



The  
**AUSTRALIAN  
INTERNATIONAL**  
Olive Awards®

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# **The Australian International Olive Awards RESULTS BOOK 2018**



AUSTRALIAN OLIVE  
ASSOCIATION<sub>LTD</sub>

# ► Extra Virgin Olive Oil & Flavoured Oil Chief Stewards Report

*By Trudie Michels*

It was an honour to be asked to be Chief Steward for the 2nd Australian International Olive Awards 2018.

Firstly, I'd like to take this chance to recognize the olive oil producers, growers and marketers for their support of this year's event. We understand that it takes time, effort and hard-earned money to enter your oils in the awards and I thank you for your dedication to the competition and the industry.

A sincere thank you to all of the judges who volunteered their valuable time to spend three days judging in Adelaide. Many of these judges travelled long distances, took annual leave or took leave without pay to participate in this competition and we are truly indebted for your commitment. Competition was strong and judges were extremely professional and meticulous whilst judging, especially given that this year's oils were on the more robust scale.



A particular thank you to our esteemed international judges who were an amazing asset to the competition. We had judges from Italy, Argentina, Japan, New Zealand, China and India this year and they worked extremely well with our experienced Australian judges. A great amount of passion, knowledge and experience was shared. I would also like to make a special thank you to Dr Wang Wei who joined us from China as an Associate Judge in Training.

The judging took place in Adelaide, at The Arkaba Hotel, Fullarton on Thursday 4th, Friday 5th and Saturday 6th October 2018.

Flavoured oils were judged on Thursday, extra virgin olive oils on Friday, and on Saturday both extra virgin olive oils and table olives were judged.

The Awards Committee included several new elements this year:

- ◆ A revised and more streamlined online entry and payment process
- ◆ The rearrangement of the flavoured oil classes so that production process and then flavour was the main determinate of classes 6 and 7.
- ◆ Flavoured oils were judged on the Thursday afternoon when judge's palates and minds were fresh.
- ◆ Use of heating mats to warm oil samples in the blue cobalt olive oil tasting glasses.

Considering the reduced harvest size this year, we were pleased to receive 174 extra virgin and flavoured oil entries from 80 exhibitors. 153 were entered in the extra virgin competition and 21 in the flavoured oils category. This was lower than last year's 222 entries with many producers declaring significantly reduced yields and low oil volumes as reasons for not entering.



## Extra Virgin Olive Oil Competition

We had 9 extra virgin entries from international exhibitors from Spain (5 entries), China (2 entries), Italy (1 entry) and New Zealand (1 entry). The total number of entries for each state was: VIC – 62; NSW – 35; SA – 25; WA – 2; TAS – 17; ACT- 3 and no entries from QLD. We had an average of 1.9 entries per EVOO exhibitor this year. This was slightly down from last year which was an average of 2.3 entries per exhibitor. When asked, several producers commented that they “had much less oil than 2017” and they “wanted to put just a few of their oils in the competition”.

In this year’s extra virgin olive oil competition there were 145 medals awarded in total including 30 gold (27 awarded in 2017), 69 silver (69 awarded in 2017) and 46 bronze medals (46 awarded in 2017). Therefore 96% of entries were awarded a medal which is up from 87.4% in 2017. The increase in gold medals and the large number of silver medals highlights a stronger focus on oil quality. The average score across all oils was 78.67 points out of 100 which equates to a solid silver. It also reinforces our findings from last year 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 fulfilling to see the industry working hard to raise quality and produce more of these higher-class oils.



All oils were judged in order from delicate to robust. They were not judged by class. Of interest was the spread of oils in the Mild, Medium and Robust classes. There was a substantial increase in the number of more robust oils entered this year compared to last year where mild and medium oil numbers were greater. The following table highlights the variance:

### Percentage of extra virgin olive oils entered in Class 1, 2 & 3 by year.

Year	Class1: Mild <i>PPH 0-150 mg/kg</i>	Class 2: Medium <i>PPH 151-300 mg/kg</i>	Class 3: Robust <i>PPH 301+ mg/kg</i>
2017	25.4%	39.6%	14.2%
2018	16.9%	22.8%	45%
Difference	-8.5%	-16.8%	+30.8%

*Note: The remaining oils in classes 4 & 5 are not determined by polyphenol levels.*

The medals were awarded per class in the following manner:

**In Class 1: Mild oils** - 13 entries, 4 gold (plus Best in Show), 4 silver and 5 bronze medals awarded

**In Class 2: Medium oils** - 35 entries, 4 gold, 15 silver and 14 bronze medals awarded

**In Class 3: Robust oils** – 70 entries, 14 gold, 30 silver and 22 bronze medals awarded

**In Class 4: Non-Packaged oils** – 5 entries, 1 gold, 3 silver and 0 bronze medals awarded

**In Class 5A: Spanish Varietals** - 6 entries with 3 golds and 3 silver medals awarded

**In Class 5B: Italian Varietals** – 16 entries with 2 golds, 7 silvers and 3 bronze medals awarded

**In Class 5C: Greek Varietals** – there were 6 entries with 1 gold, 4 silver and 1 bronze medal awarded

**In Class 5D: Other Varietals** – 6 entries with 1 gold, 3 silver and 1 bronze medal awarded.



The average free fatty acids percentage for the extra virgin entries was 0.259 (0.196 in 2017) and the average peroxide level was 8.14 mEq O<sub>2</sub>/kg (6.1 in 2017). The average polyphenol count was 303.7 mg/kg (219 mg/kg in 2017).

The oils range from very delicate with polyphenol levels of 75ppm to a very robust 560 ppm. This year no oils failed the chemical analysis and two were withdrawn from the organoleptic analysis due to evidence of possible defects.

## Flavoured Olive Oil Competition

We had 21 flavoured olive oils this year and all were Australian. This was slightly down on the 25 entries last year. The total number of entries for each state was: VIC – 9; NSW – 1; SA – 7 and ACT- 4. There were no entries from WA, TAS or QLD.

In order to be fair to each entry, all oils were judged in order from more lighter flavours of citrus and herb to the stronger characters of garlic and chilli. Twelve of the entries were citrus flavoured and the remaining included vanilla, herb, garlic, truffle and chilli.

In this year's flavoured olive oil competition 17 medals were awarded in total including 7 gold (6 awarded in 2017), 3 silver (9 awarded in 2017) and 7 bronze medals (6 awarded in 2017). Therefore 80.1% of entries were awarded a medal.

It was excellent to see an increase in the percentage of gold medals awarded. In 2017 24% of the flavoured oils gained a gold medal and this year 33% of the entries were awarded a gold. This suggests a general quality increase in the flavoured oil category. The gold medal oils were fresh, intense, and true to flavour with a lingering length.



The medals were awarded per class in the following manner:

**In Class 6A: Flavoured/infused oils, Citrus** – 1 entry gaining a silver medal

**In Class 6B: Flavoured/infused oils, Other** – 7 entries, with 2 gold, 1 silver and 1 bronze medal awarded

**In Class 7A: Agrumato oils, Citrus** – 11 entries with 3 gold, 1 silver and 6 bronze medals awarded

**In Class 7C: Agrumato oils, Other** – 2 entries both awarded gold medals.

As Chief Steward, I'd like to thank Shane Cummins for his Chief Judge mastery and his positive contributions to the event. I am extremely grateful to our amazing stewarding team – Michelle Freeman, Kent Hallett, Di Whicker, Brooke Purdue, Chelsea Michels, Elizabeth Bouzoudis, Peter McFarlane, Greg Seymour and Rose and Craig Ginn. Your attention to detail and can-do attitude makes the back of house run like clockwork.

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.

**Note:** Full competition results are posted on the *AOA website*<sup>1</sup>.

<sup>1</sup> 2018 National Table Olive Competition Results: <https://internationaloliveawardsaustralia.com.au/2018-results/>



## ► Table Olives – Chief Stewards Report

By Peter McFarlane

The Australian International Olive Awards (AIOA), now in its second year, is one of the newest and most comprehensive olive oil and table olive competitions in the world. Its aim is to professionally judge extra virgin olive oil (EVOO), flavoured olive oils and table olives from around the globe, uncover those with the highest quality and flavour and then award them medals and trophies in recognition of excellence.

AIOA Table Olive Chief Judge is Dr Michelle Wirthensohn, a Horticulture Innovation Australia Senior Research Fellow with the University of Adelaide - School of Agriculture, Food & Wine. AIOA Chief Steward is Trudie Michels, Director of “Food and Wine by Design” food writer and hospitality consultancy, assisted by Table Olive Steward Peter McFarlane, OliveCare® Administrator, and convenor of the Australian Olive Association’s National Table Olive Committee. The 2 judging panels were expertly led by experienced table olive judges Professor Andrew Markides from SA, and Stephen Mitchel from NSW. Judging took place at the Arkaba Hotel, Adelaide SA on Saturday 6 October 2018.



The competition is open to international exhibitors, and this year the organisers were pleased to receive 9 international exhibits across Classes 11, 17 and 18, from a Spanish olive producer GOYA EN ESPAÑA S.A.U; as well as 20 Australian exhibits across Classes 11, 12, 14, 15, 16 & 18.

In all there were a total 29 entries from 10 exhibitors, (a significant increase from a total of 14 entries from 5 Australian exhibitors in 2017). The breakdown of the 2018 entries was 8 entries in Class 11 - Green Olives; 2 entries in Class 12 – Medley of Olives; 8 entries in Class 14 –Kalamata Olives; 2 entries in Class 15 - Wild Olives; 2 entries in Class 16 – Dried Olives; 5 entries in Class 17 – Stuffed Olives and 2 entries in Class 18 - Speciality Olives (flavoured). There were no entries this year in Class 13: Olives Turning Colour & Black Olives (other than Kalamata).



Prior to judging all table olives exhibits are laboratory tested to ensure they are fit for human consumption. Tests includes physico-chemical parameters (for natural olives - pH < 4.3, salt > 6.0 g/100ml); microbiological testing for E coli (below level of detection < 3 cfu\*); for pasteurised products the laboratory also test for Lactobacillus, to measure effectiveness of pasteurisation (below level of detection < 10 cfu ); pleasingly NO problems were found with any of the competition exhibits. \* cfu means colony forming unit

All 29 exhibits were judged using the AIOA 30 point scale using characteristics such as absence of “off flavours”# and blemishes, appealing colour, good flesh texture, olive flavour, acidity, bitterness, saltiness and overall flavour balance. A total of 4 Gold, 12 Silver and 9 Bronze medals were awarded across the AIOA this year, (significantly up on last year’s 3 Gold, 6 Silver and 5 Bronze medals).

# absence of “off flavours” - negative attributes<sup>2</sup> that would render the product unmarketable - abnormal fermentation (putrid, butyric, zapatera), musty, rancid, ‘cooked’, soapy, metallic, earthy, winey-vinegary.

<sup>2</sup> Ref: Section 5.1 IOC Method Sensory Analysis of Table Olives COI/OT/MO No 1/Rev.2, November 2011.

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

**Gooramadda Olives** (Victoria) for Best in Show Table Olives 2018, Gold Medal and Champion in Class 14: Kalamata Olives (2017 season Kalamata olives in pasteurised brine).

Judges' comments: bright colour, uniform, attractive, minor blemishes, fresh aroma, firm texture, flavour good with persistence, saltiness in balance, touch bitter on finish, excellent flavour.

**Cicada Pty Ltd** (South Australia) Gold Medal and Champion of Class 11: Green Olives (2017 season Green Verdale olives treated in lye then unpasteurised brine).

Judge's Comments: good appearance, even colour, shape and size, good aroma, good skin and flesh texture, good levels of salt, bitterness and acid, good balance of olive flavour and taste.

Cicada Pty Ltd also won a Silver Medal in Class 14: Kalamata Olives (2017 season Kalamata olives in unpasteurised brine).

**Saluté Oliva Pty Ltd** (Victoria), Gold Medal and Champion of Class 16: Dried Olives (2018 season Kalamata olives salt dried).

Saluté Oliva Pty Ltd also won 2 Silver Medals in Class 12: Medley of Olives (2016 season Kalamata olives using natural fermentation in salt brine); and in Class 14: Kalamata Olives (2016 season mixed olives using natural fermentation in salt brine).

Saluté Oliva Pty Ltd also won a Bronze Medal in Class 11: Green Olives (2016 season Manzanillo olives using natural fermentation in salt brine).

Other major award winners were:

**Elisi Grove** (New South Wales) Gold Medal Class 14: Kalamata Olives (2018 season Kalamata olives in unpasteurised brine).

Judge's Comments: good appearance, big size, no blemishes, good fruity olive aroma, good firm texture, great balanced flavour.

**GOYA EN ESPAÑA S.A.U**, Best Northern Hemisphere Olive, Silver Medal Class 17: Stuffed Olives (2017 season Goya Manzanilla olives stuffed with minced hot pepper).

Judge's Comments: fresh aroma, great presentation, even colour, skin texture good, low in salt, hot pepper compliments olive flavour but slightly overpowering.

GOYA also won another 2 Silver Medals and 1 Bronze Medal in Class 11: Green Olives, as well as 3 Bronze Medals in Class 17: Stuffed Olives.

**Alto Olives** (New South Wales) Silver Medal, Champion of Class 12: Medley of Olives (2017 season Alto Misto - Volos, Koroneiki, Kalamata, Leccino, Giant Kalamata, Frantoio olives in natural brine).

Judge's Comments: medley of mixed colours, some blemishes on large green fruit, fresh aroma, green and black olive texture good with good flavour, green fruit had slightly higher salt levels.

Alto Olives also won a Bronze Medal in Class 14: Kalamata Olives (2017 season Kalamata olives in unpasteurised brine).

**Mount Zero Olives** (Victoria) Silver Medal, Champion of Class 15: Wild Olives (2018 in pasteurised brine)

Judge's Comments: variable colour, some stems, clean olive aroma, flesh slightly soft, slightly bitter, lacking salt, nice olive flavour.

The AOA would like to thank the Chief Steward Trudie Michels, and Table Olive Steward Peter McFarlane, Chief Judge Michelle Wirthensohn, her panel leaders Professor Andrew Markides and Stephen Mitchell, as well as panel members Bob Barrett, Isabelle Okis, Westerly Isbaih, Michael Esposito, Thelma Burnett and Paul Abhijit for their excellent service to the table olive industry and for ensuring that the 2018 Australian International Olive Awards Table Olive Competition was a great success.

## The Champion and Best of Show Winners of the 2018 Australian International Olive Awards

- 🏆 Champion Table Olives - Green Olives - **Cicada Pty Ltd** (Ed & Emma Vercoe)
- 🏆 Champion Table Olives - Medley of Olives - **Alto Olives** (Robert Armstrong)
- 🏆 Champion Table Olives - Kalamata Olives - **Gooramadda Olives** (Robert Whyte)
- 🏆 Champion Table Olives - Wild Olives - **Mount Zero Olives** (Richard Seymour)
- 🏆 Champion Table Olives - Dried Olives - **Salute Oliva** (Marlies & Peter Eicher)
- 🏆 Champion Table Olives - Stuffed Olives - **GOYA EN ESPAÑA S.A.U** (Philippe Parouty)



- 🏆 Champion Flavoured and or Infused Olive Oil - **Homeleigh Grove** (Peter O'Clery)
- 🏆 Champion Agrumato Olive Oil - **Bylands Estate T/A Kyneton Olive Oil** (Robert Inturrisi)
- 🏆 Champion Mild Extra Virgin Olive Oil - **Cradle Coast Olives** (Carol & Tony O'Neil)
- 🏆 Champion Medium Extra Virgin Olive Oil - **Cradle Coast Olives** (Carol & Tony O'Neil)
- 🏆 Champion Robust Extra Virgin Olive Oil - **Lentara Grove** (Martin Grace)
- 🏆 Champion Non-Packaged (Bulk) Extra Virgin Olive Oil - **Nasmin Pty Ltd** (Lorri Hands)
- 🏆 Champion Spanish Varietal Extra Virgin Olive Oil - **Grassy Spur Olives** (Helen Wright)
- 🏆 Champion Italian Varietal Extra Virgin Olive Oil - **Cape Schanck Olive Estate** (Stephen Tham)
- 🏆 Champion Greek Varietal Extra Virgin Olive Oil - **Romley Estate** (Monica Parvin)
- 🏆 Champion Other Varietal Extra Virgin Olive Oil - **Longnan Xiangyu Olives Development Co.,L** (Fresca King)



- 🏆 Best New South Wales/ACT Extra Virgin Olive Oil - **Hannaford Olive Oil** (David Hannaford)
- 🏆 Best South Australian Extra Virgin Olive Oil - **Romley Estate** (Monica Parvin)
- 🏆 Best Tasmanian Extra Virgin Olive Oil - **Cradle Coast Olives** (Carol & Tony O'Neil)
- 🏆 Best Victorian Extra Virgin Olive Oil - **Nullamunjie Olive Oil** (Annetta Paterson)
- 🏆 Best Western Australian Extra Virgin Olive Oil - **Chapman River Olives** (Russell Lewis)

- 🏆 Best Australian Table Olive - **Gooramadda Olives** (Robert Whyte)
- 🏆 Best Australian Extra Virgin Olive Oil - **Cradle Coast Olives** (Carol & Tony O'Neil)

- 🏆 Best Table Olive Northern Hemisphere - **GOYA EN ESPAÑA S.A.U** (Philippe Parouty)
- 🏆 Best Table Olive Southern Hemisphere - **Gooramadda Olives** (Robert Whyte)

- 🏆 Best Extra Virgin Olive Oil Northern Hemisphere - **GOYA EN ESPAÑA S.A.U** (Philippe Parouty)
- 🏆 Best Extra Virgin Olive Oil Southern Hemisphere - **Cradle Coast Olives** (Carol & Tony O'Neil)



- 🏆 Best Table Olive of Show - **Gooramadda Olives** Kalamata (Robert Whyte)
- 🏆 Best Flavoured Olive Oil of Show - **Bylands Estate T/A Kyneton Olive Oil** Basil Agrumato (Robert Inturrisi)
- 🏆 Best Extra Virgin Olive Oil of Show - **Cradle Coast Olives** Essence of the Cradle (Carol & Tony O'Neil)

# 2018 EXTRA VIRGIN OLIVE OIL RESULTS

## CLASS 1 Mild

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
8AD09	Alto Olives	Robert Armstrong	75	Bronze	Mild	Sweet cinnamon and fresh pomme fruits on nose. Mild transfer to palate. Very delicate pungency that built and persisted. Creamy mouthfeel.	Alto Delicate
8AP11	Alto Olives	Robert Armstrong	81	Silver	Mild	Tropical character displaying pomme fruit, artichoke and citrus notes transferring to palate. Light mouthfeel with a warm medium finish. Well balanced oil, true to the delicate category.	Alto Professional
CEL	Boundary Bend Olives	Rob McGavin	69	Bronze	Mild	Light herb, malt and tomato aromas transferring to palate. Clean mouthfeel. Mild but balanced pepper and bitterness. Short finish.	Cobram Estate Light
CEC	Boundary Bend Olives	Rob McGavin	76	Silver	Mild	Good intensity herbal, ripe tomato salad, citrus and artichoke nose. Good transfer to palate with soft, creamy mouthfeel and mild warmth and subtle fruit flavours.	Cobram Estate Classic
303	Chapman River Olives	Russell Lewis	88	Gold	Mild	Tomato leaf paired with passionfruit, mango and guava notes on the nose. Intense, complex, generous. These characters transferred to palate as well as artichokes and melon. Well balanced with mild pepper and a touch of bitterness, a round clean mouthfeel and a flavourful leafy aftertaste that lingered on.	Chapman River Olives
CBK	Cradle Coast Olives	Carol O'Neil	95	Gold	Mild	Intense flavours on nose showing meadow hay, clover, vanilla, tea and floral notes. Great transfer. Good olive fruitiness on palate with sweet floral notes. Clean light mouthfeel. Very mild bitterness with white pepper and ginger pungency. Excellent length and structure. Delicious.	Cradle Coast Olives Essence of the Cradle
WOL105	Hannaford Olive Oil	David Hannaford	93	Gold	Mild	Complex and fresh with leafy greens, tomato vine, basil and olive leaf. Good transfer to palate with the addition of sweet nutty marzipan and salad herbs. Clean light mouthfeel with a lingering building warmth. Well balanced and harmonious.	Hannaford Olive Oil
MCF	Mason's Creek Olive Grove	Robert Ellinger	75	Bronze	Mild	Bananas and melons combined with grassy notes on nose. The transfer to the palate was somewhat mild, but the oil still had a pleasant 'almond' flavour. Mild bitterness and hints of pepper.	Mason's Creek Olive Oil Frantoio Correggiolo
NUL001	Nullamunjie Olive Oil Pty Ltd	Annetta Paterson	91	Gold	Mild	Intense herbal nose displaying coffee notes, tobacco leaves and tomato vines. Flavours transferred well to the palate. Very complex. Very well-balanced mild bitterness and pungency. Lingering olive fruit aftertaste. A great oil.	Nullamunjie
QVM	Rylstone Olive Press	Jayne Bentivoglio	81	Silver	Mild	Green salad and tomato leaves with medium intensity on nose. The transfer to palate was good, also displaying rocket leaves notes. Delicate finish with a short but clean palate.	Rylstone Olive Press Murray Darling Blend



EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
DEF	Rylstone Olive Press	Jayne Bentivoglio	80	Silver	Mild	Tropical fruits with a hint of pine on nose, good transfer to palate. Good balance with bitterness and pungency. Long building pepper pungency.	Rylstone Olive Press Cudgegong Blend
ABC	Rylstone Olive Press	Jayne Bentivoglio	70	Bronze	Mild	Red tomato character with some mustard oil notes. The transfer to palate was very low. Short palate but clean, slightly warm finish.	Rylstone Olive Press Crooked River Blend
908	Waikerie Olive Grove	Roger Hefford	75	Bronze	Mild	Subtle herbal, green banana and spices on nose with moderate flavour transfer. Low bitterness and late pepper. Short length.	Waikerie Olive Grove 'The Distinguished Olive'

## Class 2 Medium

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
ALD3	ALDI Stores Australia	Jenna Gatt	76	Silver	Medium	Mild tomato leaf and fine herbal characters transferring to the palate with a slight buttery vanilla flavour. Clean mouthfeel with a moderate length. Balanced pepper and bitterness.	The Olive Tree Australian Extra Virgin Olive Oil 3L
ALD2	ALDI Stores Australia	Jenna Gatt	74	Bronze	Medium	Aromas of tobacco, artichoke and rocket transferring to palate with medium intensity. Clean mouthfeel. Slight astringency coats palate. Balanced pungency and bitterness with warm length.	The Olive Tree Australian Extra Virgin Olive Oil 1L
8AR10	Alto Olives	Robert Armstrong	84	Silver	Medium	Dark chocolate character with medium fruity intensity. Also, some green apple notes that made up a complex aroma. Chocolate transferred to palate, combined with green salad hints. Lingering length. Mild but balanced pepper and bitterness.	Alto Robust
8ICC42	Alto Olives	Robert Armstrong	84	Silver	Medium	Green salad leaf, cut grass and green tea on the nose following through to palate. Light mouthfeel with a little astringency and balanced bitterness with building pepper. Moderate length.	Alto ICC Blend
220486	Az. Agricola Bricoleur	Gian Piero Scannone	84	Silver	Medium	Rich aroma of grass, tomato vine and green banana. Excellent aroma. The complex aromas did not transfer as well to the palate. Balanced pepper and bitterness with an avocado creamy mouthfeel. Flavour and finish had good persistence.	Brioleum Tenuta Scannone Garda DOP Trentino
CBO	Barfold Olives	Pam Brajevic	73	Bronze	Medium	Tropical style displaying some apricots, peaches. The transfer to palate was a bit short, though there was some pungency that lingered on the palate. Medium length.	Barfold Olives Classic
RIE			55	-	Medium	Mild intense aromas of dried hay, almond and nuts. Greasy mouthfeel. Stale nuts on palate. Short finish.	
CER	Boundary Bend Olives	Rob McGavin	75	Bronze	Medium	Moderate intensity aroma of hay, stalks and cut grass. Flavours less on the palate. Bitterness and pepper evident with stringency that lingered. Lacked a little freshness.	Cobram Estate Robust
SAM	Bylands Estate T/A Kyneton Olive Oil	Robert Inturrisi	74	Bronze	Medium	Fresh herb and ripe tomato flesh nose transferring to the palate. Clean mouthfeel with a mild building pepper and lingering finish.	Kyneton Olive Oil Gourmet Blend

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
CG18T9	Cockatoo Grove	Ken Dugan	73	Bronze	Medium	Herbaceous nose, fresh cut grass and sweeter fruity flavours. Strong bitterness and mild black pepper. Slightly unbalanced. Moderate length.	Cockatoo Grove Organic EVOO
SLP	Cradle Coast Olives	Carol O'Neil	89	Gold	Medium	Floral, orange, lemon myrtle, herbal on nose. Excellent transfer to palate then, asparagus and flowers. Light clean mouthfeel. Persistent lingering black pepper pungency but balanced with bitterness. Very harmonious and complex.	Cradle Coast Olives Cradle Medley
LTO	Cradle Coast Olives	Carol O'Neil	93	Gold	Medium	Nice and unified aroma of almonds, marzipan, mint and apricots. Quite complex on the nose. Excellent transfer with the addition of pastries and chocolate. Very lively on the palate with spice and chilli heat. Great complexity and balance. Lingering pungency.	Cradle Coast Olives Paragon
NBM	Cradle Coast Olives	Carol O'Neil	65	Bronze	Medium	Pickled cucumber flavour, malty, grassy, herbaceous. Slightly pungent with uncomfortable bitterness. Herbaceous, astringent finish.	Cradle Coast Olives Manzanillo
DOH	Diana olive Oil Holdings PTY LTD	Domenic Scarfo	87	Gold	Medium	Aroma of fresh almond, fresh herbs and artichoke. Palate was fruity and very complex with a clean mouth feel. The fruit characters lingered on the palate. The bitterness and pepperiness were harmonious and persistent. This was a full-bodied textured oil, delicious and a delightful experience.	Diana Olive Oil Novello
WDL18	Elisi Grove	Imogen Bettio	73	Bronze	Medium	The aroma had pronounced ripe tomato and chicory notes. It was a simple oil on the palate but lacking complexity. Mild short finish.	Elisi Grove Cold Pressed Woodlane EVOO
GOH001	Gooramadda Olives	Robert Whyte	85	Silver	Medium	Intense exotic fruits, green herb, tomato leaf, pine and eucalypt on the nose transferring well to the palate. Creamy mouthfeel with a mild pepper and a hint of bitterness. Medium length. Just lacked a little on the mid palate.	Gooramadda Olives Hardys Mammoth
GOC	Grampians Olive Co	Greg Mathews	76	Silver	Medium	Attractive floral perfume, apple and ripe tomato nose. Gentle transfer of flavours to the palate. Clean mouthfeel with good balanced pungency. Long aftertaste.	Grampians Olive Co - Signature
LPI	Homeleigh Grove	Peter O'Clery	73	Bronze	Medium	Dry grass notes all the way through nose to palate. A bit of a short palate but still fresh. Balanced pepper and bitterness.	Homeleigh Grove Lowanna's Paddock
OEV			60	-	Medium	Mild aromas of hay and nuts. Greasy mouthfeel. Lingering bitterness and pepper. Bland and lacking freshness and olive fruit character.	
CMF	Oleapak Pty Ltd	Edward Vercoe	81	Silver	Medium	Vibrant nose of lemon verbena, red berries, spice. Good transfer to palate. Burst of black pepper pungency, then long late bitterness.	Currawong Mild and Fruity Extra Virgin Olive Oil
CRB	Oleapak Pty Ltd	Edward Vercoe	70	Bronze	Medium	Dried herb and hay nose with almond on the nose. Moderate transfer with a slightly tired palate. Balanced pepper and bitterness. Short finish.	Currawong Robust Extra Virgin Olive Oil
JMZ	OlioZito	Peta and Ralph Zito	76	Silver	Medium	This oil offered a complex nose of green tea, green banana and peaches. There was also tomato vine and artichoke. On the palate, the bitterness dominated and the pungency built to almost a robust level.	OlioZito

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
PAR	Paringa Ridge	Jill and Julian Barson	78	Silver	Medium	Medium intense nose of vanilla, custard, pastries transferring to the palate with mint and eucalyptus notes. Well balanced palate. Good aftertaste with low bitterness and even lower pungency.	Leontyna Arbequina
POE1	Pendleton Olive Estate	Nick Whiting	70	Bronze	Medium	Green apple, tobacco and green tea on the nose transferring to the palate. Light mouthfeel. Bitterness and pepper a little unbalanced overpowering fruit and leaving a slightly harsh finish.	Pendleton Olive Estate Classic Extra Virgin Olive Oil
PPF	Peninsula Providore Farm	Mel Hollick	79	Silver	Medium	Green banana, hay, floral on nose. Olive leaves and tropical fruits on the palate. Simple oil, white pepper pungency with low bitterness.	Peninsula Providore Reserve
FMB3	PREMA BROS.	Sav Catanzariti	70	Bronze	Medium	Cucumber and melon skin characters on the nose. Moderate flavour transfer from nose to palate. The palate showed some bitterness and a slow building up pungency. Medium to short finish.	Prema FRANCESCO
ROMFR	Romley Estate	Monica Parvin	76	Silver	Medium	Vanilla, custard, confectionary, candy notes. Medium intensity on nose. Some camphor notes on palate. Bitterness and pungency were cleanly present, with a lasting finish. Good, warm oil.	Romley Estate Family Reserve
ROE	ROSTO	Stephen Higgs	88	Gold	Medium	Fresh cut green grass with spices on nose. Green pea shoots, floral, very complex. Zesty citrus palate feeling. Great character. Nice palate with low bitterness and pungency. Great aftertaste.	ROSTO Extra Oomph
ROM	ROSTO	Stephen Higgs	79	Silver	Medium	Apple, asparagus, citrus, tomato vine on nose. Not as evident on the palate. Clean mouthfeel with low bitterness and good pungency. Moderate length.	Rosto Mellow
WDL	Rozene PTY LTD / Woodlands Olive Grove Estate	Anthony Andrews	68	Bronze	Medium	Very mild, stinky, citrus and green banana aromas. Quite low bitterness and pungency with medium to low flavour intensity. Short length.	Woodlands Olive Grove Estate
LRS	Rylstone Olive Press	Jayne Bentivoglio	80	Silver	Medium	Hay, tomato vine, green herbs and spices on nose. Herbaceous flavours on palate. Fresh on palate with medium style pungency with low bitterness. Moderate length.	Rylstone Olive Press Murrumbidgee Blend
JED 53	Suckling Rd Olives	John Diedrich	72	Bronze	Medium	Mild, fresh aromas of sweet malt biscuit, marzipan and mixed floral notes. Creamy flavours, mild bitterness and pungency with short finish.	Suckling Rd Olives
UPP	The Village Olive Grove	Allen Baird	81	Silver	Medium	Spicy, marzipan and spearmint nose. Good transfer to palate with the addition of sweet spicy flavours. Clean mouthfeel with a building chilli pungency. Warm finish.	The Village Olive Grove Early Harvest
WYM	Wymah Organic Olives and Lamb	Mary Done	82.5	Silver	Medium	Spicy, warm salad leaves, asparagus, smooth palate. Transfer delayed with developing pungency and long length.	Wymah Organic Olives

## Class 3 Robust

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
ALD1	ALDI Stores Australia	Jenna Gatt	75	Bronze	Robust	Green almond, wet grass and citrus notes transferring to palate. Clean mouthfeel. Warm late pepper was overpowered by a stalky bitterness. Slightly unbalanced. Chilli finish.	The Olive Tree Australian Extra Virgin Olive Oil 3L
8AN12	Alto Olives	Robert Armstrong	68	Bronze	Robust	Aromas of dry grass, malt biscuit and dried herbs. Flavours on palate lacked intensity. Creamy mouthfeel, short pungency and bitterness.	Alto Novello
8AV08	Alto Olives	Robert Armstrong	86	Gold	Robust	Very complex aroma with tomato, apple and citrus that transferred in abundance to the palate. Balanced pungency and bitterness with good intensity and a clean mouthfeel. Well balanced with a long lingering flavour and texture. A delicious oil.	Alto Vividus
IBO	Barfold Olives	Pam Brajevic	72	Bronze	Robust	Green grass and banana skin aroma with moderate transfer to the palate. More bitter than pungent, though pungency built up slowly at the end. Short length.	Barfold Olives Intense
BOF	Barilla Olive Oil	Steve Barilla	74	Bronze	Robust	An aroma of tobacco leaf and ripe stone fruit. The palate was bitter and there was a drying effect which detracted from the oil.	Barilla Olive Oil
CES	Boundary Bend Olives	Rob McGavin	76	Silver	Robust	Aromas of green hay, tobacco, banana skin and baking spice transferring to palate. Think creamy mouthfeel. Warm bitterness and late pepper overpowered slightly by a stalky green astringency. Long length.	Cobram Estate Premiere
TJT	Bylands Estate T/A Kyneton Olive Oil	Robert Inturrisi	68	Bronze	Robust	Dried herbs, straw and stalky aromas on the nose. Mild transfer to palate. Taste was a little one dimensional. Creamy sweetness with a late building pungency. Short finish.	Kyneton Olive Oil Family Selection
MICK	Bylands Estate T/A Kyneton Olive Oil	Robert Inturrisi	88	Gold	Robust	Aroma of asparagus, marjoram and vanilla tones. The fruit, herbs and spice came through on the palate. Bitterness and pepper were harmonious and persistent. This was an outstanding oil.	Kyneton Olive Oil Ultra Premium
PCB	Campaspe Bend	Michael Peck	77	Silver	Robust	Winter greens and green tea on the nose. Moderate transfer to palate with more herbal flavours. The bitterness dominated the fruit flavours on the palate as well as the dominating the pungency. Lingering hot finish.	Campaspe Bend Extra Virgin Olive Oil
CG18T5	Cockatoo Grove	Ken Dugan	78	Silver	Robust	Fresh clean lifted nose of green bean, rocket and green almond. Transferred well to the palate. Creamy mouthfeel with an astringent slightly oily finish. Bitterness and pungency stood out but were balanced. Moderate length.	Cockatoo Grove Organic Mid-Night EVOO
CF8	Cootamundra Olives	Joe Camilleri	66	Bronze	Robust	Aromas of banana, butter, citrus zest and hay on nose transferring to palate. Flavours not as intense on palate. Creamy mouthfeel. Bitterness overpowers fruit. Short length.	Cootamundra Olives
JTH1	Coronea Grove Olives	Rob Goddard	82	Silver	Robust	Dark green vegetal and herb aromas transferring with sweet spice and stalkiness to the palate. Creamy mouthfeel. Balanced bitterness with late building black pepper. Moderate to long length.	Coronea Grove Frantoio

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
ERO	East Ridge Olive Grove	Philip Carkagis	80	Silver	Robust	Asparagus and green beans on the nose with strong fruits coming through on the palate. Light mouthfeel with spicy chilli pepper texture. The bitterness was unbalanced and overpowering.	East Ridge Olives Extra Virgin Olive Oil
FIO	Flinders Island Olives	Jude Cazaly	75	Bronze	Robust	Delicate apple blossom and tropical fruits on nose transferring to palate. Moderate fruit intensity on palate overpowered slightly by a building pepper pungency.	Flinders Island Organic Olive Oil
CJ1	Forth Valley Olive Grove	John O'Sullivan	73	Bronze	Robust	Good intensity of lemon zest, cinnamon and floral notes on the nose but did not transfer to the palate. Simple on the palate with a clean finish. Moderate length.	Forth Valley EVOO
GOY 1179	GOYA EN ESPAÑA S.A.U	Philippe Parouty	90	Gold	Robust	Grassy, lemon/citrus skin, minty, with some green tomato, rocket and asparagus on the nose. Very complex aroma. Medium to robust intensity, with white pepper spice on palate that built nicely. Nice vibrancy, lively finish. Excellent oil.	Goya® Extra Virgin Olive Oil "Unico"
GOY 1177	GOYA EN ESPAÑA S.A.U	Philippe Parouty	84.5	Silver	Robust	Aromas of cherry tomato, green apple, herbs and floral notes. Palate transferred well with olive fruit and spice notes. Creamy mouthfeel. Bitterness and pepperiness were balanced but a little short-lived.	Goya® Extra Virgin Olive Oil "Organics"
GOY 1105	GOYA EN ESPAÑA S.A.U	Philippe Parouty	84	Silver	Robust	Green apple, tropical fruit and tomato flesh aroma with citrus hint. Green character transferred on the palate in a good way. Nice balance of pungency and bitterness / fruitiness. Very creamy on the palate.	Goya® Extra Virgin Olive Oil
GOY 1167	GOYA EN ESPAÑA S.A.U	Philippe Parouty	65	Bronze	Robust	A general ripe style character with medium intensity nose. Distinct bitterness with low pungency. Short palate length.	Goya® Robusto Extra Virgin Olive Oil
GH1	Grassy Spur Olives	Helen Wright	90	Gold	Robust	A delicious oil showing notes of wattle flowers, fresh almond, artichoke and tomato vine. Great transfer with extra hints of cinnamon and nutmeg on the palate. It had great complexity and freshness with a lovely lingering finish.	Grassy Spur Frantoio
GH2	Grassy Spur Olives	Helen Wright	86	Gold	Robust	Fresh complex aroma of wet cut grass, green tea and fig leaf. Good transfer to palate with extra green salad leaf flavours. Pungency was balanced with bitterness. Light creamy mouthfeel with lovely lingering complexity.	Grassy Spur Picual
GH3	Grassy Spur Olives	Helen Wright	87	Gold	Robust	Delicious aroma of sweet clover, meadow grass, tomato vine and artichoke. Spices lingered on the palate and fresh almonds and mint were prominent. Perfect balance and harmonious. Long lingering flavours and texture.	Grassy Spur Coratina
GH4	Grassy Spur Olives	Helen Wright	87	Gold	Robust	Rich herbaceous aromas of celery, sage and pea shoots following on to the palate with green vegetal flavours. Light fresh mouthfeel with harmonious bitterness, a green chilli pungency and a touch of astringency. Long flavourful finish.	Grassy Spur Picholine



EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
FL8	Hillcrest Estate	Kent Garland	72	Bronze	Robust	Low intensity herb and green tea on the nose and palate. Moderate bitterness but unbalanced black pepper finish.	Hillcrest Estate
BOT	Karrabool Partners	David Sargeant Judy Rogers	73	Bronze	Robust	Mild fruit intensity showing tomato vine and green banana. Rhubarb and bitter leaves flavours on the palate. A simple, well rounded oil with medium bitterness and pungency.	Karrabool Olives
LUC	Kite Haven Olive Oil	Susan Lambert	66	Bronze	Robust	Low intensity aroma of peanuts, olive leaf and spice. Mild transfer to palate with a creamy mouthfeel. Building warmth with strong bitterness. A simple oil.	Kite Haven Olive Oil Lucques
LIG			64	-	Robust	A spicy nose with hints of hay and roasted nuts. The oil was rather oily and tired on the palate with little fruit transferring to the palate. Mild on the palate with an unbalanced finish.	
23418/1	Knolive Oils, S.L.	Alberto Yevenes Garcia	87	Gold	Robust	Aromas of artichoke, sorrel with green grass tones. Palate transferred beautifully with wonderful green flavours and chilli tones, very complex - a distinct oil. Bitterness and pepperiness were harmonious with a long persistent black pepper finish.	Knolive Epicure
LGF	Lauriston Grove	Marco Linardi	88	Gold	Robust	Citrus, bergamot and green tomato aroma flowed in abundance to the palate. The palate was amazing - an explosion of fruits, clean mouthfeel, the flavour was long. Bitterness and pepperiness was harmony persistent. This was a premium oil - with a wow factor.	Lauriston Grove Frantoio
LGH	Lauriston Grove	Marco Linardi	91	Gold	Robust	Fresh tropical fruits and deeply perfumed on nose transferring to the palate. Extra green and tropical flavours add to the palate. Light mouthfeel with a good balance of pepper and bitterness. A harmonious oil with excellent length.	Lauriston Grove Hardy Mammoth
AS1	Leaping Goat Olive Oil	David Lindholm	82	Silver	Robust	Ripe fruits, vegetal and spice on the nose transferring to palate. Full rounded mouthfeel with a late bitterness overlaid by warm pepper. Lasting and complex.	Leaping Goat Olive Oil
LENB	Lentara Grove	Martin Grace	92	Gold	Robust	Aroma of floral tones with daisy flowers. The fruit transferred well with delicious flavours coming through on the palate. Very harmonious full-bodied oil that was persistent. Long lingering flavour with balanced bitterness and pungency. A great oil.	Lentara Grove Symphony Blend
LFR1	Longridge Olives	Lisa Rowntree	79	Silver	Robust	Aroma of cut grass and green apple with floral notes. Palate was fruity flavours with herb tones. The bitterness was pleasant, the pungency was delayed.	Longridge Delicate EVOO
LFR2	Longridge Olives	Lisa Rowntree	75	Bronze	Robust	Tropical note showing peaches, vanilla and rocket salad notes. Slight astringency was present but did not dominate the palate. A good bitterness and slowly building up pungency. Moderate length.	Longridge Classic EVOO
001	Maluka Estate	Michael Coates	76	Silver	Robust	Aroma of winter green, kale, cabbage and sorrel. All the fruits transferred to the palate with spicy tones. Light creamy mouthfeel. The pungency was too strong over the bitterness.	Maluka Estate Otway Olives Frantoio

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
004	Maluka Estate	Michael Coates	80	Silver	Robust	Sweet malty biscuit, tobacco and green banana on the nose with a good transfer to palate. Pleasant mouthfeel. Building bitterness and pungency with bitterness slightly overpowering the back palate. Moderate length.	Maluka Estate Otway Olives Estate Blend
003	Maluka Estate	Michael Coates	84	Silver	Robust	Fresh tomato leaf, tobacco and citrus notes present on the nose. Transfer to palate was good with a light mouthfeel. Pepper and bitterness were balanced. A stalky astringency dominated late on the back palate.	Maluka Estate Otway Olives Picual
002	Maluka Estate	Michael Coates	78	Silver	Robust	Fresh clean aroma of roasted eggplant, green almond, and kiwi transferring to the palate. Pleasant mouthfeel. Quite robust oil with pungency but the bitterness dominated.	Maluka Estate Otway Olives Manzanillo
MCO	Mason's Creek Olive Grove	Robert Ellinger	75	Bronze	Robust	Almond, marzipan notes with some eucalyptus hints. Good intensity on nose. Some dry notes on palate make the palate a little short.	Mason's Creek Olive Oil
RRW	Michael's Olives	Michael Johnston	88	Gold	Robust	Complex chocolate, cake batter, herbs and floral notes on the nose transferring to the palate with good intensity. Orange and lemon flavours also evident on the palate. Light but creamy mouthfeel with bitterness and pungency flowing on well from the flavours with a lingering pepper aftertaste. A very harmonious and seamless oil.	MO Michael's Olives
MONO	Monochorum Ltd t/as New Norcia Services	Ian Smith	80	Silver	Robust	Tropical notes of guava, peaches and banana on nose. Not as intense on the palate. Ripe flavours. Pleasant mouthfeel. More bitter than pungent but well balanced. Good lingering finish.	New Norcia Olive Oil
MWOG2	Mount William Olive Grove	Melissa Jacobson	66	Bronze	Robust	Delicate, herbaceous nose, some earthy notes. Smooth, mild peppery pungency, lacking complexity.	Mount William Olive Grove - Signature Blend
MV3			64	-	Robust	Green salad leaf and over-ripe fruit character dominated the aroma and flavour profiles. Lacked freshness. Little bitterness and white pepper pungency evident and fatty on the palate.	
KFC	Mt Buffalo Olives	Colin Bertuch	82	Silver	Robust	Peppermint, rocket aroma and green apple. Herbaceous on palate, harmonious taste with flavour/aroma. Pungent taste, excess bitterness, slightly unbalanced.	Mt Buffalo Olives Robusto Extra Virgin Olive Oil
MMT	Mt Moriac Olives	Stephen Parker	75	Bronze	Robust	Vanilla and confectionary notes dominate the palate. Some citrus notes with mild bitterness and pungency, though it warmed up slightly in the end.	Mt Moriac Olives Estate Tuscan
MWOG1			-	W	Robust	Withdrawn	
MMS	Mt Moriac Olives	Stephen Parker	78	Silver	Robust	Ripe tropical banana and herbal nose. Good palate transfer with building pungency. Ripe, buttery with slight bitterness.	Mt Moriac Olives Estate Spanish
MMM	Mt Moriac Olives	Stephen Parker	70	Bronze	Robust	Simple red berries, sweet soft palate lacking complexity. Warm balanced bitterness and pepperiness. Short length.	Mt Moriac Olives Mediterranean

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
OCT	Old Cotton Tree Grove	James Unsworth	80	Silver	Robust	Aroma of sweet cooked apple and cordial. Transferred well with hints of spices. There was artichoke and chilli on the palate. Balanced with a moderate length.	Old Cotton Tree Grove
SSE	Paradiso Garden of Eden	Peter Eden	75	Bronze	Robust	Fresh aromas of salad herb, tobacco, rocket and green tea. Good transfer to palate. Clean mouthfeel. Bitterness and pungency were evident with the building pepper a little unbalanced. Medium length.	Paradiso Garden of Eden
P18	Paradox Olive Grove	Michele Sheward	79	Silver	Robust	Nice green complex aroma. Green tea on palate, slightly one dimensional. A little pungent with low bitterness. Unbalanced finish.	Paradox Olive Grove
PBL	Paringa Ridge	Jill and Julian Barson	82	Silver	Robust	Very rich aroma of tomato vine, artichoke, apple and green banana. A full-bodied, perfumed oil. Quite bitter on the palate but with a zesty, pungent finish.	Leontyna Black Label
PTB	Paringa Ridge	Jill and Julian Barson	71	Bronze	Robust	A very delicate aroma of roasted walnuts and seaweed. There was a mild, gentle transfer but a dry woody astringency on the palate.	Leontyna Tuscan Blend
POE3	Pendleton Olive Estate	Nick Whiting	81	Silver	Robust	Intense ripe tropical fruit aromas with hints of green tea. A good transfer of complex flavours to the palate with a lingering chilli finish.	Pendleton Olive Estate Reserve Extra Virgin Olive Oil
POE2	Pendleton Olive Estate	Nick Whiting	89	Gold	Robust	Fresh, green tomato with chilli and spice. Great transfer of flavours to the palate. Palate was complex with spice coming through. Light creamy mouthfeel, with a flavoursome finish. Balanced pepper and bitterness with a persistent length. A really good oil.	Pendleton Olive Estate Robust Extra Virgin Olive Oil
AUG	Rio Vista Olives	Sarah Ascianto	79	Silver	Robust	Minty aroma with very green herbaceous impression. Artichoke, green tea, fresh herbs. Very bitter finish and astringent with limited pungency. Long length.	Rio Vista Olives Augusto
GIG	Rio Vista Olives	Sarah Ascianto	73	Bronze	Robust	Sweet apricot and apple tones with relatively low intensity on nose. Bitterness dominated the palate and some grassy notes rounded up the sensory experience. Short finish.	Rio Vista Olives Gigi
SO5	Saluté Oliva	Marlies and Peter Eicher	78	Silver	Robust	Aroma of green apple with guava. Moderate flavour transfer of fruit on the palate. Light mouthfeel. Bitterness and pepperiness were well balanced with white pepper tones. Medium length.	Saluté Oliva EVOO
CAS1	Scarlett Grove	Susan Conde	79	Silver	Robust	Aromas of sweet green tea and herbs with a good flavour transfer. Balanced on the palate with a slightly bitter finish. Clean and fresh.	Scarlett Grove
FOG3	SFK Investments / Fedra Olive Grove	Jeff Konstantinou	69	Bronze	Robust	Notes of candied lemon peel on the nose. Lacking complexity and harmony on the palate. Slightly waxy on the mouth. Moderate bitterness and pungency. Short finish.	Jeff's Blend Extra Virgin First Cold Press Olive Oil
FOG2	SFK Investments / Fedra Olive Grove	Jeff Konstantinou	84	Silver	Robust	Fresh confectionary, tropical and floral aromas transferring to the palate. Extra spice on the palate. Clean mouthfeel with balanced bitterness and a lingering peppery finish.	Extra Virgin First Cold Press Olive Oil
SME	Snowy Mountain Estate	Nick Aoun	89	Gold	Robust	Beautiful chocolate, confectionary notes with mixed grassy notes and generous fruitiness intensity on the nose. Nice transfer of flavours into palate. Long and warm finish with a building pungency and vibrant spices on the tongue. Lovely oil.	Snowy Mountain Estate EVOO

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
TOB	Taralinga Estate Olive Oil	Sam Tarascio	84	Silver	Robust	Blueberry, strawberry and citrus note on nose. Very creamy on palate, slightly pungent and bitter finish. Medium complexity and good fruitiness.	Taralinga Estate Premium Blend
TOP	Taralinga Estate Olive Oil	Sam Tarascio	76	Silver	Robust	Aroma of espresso coffee, salad leaf and fresh cut hay transferring to palate but were short lived. A little unbalanced with a moderate length.	Taralinga Estate Picual
DAA	Tawarri Grove	Rosslyn Kemp	73	Bronze	Robust	Floral aroma of chrysanthemum, tea, tobacco and green banana. The palate showed flavours of green pea with a herbal finish. Low pungency with a late warm and medium length.	Tawarri Grove EVOO
DUS	The Village Olive Grove	Allen Baird	79	Silver	Robust	Vanilla, caramel and cinnamon notes on nose flowing through to palate. Eucalyptus on palate with citrus hints. Sweet and creamy base but a pretty punchy oil with aggressive pungency and pepper.	The Village Olive Grove Main Harvest
61C	The Waiheke Olive Oil Company	John Edwards	82	Silver	Robust	Banana, green tea, malt and sweet spicy nose with good flavour intensity transferring to palate. Slightly buttery on the palate. Balanced, warm bitterness and pepperiness. Long length.	Matiatia Grove
J24	Wollundry Grove Olives	Bruce Spinks	77	Silver	Robust	Moderate intensity, apple, leaf greens on nose. Moderate transfer to palate. Good building peppery pungency with spicy length.	Wollundry Grove Olives (Delicate)
B24	Wollundry Grove Olives	Bruce Spinks	84	Silver	Robust	Aromas of green grass, toasted apples and citrus. Light creamy mouthfeel. Complex aromas and flavours including kiwi, herbs and green almonds and chilli pepper spice to finish. Lingering finish.	Wollundry Grove Olives (Distinctive)

## CLASS 4 Bulk Non-packaged

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
CEK	Boundary Bend Olives	Rob McGavin	84	Silver	Medium	Aroma of green guava and tropical fruits. Smooth mouthfeel with good flavour transfer to palate with olive fruit and cayenne pepper. Lacked a little on the mid palate but bitterness and pepperiness in balance.	Cobram Estate Koroneiki
LAK2			-	W	Robust	Withdrawn	
777	Nasmin	Lorri Hands	87	Gold	Mild	Aroma of bitter greens with rocket, kale and sorrel. Transfer to palate was excellent with the added complexity of green banana, granny smith apple and green capsicum. Palate was delicious with complex fruit, chilli heat and a creamy smooth mouth feel. Bitterness and pepperiness balanced and textured. Harmonious and sophisticated.	Nasmin FS-17
MPB2	PREMA BROS.	Sav Catanzariti	80	Silver	Robust	Intense aromas of tomato flesh, tropical passionfruit and mango with hints of green apple. Flavours transferred to palate well with a long creamy mouthfeel. Bitterness and pungency were evident with a late building warmth. Medium length.	PREMA

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
BMF2	PREMA BROS.	Sav Catanzariti	83.5	Silver	Medium	Aroma of zucchini flower, confectionary and green olive fruit. Palate transferred well with pleasant chilli tones. Bitterness and pepperiness - the finish was balanced but a little astringent.	PREMA

## CLASS 5A Spanish Varietals

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
CEP	Boundary Bend Olives	Rob McGavin	87	Gold	Robust	Fresh green veggies, wet grass and apple on the nose. Some transfer to palate. Sweet melon in the middle palate. Balanced, developing bitterness and pepperiness. Late white pepper kick. Moderate length.	Cobram Estate Picual
CEH	Boundary Bend Olives	Rob McGavin	85	Silver	Robust	Fresh grass, tomato leaf and rocket nose. Good flavour transfer with fresh fine herbs and green tea. Light mouthfeel with a balanced bitterness and pepper. Long length.	Cobram Estate Hojiblanca
ALK	Cape Schanck Olive Estate P/L	Stephen Tham	88	Gold	Robust	Fantastic oil with complex aromas of green peas, white plums and rich floral fragrance. Excellent flavour transfer with the addition of kiwi fruit and cinnamon. Clean mouthfeel. Balanced bitterness with a finely textured building pepper finish that lingers. Harmonious and beautiful.	Cape Schanck Olive Estate Picual
FFG	Freshfield Grove	Fiona Makowski	81	Silver	Robust	Intense tomato leaf, herb and black pepper on nose transferring to the palate. More rocket and salad green characters on the palate. Creamy mouthfeel with a peppery finish and slightly unbalanced lingering bitterness.	Freshfield Grove Manzanillo
GH5	Grassy Spur Olives	Helen Wright	90	Gold	Robust	Fresh green grass and herbs on the nose and green bean, pea shoots, celery and fine herbs on the palate. Light mouthfeel. Great balance of flavours with lingering bitterness and pungency. A complex oil.	Grassy Spur Picual
LAK1	Lisadurne Hill	Tina Knight	81	Silver	Medium	Grassy herbal and lemongrass nose transferring to the palate. Light mouthfeel with mild bitterness and a long warm generous ginger pungency.	Lisadurne Hill Hojiblanca
M488	PREMA BROS.	Sav Catanzariti	81	Silver	Robust	Intense green tomato, tropical notes and cut grass on the nose transferring to the palate with extra peach, ripe banana flavours and a touch of cinnamon. Creamy mouthfeel. Spicy pepper and balanced bitterness add complexity. Medium length.	FRANCESCO

## CLASS 5B Italian Varietals

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
RAJ	Ashbolt Farm	Robert Ashbolt	77	Silver	Medium	Aromas of tomato leaves, eucalyptus, cinnamon and hay. Moderate flavour transfer. Balanced pepper with a creamy mouthfeel. The bitterness lingered and was a little harsh.	Ashbolt Extra Virgin



EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
CDG	Cape Schanck Olive Estate P/L	Stephen Tham	89	Gold	Robust	Delicious sweet green apples, wet grass and herbs on the nose. Great transfer of flavours to the palate with the addition of green tea and artichoke. Clean mouthfeel and a rich with a lingering zesty finish. A robust oil with sweetness and bitterness perfectly balanced.	Cape Schanck Olive Estate Coratina
CAR			60	-	Medium	Very mild aromas and flavours of red apple, mint and nutmeg. Lacks intensity of fruit. Short length and oily finish.	
JTH2	Coronea Grove Olives	Rob Goddard	84	Silver	Robust	Intense herbaceous, anise, marzipan, artichoke nose. Good aroma intensity that transfers to the palate. Some nice confectionary, chocolate notes stood out on palate. Slightly unbalanced pepper and bitterness. Medium length.	Coronea Grove Blend
GH6	Grassy Spur Olives	Helen Wright	87	Gold	Robust	Sweet citrus and fresh tomato vine aroma. Good transfer and a clean mouthfeel. Creamy avocado palate with balanced bitterness and a long warm balanced chilli finish.	Grassy Spur Frantoio
LENF	Lentara Grove	Martin Grace	83	Silver	Robust	Mint, eucalyptus and green almonds on the nose and palate. Mouthfeel was creamy initially and then pungent with slight bitterness. Very clean finish with red hot chilli pepper note. Moderate length.	Frantoio
REE	Oliore	Graeme Elliott	77	Silver	Medium	Fresh aroma of green herb and tropical fruits. Good transfer. Initially the palate was a little 'tired' but this dissipated and was replaced with fresh olive fruit flavour and a creamy chilli pepper finish and low bitterness.	Mudgee Gold Frantoio
SPR	Oliore	Graeme Elliott	70	Bronze	Medium	Aromas of bell pepper, tomato, caramel and bitter endive transferring to the palate. Moderate pepper with unbalanced bitterness. Medium length.	Mudgee Gold Leccino
ROW	Red Hill South Olives	Chris Wigan	75	Bronze	Robust	Grassy and herbaceous nose of medium intensity. Green salad notes on palate, well balanced, but a bit short on the palate and length.	The Stream
SIG	Rio Vista Olives	Sarah Asciutto	75	Bronze	Robust	Celery, red apples and stone fruit characters on a medium intensity nose. Transfer good with rocket salad flavours. Palate dominated by bitterness. Medium length.	Rio Vista Olives Signore
CAS2	Scarlett Grove	Susan Conde	80	Silver	Robust	Intense herbaceous and rich tomato pasta sauce nose. Great transfer with good flavour development. Avocado-like texture with slight, bitter peppery finish.	Scarlett Grove
SME5B	Snowy Mountain Estate	Nick Aoun	84	Silver	Robust	Intense vanilla flower, stone fruit and generously sweet nose. Round palate displaying well balanced bitterness and pungency. Peppery finish that built up nicely. A lively oil.	Snowy Mountain Estate EVOO

## CLASS 5C Greek Varietals

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
KOR18	Elisi Grove	Imogen Bettio	83	Silver	Robust	Subtle green pea and celery aromas with a good transfer to the palate. Creamy mouthfeel with upfront bitter balanced by a warming ginger pungency. Lingering finish.	Elisi Grove Cold Pressed Koroneiki 2018
KAL18	Elisi Grove	Imogen Bettio	76	Silver	Mild	Aromas of camomile, sweet pea, herb and citrus. Good transfer to palate but as intense as nose. Medium pungency with balanced bitterness. Moderate finish.	Elisi Grove Cold Pressed Kalamata 2018
KORO18	Longnan Xiangyu Olives Development Co.,Ltd	Fresca King	77	Silver	Medium	This oil offered a rich and complex aroma of sweet almond, tomato vine and artichoke. The palate offered a combination of green onion, apple and salad leaves but had a slightly harsh bitterness and late astringency which overpowered oil. Good persistence.	Longnan Xiangyu Koroneiki
KAL	Rio Vista Olives	Sarah Ascitto	70	Bronze	Medium	Aroma of intense confectionery and over ripe banana transferring to the palate but not as strong. Had a dry astringent finish and short to medium length.	Rio Vista Olives Kalamata
ROMK	Romley Estate	Monica Parvin	93	Gold	Robust	Intense aromas of pine and eucalypt forest. The nose transferred beautifully to the palate with extra flavours of mango, citrus and cut grass. A clean light mouthfeel. Perfectly balanced bitterness and pungency. Lingering flavourful finish. Complex and harmonious. A "premium oil."	Romley Estate Grand Reserve Koroneiki
HOH	The House On The Hill Olive Grove	Justin McCulloch	82	Silver	Robust	Aroma of artichoke and fresh nuts with spice. Transferred well with the nuts coming through. Light mouthfeel. The finish was warm with chilli heat and balanced with persistency.	The House On The Hill Olive Grove

## CLASS 5D Other Varietals

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
8HM24	Alto Olives	Robert Armstrong	80	Silver	Robust	Tomato flesh, apple and green peppercorn. Good transfer from nose to palate with a creamy taste. Slightly pungent with bitterness. Moderate length. Very good harmony but lacking complexity.	Alto Hardies Mammoth
RAJVHM	Ashbolt Farm	Robert Ashbolt	80	Silver	Robust	Fresh floral, tobacco, green tea nose. Rocket and salad leaves on palate. Light mouthfeel. High bitterness with a lingering green chilli finish.	Ashbolt First Harvest
AJW	Cape Schanck Olive Estate P/L	Stephen Tham	77	Silver	Robust	Freshly cut green grass, mint, fig leaf and slightly woody. Flavour transfer was good. The initially pleasant green fresh taste then turned harsh and astringent in the mouth. Low pungency but very bitter finish.	Cape Schanck Olive Estate Picholine
056	Kite Haven Olive Oil	Susan Lambert	65	Bronze	Robust	Mild aromas of almond, spice, butter and citrus zest on the nose transferring to palate. Flavours not as intense on palate. Full mouthfeel with the bitterness overpowering fruit. Short length.	Kite Haven Olive Oil Lucques

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Style	Judge Comments	Commercial Brand Name
PICH18	Longnan Xiangyu Olives Development Co.,Ltd	Fresca King	86	Gold	Medium	Fresh intense grass, tomato and basil on nose. Very good transfer to palate which was made more complex with flavours of artichoke and salad leaf. Ripe tomato. Light creamy mouthfeel with balanced levels of bitterness and pungency. Warm long aftertaste with lingering flavour. A complex oil.	Longnan Xiangyu Picholine

## 2018 FLAVOURED OIL RESULTS

### CLASS 6A Infused Flavoured Oils - Citrus

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Class	Judge Comments	Commercial Brand Name
8LE16	Alto Olives	Robert Armstrong	80	Silver	6A	Freshly squeezed lemon juice aroma which transfers through to the palate. Zesty lemon at the back of throat. Warm clean mouthfeel, short round finish.	Alto Lemon

### CLASS 6B Infused Flavoured Oils – Other

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Class	Judge Comments	Commercial Brand Name
LMI	Homeleigh Grove	Peter O'Clery	89	Gold	6B	Fragrant, authentic lemon myrtle aroma, warm fresh ginger at the back of throat, clean and fresh mouthfeel, lingering pleasant aroma, vibrant round finish, harmonious and well-balanced oil.	Homeleigh Grove Lemon Myrtle
CCH	Oleapak Pty Ltd	Edward Vercoe	80	Silver	6B	Chilli capsicum aroma with an intense earthy chilli flavour and spice on the palate. Spicy hot pepper that creates instant pins-and-needles heat around the whole mouth. Very textured on the palate with a balanced lingering spicy warm finish. Treat with caution. Hot Hot Hot.	Currawong Chilli Infused Olive Oil
FOG1	SFK Investments / Fedra Olive Grove	Jeff Konstantinou	88	Gold	6B	Strong and clean roasted garlic fresh aroma complemented well with rosemary, thyme and fresh lemon. Flavours transfer to palate with a lingering round finish and harmonious balance of pepper and bitterness. A great oil for roasting lamb.	Fedra Olive Grove Infused Extra Virgin Olive Oil - Garlic Oil Thyme and Lemon Infused with Oregano
FOG5	SFK Investments / Fedra Olive Grove	Jeff Konstantinou	67	Bronze	6B	A very mild rosemary aroma on the nose which slowly intensifies on the palate. Rounded mouthfeel with balanced pepper and bitterness. Short length.	Fedra Olive Grove Infused Extra Virgin Olive Oil - Rosemary Oil with Fresh Rosemary
CGA			61	-	6B	Aged garlic characters on nose transferring to palate. The garlic lacks freshness and overpowers the nose and palate. Medium length with a greasy finish.	

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Class	Judge Comments	Commercial Brand Name
POE6			60	-	6B	Sweet vanilla and pavlova on nose, overly sweet, aroma does not transfer to the palate, flat and lacking flavour, sharp finish.	
FOG4			61	-	6B	Unclean mushroom like aromas transferring to the palate. Very overpowering. Oil lacks clean truffle character.	

## CLASS 7A Agrumato Oils – Citrus

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Class	Judge Comments	Commercial Brand Name
GRUB LEM	Bylands Estate T/A Kyneton Olive Oil	Robert Inturrisi	69	Bronze	7A	Good lemon aromas on nose with hints of olive fruit character. Mild transfer to the palate. Very low bitterness and pungency. Short finish.	Kyneton Olive Oil Lemon Agrumato
LAK3	Lisadurne Hill	Tina Knight	90	Gold	7A	Complex aromas of fresh lime, camomile and chervil. Aromas transfer well with strong lime on the palate. Bitterness of oil was balanced well with pungency of oil. Lingering lime and pepper pungency finish the oil nicely.	Lisadurne Hill Lime Agrumato
LFR3	Longridge Olives	Lisa Rowntree	89	Gold	7A	A fresh clean aroma with good lemon intensity transferring to the palate. The flavours are complimented well with zesty pungency and bitterness. Warm lingering finish. A vibrant flavoured oil.	Longridge Lemon Agrumato Olive Oil
LEV	Mount Zero Olives	Richard Seymour	83	Silver	7A	Clean lemon juice and cordial aromas that blend well with the olive oil characters. Well integrated on palate. Light mouthfeel. Finish was a little unbalanced for the fruit intensity with a slight chilli pepper note.	Mount Zero Lemon Pressed EVOO
LIE	Mount Zero Olives	Richard Seymour	74	Bronze	7A	Fresh mild lime flavour. Smooth flavour transfer. Warm peppery pungency, pithy bitterness comes through, lingering finish.	Mount Zero Lime Pressed EVOO
LA3	Mt Buffalo Olives	Colin Bertuch	72	Bronze	7A	Good fresh lemon citrus aromas. Good oil base. Zesty transfer to palate. Bitterness was a bit excessive, which puts down balance. Grassy feel on palate.	Mt Buffalo Olives Lemon Agrumato
CLA	Oleapak Pty Ltd	Edward Vercoe	88	Gold	7A	Lifted lemon zest aromas supported by the herbaceous notes of olive oil. Good balance of fresh lemon, pith and olive flavours. Clean mouthfeel. Harmony of lingering bitterness, flavour and building pepper pungency.	Currawong Lemon Agrumato Olive Oil
OLE	Olive Twist	George Bakogiannis	74	Bronze	7A	Strong lemon aroma. Transfer to the palate was not as intense. Slightly oily on the palate and lacking freshness. Bitterness builds with lingering pungency.	Olive Twist Lemon Agrumato
POE4	Pendleton Olive Estate	Nick Whiting	75	Bronze	7A	Moderate green lemon and barley on nose transferring to palate. Green bitter background oil with bitter lemon flavour dominating. Long, warm pungency.	Pendleton Olive Estate Lemon Agrumato
POE5	Pendleton Olive Estate	Nick Whiting	70	Bronze	7A	A delicate blood orange aroma with a rather shy palate. It lacks a little balance. A good oil which would improve with more fruit intensity on both the nose and palate.	Pendleton Olive Estate Blood Orange Agrumato

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Class	Judge Comments	Commercial Brand Name
MEV			62	-	7A	Mild ripe mandarin citrus aroma with poor transfer to palate. Base oil seems to add very little to the flavour profile. Mouthfeel a little oily and broad. Lacks bitterness and pungency structure. Short finish.	

## CLASS 7B Agrumato Oils – Other

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Class	Judge Comments	Commercial Brand Name
GRUB CHI	Bylands Estate T/A Kyneton Olive Oil	Robert Inturrisi	92	Gold	7B	Fresh fragrant red capsicum nose with a pleasant olive fruit aroma transferring to the palate. The oil has a developing warm pungency with well-integrated tingling chilli flavour and texture. Lingering length. A flavoursome and harmonious chilli oil without too much heat.	Kyneton Olive Oil Chilli Agrumato
GRUB BAS	Bylands Estate T/A Kyneton Olive Oil	Robert Inturrisi	94	Gold	7B	Intense fresh basil leaf and basil flower aroma with hints of oregano. Excellent transfer to palate where the oil becomes even more complex and savoury. Creamy clean mouthfeel with lingering intense basil flavours. Balanced bitterness and pungency. Liquid basil.	Kyneton Olive Oil Basil Agrumato

## 2018 TABLE OLIVE RESULTS

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Class	Judge Comments	Commercial Brand Name
CGV	Cicada Pty Ltd	Edward Vercoe	24.4	Gold	11	Good appearance, even colour, shape and size, good aroma, good skin and flesh texture, good levels of salt, bitterness and acid, good balance of olive flavour and taste.	Cicada Green Verdale Olives
GOR	Mount Zero Olives	Richard Seymour	22.5	Silver	11	Some size variation, dull dark green, some creasing and bruising, aroma low to moderate, good flavour, good texture, clear olive character and good salt and bitterness levels.	Bio-Dynamic Gordal Olives
GOY 1473	GOYA EN ESPAÑA S.A.U	Philippe Parouty	23.4	Silver	11	Even colour, good size, some skin blemishes, low aroma, good texture, slightly acidic which overpowers olive flavour, good salt levels, balanced bitterness.	Goya Whole Green Queen Olives
GOY 1467	GOYA EN ESPAÑA S.A.U	Philippe Parouty	22.1	Silver	11	Small to medium sizes, even colour, low aroma, texture slightly soft and chewy, slightly acidic and bitter, nice olive flavour, salt high, bitterness not balanced.	Goya Whole Green Manzanilla Olives
GOY 1319	GOYA EN ESPAÑA S.A.U	Philippe Parouty	21.1	Bronze	11	Small pitted olives, even colour, good appearance, minimal blemishes, good lifted aroma, texture soft, slightly over acidic, bitterness was lacking, lacking flavour.	Goya Pitted Green Manzanilla Olives
8AMT 040			17.1	-	11		
MBG	Mt Buffalo Olives	Colin Bertuch	22.4	Silver	11	Size variable, minor blemishes, good aroma, texture tough, over salted, bitterness obvious, flavour moderate to high but bitterness obvious on finish.	Mt Buffalo Olives Kalamata Giant Olives



EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Class	Judge Comments	Commercial Brand Name
SO2	Saluté Oliva	Marlies and Peter Eicher	19.2	Bronze	11	Even colour and size, some blemishes, aroma fresh, texture firm, very bitter aftertaste which overpowers saltiness and olive flavour.	Saluté Oliva Manzanillo olives
8AMT 042	Alto Olives	Robert Armstrong	22.4	Silver	12	Medley of mixed colours, some blemishes on large green fruit, fresh aroma, green and black olive texture good with good flavour, green fruit had slightly higher salt levels.	Alto Misto
SO4	Saluté Oliva	Marlies and Peter Eicher	22	Silver	12	Good clean colours, minor bruising, lacking aroma, good texture and flavour but some soft, slight unbalanced profile, bitterness evident on finish.	Saluté Oliva mixed olives
CKA	Cicada Pty Ltd	Edward Vercoe	22	Silver	14	Even dark colour, large size, no blemishes, good aroma, skin tough, bitter aftertaste, ripe olive flavour, salt out of balance.	Cicada Kalamata Olives
KAL	Mount Zero Olives	Richard Seymour	23.6	Silver	14	Mixed colours, medium sized, no blemishes, good aroma, texture good, salt and bitterness balanced, great olive flavour.	Mount Zero Certified organic Kalamata
OLV18	Elisi Grove	Imogen Bettio	25	Gold	14	Good appearance, big size, no blemishes, good fruity olive aroma, good firm texture, great balanced flavour.	Elisi Grove Black Kalamata Olives
AO4	Australian Olive Company	Karl Chehade	21	Bronze	14	Variable colours, some blemishes, aroma not fresh, slightly acidic and salty taste, texture OK, bitterness obvious.	Australian Olive Company Premium Kalamata Table Olives
GOK002	Gooramadda Olives	Robert Whyte	25.1	Gold	14	Bright colour, uniform, attractive, minor blemishes, fresh aroma, firm texture, flavour good with persistence, saltiness in balance, touch bitter on finish, excellent flavour.	Gooramadda Olives Kalamata
8AKB 041	Alto Olives	Robert Armstrong	20.1	Bronze	14	Even dark colour, some blemishes, fresh aroma, texture soft, over salted, skin leathery, unbalanced salt and bitterness.	Alto Black Kalamata
MBK	Mt Buffalo Olives	Colin Bertuch	22	Silver	14	Creases obvious, variable colour, aroma fresh, skin slightly tough, over salted slightly, bitterness in aftertaste, needs more fruit flavour.	Mt Buffalo Olives Kalamata Olives
SO1	Saluté Oliva	Marlies and Eicher	22.2	Silver	14	Even rosy colour, no blemishes, large size, fresh fruit aroma, texture good, slightly over salted but olive flavour comes through.	Saluté Oliva Kalamata olives
WO3	Mount Zero Olives	Richard Seymour	22	Silver	15	Variable colour, some stems, clean olive aroma, flesh slightly soft, slightly bitter, lacking salt, nice olive flavour.	Mount Zero Australian Wild Olives
AO5	Australian Olive Company	Karl Chehade	21	Bronze	15	Green changing colour, some stems, fresh aroma, skin tough, strong olive flavour, pronounced bitterness.	Australian Olive Company Premium Koroneiki Table Olives
FFG	Freshfield Grove	Fiona Makowski	21	Bronze	16	Small round olives, fresh aroma, skin slightly tough, not overly salty, bitterness obvious which overpowers flavour of low strength.	Freshfield Grove
SO3	Saluté Oliva	Marlies and Peter Eicher	25	Gold	16	Large olive, texture good, salt balance good, ripe olive aroma, skin slightly tough, flavour great with persistence, bitterness in balance.	Saluté Oliva semi dried olives
GOY 1475	GOYA EN ESPAÑA S.A.U	Philippe Parouty	21	Bronze	17	Large olives, some damage on skin, even colour, light aroma, texture good, stuffed with capsicum, low flavour strength, not complex.	Goya Queen Olives Stuffed with Minced Pimento
GOY 1511			14	-	17	Variation in colour, some bruising and damage, aroma flacking, texture good, lacking salt and bitterness, no olive flavour.	

EXHIBIT ID	Company Name	Exhibitor Name	Score	Medal	Class	Judge Comments	Commercial Brand Name
GOY 1469	GOYA EN ESPAÑA S.A.U	Philippe Parouty	19.8	Bronze	17	Even colour, some bruising, aroma fresh, texture firm, stuffing overpowers olive flavour, salt balance OK, no bitterness.	Goya Manzanilla Stuffed with Minced Pimento
GOY 1492	GOYA EN ESPAÑA S.A.U	Philippe Parouty	23.3	Silver	17	Fresh aroma, great presentation, even colour, skin texture good, low in salt, hot pepper compliments olive flavour but slightly overpowering.	Goya Manzanilla Stuffed with Minced Hot Pepper
GOY 1508	GOYA EN ESPAÑA S.A.U	Philippe Parouty	21.4	Bronze	17	Good appearance, aroma buttery, colour variable, cheese flavour, texture good, low to medium olive flavour.	Goya Manzanilla Stuffed with Minced Blue Cheese
AO6			18	-	18	Mix of varieties, no blemishes, texture variable, small and large green olives are extremely bitter, black olives good.	
GOY 1477			18	-	18	Unattractive appearance, chopped olives uneven, some bruising, unpleasant aroma and flavour, little olive flavour.	

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