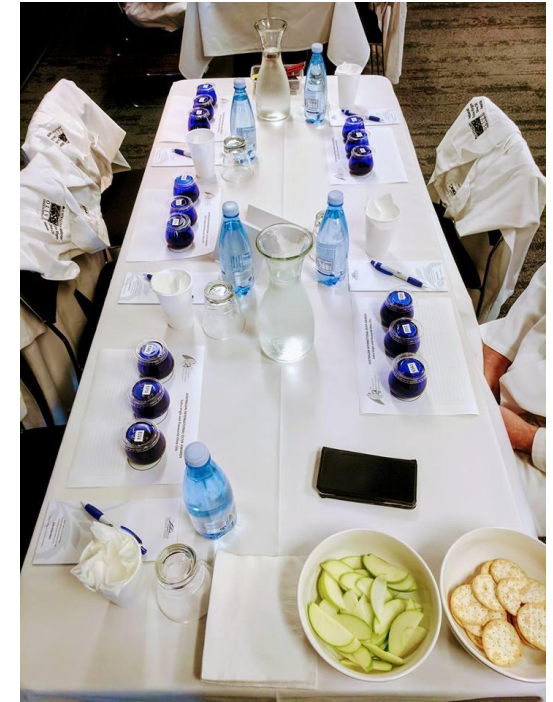


The average Free Fatty Acids level for the extra virgin entries was 0.196 and the average polyphenol count was 219 mg/kg. The oils range from very delicate with a polyphenol levels of 41ppm (which won a gold medal) to a massive 769ppm for the most robust (a silver medal winner). This year there was a greater proportion of more delicate to medium oils than robust. No oils failed the chemical analysis and ten were withdrawn from the organoleptic analysis due to possible defects (mostly frost damage and muddy sediment).

As Chief Steward, I'd like to thank Shane Cummins for his Chief Judge skills and his positive contributions to the event. I am extremely grateful to our amazing stewarding team – Michelle Freeman, Georgina Maynard, Di Whicker, Abhijit Paul, Brooke Purdue, Kent Hallet, Peter McFarlane and Chief Blue Glass Washer – Greg Seymour. You were all amazing.

A big thank you to Lisa Rowntree who provided guidance and support throughout the planning and judging competition and for the work she does for the industry as a whole. All in all it was a well-executed event.

We welcome any feedback regarding the competition. It is the intention of the AOA to continue to fine tune and develop this international competition, so please don't hesitate to contact the AOA with any comments or suggestions for improvements regarding the competition.



► Table Olives – Chief Stewards Report

By Peter McFarlane

Chief Judge was Dr Michelle Wirthensohn a Horticulture Australia Research Fellow at The University of Adelaide - School of Agriculture, Food & Wine. Chief Steward was Peter McFarlane, AOA Code of Practice (OliveCare™) Administrator. The 2 judging panels were expertly led by highly experienced table olive judges and trainers Professor Stan Kailis from WA and Stephen Mitchel from NSW. Judging took place at the Lakes Resort Hotel, West Lakes, Adelaide, on Friday 22 September 2017.

Whilst this year the competition was open to international exhibitors, only Australian exhibitors participated. In all there were a total 14 entries from 5 exhibitors. The breakdown for 2017 entries was 4 entries in Class 11 - Green Olives, 4 entries in Class 14 -Kalamata, 2 entries in Class 15 (wild olives), and 3 entries in Class 18 - (speciality olives).

Prior to judging all table olives exhibits are laboratory tested to ensure they are fit for human consumption and to ensure that the pH levels were within normal parameters (pH max 4.3, salt min 6.0 g/100ml, *E coli* (below level of detection < 3 cfu*); for the pasteurised products the laboratory also measure *Lactobacillus* to test effectiveness of pasteurisation (below level of detection < 10 cfu); pleasingly NO problems were detected with any of the competition exhibits.

* cfu means colony forming unit

All 14 exhibits were judged using a 30-point scale using characteristics such as *absence of “off flavours”*[#] and blemishes, appealing colour, good flesh texture, olive flavour, acidity, saltiness and overall flavour balance. A total of 5 bronze, 6 silver and 3 gold medals were awarded across the Inaugural Australian International Table Olive Awards this year, in comparison with last year's 8 bronze, 13 silver and 3 gold medals.

[#]*absence of “off flavours” - negative attributes¹ that would render the product unmarketable - abnormal fermentation (putrid, butyric, zapatera), musty, rancid, ‘cooked’, soapy, metallic, earthy, winey-vinegary.*

Our congratulations to the competitors, including the 3 major Award winners:

- The Australian Olive Company Pty Ltd (SA) for Best of Show Table Olives 2017, Gold Medal and Champion of Class 15: Wild Olives (Koroneiki naturally fermented in red vinegar). Judge's Comments: *Sweet aroma, good mix of colours, good texture, attractive flavour and texture, good flavour, no blemishes, salt and acid well balanced, olive character strong*

AOC also won a Silver Medal for Class 14: Kalamata (Kalamata naturally fermented in brine), and a Bronze Medal for Class 18b: Speciality Olives (AOC Gourmet Mix - Kalamata, Mediterranean, Leccino, Koroneiki, Jumbo Kalamata, naturally fermented in red vinegar).
- Alto Olives & Olevano Olives (NSW), Gold Medal Class 15: Wild Olives (Alto Wild Koroneiki in brine). Judge's Comments: *Lifted aroma, no blemishes, even flavour, long lasting and balanced, some residual bitterness, salt a little high, texture variable with ripeness*

ALTO also won 2 Silver Medals for their Class 11: Green Olives (Alto Bambini black Italian in brine) and (Alto Martine Volos in brine); and 3 Bronze Medals for Class 11: Green Olives (Alto Ligurian Frantoio in brine); Class 12: Medley (Alto Misto six varieties mixed in brine); and Class 14: Kalamata (Alto Black Kalamata in brine).

- Cicada Pty Ltd (SA) Gold Medal and Champion of Class 14: Kalamata Olives (Cicada Kalamata in brine). Judge's Comments: *Aroma and flavours fantastic, no blemishes, texture perfect, acceptable salt/bitter balance, olive flavour a little flat.*

Cicada also won a Bronze Medal for Class 11: Green Olives (Cicada Green Verdale in lye and brine).

Other Award winners were:

- Coriole Food: a Silver Medal for Class 14: Kalamata (Coriole Kalamata Large in brine).
- KT & T Sanders Family Partnership: 2 silver medals for Class 18b: Speciality Olives (Nuja's South Indian Style Pickled Olives -Kalamata in Chili, Garlic, Mustard, Fenugreek, EVOO), and (Nuja's Indo-Italian Style Pickled Olives - Kalamata in Chili, Garlic, Italian Herbs, Fennel Seeds, EVOO).

The AOA would like to thank the chief steward Peter McFarlane, chief judge Michelle Wirthensohn, her panel leaders Professor Stan Kailis and Stephen Mitchell as well as panel members Bob Barrett, Dr Andrew Markides, Geoffrey Vercoe, Helen Taylor, Margie Carter, Tim Martella, Isabelle Okis, Peta Zito, Michael Harbison and Michael Esposito for their excellent service to the table olive industry and for ensuring that the Inaugural Australian International Olive Awards Table Olive Competition was a great success.

Note: Full competition results are posted on the *AOA website*².



► 2017 Extra Virgin Olive Oil Results

Exhibit ID	Trading Name	Exhibitor Name	Score	Medal	Style	Judges' Comments	Commercial Name	Varieties	CoA
Class 1 (Delicate)									
AFD8B	Agrícola y Forestal Don Rafael Ltda.	Manuel Gutiérrez	86	G	Delicate	Rocket leaves, tomato, freshly cut grass and green lime on the nose. Pleasant delicate oil with rich flavour of rose petal on the palate. Very creamy mouthfeel with a good balance of bitterness and pungency. Good oil!	8 Olivos Blend	Koroneiki, Coratina	CHILE
488VIC	ALDI Stores	ALDI Stores	82	S	Delicate	Tropical floral notes on the nose. Ripe tomato fruit with slight pungency on the palate. Very mild oil with restrained bitterness and pungency.	The Olive Tree Australian EVOO 1L - Fruity	Barnea 40%, Picual 60% (BB)	AUST
591SA	ALDI Stores	ALDI Stores	68	B	Delicate	Ripe olive fruit with confectionary notes on the nose. Tomato, dried herbs and confectionary flavours on the palate. Simple oil with very little bitterness and pungency.	The Olive Tree Australian EVOO - Fruity	Frantoio (SA)	AUST
H7IB	ALTO OLIVES	Robert Armstrong	65	B	Mild	Mild sweet olive fruit with floral notes. Medium transfer. Pepper and bitterness overpower fruit on the palate. Short length.	ALTO ICEBERG BLEND	Frantoio, Manzanillo, Arbequina	AUST
H7D					Delicate	Over ripe characters on the nose with somewhat slightly flat notes. Cooked/stewed fruit on the palate.		Arbequina, Frantoio, Barnea, Leccino	AUST
T706	Barambah Farms	Jane and Ian Campbell	78	S	Delicate	Fresh celery and dried tomato with floral notes on the nose. Ripe olives on the palate with hint of green guava, pineapple, honey dew and lemon. Mild bitterness and pungency with a clear finish.	Barambah Farms	Picual	AUST
KBC	Barilla Olive Oil	Steve & Grace Barilla	79	S	Delicate	Rich fresh tropical and herbaceous aroma with tomato leaf and artichoke on the nose. Clean, creamy transfer to the palate with a mellow finish. A pleasant oil.	Barilla Olive Oil	Koroneiki	AUST
17280	Boundary Bend Olives	Boundary Bend Olives	70	B	Delicate	Green asparagus and minty green aroma with a hint of ginger. On the palate the oil seems to be slightly tired. Medium/low intensity of bitterness and slight spicy finish.	Cobram Estate Light Extra Virgin Olive Oil	Arbequina, Barnea	AUST
17317	Boundary Bend Olives	Boundary Bend Olives	67	B	Delicate	Typical ripe oil style displaying intense tropical fruits including guava and passion fruit. Mild flavours on palate with a short stay. A well balanced oil.	Cobram Estate Classic Extra Virgin Olive Oil	Barnea, Picual	AUST
17397					Delicate	Mild aromas of fresh meadow hay along with floral notes on the nose. Flat on the palate wild mild lingering finish and ripe olive notes.		Arbequina, Frantoio, Barnea	AUST
303	Chapman River Olives	Russell Lewis	88	G	Delicate	Fresh tropical aromas of peach and melon, tomato vine, fig leaf and bitter greens. Good flavour transfer with a clean mouthfeel. Fine grained bitterness and pungency are balanced and diminish on the lingering finish.	Chapman River/Fruity	Queen of Spain 80%, Coratina 20%	AUST

Exhibit ID	Trading Name	Exhibitor Name	Score	Medal	Style	Judges' Comments	Commercial Name	Varieties	CoA
CJF	Coomalong Estate	John Frewin	76	S	Delicate	A mild green grassy nose with hints of pineapple and pea sprouts. The delicate transfer to palate was somewhat one dimensional but showed a warm lingering finish.	Coomalong Estate	Frantoio, Picual	AUST
47Co	Corto Olive CO.	Chantel Church	65	B	Delicate	Delicate sweet hay, nut, pine needle and green apple aromas. Moderate flavour transfer with a medium to short finish.	Corto Olive Co. Millers Blend	Arbequina, Arbosana, Koroneiki	USA
50Co					Delicate	Sweet caramel aroma on the nose with a buttery/fatty/heavy transfer to the palate. No to slight bitterness with mild pungency. Unbalanced oil.			USA
48Co					Delicate	Sweet fruity aroma on the nose. Slight tiredness on the palate with little flavour. Unbalanced bitterness and pungency.			USA
49Co									USA
CW174	Currawong Australian Extra Virgin Olive Oils	Ed Vercoe	78	S	Delicate	Tomato flesh and apple sweetness on the nose with a good transfer of apple, herb and buttery flavours on the palate. Warm and gentle pungency.	Currawong Mild & Fruity	Frantoio	AUST
FOG1	Fedra Olive Grove / SFK Investments	Fedra Olive Grove / SFK Investments	71	B	Delicate	Unique hints of wood and almond on the nose. Medium bitterness and pungency with a late warm finish with normal transfer to palate that lingers. A simple balanced oil.	Fedra Grove Extra Virgin First Cold Press Olive Oil	Frantoio	AUST
LMA	Glendale Olives	Christine Mann	66	B	Delicate	Green bean, pea shoots, herbaceous notes on the nose with a sweet creamy palate. Slightly warm pungency.	Glendale Olives	Arbequina	AUST
GO002	Gooramadda olives	Robert Whyte	86	G	Delicate	Intense fresh cut grass, asparagus and other green vegetal aromas on the nose. They transfer very well on the palate with salad leaves, pea shoots, soft herbs and citrus flavours. Well balanced bitterness and pungency. Very unique and interesting oil.	Gooramadda Olives King Kalamata	King Kalamata	AUST
COGSG	Grampians Olive Co	Greg Mathews	78.5	S	Delicate	Aromas of dark green leaves, grass and tomato. Mild transfer. Disappoints on the palate. Complexity does not transfer with mild bitterness. Overall a good balance.	Grampians Olive Co Toscana Signature	Verdale, Mission, Bouquettier	AUST
WOL	Hannaford Olive Oil	David Hannaford	87	G	Delicate	Green banana, cinnamon, chai, mint and sweet nuts on the nose. Delicate transfer to the palate with camomile flavour throughout. Late delicate lingering pungency. Complex and delicious.	Hannaford Olive Oil	Paragon, Corregiola	AUST
KBL17									AUST
BPL	Kite Haven Olive Oil	Susan & David Lambert	82	S	Delicate	Chocolate undertones, fruity character and some herbs on the nose. Good transfer of flavour to the palate with complexity. Balanced oil.	Kite Haven Olive Oil	Pendalino, Lucque	AUST
THLT4	Longridge Olives	Jim & Lachlan Rowntree	77	S	Delicate	Intense exotic fruits and tomato leaf on the nose. Some of those gets transferred to the palate along with flavours of dry hay, walnuts and a lingering sweetness on the end. Long balanced mild bitterness and pungency.	Longridge Olives - Classic Taste	Barnea/Arbeq/FS-17/Koroneiki	AUST

Exhibit ID	Trading Name	Exhibitor Name	Score	Medal	Style	Judges' Comments	Commercial Name	Varieties	CoA
FLP	L'Uliveto Verde : The Green Olive Grove	Mark Green	80	S	Delicate	Artichoke, herbaceous tones and vegetative notes on the nose. Very good transfer of flavours to the palate. Some balance and harmony with complexity.	L'Uliveto Verde	Frantoio, Leccino, Picual	AUST
L17	L'Uliveto Verde : The Green Olive Grove	Mark Green	78	S	Delicate	Tomato, sweet confectionary and rocket leaves on the nose. Sweet confectionary and soft herbs on the palate. Good transfer to palate but high in pungency.	L'Uliveto Verde	Leccino	AUST
17CF2	Mason's Creek Olive Grove	Rosalind Ellinger	74	B	Delicate	Very mild aroma of smoky cinnamon and toast on the nose. Gentle, clean, smooth mouthfeel with very mild fruit. A warm finish.	Mason's Creek	Frantoio, Correggiola	AUST
RWK	Michels Olives	Michael Johnston	69	B	Delicate	Fennel, artichoke and herbal tones on the nose. Mild transfer to the palate. Delicate bitterness and pungency with a mild finish.	Michael's Olives	Koroneiki	AUST
MBOP	Mount Bernard Olives	Deborah and Kevin Whithear	84	S	Delicate	Salad leaf on the nose along with some tropical notes of banana and red tomato. Short clean finish on the palate with lingering pepperiness. Well rounded and pleasant oil.	Mount Bernard Olives - Picual	Picual	AUST
MWFB	Mount William Olive Grove	Melissa Jacobson	72	B	Delicate	Herbaceous fruit, rocket and grass on the nose. Ripe olive flavour on the palate with a lingering chilli aftertaste. Slight bitterness and pungency.	Mount William Olive Grove	Frantoio, Barnea	AUST
301	Mount Zero Olives	Richard Seymour	89	G	Delicate	Exotic fruity cocktail with rich fruity characters of peach, guava, banana and some floral notes on the nose. Harmonious transfer of those flavours on the palate with a delicate lasting finish in the mild style. A beautiful oil.	Mount Zero Olives Robust	Picual, Coratina	AUST
MBF11									AUST
Mono	New Norcia Services	Nigel Cooper	82	S	Delicate	Tropical banana and peach aroma. Very sweet and very ripe fruit with a little pungent finish. Delicate oil with good, clean but pungent finish.	New Norcia Olive Oil	Mission	AUST
BALOF	Oils Of Milawa	Lois Fitzpatrick	91	G	Delicate	Lively fresh, green fruit and tropical aromas with herbaceous notes. Excellent transfer to palate with a clean smooth mouthfeel. Artichoke flavour and a pleasant creamy warm peppery finish. Balanced oil.	Oils Of Milawa	Leccino	AUST
2880	Olivos del Sur S.A.	Macarena Allende	88	G	Delicate	Leafy herbaceous, green tea and chocolate aroma with passionfruit and banana. Good transfer to palate with tomato leaf, artichoke and mango notes. Medium to mild style oil with some building bitterness and pungency that develops into a pleasant peppery finish. A very harmonious oil.	O-Live & Co	Arbequina, Arbosana, Koroneiki	CHILE
OO2	Otway Olives Maluka Estate	Michael Coates	92	G	Delicate	Intense chocolate aromas on the nose along with layers of sweet vanilla, custard and marzipan. Confectionary style with great complexity. Lovely on the palate displaying delicate chocolate flavours. Creamy and well balanced. A warm mouthfeel thanks to some white pepper notes on tongue.	Otway Olives / Maluka Estate	Picual	AUST

Exhibit ID	Trading Name	Exhibitor Name	Score	Medal	Style	Judges' Comments	Commercial Name	Varieties	CoA
PRL2	Paringa Ridge Pty. Ltd.	Jill and Julian Barson	71	B	Delicate	Green peas and artichoke on the nose. Delicate fruitiness to the palate with very low bitterness and pungency. Gentle warmth - mild oil with a mild finish.	Leontyna White Label	Arbequina	AUST
PE1									AUST
RELWB	Rangihoua Estate	Anne Stanimiroff	87	G	Delicate	Fresh salad herb, tomato leaf and black pepper on the nose. Great flavour transfer with the addition of tomato and artichoke on the palate. Clean light mouthfeel with a delicate and harmonious lingering pepper.	Rangihoua Estate, Frantoio Blend	Frantoio and Pendolino	NZ
RIV3	Riverstone Olives	Rina Howard/Miranda Ackers	82	S	Delicate	Rocket salad, herbaceous, green tea and ginger impressions on the nose. Rather flat transfer to the palate with medium pungency and bitterness. Otherwise well balanced with a long finish. Lacks complexity.	Riverstone Olives	Verdale	AUST
1678	Romley Estate	Monica van Riet	87	G	Delicate	Fresh herbaceous aroma with subtle sweet apple, and stone fruit salad. Explosion of flavours in mouth that is very elegant with green apple, floral, tomato, green tea and lemon sherbet. Light mouthfeel with a warm ginger finish with a late lingering spicy pungency. Well balanced. .	Romley Estate 2017 Grand Reserve	Koroneiki	AUST
ROM31	ROSTO	STEVE HIGGS	89	G	Delicate	Delicate oil with rose petal and cinnamon aroma. Fresh, floral and green note with quite a complex taste. Gentle astringency, delicate pungency and very well balanced.	ROSTO MELLOW	Koroneiki, Coratina	AUST
RGE1	Rusty Gate Estate	Velvet Heater	93	G	Delicate	Classic exotic aromatic tones, tomato leaf, green bean apricot and vanilla notes on the nose. Excellent transfer to palate with harmonious and complex flavours that lingered. A lovely oil.	Rusty Gate Estate - Picual	Picual	AUST
RGE3	Rusty Gate Estate	Velvet Heater	90	G	Delicate	Complex floral and herbaceous aroma on the nose. Good transfer with delicious notes of sweet nuts and green almond on the palate. Clean mouthfeel with a long aftertaste. Well balanced bitterness and pungency.	Rusty Gate Estate - Picholine	Picholine	AUST
RGE2	Rusty Gate Estate	Velvet Heater	70	B	Delicate	Fragrant dry herbs, salad leaf and delicate on nose. Creamy, buttery, slightly caramel on palate. Mild bitterness and pungency.	Rusty Gate Estate	Barnea	AUST
SOMA					Delicate	This oil has limited aromas and flavours of dried hay and nuts on the palate. Low in bitterness and pungency with an oily mouthfeel.			AUST
TEO2								Koroneiki, Frantoio, Hojiblanca	AUST
VGP								Frantoio, Manzanillo	AUST
Wpark								Picual, Barnea, Frantoio	AUST

Exhibit ID	Trading Name	Exhibitor Name	Score	Medal	Style	Judges' Comments	Commercial Name	Varieties	CoA
Class 2 (Medium)									
898WA					Medium	Very ripe style with character displaying limited banana skin. Not very complex. A sweet mouthfeel that does not last long.			AUST
H7DO	ALTO OLIVES	Robert Armstrong	69	B	Medium	Medium intense aroma showing camphor notes and artichokes. Not as flavoursome on the taste. The palate shows a low level of bitterness and pungency. Good aftertaste.	ALTO DOLCE	Leccino	AUST
H7N					Medium	The aroma has stewed vegetable characters transferring onto palate. Oily mouthfeel with an unbalanced pepper finish.			AUST
ANA17	Anatinus Olives	Rhoda Kriek	86	G	Medium	Green grassy, salad leaf, green tea leaf on the nose with hints of apple and banana. Good transfer to palate with bitterness complimenting sweetness of fruit.	Anatinus Olives	Correggiola, Frantoio	AUST
AP117	Aranda Park	Juliet Clarke	84	S	Medium	Fresh salad greens, avocado, artichoke and melon on the nose. Good flavour transfer. Clean mouthfeel. Palate reveals some balance of bitterness and pungency. Pleasant warm finish.	Aranda Park	Frantoio	AUST
AP317	Aranda Park	Juliet Clarke	76	S	Medium	Aromas of raw potato, green grass and green beans. Medium transfer to palate and less complex. However it has pepperiness which is present throughout the palate.	Aranda Park	Manzanillo	AUST
RJF	Ashbolt	Bob Ashbolt	74	B	Medium	Fresh hay, sweet malt notes and nuts on the nose. Palate is dominated by bitterness. Average mouthfeel and lacks complexity.	Ashbolt Extra Virgin Olive Oil	Frantoio	AUST
BOC	Barfold Olives	Brajevic Family	90	G	Medium	Fresh salad herb and grass on the nose transferring to the palate with basil leaf, oregano, ripe tomato and herbs. Fresh mouthfeel with a lingering balanced finish. Lovely complex oil.	Barfold Olives Classic	Barnea, Manzanillo	AUST
BO1	Barfold Olives	Brajevic Family	79	S	Medium	Some olive fruit, ripe tomato flesh and almond characters on nose. Some flavour transfer, but a slightly tired on palate. Lingering warmth but lacks balance.	Barfold Olives Intense	Frantoio, Koroneiki, Coreggiola, Leccino	AUST
17279	Boundary Bend Olives	Boundary Bend Olives	87	G	Medium	Green tomato, savoury, crushed ant and bay leaf on the nose, with hint of banana and tobacco on the palate. Creamy mouthfeel. Strong pungency that lingers with crisp fresh finish.	Cobram Estate Robust Extra Virgin Olive Oil	Picual, Coratina	AUST
17170	Boundary Bend Olives	Boundary Bend Olives	74	B	Medium	Grassy note on the nose with mild intensity. Buttery notes on the palate with dry hay flavours. Well balanced oil.	Cobram Estate Premiere Extra Virgin Olive Oil	Coratina, Koroneiki	AUST
3003	Chapman River Olives	Russell Lewis	84	S	Medium	Tomato leaf, basil, artichoke aroma on the nose. Good transfer to palate with complex and well balanced with peppery notes and tropical fruits. A well balanced oil.	Chapman River	Frantoio 70% Queen of Spain 30%	AUST
W4320	Coal Creek Olive Grove	Jan Weber	77	S	Medium	Aniseed, fennel, all spice on the nose, good transfer to palate with lingering pepper pungency. Light mouthfeel.	Coal Creek Olive Grove	Boutillan	AUST

Exhibit ID	Trading Name	Exhibitor Name	Score	Medal	Style	Judges' Comments	Commercial Name	Varieties	CoA
TANK4	Cockatoo grove	Ken Dugan	82	S	Medium	Aromas of artichoke, salad leaf, citrus and tropical notes on the nose. Fresh flavours on the palate with good transfer. Long length with balanced bitterness and black pepper.	Cockatoo Grove Organic	Coreggiola, Picual	AUST
HTJF	Coronea Grove Olives	Rob Goddard	80	S	Medium	Fresh green tomato and grassy aromas. Good transfer. The palate is has balanced bitterness and pungency with a creamy feel. Some tomato leaf notes that leads to a fresh mouth feel.	Coronea Grove	Frantoio	AUST
NIC	Cradle Coast Olives	Carol O'Neil	86	G	Medium	Herbaceous on the nose with hints of citrus, olive leaf, wet grass and floral notes. Good transfer to palate. Creamy mouthfeel. Full bodied flavours of cracked pepper over bitter salad leaves with a lingering warm chilli finish.	Cradle Coast Olives Paragon	Frantoio	AUST
LYN	Cradle Coast Olives	Carol O'Neil	83	S	Medium	Eucalyptus, green pine needle and herbal tones on nose. Good flavour profile on the palate with intensity. Interesting long lasting & balanced finish.	Cradle Coast Essence of the Cradle	South Australian Verdale	AUST
SON	Cradle Coast Olives	Carol O'Neil	68	B	Medium	Grassy aroma with green tea powder notes. Sweet vanilla and with unbalanced bitterness. A little dusty on the finish.	Cradle Coast Medley	Paragon, Manzanillo, Kalamata	AUST
FOA	D & R Kemp Tawarri Grove	Rosslyn & David Kemp	81	S	Medium	Soft dried herb, almond and malt aromas on the nose. Transfer to palate good. Harmony on the palate with balanced pepper and bitterness and a lingering finish.	Tawarri Grove	Frantoio, Lecchino, Manzanillo, Corrigiola	AUST
Dev1	Devon Siding Olives	Chris McCallum	88	G	Medium	Complex aroma of green tomato, artichokes, lemon peel and grass. Clear tomato leaf on the palate with a very pleasant rocket salad finish. Medium bitterness with a pleasant building pungency that gives way to a warm, round palate. Great oil.	Devon Siding E.V.O.O.	Hardy's Mammoth	AUST
Dev3	Devon Siding Olives	Chris McCallum	87	G	Medium	Intense red pepper, cut grass and tropical notes on the nose. The palate shows a clear bitterness that is slowly matched by a building up pungency. Lovely long palate with spices on tongue. A well balanced, enjoyable oil.	Devon Siding E.V.O.O.	Frantoio	AUST
Dev4	Devon Siding Olives	Chris McCallum	86	G	Medium	Artichoke, malt, tomato leaf and sweet ripe olive aromas on the nose. Explosion of flavours on the palate, fruity, perfumed, green tea and olive. Warm chilli pungency with late bitterness. Lingering finish.	Devon Siding E.V.O.O.	Frantoio, Corregiola	AUST
Dev2	Devon Siding Olives	Chris McCallum	80	S	Medium	Green grassy and tropical fruits on the nose. Buttery mouthfeel with pleasant fruity flavour on the palate with tropical and floral notes. Warm finish.	Devon Siding E.V.O.O.	Frantoio, Manzanillo	AUST
99L	Eagle Bay Olives	Julie Lloyd	70	B	Medium	Fresh on the nose with green herbaceous aroma. Slightly minty, too much pungency with bitterness. Unbalanced oil with a clean finish.	Eagle Bay Olives Fresh Fruity	Leccino, Minerva	AUST
ERG	East Ridge Olive Grove	Philip Carkagis	80	S	Medium	Ripe tomato and banana aroma on the nose. Good transfer with cooked apple and green salad. Late harvest style. Medium oil with a late rocket warmth finish.	East Ridge Olive Grove	Leccino, Frantoia, Picual, Coratina	AUST

Exhibit ID	Trading Name	Exhibitor Name	Score	Medal	Style	Judges' Comments	Commercial Name	Varieties	CoA
BRO05	Elisi Grove	Leon Bettio	87	G	Medium	Aromas of tropical fruits, green grass, mint and blossom. Good transfer to palate with cashew nut, guava and tomato vine. Fresh mouthfeel. Textured and balanced bitterness and pungency. A harmonious oil with a lingering flavourful finish.	Elisi Grove Woodlane Blend	Signore, Barnea, Frantoio, Corotina	AUST
BRO03	Elisi Grove	Leon Bettio	74	B	Medium	Moderate nose with green grassy and ripe apple notes. Pepper and rocket with some tropical fruit notes on palate. Clean mouthfeel but bitterness dominates finish.	Elisi Grove Signore/Koroneiki 2017	Signore, Koroneiki	AUST
FOG2	Fedra Olive Grove / SFK Investments	Fedra Olive Grove / SFK Investments	86	G	Medium	Green grassy, rocket aroma with hints of confectionary and vanilla on the nose. Good transfer with a light mouthfeel. Well balanced bitterness and pungency on the palate along with a lingering chilly finish.	Fedra Grove Jeff's Blend Extra Virgin First Cold Press Olive Oil	Frantoio	AUST
MARJC	Flinders Island Olives	Jude Cazaly	84	S	Medium	Confectionary, caramel, custard aroma on the nose with good intensity. The palate displays a clear bitterness that makes the oil of medium style. Long lasting palate. Well balanced oil.	Flinders Island Organic Olive Oil	Coratina, Picual, Frantoio	AUST
CJ1	Forth Valley Olive Grove	John and Claire O'Sullivan	76	S	Medium	A fresh aroma of malt, caramel, herb and spice. Mild flavour transfer and a little one dimensional on the palate. Medium bitterness and pungency with a chilli heat finish.	Forth Valley EVOO	Frantoia	AUST
ELK	Glendale Olives	Christine Mann	71	B	Medium	Grassy aroma with nutty hints. Almond flavour on the palate, both roasted and green. There is too much astringency and very little pungency. Unbalanced oil.	Glendale Olives	Kroneiki	AUST
GO001	Gooramadda Olives	Robert Whyte	87	G	Medium	Intense and complex aromas of typical early harvest style, herbs with hints of artichoke and cinnamon. Tomato leaf and herbs on the palate with a chilli finish that grows slowly and leaves a pleasant warm feel. Attractive balanced oil.	Gooramadda Olives Hardys Mammoth	Hardys Mammoth	AUST
GO003	Gooramadda Olives	Robert Whyte	83	S	Medium	Herbaceous on the nose with tones of thyme, basil, rocket leaves and hint of avocado. Fresh and creamy transfer on the palate with a late build up of pepper. Well balanced oil.	Gooramadda Olives Kalamata	Kalamata	AUST
GH2	Grassy Spur Olives	Helen & Peter Wright	95	G	Medium	Tomato leaf, cashews, chestnut and white pepper on the nose. Pleasant transfer of flavours to the palate with leafy green endives, peaches, red apple. Harmony and complexity fully displayed. Delicious and harmonious oil.	Grassy Spur Olives - Picual	Picual	AUST
GH1	Grassy Spur Olives	Helen & Peter Wright	87	G	Medium	Green spicy, bitter herbs and green tomato aromas. Good transfer with the addition floral tropical notes and complexity. Warm and peppery oil with a pleasant, lingering bitterness and pungency to finish off.	Grassy Spur Olives - Frantoio	Frantoio	AUST
GH4	Grassy Spur Olives	Helen & Peter Wright	79	S	Medium	Intense herbal nose. Good flavour transfer with water melon rind and lemon. Creamy mouthfeel. Warm lingering rocket finish that softens. Medium length.	Grassy Spur Olives - Picholine	Picholine	AUST
HGF1	Homeleigh Grove	Peter O'Clery	72	B	Medium	Sweet malty, caramel notes on the nose with flavours of green tea. Medium flavour transfer with the dominant bitterness on the palate helping with complexity.	Homeleigh Grove Early Harvest	Frantoio, Correggola	AUST

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KIO17	Kangaroo Island Olives	Michael Esposito	83	S	Medium	Herbaceous, with a hint of confectionary, marzipan and cinnamon on the nose. Very creamy mouth feel with a lingering pungency and bitterness. Clean finish.	Kangaroo Island Olives - EVOO	Frantoio	AUST
BPE	Kangaroo Paw Oil & Sundry	Michael Allester-Briggs	76	S	Medium	Fresh tropical fruit notes with ripe tomato flesh and pineapple, Good flavour transfer with a lingering finish.	Kangaroo Paw Oil & sundry	FS17	AUST
HUG	Kite Haven Olive Oil	Susan & David Lambert	81	S	Medium	Intense fruity, floral aromas on the nose. Some transfer to palate with aniseed, citrus and sweet fruitiness. Creamy, warm and lingering chilli pungency.	Kite Haven Olive Oil	Lucque	AUST
HIG	Kite Haven Olive Oil	Susan & David Lambert	72	B	Medium	Fresh green aroma with green olive fruits, fresh walnuts and artichoke leaf. Slightly nutty and buttery on the palate although sweetness is overpowered by bitterness. Clear radish pungency to finish with. All flavour components are scattered and not harmonised.	Kite Haven Olive Oil	Ligurian	AUST
LG171	Leaping Goat Olive Oil	David Lindholm	76	S	Medium	Intense aroma on the nose displaying confectionary, cinnamon and marzipan. Flavours on palate not as intense. This oils shows a long, lingering warm finish with some white pepper notes. Well balanced bitterness and pungency.	Leaping Goat Olive Oil	Correggiola, Frantoio, Verdale, Nevadillo Blanco	AUST
P17	L'Uliveto Verde : The Green Olive Grove	Mark Green	76	S	Medium	Moderate aroma of good green olive fruits. Taste is more interesting than nose. Clean mouthfeel. Finishes with a pleasant balance of pungency and bitterness. Beautiful finish with lingering chilliness.	L'Uliveto Verde	Picual	AUST
F17	L'Uliveto Verde : The Green Olive Grove	Mark Green	74	B	Medium	Passion fruit and citrus and tomato leaf notes. Mild flavour transfer. Oil lacks vibrancy and is flat on plate. Lacks bitterness and pungency.	L'Uliveto Verde	Frantoio	AUST
MHEB	Manna Hill Estate	Campbell Mercer	73	B	Medium	Subtle herbs and fruity character with a hint of almond on the nose. Pleasant warm finish in a medium style, with reasonable balance of bitterness and pungency.	Manna Hill Estate	Frantoio	AUST
17M1	Mason's Creek Olive Grove	Rosalind Ellinger	80	S	Medium	Strawberry jam, sweet spice and tropical fruit aromas. Palate reflected the sweetness and spiciness of the oil. Pleasant late pungency and reasonably balanced.	Mason's Creek	Manzanillo	AUST
RWC	Michaels Olives	Michael Johnston	80	S	Medium	Delicate ripe style aroma with some greens, rocket salad, green tomato, aniseed and pleasant ginger on the nose. Creamy full mouthfeel. Well balanced pungency and bitterness with chilli finish on the palate.	Michael's Olives	Correggiolo	AUST
MWPL	Mount William Olive Grove	Melissa Jacobson	76	S	Medium	Delicate malt biscuit and grassy aromas on the nose. Moderate transfer with herb, green banana and marzipan on the palate. Bitterness and pepper a little unbalanced.	Mount William Olive Grove	Picual, Leccino	AUST
302	Mount Zero Olives	Richard Seymour	79	S	Medium	Wonderful green aroma with citrus notes. Moderate flavour transfer with creamy mouthfeel. Bitterness and pepper are not in harmony with the fruit and oil mouthfeel. Medium length.	Mount Zero Olives Organic Frantoio	Frantoio (organic)	AUST

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MBO1	Mt Buffalo Olives	Colin Bertuch	77	S	Medium	Pleasant complex aroma of herbs, flowers and tomato leaf on nose. Nice and well balanced palate with slowly building spiciness and lively palate.	Mt Buffalo Olives "Mountain Blend	Frantoio, Corregiola, Verdale, Hardy's, UC13A6, RW1	AUST
KFC4	Mt Buffalo Olives	Colin Bertuch	78	S	Medium	Sweet pear, cinnamon and apple aroma on nose. Good transfer to palate with peppery pungency that builds up to a clean and chilli finish.	Mt Buffalo Olives "Robusto"	Koroneiki, Frantoio	AUST
MMM	Mt Moriac Olives	Stephen Parker	76	S	Medium	Intense citrus and lemon grass character on the nose mixed with tomato leaf. Complex flavour on the palate with a short, clean presence. Well balanced bitterness and pungency.	Mt Moriac Olives Mediterranean	Leccino, Frantoio, Barnea, Picholine	AUST
MMS	Mt Moriac Olives	Stephen Parker	76	S	Medium	Artichoke, some tomato leaf and touch of almond on the nose. A long lingering palate with building late pungency. Reasonably balanced and fresh oil.	Mt Moriac Olives Spanish	Frantoio, Arbequina	AUST
MMT	Mt Moriac Olives	Stephen Parker	71	B	Medium	Tobacco leaf on nose with smooth transfer to palate with sweet potato, apple flavour. Simple oil with a lovely peppery finish. Low bitterness and mild pungency, Not complex oil.	Mt Moriac Olives Tuscan	Leccino	AUST
NOO1	Nullamunje Olive Oil Pty Ltd	Annetta Paterson	72	B	Medium	Medium fruitiness displaying red tomato notes, cardamom and vanilla. The palate is not too complex, with a slight bitter feel that lingers on. Mild to medium in style.	Nullamunje	Correggiola, Frantoio	AUST
CFH	Oasis Olives	John Symington	70	B	Medium	Fragrant, reasonably intense herbal on the nose along with artichoke. However, oil lacked complexity on the palate with a lingering bitterness and late pungency (peppery aftertaste). Some balance.	Oasis Olives	Frantoio, Coratina, Hojiblanca	AUST
DEL17	OlioZito	Ralph and Peta Zito	88	G	Medium	Intense fresh minty aroma, with rose, peach, lavender on nose. Consistency continues on the palate, with a full body and a warm encompassing mouth feel. Lovely, harmonious and balanced finish. Excellent oil.	OlioZito	Del Morocco	AUST
SB17					Medium	Ripe banana skin fruit with little transfer to palate. Short length and oily mouthfeel. Lacked intensity.			AUST
OO1	Otway Olives / Maluka Estate	Michael Coates	75	B	Medium	Aromatic strawberry, floral and dark cherry aroma mixed with green herbs on the nose but poor flavour transfer. Very disappointing on the palate. Average oil with a medium length and slightly out of balance pungency.	Otway Olives Family Reserve	Frantoio, Barnea, Leccino	AUST
PRL1	Paringa Ridge Pty.Ltd	Jill and Julian Barson	80	S	Medium	Fresh green tomato with grassy notes on the nose. The palate displays a well balanced bitterness and pungency with a creamy mouthfeel. Fresh clean mouthfeel.	Leontyna Black Label	Picual	AUST
VF578	PREMA BROS. PTY LTD.	Sav Catanzariti	71	B	Medium	Aromatic and herbaceous on nose. Salad, tomato, fruity flavours on the palate. Long bitterness, black pepper pungency that makes it a slightly unbalanced oil.	FRANCESCO	Frantoio	AUST

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ZIGGY	Red Hill South Olives	Chris Wigan	78	S	Medium	Fennel, aniseed and green herbaceous aroma on nose. Good transfer to palate with dry summer hay and chocolate flavours. Strong bitterness and black pepper pungency.	The Stream	Corregiola, Frantoio	AUST
RV003	Rio Vista Olives	Sarah Ascitutto	86	G	Medium	Grassy, open meadow aroma with artichoke and asparagus notes on the nose. Creamy transfer to the palate with a well balanced bitterness and pungency, giving it a pleasant finish.	Rio Vista Olives Gigi	Barnea, Frantoio, Corregiola, Koroneiki.	AUST
RV004	Rio Vista Olives	Sarah Ascitutto	76	S	Medium	Herbaceous, leafy on the nose. Sweet fruity Granny Smith apple flavour on the palate. Balanced bitterness and pungency. Simple well made oil.	Rio Vista Olives il Misto	Nevadillo, Manzanillo, Koroneiki, Signore, Kalamata	AUST
RHK	Rochford Hall	Chris & Paul Lovell	72	B	Medium	Fig leaf, peppercorn and tropical fruit on the nose. Mild flavour transfer to the palate. Bitterness and pungency just out of balanced with a warm finish.	Rochford Hall Olive Oil Koroneiki	Koroneiki	AUST
RHP	Rochford Hall	Chris & Paul Lovell	71	B	Medium	Medium intense fruit with hints of vanilla and tropical fruits. A touch savoury. The bitterness dominates the palate leaving a slight astringent feel.	Rochford Hall Olive Oil Picual	Picual	AUST
1679	Romley Estate	Monica van Riet	80	S	Medium	Fresh grass, guava, green banana on the nose. Good transfer to the palate with tomato leaf flavour. Medium bitterness and pungency with lingering pepper aftertaste. A balanced oil.	Romley Estate 2017 Family Reserve	Frantoio, Picual, Kalamata, Hardy's Mammoth, California Queen	AUST
ROE32	ROSTO EXTRA OOMPH	STEVE HIGGS	78.5	S	Medium	Good banana on both nose and palate with warm, spicy tropical fruit and rose petal characteristics. Gentle rising bitterness and pungency.	ROSTO EXTRA OOMP	Koroneiki, Coratina	AUST
KLM6	Rylstone Olive Press + Bentivoglio Olives	Jayne Bentivoglio	76	S	Medium	Subtle aroma of tomato and herbs. Ripe tomato with creamy cashew, melon and apricot on the palate. Medium oil with a creamy lingering warm gentle finish.	Rylstone Olive Press 'Murrumbidgee'	Manzanillo	AUST
ABC4	Rylstone Olive Press and Bentivoglio Olives	Jayne Bentivoglio	83	S	Medium	Ripe banana, sweet red apple, fig leaf and herbs on the nose. Good transfer but aromas were more intense. Clean creamy mouthfeel. Reasonable balance of bitterness and pungency with a lingering finish.	Rylstone Olive Press 'Crooked River'	Corregiola irrigated + Barnea irrigated	AUST
NOP9	Rylstone Olive Press and Bentivoglio Olives	Jayne Bentivoglio	83	S	Medium	This oil exhibits notes of fresh tomato leaf, grass, artichoke and wasabi. It transfers nicely with a long finish of bitter rocket. Medium bitterness and pungency. More complexity would have been good.	Rylstone Olive Press 'Murray Darling 2'	Barnea	AUST
CAS	Scarlett Grove	Susan Conde	86	G	Medium	Aromas of tropical fruits, green grass, mint and blossom. Good transfer to palate with cashew nut, guava and tomato vine. Fresh mouthfeel. Textured and balanced bitterness and pungency. A harmonious oil with a lingering flavourful finish.	Scarlett Grove	Frantoio, Leccino, Pendolino	AUST
A0117	The Denison Grove	Duncan Finlay	81	S	Medium	Fresh apple characters on the nose. Early bitterness and a intense warm pepperiness in the mouth and throat. A long spicy finish with hints of chilli and endives.	The Denison Grove	Barnea, Manzanillo	AUST

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THOTH	The House On The Hill Olive Grove	Justin McCulloch	75	B	Medium	Spice, tomato and herbaceous aromas on nose with medium intensity. Average transfer to palate with lingering bitterness and pungency on palate.	The House on the Hill Olive Grove Koroneiki	Koroneiki	AUST
AV23	The Village Olive Grove	Allen Baird	90	G	Medium	Sweet malt biscuit, cinnamon, vanilla and chocolate on the nose. Great transfer of aromas to the palate. Creamy and spicy on the palate. Spectacular chilli wasabi finish in balance with bitterness.	Village Olive Grove	Frantoio	AUST
936	The Waiheke Olive Oil Company Ltd	Margaret Edwards	82	S	Medium	Fresh olive fruit and red apple aroma. Good transfer with the addition of leafy, herbaceous and salad leaves flavours on the palate. Medium bitterness and quite warm black pepper pungency.	Matiatia Grove	Frantoio, Koroneiki, Leccino, Moraiolo	NZ
Olimi	Tri Star Trading Pty Ltd	Jason Lien	65	B	Medium	Herbs, mild confectionary, peach, apple, toasted coconut on the nose. Average transfer to palate with metallic bitterness and a long warm pungency.	Olimia Estate	Corregiola, Frantoio	AUST
FPS17	Wollundry Grove Olives	Bruce Spinks	77	S	Medium	Attractive green vegetative and herb aromas on the nose. Palate transfer is harmonious and flavour full. Late and persistent peppery finish. Nice balanced oil.	Wollundry Grove Olives	Nevadillo, Frantoio, Manzanillo	AUST
Class 3 (Robust)									
H7R					Robust	Floral and astringency on nose. Metallic astringency on palate. Long harsh bitterness and pungency.			AUST
AP217	Aranda Park	Juliet Clarke	75	B	Robust	Tropical on nose displaying guava and pineapple, sweet character. The bitterness takes over the middle palate, making the oil sugary and unbalanced.	Aranda Park	Nevadillo	AUST
AOC07	Arkstone Olives	Guy Ward	88	G	Robust	A complex aroma of tomato vine leaf, grapefruit and rocket. A delicate front palate of artichoke and sage. Robust levels of pungency but an overly strong bitter chilli finish. More fruit characters on the palate needed.	Arkstone Olives 100% Correggiola	Correggiola	AUST
AOM07	Arkstone Olives	Guy Ward	83	S	Robust	Complex intense aromas of tomato and fig leaf, bitter green herbs and green banana. Good flavour transfer. Bitterness and pepper well developed and balanced with good fruitiness to carry through.	Arkstone Olives 100% Manzanillo	Manzanillo	AUST
BURN	Burnside Olives	Tim Dunbabin	73	B	Robust	Artichoke, rocket and herbs on the nose. Good transfer to palate. Reasonable balance, harmony and complexity. Robust style oil.	Burnside Extra Virgin Olive Oil	Mission, Corregiola	AUST
COR17	Camilo Olives	Nikki & Peter Corbet	87	G	Robust	Fresh green artichoke, cinnamon on nose. Sweet, fruity palate (melon, apple) with long white peppery finish. Excellent aroma transfer to palate, with balanced textured bitterness and pungency. Lingering finish.	Camilo Olives Farm Blend	Taggiasca, Pendolino	AUST
CF017	Cootamundra Olives	Joe Camilleri	74	B	Robust	Artichoke, herbal tones and green peas on the nose. Moderate transfer to palate. Very peppery and spicy flavour that dominate on the palate. A little out of balance.	Cootamundra Olives	Corregiola, Frantoio	AUST

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KO17	Cootamundra Olives	Joe Camilleri	74	B	Robust	Subtle bitter herbs and artichoke on the nose. Medium transfer. Bitterness and Pungency of robust intensity on the palate with some balance.	Cootamundra Olives	Kalamata	AUST
464F					Robust	Weak aroma with hints of capsicum stem and crushed ant. Bitterness dominates the palate.			AUST
GH3	Grassy Spur Olives	Helen & Peter Wright	75	B	Robust	Fresh mown green grass and poppy flower aroma. Bitterness develops on the palate, dominating and masking any complexity.	Grassy Spur Olives - Coratina	Coratina	AUST
KBG1	Hillcrest Estate	Kent Garland	75	B	Robust	Good green grassy aroma or rocket, apple and green pepper. Citrus leaf and other spicy notes transferred to palate. Finish tends towards hot with unbalanced pepper and bitterness.	Hillcrest Estate	Frantoio, Leccino	AUST
LGS	Lentara Grove	Martin Grace	84	S	Robust	Fresh green grass and rocket aromas. Good transfer to palate with salad leaf and pepper flavour and long lingering finish. Attractive complex oil.	Lentara Grove Symphony	Pendolino, Barnea, Nevadillo Blanco, Kalamata, Picual, Corregiola	AUST
LGF1	Lentara Grove	Martin Grace	68	B	Robust	Aniseed on nose & palate, with some complexity. Bitter and spicy with an unbalanced pungent finish.	Lentara Grove Frantoio	Frantoio	AUST
Parfr	Paringa Grove	Gary Searle	70	B	Robust	Floral, sweet fruity aroma on nose. Herbaceous, bitter herb flavours on the palate with a late building pungency.	Paringa Grove - Frantoio	Frantoio	AUST
XYZ7	Rylstone Olive Press 'Murray Darling'	Jayne Bentivoglio	89	G	Robust	Artichoke, herb and vegetative aromas on the nose. Good transfer to palate with a complex creamy avocado texture and a warm lemon and ginger finish due to late pungency. Well balanced oil with a long length.	Rylstone Olive Press ' Murray Darling'	Picual, Frantoio, Barnea irrigated + Barnea Dryland	AUST
SMEV	Snowy Mountain EVOO	Nick Aoun	83	S	Robust	Very unique oil with complex aroma of banana, chilli, chocolate and dark cocoa. Smooth creamy mouthfeel with good pungency and astringency impressions.	Snowy Mountain EVOO	Frantoio	AUST
A4036						Aromas and flavours of straw and cat urine. Intense unbalanced bitterness and pepper. Harsh mouthfeel.			AUST
TEO1	Taralinga Estate Olive Grove	Sam Tarascio	81	S	Robust	Green tomato, tomato juice and almond aroma. Creamy strawberry notes on the palate. Good astringency with pungent finish. A simple clean oil.	Taralinga Estate	Picual	AUST
TGJ3	Tarralea Grove Jarrahdale	Barry Sander	94	G	Robust	Elegant and generous floral aroma displaying vanilla, custard as well as tropical fruits and herbs. Very complex and intense. Creamy and round palate dominated by a well balanced bitterness. Long and lively palate.	Tarralea Grove Jarrahdale	Barouni	AUST
TGJ2	Tarralea Grove Jarrahdale	Barry Sander	86	G	Robust	Quiet intensive lemon and spice aroma. Exciting lemon curd flavour on the palate with hints of fresh apricot and eucalypt. Balanced bitterness and pungency on the finish. An extremely unique oil.	Tarralea Grove Jarrahdale	Kalamata, Volos, Barouni	AUST
3101	Trilogia	María Elina Buffa	89	G	Robust	Freshly cut wet grassy and salad herb aromas. Hint of ripe banana and tropical fruit at the end of the palate. Creamy mouthfeel. Strong bitterness which balances the pungency. Lingering warmth. A good oil.	Trilogía	Arauco, also called Criolla	ARG.

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117	Wangrove	Greg and Angela Mitchell	80	S	Robust	A complex aroma of tomato vine leaf, grapefruit and rocket. A delicate front palate of artichoke and sage. Robust levels of pungency but an overly strong bitter chilli finish. More fruit characters on the palate needed.	Wangrove	Frantioi, Priola, Nevadillo Blanco.	AUST
SPM17	Wollundry Grove Olives	Bruce Spinks	68	B	Robust	Very green oil with green grass and tomato characters. The palate became more single dimensional with bitterness overpowering pungency. More complexity needed.	Wollundry Grove Olives	Frantoio	AUST
Class 4 (Non-packaged bulk)									
H7PB	ALTO OLIVES	Robert Armstrong	65	B	Delicate	This oil showed a hint of citrus and almond at the start and finish. The palate was slightly sour and flat with short length.	ALTO PRO BLEND	Arbequina, Barnea, Frantoio	AUST
LUC02	Lisadurne Hill	Tina Knight	72	B	Delicate	Green leaf, tobacco, apple fruits and tropical aromas on the nose. Poor transfer to palate with dusty notes and rising pungency.	Lisadurne Hill Hill Paddock Blend	Signore (FS17)	AUST
THLT2	Longridge Olives	Jim & Lachlan Rowntree	80	S	Medium	Tomato leaf and rocket on the nose with rocket and pepper on the palate. Medium balanced oil with dominating pungency.	Longridge Olives - Gourmet Blend	Koroneiki & FS-17	AUST
THLT3	Longridge Olives	Jim & Lachlan Rowntree	74	B	Delicate	Abundant Ripe style and dominated by tomato (green and red) aroma along with some apple and green herb. Palate is a little one dimensional where sweetness dominates with low pungency.	Longridge Olives - Classic Taste	Barnea/Arbeq/FS-17/Koroneiki	AUST
2244	New Mediterranean Pty Ltd	New Mediterranean Pty Ltd	66	B	Delicate	Sweet exotic fruits on the nose. Smoke, tea flavours in the palate lacking fruit intensity. Mild bitterness and pungency.	New Mediterranean Pty Ltd Barnea	Barnea	AUST
2233									AUST
BKX78	PREMA BROS. PTY LTD.	Sav Catanzariti	89	G	Delicate	Fresh vegetal brassica on nose and a good transfer to palate with salad leaves, tea leaves, bergamot and rocket leaf flavours. Creamy light mouthfeel with a lingering fine black pepper pungency.	PREMA	Frantoio, FS-17 (Signore)	AUST
TK938						Limited fresh fruit characters with a broad oily mouthfeel and a greasy finish.			AUST
AOC5	The Australian Olive Company	Karl Chehade	76	S	Delicate	Intense herbaceous green aroma along with tropical banana and green tomato, guava fruits on the nose. Moderate transfer onto the palate. A little flat with limited pungency and bitterness.	Mediterranean Gold Cucina	Leccino, Frantoio, Koroneiki, Manaki	AUST
AOC4	The Australian Olive Company Pty Ltd	Karl Chehade	75	B	Medium	Dry herbs, tobacco on the nose. Almond and malt biscuit on the palate, not a great transfer. Mild bitterness and pungency.	Mediterranean Gold Phoenician	Koroneiki, Manaki	AUST
AOC6						Lacking fresh and clean aromas and taste. Confectionary nose with a malty taste on palate. Fatty finish.			AUST

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Class 5A (Spanish Varietals)									
17171	Boundary Bend Olives	Boundary Bend Olives	89	G	Delicate	Fresh tropical aroma with banana, peach, melon flavour and green artichoke. Taste is delicious with a clean fresh mouthfeel. A unique and wonderfully delicate oil with a very long length.	Cobram Estate Ultra Premium Picual EVOO	Picual	AUST
17177	Boundary Bend Olives	Boundary Bend Olives	78	S	Medium	Fresh cut tomato on nose. Intense, early harvest style. Clean and lovely on palate. A well balanced (bitterness and pungency) oil. Notes of cashew nut that makes the oil pleasant.	Cobram Estate Ultra Premium Hojiblanca EVOO	Hojiblanca	AUST
ACS	Cape Schanck Olive Estate	Stephen Tham	86	G	Medium	Intense tomato leaf, dead ant, eucalypt and artichoke on nose. Palate agreed with the nose, with all aromas transferred smoothly and abundantly. Clean mouthfeel with a long spicy finish. Balanced pepper and bitterness. A complex and harmonious oil.	Cape Schanck Olive Estate	Picual	AUST
LUC01	Lisadurne Hill	Tina Knight	92	G	Robust	Fresh cut grass and crushed green olive fruit on nose. Good transfer to palate with flavours of herbs, salad leaves and stone fruit. Creamy delicious mouthfeel with a long lingering finish and balanced pungency. Complex and well balanced.	Lisadurne Hill Hojiblanca	Hojiblanca	AUST
OO3	Otway Olives	Michael Coates	80	S	Medium	Fresh green herbaceous tones, artichoke, pea shoots and herbal aroma on the nose. Intermediate bitterness on the palate with lingering warm finish. Reasonably balanced and pleasant tasting oil.	Otway Olives Picual	Picual	AUST
RV001	Rio Vista Olives	Sarah Ascitutto	79	S	Medium	Green grassy fruit aroma with notes of native thyme/green tea. Flavour transfer not as intense on palate. A touch flat compared to nose with lingering bitterness and pungency.	Rio Vista Olives Nevadillo	Nevadillo	AUST
DEF5	Rylstone olive Press + Bentivoglio Olives	Jayne Bentivoglio	90	G	Medium	Tomato leaf, herbal tea and fresh green grassy aromas on the nose. Moderate intensity all around. Good transfer of flavour to palate with a balanced delicate finish.	Rylstone Olive Press 'Cudgegong'	Picual	AUST
Y11	Yalla-y-poorra Grove	Christopher Clarke & Jenny Bellew	80	S	Delicate	Mild floral and tropical aromas on nose with good complexity. Citrus zest notes on palate with mild bitterness and pungency that make the oil well balanced.	Yalla-y-poorra Grove	Picual	AUST
Class 5B (Italian Varietals)									
COR16	Camilo Olives	Nikki & Peter Corbet	73	B	Medium	Green fruits, Grassy, chervil on the nose. Leafy mild bitterness on the palate with a late building pungency with medium transfer to on the palate.	Camilo Olives Classic Ligurian	Taggiasca	AUST
CDW	Cape Schanck Olive Estate	Stephen Tham	80	S	Robust	Artichoke and grassy notes on nose with some subtle citrus blossom aroma. Clear bitterness and pungency that stays for a long-lasting finish. Grassy character all the way through from nose to palate. Overall a good oil.	Cape Schanck Olive Estate	Coratina	AUST

Exhibit ID	Trading Name	Exhibitor Name	Score	Medal	Style	Judges' Comments	Commercial Name	Varieties	CoA
MYW	Cape Schanck Olive Estate	Stephen Tham	73	B	Medium	Subtle fruity characteristics with hints of fresh celery and lemon. Reasonable transfer to palate with a clean mouthfeel and a warm pungent finish. Bitterness a little unbalanced.	Cape Schanck Olive Estate	Leccino	AUST
HTJLF	Coronea Grove Olives	Rob Goddard	76	S	Delicate	Spicy aroma of medium intensity displaying chocolate notes with lavender, vanilla and a hint of potato. Intense spicy mouthfeel of rocket leaf with some early bitterness and a warm lingering spicy chilli finish.	Coronea Grove	Frantoio, Leccino	AUST
BRO01	Elisi Grove	Leon Bettio	83	S	Medium	Pea shoots and greens on the nose with creamy walnut skin flavour on the palate with lingering bitterness and pungency on the palate.	Elisi Grove Signore 2017	Signore	AUST
KIO18	Kangaroo Island Olives	Michael Esposito	76	S	Delicate	Medium intensity lemon grass aroma and creamy notes on the nose. Low bitterness and pungency contribute to the short palate. A pleasant mild oil.	Kangaroo Island Olives Novello	Frantoio, Pendolino	AUST
MHEF	Manna Hill Estate	Campbell Mercer	71	B	Medium	Spring blossom and grassy aroma on nose. Middle palate lacked fruity intensity with long chilli pungency. Mild bitterness and warm peppery finish.	Manna Hill Estate	Frantoio	AUST
MGL	Oliore	Graeme Elliott	76	S	Medium	Bitter herbs, artichoke and green olive fruit on the nose and palate. Clean mouthfeel. Reasonable balance and harmony in a very interesting oil. Lingering pungency.	Mudgee Gold	Leccino	AUST
MGF	Oliore	Graeme Elliott	76	S	Medium	Mild green grassy floral aroma. However quiet bitter on the palate with a low pungency and lingering bitterness. More fruit characters on the palate would enhance the oil. Unbalanced oil.	Mudgee Gold	Frantoio	AUST
OO4	Otway Olives	Michael Coates	80	S	Medium	Delicate tropical fruit and tomato aromas on the nose which transfer well to the palate with vanilla and sweet caramel on the palate. Balanced bitterness and pungency with a medium to long finish.	Otway Olives Frantoio	Frantoio	AUST
22OSJ	PREMA BROS. PTY LTD.	Sav Catanzariti	73	B	Medium	Mild aniseed on the nose. Rocket leaves and herbaceous flavours on the palate. Long harsh bitterness and pungency.	FRANCESCO	FS-17 (Signore)	AUST
FRA1	Rose Creek Estate	Tony Siciliano	89	G	Delicate	Herbaceous green fruity aroma with hint of Fuji apple, rocket and fig leaf. Good transfer with a creamy light mouthfeel. Good balance on palate with a long lingering chilli finish. A harmonious oil.	Rose Creek Estate Corregiolo Harvest	Corregiolo	AUST
C1ST	Rose Creek Estate	Tony Siciliano	81	S	Delicate	Pleasant green vegetable, herb and grass on the nose. Palate transfer is harmonious and flavour full. Late and persistent peppery finish which is slightly unbalanced.	Rose Creek Estate Frantoio Harvest	Frantoio	AUST
GHI8	Rylstone Olive Press + Bentivoglio Olives	Jayne Bentivoglio	96	G	Delicate	Delicate oil. Caramel and chocolate aroma with hints of tropical fruits. Good transfer to palate with very complex and rich taste with good sweetness and slight pungency and bitterness. Delicious. Amazing oil.	Rylstone Olive Press 'Cudgegong' II	Frantoio	AUST

Exhibit ID	Trading Name	Exhibitor Name	Score	Medal	Style	Judges' Comments	Commercial Name	Varieties	CoA
SMEV1	Snowy Mountain EVOO	Nick Aoun	80	S	Robust	A unique aroma of chocolate and spices. Medium intensity pungency but bitterness dominates the palate somewhat, diminishing other flavours. An interesting and tasty oil.	Snowy Mountain EVOO	Frantoio	AUST
EVOOW									AUST
Y22	Yalla-y-poora Grove	Christopher Clarke & Jenny Bellew	73	B	Delicate	Gentle aroma of green peppercorns, tomato, grass and artichoke. The upfront bitterness mellowed to show a well-structured oil with harmony. Not a complex oil.	Yalla-y-poora Grove	Frantoio	AUST
Class 5C (Greek Varietals)									
BRO02	Elisi Grove	Leon Bettio	76	S	Delicate	Herbaceous tones, fresh clover, fragrant complexity and nutty almond on nose. Rocket pepper flavours. Good transfer to the palate. Reasonable balance and exotic oil.	Elisi Grove Koroneiki 2017	Koroneiki	AUST
BRO04	Elisi Grove	Leon Bettio	74	B	Delicate	Apple, pineapple and green banana on the nose. Slightly bitter and pungent on the palate with mild transfer. Lacks freshness with a slightly unclean finish.	Elisi Grove Kalamata 2017	Kalamata	AUST
RV002	Rio Vista Olives	Sarah Ascitutto	80	S	Medium	Grassy, herbaceous, rocket and artichoke on the nose. Prominent bitterness with green apple notes on the palate. Buttery, unbalanced transfer to palate with strong bitterness.	Rio Vista Olives Koroneiki	Koroneiki	AUST
Class 5D (Other Varietals)									
H7V	ALTO OLIVES	Robert Armstrong	74	B	Delicate	Sweet fruit aroma on nose. Good transfer on palate with banana, berries, tomato and hay flavours. Mild bitterness and pungency.	ALTO VIVIDUS	Hardies Mammoth	AUST
RJY					Robust	Grassy aroma which is overpowered by the unbalanced excess of bitterness and black pepper. Astringent and harsh.			AUST
TTK	Cape Schanck Olive Estate	Stephen Tham	76	S	Medium	Intense red tomato on the nose with savoury chestnut in the background. Almond palate that lasts. Clear bitterness that lasts.	Cape Schanck Olive Estate	Picholine	AUST
PCH17	Longnan Xiangyu Olives Development Co., LTD	Fresca King	76	S	Medium	Fresh grass, bitter herbs, tobacco and artichokes on the nose. Good transfer to palate with vine tomato and rocket flavour. Medium bitterness with warm pepper pungency that builds.	Xiangyu Extra Virgin Olive Oil	Picholine	CHINA
THLT1	Longridge Olives	Jim & Lachlan Rowntree	67	B	Delicate	Very mild herbaceous, green almond and floral aroma. These flavours did not pass to the palate however. Insignificant bitterness and pungency.	Longridge Olives - Barnea	Barnea	AUST
Del07	Oliozito	Ralph and Peta Zito	87	G	Medium	Complex green herbaceous notes with rocket, ripe stone fruit, green banana and floral notes. Great transfer with cut grass flavours. Well balanced bitterness and pungency on the palate with a very textured warm finish. Great oil.	Oliozito	Del Morocco	AUST

Exhibit ID	Trading Name	Exhibitor Name	Score	Medal	Style	Judges' Comments	Commercial Name	Varieties	CoA
Class 6 (Flavoured Oil - Citrus)									
H7LE						The nose and palate lacked freshness and lemon intensity. The palate was a little oily and the length was short.			AUST
RJL	Ashbolt	Bob Ashbolt	72	B	Medium	Lemon and base olive oils are fresh and lively on nose and palate. Harsh bitterness and lemon pith character dominates the palate and finish.	Ashbolt Lemon Infused	Lemon infused	AUST
CW172					Medium	Very ripe sweet blood orange character on the nose. The palate has medium bitterness but lacked complexity.			AUST
CW17	Currawong Australian Extra Virgin Olive Oil	Ed Vercoe	86	G	Mild	A good example of natural lemon lime and citrus notes. Fresh and clean with a good quality base oil. Flavour transfer is good with a light mouthfeel and long length.	Currawong Lemon Agrumato	Lemon Agrumato	AUST
COGLP	Grampians Olive Co	Greg Mathews	85	S	Medium	A balanced pleasant lemony olive oil with salad leaf and fresh olive character. Good flavour transfer with medium intensity and a soft buttery mouthfeel. Good length.	Grampians Olive Co Lemon Pressed	Lemon	AUST
GH5	Grassy Spur Olives	Helen & Peter Wright	76	S	Medium	Fragrant Meyer lemon zest with a touch of mandarin on both the aroma and palate. Base oil had medium pepper and bitterness. Moderate length with light mouthfeel and finish.	Grassy Spur Olives - Lemon Agrumato	Frantoio - Lemon	AUST
LGA	Lentara Grove	Martin Grace	88	G	Medium	Very fresh bitter lemon characters with a strong lemony taste. Very light mouthfeel and long aftertaste. Balanced bitterness and pepper.	Lentara Grove Lemon Agrumato	Lemon Agrumato	AUST
303	Mount Zero Olives	Richard Seymour	74	B	Medium	Moderate to low lemon intensity on the aroma and palate. Good creamy mouthfeel with a moderate length and bitter kick at the end.	Mount Zero Olives Lemon Pressed EVOO	Lemon	AUST
MBOLA	Mt Buffalo Olives	Colin Bertuch	79	S	Mild	Lively sweet lemon aromas with good intensity. Flavour transfer was good. Mild palate and well balanced.	Mt Buffalo Olives "Lemon Agrumato"	Lemon Agrumato	AUST
MAN27	Olive Twist	George Bakogiannis	90	G	Medium	Very aromatic and natural aromas of mandarin and hints of orange blossom. Excellent flavour transfer. An elegant and perfumed oil with great length. Lots of flavour and texture. A sumptuous oil.	Olive Twist	Mandarin Agrumato	AUST
BO121	Olive Twist	George Bakogiannis	77	S	Mild	Mild but pleasant orange and citrus blossom aromas and flavours. Delicate flavours with a smooth clean palate and a touch of pungency on the back palate.	Olive Twist	Blood Orange Agrumato	AUST
LIM40	Olive Twist	George Bakogiannis	87	G	Medium	A strong fresh lime zest, kaffir lime leaf and cinnamon characters on nose and palate. Very fruity on the palate with good length and complexity. Lingering pepper.	Olive Twist	Lime Agrumato	AUST
LEM33	Olive Twist	George Bakogiannis	86	G	Medium	Fresh lemon zest and lemon juice and floral aromas that transfer to the palate. Clean mouthfeel and the lovely peppery finish of the base oil compliments the flavour intensity of the oil. Well balanced and fresh.	Olive Twist	Lemon Agrumato	AUST
PE1	Pendelton Estate	Thieh Nguyen	80	S	Medium	A lemon oil with freshness and intensity. A good base oil that has presence more so on the palate with a lemon pith bitterness and astringency.	Pendelton Estate	Lemon Agrumato	AUST

Exhibit ID	Trading Name	Exhibitor Name	Score	Medal	Style	Judges' Comments	Commercial Name	Varieties	CoA
Class 7 (Flavoured Oil - Other)									
CW173	Currawong Australian Extra Virgin Olive Oil	Ed Vercoe	67	B	Medium	Garlic dominates the aroma and palate. Roasted and fresh garlic notes which overpower mild base oil. Medium length.	Currawong Garlic Infused Olive Oil	Garlic	AUST
HGLM	Homeleigh Grove	Peter O'Clery	76	S	Mild	A fragrant aroma of lemon myrtle with good integration. A mild oil with good flavour transfer to the palate. A well-rounded oil.	Homeleigh Grove Lemon Myrtle infused	Lemon Myrtle	AUST
GBPL	Kite Haven Olive Oil	Susan & David Lambert	71	B	Medium	Intense fresh savoury garlic on the aroma. The palate displays more of a dried garlic. Short length.	Kite Haven Olive Oil	Garlic (Pendolino, Lucques)	AUST
CG17	The Sathya Olive Company	Tanuja Sanders	67	B	Medium	Garlic dominated the nose and the chilli overpowered the palate. A little too hot and unbalanced on the palate.	Nuja's Infusions	Chilli & Garlic	AUST
LEM17	The Sathya Olive Company	Tanuja Sanders	87	G	Medium	Beautiful clean lemongrass flavour, appealing earthy notes on the palate. Good base oil provides an excellent finish.	Nuja's Infusions	Lemongrass	AUST
C17						Mild chilli aroma and overpowering chilli heat finish. Flat on the palate and out of balance. Lacked freshness.			AUST
LG17	The Sathya Olive Company	Tanuja Sanders	77	S	Medium	Very intense fresh ginger aromas. A good oil with a clean ginger taste and a drying astringency on the palate.	Nuja's Infusions	Lemongrass & Ginger	AUST
GM17	The Sathya Olive Company	Tanuja Sanders	78	S	Medium	Very unique aromatic aromas of cloves, cinnamon, anise and cardamom. Flavour transfer is good, the clove is a little overpowering. Black pepper on the finish. Medium length.	Nuja's Infusions	Garam Masala	AUST
G17	The Sathya Olive Company	Tanuja Sanders	76	S	Medium	Strong fresh roasted garlic aroma with medium bitterness. Creamy mouthfeel and moderate length.	Nuja's Infusions	Garlic	AUST
B17						Very overpowering 'artificial' basil character that disguises the base oil. Aniseed and medicinal notes on the nose. Flavour transfer poor. Short unpleasant length.			AUST
CL17	The Sathya Olive Company	Tanuja Sanders	71	B	Medium	More of an aromatic oil than taste. Mild curry leaf on the nose and palate. Woody dusty notes detract from the flavour. Mild peppery finish but out of balance.	Nuja's Infusions	Curry Leaf	AUST



► 2017 Table Olive Results

Code	Class	pH	salt %	Medals	Class	Judges score	Comments
COL	Class 14 (Kalamata Olives)	4.01	6.0	S	14	24	Aroma subdued, no blemishes, colour uneven, good texture, slight off flavour, slight musty aroma, nice olive flavour, good balance
CI1 / CIC	Class 11 (Green Olives)	3.51	7.5	B	11	21	Good colour and appearance, factory flavour, indicative of active fermentation and processing activities, unpleasant aroma, texture firm, minor blemishes, salt quite high, not vibrant in flavour
CI2 / CIC2	Class 14 (Kalamata Olives)	3.92	7.8	G	14	25	Aroma and flavours fantastic, no blemishes, texture perfect, acceptable salt/bitter balance, olive flavour a little flat
H7B	Class 11 (Green Olives)	4.00	8.1	S	11	22	Lifted aroma, nutty, no blemishes, even colour, bitterness evident, texture a bit variable, good flavour, good olive character, low flesh to pit ration
H7M	Class 11 (Green Olives)	3.61	8.3	S	11	22	Slightly nutty and spicy aroma and taste, appealing colour and taste, some blemishes, salt out of balance, texture crisp & firm, hint of bitterness, olive flavour dominated by the salt and bitterness
HKB	Class 14 (Kalamata Olives)	3.65	6.6	B	14	21	Slightly acidic aroma, some misshapen olives, very uneven colour, bit too salty, good flavour, variable texture ripe olive flavour
H7W	Class 15 (Wild Olives)	3.99	6.6	G	15	25	Lifted aroma, no blemishes, even flavour, long lasting and balanced, some residual bitterness, salt a little high, texture variable with ripeness
7MI	Class 12 (Medley)	3.83	7.4	B	12	20.3	Aroma fusty, poor texture, little olive character, black olives too soft, too salty, blemishes present, lack of taste, bitterness too evident
H7L	Class 11 (Green Olives)	4.00	7.4	B	11	19.9	Lacks aroma, some barrel aroma, some blemishes, colour a bit uneven, texture firm, slightly too bitter, pleasing olive taste, acid level low
AOC1	Class 14 (Kalamata Olives)	3.68	6.9	S	14	23.8	Aroma good, no blemishes, colour uneven, texture tending soft, good salt and bitter balance, good, slightly ripe flavour
AOC2	Class 15 (Wild Olives)	3.68	7.0	G	15	26	Sweet aroma, good mix of colours, good texture, attractive flavour and texture, good flavour, no blemishes, salt and acid well balanced, olive character strong
AOC3	Class 18b (Specialty Olives flavoured WITH garlic and/or chili)	4.00	6.0	B	18b	19	Spicy notes dominating aroma, some creasing on large olives, bitterness dominating, off flavour, variable texture, riper dark olive has off fermenty character
	Class 18b (Specialty Olives flavoured WITH garlic and/or chili)			S	18b	23.8	Lovely spicy/garlic/olive aroma, slight indents in flesh, good texture & flavour, couldn't detect olive character, tired fruit notes
	Class 18b (Specialty Olives flavoured WITH garlic and/or chili)			S	18b	23.9	Herby aroma, mixed colours, good texture, sweet pleasant flavour, herbs masked bitterness, balance almost right, spices dominate olive flavour, too salty