

The Australian International Olive Awards



The
AUSTRALIAN
INTERNATIONAL
Olive Awards

2019 Results

Contents

The Australian International Olive Awards	2
Promoting and Celebrating Quality	2
The Beginning	2
Going Global	3
Promotion, Promotion, Promotion!	3
The Competitions	4
Extra Virgin Olive Oil	4
Flavoured Olive Oil	4
Table Olives	5
Awards	5
Judging Principles	6
Extra Virgin Olive Oil and Flavoured Oil Chief Steward Report	7
Table Olives Chief Steward Report	11
The Champion and Best of Show Winners	13
2019 Extra Virgin Olive Oil Results	16
2019 Flavoured Olive Oil Results	27
Table Olive Results	30
The Judging Team	33
The Stewarding Team	33
Feedback	34
Sponsors	35
Notes	36



The Australian International Olive Awards

Promoting and Celebrating Quality



The Australian International Olive Awards (AIOA) 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.

This competition is a national industry organisation-owned event. It prides itself on promoting and celebrating quality extra virgin olive oil, flavoured olive oil and table olive production, and nurturing growers and producers to improve and further develop.

The Beginning

The inaugural Australian International Olive Awards took place in Adelaide in 2017. This competition was the creation of the Australian Olive Association Ltd (AOA), Australia's peak olive industry body, and 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.

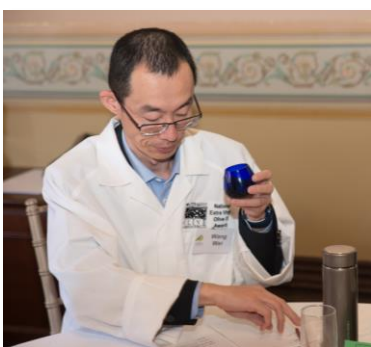


The Australian International Olive Awards provide an amazing opportunity for both the Australian olive industry and also for entrants. The competition is promoted widely across media and commercial channels, significantly enhancing both the prestige and commercial benefits of the awards to entrants, while also showcasing to the rest of the world our unique Australian oil styles. It is a great chance to see how those styles stack up against those from other countries.



The competition convenor places a strong focus on ensuring broad-ranging judging expertise. It has drawn together an international judging panel of more than 25 well-credentialed olive experts from across the globe and Australia. Together they form an overall judging group of the highest calibre, offering a wealth of global olive competition experience and knowledge. This reinforces objectivity in the judging panels. These diverse panels ensure a thoughtful, non-biased judging process based purely on merit.

Every entry is treated fairly and with respect, with the judging panels given adequate time to assess each entry's aroma and organoleptic characteristics. Medals are then awarded on those individual merits, rather than by comparison. The judges' assessments are used to provide comprehensive tasting note feedback for all entries which can be used for future improvement and promotion.



Additional intensive refresher training is undertaken by all judges to align palates and benchmark product styles. This is an integral part of the competition framework, ensuring the highest level of quality and consistency across all classes and the judging panels. This competition also prides itself on offering a number of Associate Judge positions. These are training positions where associate judges hone their skills, get more experience and learn from the best.



Going Global

The move to a global competition reflects the increasing recognition of Australia's high-quality extra virgin olive oils and table olives across the globe.

The decision to elevate the status of the AOA annual olive competition to an international event provides an unprecedented opportunity for peer review. The Awards also enhance the existing quality reputation of our Australian producers and provide the opportunity for global benchmarking.



Welcoming the world's best oils to be judged here also allows international exhibitors to have their oils and table olives benchmarked against Australian oils – some of which have led the field at international competitions in recent years.

The AIOA is open to olive producers from both the northern and southern hemisphere. Separate 'Best Northern Hemisphere' and 'Best Southern Hemisphere' awards honour the different harvest times, however all entries compete for the coveted 'Best EVOO of Show' and 'Best Table Olives of Show' awards.



Since its inception in 2017, competition has become stronger and more focused. Entries are coming from Australia, Argentina, Chile, China, Greece, New Zealand, Spain and North America. Significantly, a new benchmark of a silver medal has been set in the extra virgin and flavoured oil competitions, where in the past it has been a bronze medal score. This is evidence that the Australian industry is continually lifting its game and striving for excellence, with the AIOA competition providing a great reward for those efforts. This positive quality drive is also being repeated in the Table Olive Competition, where over the past three years we have seen at least 85% of entries being awarded medals.

Promotion, Promotion, Promotion!

Knowing that success at competitions, particularly one as prestigious as the AIOA, has significant benefits in terms of sales and marketing, the AOA's communications plan focusses on promoting all medal and award winners.

Commencing on the announcement of results, promotion of winners starts with the delivery of medal certificates and the option to purchase medal decals to use on packaging and digital media for promotion.

Promotion via peer recognition takes place at the AIOA Presentation Dinner and broad-ranging media dissemination to local, state, national and international outlets, online and print-based, with particular emphasis on food and lifestyle communicators.

Key winners will be celebrated at a national food influencers and media event in Sydney in October. Winning entries will be showcased throughout the coming year at Australian and international tastings, consumer tastings and training events, and also across the Olivegrower communications platform through the *Friday Olive Extracts* e-newsletter and feature articles in the *Olivegrower & Processor* industry journal.



The competition is working assertively towards becoming one of the top international olive competitions in the world by 2022, and the status which goes with winning an AIOA award will continue to grow.

The emphasis on improvement also means that by supporting the competition you are supporting the Australian olive industry and helping to lift the quality of olive products available in the marketplace.



The Competitions

The competition has three main sections, **Extra Virgin Olive Oil**, **Flavoured Olive Oil** and **Table Olives**.



Oils are judged out of a maximum of 100 points. The extra virgin and flavoured oil medal scoring range is: Gold Award (86-100 points), Silver Award (76–85 points) and Bronze Award (65–75 points). Table olive entries are judged out of a maximum of 30 points. The table olive medal scoring range is: Gold Award (25-30 points), Silver Award (22-24 points) and Bronze Award (19-21 points).



Medals are awarded based on the final agreed score. More than one medal of each type (except major trophies) can be awarded within each class.



To win a major award for Extra Virgin and Flavoured Oils, the entry must have scored 80 or more points. A major Table Olive award entry must have scored a minimum of 22 points. All Gold medal winning entries are retasted to identify 'Best of Class' and 'Best in Show' awards.

Extra Virgin Olive Oil

Extra virgin olive oil classes include Class 1 Mild, Class 2 Medium, Class 3 Robust, Class 4 Non-packaged (Bulk), and various varietal categories including Class 5a Spanish, 5b Italian, 5c Greek and 5d Other. All extra virgin olive oils are judged depending on their level of polyphenols. Oils are tasted from delicate to robust. They are not judged by class. This allows for each style of oil to be judged fairly and without negative influence from more robust oils.

WHAT MAKES A GOLD MEDAL EXTRA VIRGIN OLIVE OIL? When first smelling a gold medal extra virgin olive oil it is fresh and clean (fault free). It shows excellent fruit intensity with a variety of different aromas and scents. In the mouth the aromas transfer to the palate and are as intense or more intense than on the nose. It tastes fresh, vibrant and clean. The oil feels light and creamy (not oily) on the palate. Depending on oil style, bitterness, pepper and/or astringency are present in varying degrees. A mild oil has little or no levels of pepper and pungency whilst a robust oil has significantly higher levels. Either way, they are in balance and do not over power the fruit or mouthfeel. A gold medal oil has a flavourful lingering finish. To finish, the oil is fresh, balanced, complex and harmonious. You will want to drink it.

Flavoured Olive Oil

In the Flavoured Oil category oils are judged in order of lighter flavours of citrus and herb to the stronger characters of garlic, truffle and chilli. There are two main focuses for this competition, oils that have flavours added to an extra virgin olive oil base via infusion or the addition of essential oils (Class 6a and 6b) and oils made in the Agrumato (co-processed) style (Class 7a and 7b).



WHAT MAKES A GOLD MEDAL FLAVOURED OIL? On first impression a gold medal flavoured oil is fresh and clean (fault free). On smelling the oil, it shows excellent intensity of the flavouring element/s (lemon, rosemary, garlic etc.) and in some cases fresh olive character. A gold medal oil has varying attractive aromas highlighting the flavouring element/s and where possible fresh olive oil. The aromas and flavours are authentic and pure representations of the flavouring (not artificial). In the mouth the aromas transfer to the palate and are as intense or more intense than on the nose. It tastes fresh, vibrant and clean. The oil feels light and creamy (not oily) on the palate. The oil's level of bitterness, pepper and/or astringency is balanced with the flavouring element/s. A gold medal oil has a flavourful lingering finish. To finish, a gold medal flavoured oil showcases the flavouring element/s purely as well as be fresh, balanced, complex and harmonious. You will want to get in the kitchen and start cooking.

Table Olives

There are 8 classes in the Table Olive Competition. These include Class 11 Green Olives, Class 12 Medley of Olives, Class 13 Olives Turning Colour and Black Olives (other than Kalamata), Class 14 Kalamata Olives, Class 15 Wild Olives, Class 16 Dried Olives, Class 17 Stuffed Olives and Class 18 Speciality Olives (flavoured). All table olive exhibits undergo physico-chemical and microbiological testing. This requirement provides a significant benefit for table olive producers, as the testing is carried out as part of the AIOA entry process. The cost is included in the entry fee and the testing results will be provided with judging results and feedback. Table olive competition entries are NOT restricted to the current year of production. Well processed table olives will last several years and exhibits may include 2017-2019 product.

WHAT MAKES A GOLD MEDAL TABLE OLIVE? On first impression a gold medal table olive has an attractive fresh-looking appearance with an absence of skin blemishes, pock marks, dents and bruises. The olive's colour, size and shape are consistent and in line with the class entered. The olive's aroma (and brine) is fresh, clean (fault free) and appealing. On the palate the olive's skin is firm but easy to bite (not tough). Flesh on green olives is firm but not woody. Flesh on black olives have reduced levels of firmness (i.e. softer) but not mushy. The olive has excellent olive flavour. Any added flavourings or fillings (herb, EVOO, garlic, chilli) are good quality and compliment the olive flavour – not overwhelm it. Bitterness and acidity and salt levels are in balance and neither are overpowering. A gold medal table olive is balanced, has great texture and is complex with a long flavourful finish. You will want to eat the whole bowl full.

Awards

Major award categories include 'Best EVOO of Show', 'Best Flavoured Olive Oil of Show' and 'Best Table Olive of Show', 'Best Australian Extra Virgin Olive Oil' and 'Best Australian Table Olive'. Awards for the best extra virgin olive oil and table olives will also be awarded to producers in the northern and southern hemispheres. Champions of each class will also be allocated and celebrated. In 2019 we also celebrate Reserve Champion status for the winners that come runner up to the Champion awards.



Judging Principles

1 FAIRNESS

All entries are tasted blind from official blue cobalt olive oil tasting glasses (in accordance with International Olive Council Standard COI/T.20/Doc. No 5/Rev. 1 2007). The glasses have clear lids marked with an entry code that ensures the identity of every entry is not known.



Judges, who may also be entrants, are NEVER able to judge their own entry, nor influence another judge who has been given the task of doing so. All judges and stewards must complete a signed conflict of interest and full disclosure policy before they can be involved in the competition.

3 INDEPENDENCE

The chief steward will always be independent of the competition and its entries. Stewarding is conducted under the auspices of an independent head judge/chairperson who is not an entrant.

4 ACCOUNTABILITY

Judges are briefed by the head judge before the commencement of judging and reminded of their responsibilities. The head judge will nominate a panel leader with international experience for each panel. Each panel will consist of at least three highly experienced judges. Any judge found not adhering to these requirements will be relieved of their judging duties immediately.



2



CONFIDENTIALITY

The ONLY individuals that know the identity of entries (until the results are released) are the chief steward and stewarding team. All stewards must complete a signed confidentiality agreement before they can officiate in the competition.

5 TEAM WORK

Initially the entries are independently assessed by each judge. The judges then discuss the oil and their score. In consultation with the panel leader, an agreed final score and comment is reached. If agreement cannot be reached, the panel leader will seek the opinion of the head judge, who following tasting and consultation with all the judges will allocate a final score.



Extra Virgin Olive Oil and Flavoured Oil Chief Steward Report

By Trudie Michels

Firstly, I'd like to take this chance to acknowledge the olive oil producers, growers and marketers who supported this year's event. We appreciate 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, South Australia. 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 medium to robust scale. Overall, we had 18 full judges and 6 associate judges in training.



A particular thank you to our esteemed international judges who were an amazing asset to the competition. We had judges from 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.

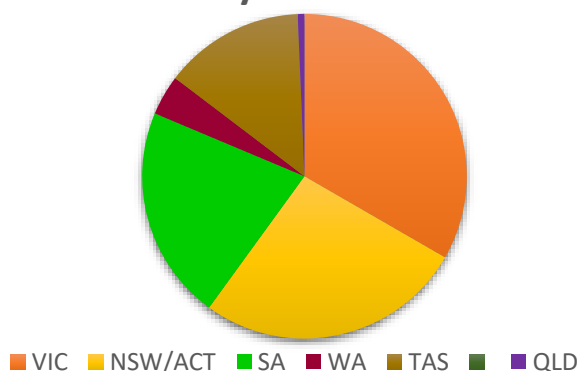
The judging took place at Ayres House on Thursday 12th, Friday 13th and Saturday 14th September 2019. Flavoured oils were judged on Thursday, extra virgin olive oils on Friday and on Saturday both extra virgin olive oils and table olives were judged.

Considering this year's growing conditions, we were pleased to receive 186 extra virgin and flavoured oil entries from 83 exhibitors. 159 were entered in the extra virgin competition and 27 in the flavoured oils category. This was greater than last year's 174 entries. On investigation into why many regular exhibitors did not enter this year, it became clear that the drought conditions in many growing regions have become just too challenging for olives and oil production. Trees were not harvested and/or yields were so low that it was not worth entering.

Extra Virgin Olive Oil Competition

We had an average of 1.82 entries per EVOO exhibitor this year. From 159 oils entered, we had 9 extra virgin entries from international exhibitors from Spain (5 entries), Greece (2 entries) and Argentina (2 entries). The total number of entries for each state was: VIC – 50; NSW – 37; SA – 32; WA – 6; TAS – 21; ACT- 3 and 1 entry from QLD. See chart below.

Entries by Australian State



In this year's extra virgin olive oil competition 145 medals were awarded in total (same as 2018), including 32 gold (30 awarded in 2018), 76 silver (69 awarded in 2018) and 37 bronze medals (46 awarded in 2018). Therefore 91.2% of entries were awarded a medal (slightly down on 2018's figure of 96%).



The increase in gold and silver medals and a decrease in bronze medals highlight the continuing focus on oil quality. The average score across all oils was 77.5 which equates to a solid silver.

Once again it reinforces our findings from last year that 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 also was the spread of oils in the Mild, Medium and Robust classes. There was a substantial reduction in mild oils entered and an increase in the more medium to robust oils. Having spoken to many growers, they believe that a lack of water/rain during the growing and harvesting periods is a significant reason for these stronger oils. The following table highlights the variance.



Percentage of extra virgin olive oils entered in each class by year.

Year	Class1: Mild PPH 0-150 mg/kg	Class 2: Medium PPH 151-300 mg/kg	Class 3: Robust PPH 301+ mg/kg
2017	25.4%	39.6%	14.2%
2018	16.9%	22.8%	45%
2019	6.9%	38.4%	30.2%

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

The medals were awarded per class in the following manner:

In Class 1: Mild oils - 11 entries, 2 gold, 4 silver and 4 bronze medals awarded.

In Class 2: Medium oils - 61 entries, 11 gold, 28 silver and 16 bronze medals awarded.

In Class 3: Robust oils – 48 entries, 11 gold (plus Best in Show), 24 silver and 9 bronze medals awarded.

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



In Class 5A: Spanish Varietals - 10 entries, 3 gold and 5 silver medals awarded and 1 bronze medal awarded.

In Class 5B: Italian Varietals – 16 entries, 4 gold, 5 silver and 5 bronze medals awarded.

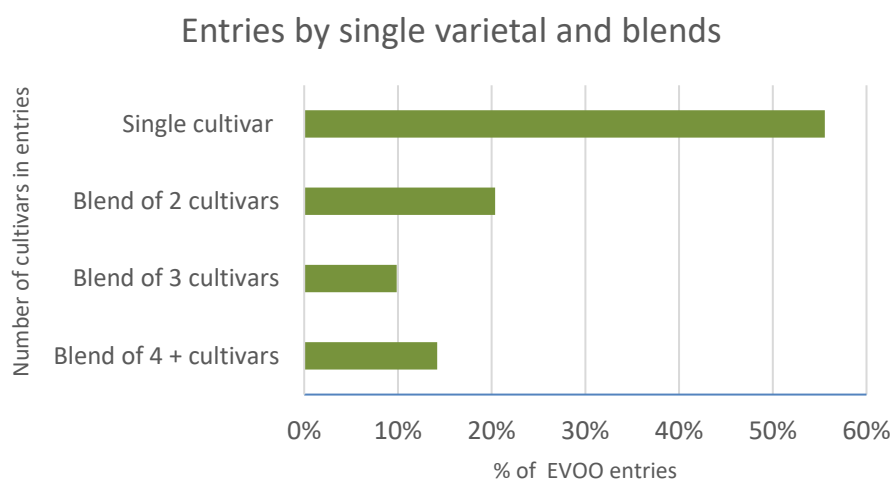
In Class 5C: Greek Varietals – 6 entries, no gold, 4 silver and 1 bronze medal awarded.

In Class 5D: Other Varietals – 3 entries, no gold, 2 silver and 1 bronze medal awarded.

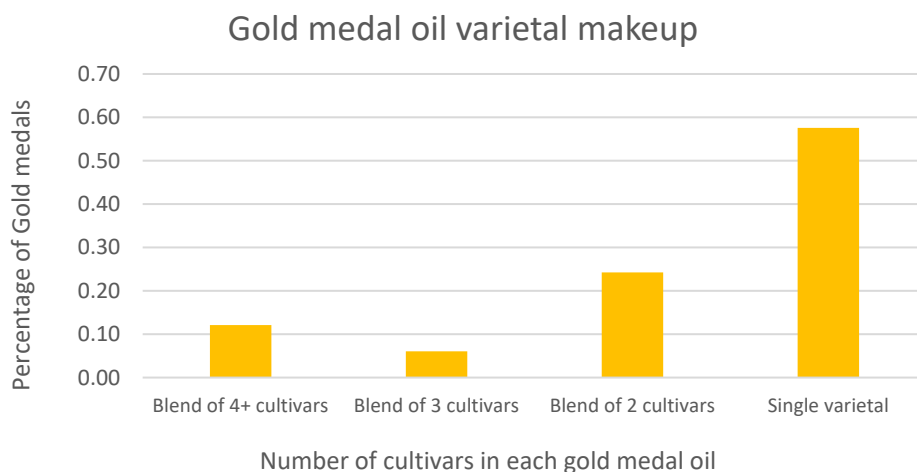
The average free fatty acids percentage for the extra virgin entries was 0.199 (0.259 in 2018) and the average peroxide level was 8.08 mEq O₂/kg (8.14 in 2017). The average polyphenol count was 274.06 mg/kg (303.7 mg/kg in 2018). The oils range from very delicate with polyphenol levels of 65ppm to a very robust 631 ppm.

This year only one oil failed the chemical analysis and five were withdrawn from the organoleptic analysis due to evidence of possible defects. Due to lack of fruit intensity on the nose and palate, poor mouthfeel, short length and/or lack of freshness, nine oils were awarded no medal.

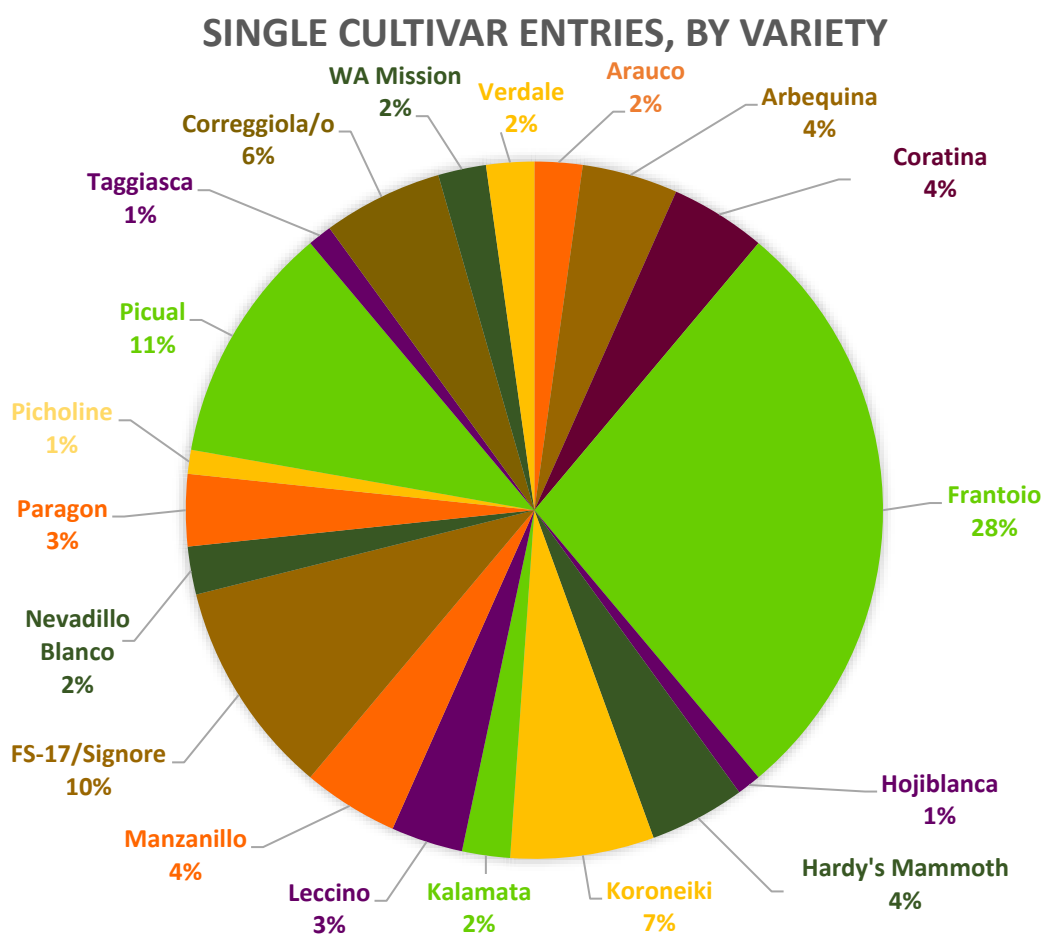
This year oils were made from one or more of 28 olive cultivars. These varieties have their origins in Spain, Italy, France, Greece, Israel and Australia. Oils made from a single cultivar made up 56 % of entries, blends of 2 cultivars made up the 33% of entries, blends of 3 cultivars made up 16% and blends of 4 or more cultivars made up 33% of entries. See graph below.



From a medal point of view, over half of the gold medal oils were made with a single cultivar (Arauco, Coratina, Hojiblanca, Paragon, Frantoio, FS-17 Signore, Hardy's Mammoth or Picual). See following chart.



Of the single varietals there was a good cross section entered, with Frantoio being the most common cultivar followed by Picual, FS-17/Signore, Koroneiki and Correggiola/o. See chart below.



Flavoured Olive Oil Competition

We had 27 flavoured olive oils this year and all were Australian. This was up on the 21 entries last year. The total number of entries for each state was: ACT - 6; NSW - 1; SA - 7, WA - 5, VIC - 7 and TAS - 1. There were no entries from QLD.

In order to be fair to each entry, all oils were judged in order from the lighter flavours of citrus and herb to the stronger characters of garlic and chilli.

In this year's flavoured olive oil competition 24 medals were awarded in total including 5 gold (7 awarded in 2018), 8 silver (3 awarded in 2018) and 11 bronze medals (7 awarded in 2018). Therefore 88.8% of entries were awarded a medal which shows a growth of 5% on last year's figures.

It was excellent to see an increase in the number of different flavours in the flavoured oils competition. In the past it has been more the traditional citrus and herbal flavourings. This year there was variety ranging from mixed dried herb (thyme, oregano, rosemary), ginger, lemongrass, truffle, garlic, spices (garum masala and peppercorns), wild lime, lemon myrtle and fresh basil.



The medals were awarded per class in the following manner:

In Class 6A: Flavoured/infused oils, Citrus – No entries in this class.

Class 6B: Flavoured/infused oils, Other –5 entries, with 3 gold, 3 silver and 7 bronze medals awarded.

In Class 7A: Agrumato oils, Citrus – 5 entries with 1 gold, 1 silver and 3 bronze medals awarded.

In Class 7B: Agrumato oils, Other – 7 entries with 1 gold, 4 silver and 1 bronze medals awarded.



Table Olives Chief Steward Report

By Peter McFarlane

The AIOA Table Olive Chief Judge was Dr Michelle Wirthensohn, a Horticulture Innovation Australia Senior Research Fellow with the University of Adelaide - School of Agriculture, Food and Wine. The AIOA Chief Table Steward was Peter McFarlane, AOA's *OliveCare*® Administrator.

The 2 judging panels were expertly led by experienced table olive judges, Dr Andrew Markides from SA, and Stephen Mitchell from NSW. Judging took place at historic Ayres House in Adelaide South Australia on Saturday 14th September 2019.



The competition is open to international exhibitors, and this year the organisers were pleased to receive 10 international exhibits across Classes 11 and 17, from Spanish olive producer GOYA EN ESPAÑA S.A.U; as well as 26 Australian exhibits across Classes 11, 12, 13, 14, 15, 16 and 18.

In all there were 36 entries from 11 exhibitors, (a significant increase from a total of 29 entries from 10 exhibitors in 2018).



The breakdown of the 2019 entries was;

- 🫒 8 entries in Class 11 - Green Olives
- 🫒 2 entries in Class 12 - Medley of Olives
- 🫒 2 entries in Class 13 - Olives Turning Colour and Black Olives (other than Kalamata)
- 🫒 6 entries in Class 14 - Kalamata Olives
- 🫒 3 entries in Class 15 - Wild Olives
- 🫒 1 entry in Class 16 - Dried Olives
- 🫒 8 entries in Class 17 - Stuffed Olives and
- 🫒 6 entries in Class 18 - Speciality Olives (flavoured).

Prior to judging all table olives exhibits were 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 *Escherichia coli* (below level of detection < 3 cfu¹); *Clostridium perfringens* (below level of detection < 10 cfu); for pasteurised products the laboratory also tested for *Lactobacillus*, to measure effectiveness of pasteurisation (below level of detection < 10 cfu); pleasingly NO problems were found with any of the competition exhibits.



All 36 exhibits were judged using the AIOA 30-point scale using characteristics such as *absence of 'off flavours'*² and blemishes, appealing colour, good flesh texture, olive flavour, acidity, bitterness, saltiness and overall flavour balance. A total of 7 Gold, 10 Silver and 14 Bronze medals were awarded across the AIOA this year, (significantly up on last year's 4 Gold, 12 Silver and 9 Bronze medals).

The AOA would like to thank Chief Steward Trudie Michels, Table Olive Steward Peter McFarlane, Chief Judge Michelle Wirthensohn, panel leaders Dr Andrew Markides and Stephen Mitchell, as well as expert panel members Soumi Paul Mukhopadhyay, Kate Harbison, Sue James, Bob Barrett, Paul Abhijit, Cassandra Nicholson, Briony Liebich, and Delyth Taylor for their service to the table olive industry and for ensuring that the 2019 Australian International Olive Awards Table Olive Competition was such a great success. Our congratulations to the competitors, including the major award winners.



¹ 'cfu' refers to colony forming unit

² Absence of "off flavours" - negative attributes² that would render the product unmarketable - abnormal fermentation (putrid, butyric, zapatera), musty, rancid, 'cooked', soapy, metallic, earthy, winey-vinegary. Ref: Section 5.1 IOC Method Sensory Analysis of Table Olives COI/OT/MO No 1/Rev.2, November 2011.

The Champion and Best of Show Winners

Best of Show

- 🏆 Best Extra Virgin Olive Oil of Show
W₂Olives, W₂O Australian Extra Virgin Olive Oil
- 🏆 Best Flavoured Olive Oil of Show
Bylands Estate T/A Kyneton Olive Oil, Kyneton Olive Oil Chilli
- 🏆 Best Table Olive of Show
Saluté Oliva, Saluté Oliva Semi Dried Olives



Best of Southern Hemisphere

- 🏆 Best Extra Virgin Olive Oil Southern Hemisphere, sponsored by GOYA - **W₂Olives, W₂O Australian Extra Virgin Olive Oil**
- 🏆 Best Table Olive Southern Hemisphere - **Saluté Oliva, Saluté Oliva Semi Dried Olives**

Best of Northern Hemisphere

- 🏆 Best Extra Virgin Olive Oil Northern Hemisphere - **GOYA EN ESPAÑA S.A.U, Goya® Unico Extra Virgin Olive Oil**
- 🏆 Best Table Olive Northern Hemisphere - **GOYA EN ESPAÑA S.A.U, Goya Manzanillo Stuffed with Minced Hot Pimientos**



Best of Australian

- 🏆 Best Australian Table Olive - **Saluté Oliva, Saluté Oliva Semi Dried Olives**
- 🏆 Best Australian Extra Virgin Olive Oil, Sponsored by Braud Australia - **W₂Olives, W₂O Australian Extra Virgin Olive Oil**

Best of State

- 🏆 Best New South Wales/ACT Extra Virgin Olive Oil, sponsored by NSW DPI Oil Testing Laboratory - **W₂Olives, W₂O Australian Extra Virgin Olive Oil**
- 🏆 Best South Australian Extra Virgin Olive Oil, sponsored by Olive Oil Packaging Service - **Nasmin PTY LTD, Nasmin FS-17**
- 🏆 Best Tasmanian Extra Virgin Olive Oil - **Lauriston Grove, Lauriston Grove Hardy's Mammoth**
- 🏆 Best Victorian Extra Virgin Olive Oil - **Boundary Bend Limited, Cobram Estate Ultra Premium Hojiblanca**
- 🏆 Best Western Australian Extra Virgin Olive Oil - **Monochorum Ltd t/as New Norcia Services, New Norcia Olive Oil**

Champion and Reserve Champion Extra Virgin Olive Oil by Class

- 🌿 Champion Mild Extra Virgin Olive Oil, sponsored by Deltagen - **Hannaford Olive Oil, Hannaford Olive Oil Correggiola and Paragon**
Reserve Champion – Fedra Olive Grove / SFK Investments, Fedra Extra Virgin First Cold Press Olive Oil
- 🌿 Champion Medium Extra Virgin Olive Oil - **Leaping Goat Olive Oil, Leaping Goat Olive Oil**
Reserve Champion – Lauriston Grove, Lauriston Grove Hardy's Mammoth
- 🌿 Champion Robust Extra Virgin Olive Oil - **W₂Olive, W₂O Australian Extra Virgin Olive Oil**
Reserve Champion – Cootamundra Olives, Cootamundra Olives Correggiola Frantoio
- 🌿 Champion Non-Packaged (Bulk) Extra Virgin Olive Oil - **Nasmin PTY LTD, Nasmin FS-17**
Reserve Champion - Lewis Horticulture, Lewis Horticulture Signore
- 🌿 Champion Spanish Varietal Extra Virgin Olive Oil - **Boundary Bend Limited, Cobram Estate Ultra Premium Hojiblanca**
Reserve Champion - Grassy Spur Olives, Grassy Spur Olives Picual
- 🌿 Champion Italian Varietal Extra Virgin Olive Oil - **Elisi Grove, Elisi Grove Cold Pressed Signore**
Reserve Champion - Cape Schanck Olive Estate, Cape Schanck Olive Estate Coratina
- 🌿 Champion Greek Varietal Extra Virgin Olive Oil - **Rio Vista Olives, Rio Vista Olives Koroneiki**
Reserve Champion - The House on the Hill, The House on the Hill Koroneiki
- 🌿 Champion Other Varietal Extra Virgin Olive Oil - **Ashbolt Farm, Ashbolt First Harvest**
Reserve Champion - Rio Vista Olives, Rio Vista Olives WA Mission



Champion and Reserve Champion Flavoured Olive Oil by Class

- 🌿 Champion Flavoured and or Infused Olive Oil - **The Sathya Olive Company, Nuja's Infusions Garam Masala**
Reserve Champion - Romley Estate, Garlic and Rosemary Extra Virgin Olive Oil
- 🌿 Champion Agrumato Olive Oil - **Bylands Estate T/A Kyneton Olive Oil, Kyneton Olive Oil Chilli**
Reserve Champion - Pendleton Olive Estate, Citrus Press - Ruby Grapefruit



Champion and Reserve Champion Table Olives by Class

- 🌿 Champion Table Olives - Green Olives - **Alto Olives, ALTO Martini**
Reserve champion – not awarded
- 🌿 Champion Table Olives - Medley of Olives - **Alto Olives, ALTO Misto**
Reserve champion – not awarded
- 🌿 Champion Table Olives - Kalamata Olives - **Gooramadda Olives, Kalamata**
Reserve Champion - Elisi Grove, Elisi Grove, Black Kalamata Olives
- 🌿 Champion Table Olives - Wild Olives - **Bruny Island Olives, Bruny Island Rose Olives**
Reserve Champion - Australian Olive Company, Australian Olive Company Koroneiki
- 🌿 Champion Table Olives - Dried Olives - **Saluté Oliva, Saluté Oliva Semi Dried Olives**
Reserve champion – not awarded
- 🌿 Champion Table Olives - Stuffed Olives - **GOYA EN ESPAÑA S.A.U, Goya Manzanillo Stuffed with Minced Hot Pimientos**
Reserve Champion - GOYA EN ESPAÑA S.A.U, Goya Manzanillo Stuffed with Minced Tuna
- 🌿 Champion Table Olives - Specialty Olives - **Bruny Island Olives, Manzanillo with Dried Herbs**
Reserve Champion - Australian Olive Company, Australian Olive Company Gourmet Mix



2019 Extra Virgin Olive Oil Results

Gold Medal Winners



W₂O OLIVES EXTRA VIRGIN OLIVE OIL 96/100, Class 3 Robust

Fresh and clean aromas of wet grass, lemon verbena, eucalyptus pea shoots and salad herb. Good transfer to palate with more rocket and sorrel. Complex, well balanced bitterness, astringency and pepper and a long lingering length. A premium oil. Three dimensional with lots going on.

- 🌿 **BEST EVOO IN SHOW**
- 🌿 **BEST EVOO IN SOUTHERN HEMISPHERE**
- 🌿 **BEST EVOO IN AUSTRALIA**
- 🌿 **BEST EVOO FROM NSW/ACT**
- 🌿 **BEST IN CLASS**



BOUNDARY BEND LTD. COBRAM ESTATE ULTRA PREMIUM HOJIBLANCA 94/100, Class 5A Spanish Mild

Fresh mint, green tea, rocket, artichoke and floral notes on the nose following through strongly onto the palate. The oil tastes even better than the fresh aroma. Light mouthfeel with a mild and balanced bitterness and pungency. Long flavourful length with lingering texture. Complex and multidimensional. A harmonious oil.

- 🌿 **BEST IN CLASS**



LEAPING GOAT OLIVE OIL 93/100, Class 2 Medium

Fresh green tomato, eucalyptus, grass and tomato vine on the nose followed with more herbal and green salad flavours on the palate. Lovely mouthfeel with a good balance of pepper, bitterness and astringency. Very well textured and harmonised with fruit characters. Lingering flavours.

- 🌿 **BEST IN CLASS**



COOTAMUNDRA OLIVES 92/100, Class 3 Robust

Intense fresh aromas of eucalyptus, mint, pea shoots, spice and tropical fruits. Great transfer with more cinnamon and nutmeg. Light mouthfeel. Chilli heat develops and lingers on the palate. Balanced pepper and pungency. Long length with plenty of fruit on the finish. A great oil.



HANNAFORD OLIVE OIL CORREGIOLA AND PARAGON 92/100, Class 1 Mild

Spicy chocolate, vanilla, pear and almond meal on the nose. Excellent transfer to the palate. Clean and spicy flavours of star anise, ginger and nutmeg. An elegant oil with good length and a late warm ginger nut biscuit finish.

- 🌿 **BEST IN CLASS**



GRASSY SPUR OLIVES PICUAL 91/100, Class 5A Spanish Robust

Aromas of fresh mixed herbs, wet green grass, almonds and green banana. Transfers well to the palate with more green apple and pine nuts on palate. Light mouthfeel with a harmonious balance of peppery and bitterness. Lingering pungency and olive flavours.



LAURISTON GROVE HARDY'S MAMMOTH 91/100, Class 2 Medium

Intense fresh, floral, green apple and herbal aromas. Good transfer with complex green apple skins and kiwi flavours. Strong persistent ginger finish. A delightful oil.

- 🌿 **BEST OIL FROM TASMANIA**



MOUNT ZERO OLIVES FRUITI

91/100, Class 2 Medium

Aromas of green tomato, citrus, pine needles and floral notes on nose. Good transfer to palate. A complex creamy oil with medium bitterness and warm building pungency. Balanced and delicious.



NASMIN PTY LTD NASMIN FS-17

91/100, Class 4 Bulk Robust

Fresh aromas of ripe pomme fruit, vanilla and green salad leaves. Good transfer to palate with flavours of tomato leaf and rocket. A creamy mouthfeel. Gentle building pepper and pungency with a vibrant warm lingering finish.

 **BEST IN CLASS**



ALTO OLIVES VIVIDUS

90/100, Class 2 Medium

Intense aromas of fresh celery, artichoke, tomato vine and green apple. It transfers well to the palate with flavours of fig and chilli notes coming through with a well-defined complexity.



BOUNDARY BEND LTD. COBRAM ESTATE ULTRA PREMIUM PICUAL

90/100, Class 5A Spanish Medium

Fresh cut grass, green salad herbs and rocket aromas transferring well to the palate. Extra flavours of tomato leaf and green bean. Clean light mouthfeel with light and balanced pungency and gentle bitterness. A long lingering length. A delightful oil.



CAMPASPE BEND EXTRA VIRGIN OLIVE OIL

90/100, Class 3 Robust

Intense tomato leaf, spearmint, eucalyptus, apple and green capsicum aromas. Great transfer to palate with extra rocket and green vegetal notes. Clean mouthfeel with textured bitterness and warm building pungency and a very long green pepper finish.



ELISI GROVE COLD PRESSED SIGNORE

90/100, Class 5B Italian Mild

Fresh aromas of ripe pear, watermelon, artichoke, salad leaves and lemon zest. Great transfer to palate creating complexity and interest. Very light mouthfeel. Low but balanced bitterness and pungency with a fresh warm green finish. Delicious.

 **BEST IN CLASS**



TEN STEPS WATERLOO OLIVES

90/100, Class 3 Robust

Aromas of chocolate, tropical banana, spice and malt that transfer to the palate well. Clean light mouthfeel. A flinty dry mouthfeel with balanced bitterness and pepper. Complex aromas and flavours that linger on the finish. A well-rounded oil with a lovely texture.



BYLANDS ESTATE T/A KYNETON OLIVE OIL GOURMET BLEND

89/100, Class 2 Medium

Fresh, floral nose showing pine nuts, artichoke, pea shoots and apple. Intense explosion of flavour on palate. Clean mouthfeel. Low to medium bitterness and pungency that lingers and persists. A good complex oil.





CAPE SCHANCK OLIVE ESTATE CORATINA

89/100, Class 5B Italian Robust
Intense minty cinnamon notes with eucalypt, green grass and tomato aromas. Excellent transfer to palate. Creamy light mouthfeel with balanced and textured pungency and bitterness. A long spicy ginger heat finish. Delicious.



FEDRA OLIVE GROVE JEFF'S BLEND EXTRA VIRGIN FIRST COLD PRESS OLIVE OIL

89/100, Class 2 Medium
Lovely spicy aroma of sweet confectionary and rose petals. Cinnamon and nutmeg. The transfer has a balanced bitterness and pungency with a lingering chilli finish of sweet basil and pink peppercorn.



ARKSTONE OLIVES CORREGGIOLA

88/100, Class 5B Italian Medium
Intense black pepper, rosemary and forest floor aromas, good transfer, dominated by rosemary and a strong black pepper finish. Complex flavours and textures. Light creamy mouthfeel with long lingering flavours.



MALUKA ESTATE OTWAY OLIVES FRANTOIO

88/100, Class 5B Italian Robust
Fresh artichoke, sweet herbs, wet grass and avocado on the nose transferring well to the palate. Cinnamon, and sweet confectionary notes also evident. Clean textured mouthfeel with lingering bitterness balanced with warm pepper. A vibrant oil.



GOYA EN ESPAÑA S.A.U GOYA® UNICO EXTRA VIRGIN OLIVE OIL

87/100, Class 3 Robust
Aromas of cut grass, green artichoke, endive, green tea and spinach. Excellent transfer with more herb, rocket and almond coming through. Light mouthfeel with bitterness and pungency well balanced. A warm chilli heat that builds and lingers. Delicious.



CRADLE COAST OLIVES PARAGON

89/100, Class 2 Medium
Intense honeydew melon, marzipan and red apple skin aromas, some dark chocolate notes, good transfer, warm and spicy with a pleasant building pungency. Complex and delicious.



WOODSIDE FARM

89/100, Class 2 Medium
Fresh aromas of salad herb, rocket, citrus blossom, tropical fruits and chilli. Great transfer to palate. Light mouthfeel. Medium bitterness and pungency with a warm lingering finish. A complex oil.



DIANA OLIVE OIL HOLDINGS PTY LTD DIANA NOVELLO

88/100, Class 2 Medium
Rocket, salad herb, sweet banana and tomato flesh aromas are fresh and abundant. Good transfer to palate. Clean and light mouthfeel. Building pepper and textured pungency linger on the finish. A lovely oil.



ARKSTONE OLIVES CORREGGIOLA

87/100, Class 2 Medium
Herbaceous, rosemary and curry leaves on the nose. Very well-balanced bitterness and pungency - consistent on the palate - good transfer of flavours with quite a unique flavour. Creamy finish and well-balanced.



GRASSY SPUR OLIVES PICUAL

87/100, Class 3 Robust
Strong complex aroma - fresh herbs, bitter salad leaves. Good transfer to the mouth with extra complexity of fresh sorrel and rocket. Creamy light mouthfeel with textured bitterness and astringency. Lingering finish.



FAMILIA ZUCCARDI ARAUCO

86/100, Class 3 Robust

Fresh aromas of tomato, banana, grass, green bean and lemon. Good transfer to the palate with a fig leaf and stalky astringency and creamy mouthfeel. Medium pepper with a warm pungency and lingering finish. Textured and complex.



FEDRA OLIVE GROVE EXTRA VIRGIN FIRST COLD PRESS OLIVE OIL

86/100, Class 1 Mild

Fresh mint, eucalyptus, tobacco, and hints of tropical aromas that transfer well onto the palate. Cinnamon, cumin and almond meal add complexity. Clean mouthfeel with building pungency and moderate bitterness that mellows quickly. Well balanced and complex.



GOYA EN ESPAÑA S.A.U GOYA® ORGANICS EXTRA VIRGIN OLIVE OIL

86/100, Class 3 Robust

Almond, snow pea, tomato flesh and green tea aromas transferring well to palate. Light mouthfeel with building bitterness and pungency. Pungency warms up the finish late. A textured complex oil.



KNOLIVE OILS, S.L. KNOLIVE EPICURE

86/100, Class 3 Robust

Aromas of wet cut grass, salad leaf, bitter greens, artichoke and sorrel. Good transfer to palate with more spice and green banana flavours coming through. Creamy light mouthfeel with warming astringency, white pepper and lingering chilli pungency. Long length. Delicious.



MALUKA ESTATE OTWAY OLIVES ESTATE BLEND

86/100, Class 2 Medium

Aromas of dandelion flowers, herb, radicchio, green bean and green capsicum. Good transfer with a luscious clean mouthfeel. A very textured oil with spicy pepper and late astringency and pungency on the finish. A lingering length.



RIO VISTA OLIVES IL MISTO

86/100 Class 3 Robust

Lifted tropical guava, mixed herb, banana leaf and green tomato on the nose with good transfer. Creamy mouthfeel with sweet green apple flavours. Medium white pepper and balanced pungency. Well balanced with a warm lingering textured finish.



TRIOLOGIA CRIOLLA

86/100 Class 3 Robust Beautiful aroma of mint, citrus blossom, red apple, menthol and bitter greens and herbs. Good transfer to palate with extra artichoke and avocado flavours. Full creamy mouthfeel with textured pepper and a warm lingering pungency. Balanced with complex flavoursome length. A great oil.

Silver Medal Winners



GOUTIS ESTATE - BITTER GRAY

85/100, Class 3 Robust

Aromas of ripe fruit, jasmine tea, green herb, banana, sweet blossom and spice. Good transfer to palate with a full creamy mouthfeel. Moderate pungency with a warm peppery kick on the throat. Clean lingering finish.



MALUKA ESTATE OTWAY OLIVES PICUAL

85/100, Class 5A Spanish Robust style

Medium intense aromas of pineapple, artichoke and green tea/matcha powder. Transfers to palate well. Medium to high pungency and bitterness, robust astringency. Good length.



CAPE SCHANCK OLIVE ESTATE PICAL
84/100, Class 5A Spanish Medium style
 Aromas of cut grass, fig leaf, tomato leaf, artichoke and green apple transferring to palate. Light mouthfeel with medium bitterness and lingering pungency.



GOYA EN ESPAÑA S.A.U GOYA® FRUITY EXTRA VIRGIN OLIVE OIL
84/100, Class 3 Robust
 Ripe tomato, wet grass, artichoke, avocado skin and rocket. Good transfer with the addition of herbal notes on the palate. Creamy mouthfeel with strong drying astringency, medium bitterness and a warm chilli sensation on the finish.



MANNA HILL ESTATE EXTRA VIRGIN OLIVE OIL
84/100, Class 2 Medium
 Cinnamon, spices, carrot cake mix aromas with good palate transfer, displayed bitterness, astringency and pungency, showing different layers in the palate and warm clean finish.



RIO VISTA OLIVES KORONEIKI
84/100, Class 5C Greek Mild Style
 Fresh sweet confectionery aroma of lemon zest, apple, basil and perfumed blossom. Mouthfeel is creamy. The transfer displays sweet floral and green grass notes. The finish is delicate but vibrant.

🫒 **BEST IN CLASS**



RIO VISTA OLIVES SIGNORE
84/100, Class 5B Italian Mild Style
 Rocket salad, cut grass, stone fruit, green apple skins, lemon and tomato vine aromas. Flavour transferred to the palate. Light and creamy on the palate with a clean finish. Low bitterness with a very slight chilli warmth. Well balanced.



ROSTO EXTRA OOMPH EXTRA VIRGIN OLIVE OIL
84/100, Class 3 Robust
 Fresh cut grass, salad leaves, apple and herb aromas. Moderate transfer to palate. Clean mouthfeel with slight astringency and bitterness and a good hit of white pepper at the end.



THE VILLAGE OLIVE GROVE EARLY HARVEST
84/100, Class 2 Medium
 Confectionary, green bananas, chilli, almond and spice on the nose transferring to palate. Creamy mouthfeel with prickly pepper and lingering warm pungency. Good length.



THE VILLAGE OLIVE GROVE FRANTOIO
84/100, Class 5B Italian Medium Style
 Fresh aromas of a banana, cinnamon and turmeric smoothie. Transferring the creamy sensation on the palate. Late lingering pungency/chilli sensation. Good length.



BOUNDARY BEND LTD. COBRAM ESTATE AUSTRALIAN EXTRA VIRGIN OLIVE OIL CLASSIC
83/100, Class 2 Medium
 Aromas of fresh green pepper, wasabi, rocket, and green banana. Moderate transfer to palate with extra cinnamon and eucalyptus. Clean mouthfeel. Mild bitterness and pungency with bitterness lingering.



CRADLE COAST OLIVES ESSENCE OF THE CRADLE
83/100, Class 2 Medium
 Intense aromas of malt biscuit, herb, black tea, olive leaf and tropical fruits. Good transfer. Silky mouthfeel with delayed mild pepper and pungency on the finish.



MONOCHORUM LTD T/AS NEW NORCIA SERVICES NEW NORCIA OLIVE OIL
83/100, Class 3 Robust
 Interesting aromas of bamboo shoots, star anise and fresh mint. Good transfer to palate. Light mouthfeel with balanced pepper and warm ginger heat pungency.



ROSTO MELLOW EXTRA VIRGIN OLIVE OIL
83/100, Class 3 Robust
 Green apple, grass and gentle floral notes on the nose. Mild transfer to the palate. Low bitterness and pungency with a moderate to long finish.



LEWIS HORTICULTURE SIGNORE

83/100, Class 4 Bulk Medium Fresh green herbaceous and green tea notes. Good transfer with green tea powder on palate with medium bitterness and pungency.



THE HOUSE ON THE HILL OLIVE GROVE KORONEIKI

83/100, Class 5C Greek Medium Style Fresh intense green herbs and green apple aromas with some warm spice. Good transfer with added herbal notes on the palate. Clean mouthfeel with a lingering chilli finish.



ASHBOLT FARM FIRST HARVEST

82/100, Class 5D Other Mild Green tomato leaf, green banana leaves and tropical notes on the nose that transfer to the palate. A light mouthfeel with delicate bitterness and pungency and a late warm finish.

BEST IN CLASS



ELISI GROVE COLD PRESSED KORONEIKI

82/100, Class 5C Greek Mild Style Cut grass, parsley, soft herbs and ripe red apple. Good transfer to the palate. The palate was creamy and slightly buttery. Balanced bitterness and pungency with a late bitterness. Very mild sweet oil.



GRASSY SPUR OLIVES FRANTOIO

82/100, Class 3 Robust Moderate aromas of ripe olives, tomato leaves, fresh green apple and nuts. Mouthfeel is creamy and complex. Good pepperiness and intense pungency.



LAURISTON GROVE MANZANILLO

82/100, Class 3 Robust Fresh artichoke, tomato leaf, mint and herbs on the nose transferring to palate. Clean mouthfeel. Medium to robust and balanced pepper and pungency with a long lingering palate.



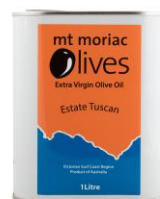
LOMONDO OLIVE OIL

82/100, Class 2 Medium Complex kiwi, sweet spice, almond and green salad herb aromas with good transfer. Creamy and clean on the palate. Balanced bitterness and pepper with good persistence.



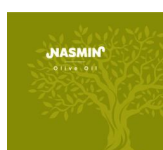
MICHAEL'S OLIVES CORREGGIOLA

82/100, Class 3 Robust Fresh aroma of eucalyptus, thyme, mint and fig leaf. Good transfer to palate with persistent lemon and chilli warmth. Lovely mouthfeel. Interesting and complex. Bitterness and pepper have a long length.



MT MORIAC OLIVES ESTATE TUSCAN

82/100, Class 2 Medium Aromas of fresh artichoke, green banana, green apple and crushed olives. Good transfer to palate with a light mouthfeel and good complexity. Balanced bitterness and pepper that slightly overpowers fruit. Persistent length.



NASMIN PTY LTD CORATINA

82/100, Class 4 Bulk Robust Style Complex fresh aroma of fresh olive, root vegetable and meadow grass. Good transfers to the palate. Light mouthfeel with a good balance of pepper and bitterness and a lingering persistence.



PARADOX OLIVE GROVE

82/100, Class 2 Medium Aromas of cut grass, citrus, green pepper, lemongrass and herbs. Good transfer to the palate, medium bitterness with astringency building pungency and chilli at end. Very interesting oil.



TARALINGA ESTATE MORNINGTON PENINSULA BLEND

82/100, Class 3 Robust Fresh and fruity nose showing pea shoots, salad leaves and sweet floral notes. Transfers well to palate with black pepper and green pea notes. Long lingering pepper pungency.



THE OLIVE NEST & 1838 WINES OLIVE NEST EXTRA VIRGIN OLIVE OIL

82/100, Class 2 Medium Fresh green herbaceous aroma of rocket, green banana and ginger. Rocket heat also evident on the palate and a sweet pastry character. A warm lively finish.



GRASSY SPUR OLIVES CORATINA

81/100, Class 3 Robust Aromas of ripe olive fruit, violets, fresh grass and pea shoots. Good transfer to the palate. Good persistence with a late ginger/chilli pungency.



GRASSY SPUR OLIVES FRANTOIO

81/100 Class 5B Italian Medium Style Sorrell, green tomato and soft green herbs on the nose. Good transfer to palate with the addition of lime zest. Good mouthfeel with late building pepper and bitterness. Medium length.



LAURISTON GROVE FRANTOIO

81/100, Class 3 Robust
Banana and citrus leaves and a baking spice nose. Cinnamon and dried chilli flavours. Moderate transfer with a creamy texture. Warm, rounded chilli mouthfeel and pungency.



NULLAMUNJIE OLIVE OIL PTY LTD NULLAMUNJIE

81/100, Class 2 Medium
Herbaceous aromas with fuji apple, chilli and salad herbs. Good transfer. Warm persistent peppery pungency and a buttery mouthfeel.



PRESTON VALLEY GROVE PTY LTD CORATINA

81/100, Class 5B Italian Robust Style
Aromas of artichoke, fig leaf and mint. Good transfer to palate with a creamy mouthfeel. Strong bitterness and pungency. Balanced and slightly sweet.



TARALINGA ESTATE PICUAL

81/100, Class 3 Robust
Clean fresh fruity nose showing green herbaceous flavours. Moderate transfer. Creamy mouthfeel. Reasonable level of bitterness and pungency that lingers.



ASHBOLT FARM RED LABEL

80/100, Class 2 Medium
Aromas of wild nettle, green banana, fresh walnut, green tea and lavender, transferring well to the palate. Clean mouthfeel with herbaceous flavours. Moderate to low pepper and warm lingering pungency that kept building.



BYLANDS ESTATE T/A KYNETON OLIVE OIL FAMILY SELECTION

80/100, Class 2 Medium
Fresh fruity nose showing strawberry, olive leaf, herb and green tomato. Good transfer. Clean mouthfeel with a firm bitterness and pungent finish.



CHAPMAN RIVER OLIVES FRANTOIO

80/100, Class 3 Robust
Fresh green banana, vanilla and tomato leaf, ripe pear, some transfer to the palate. Medium bitterness and pungency. Bitterness strong on the palate.



CHAPMAN RIVER OLIVES QUEEN OF SPAIN AND FRANTOIO

80/100, Class 2 Medium
Intense tropical papaya, passion fruit and tomato salad aromas. Slightly sweet and nutty on the palate, moderate fruit persistence with a balanced bitterness and pungency.



CHAPMAN RIVER OLIVES SEVILLANO, FRANTOIO, PICUAL AND CORATINA

80/100, Class 2 Medium
Ripe fruity aroma with guava, tomato leaf, rocket, and wet grass. Medium bitterness and astringency with good flavour transfer. Clean, well balanced warm finish.



EAST RIDGE EXTRA VIRGIN OLIVE OIL

80/100, Class 2 Medium
Sweet aromatics of mixed herbs, mint, wasabi transferring with pleasant sweet spice on the palate. Creamy mouthfeel, low bitterness and medium pungency with balance on the palate. Lingering herbaceous finish.



GOUTIS ESTATE - BELLA VISTA

80/100, Class 2 Medium
Tomato leaf, green tea, grass, citrus, apple and almonds. Good transfer of aroma to palate. Low bitterness and pungency, a balanced delicate oil with a good green pepper finish.



LISADURNE HILL RUSHWORTH GOLD

80/100, Class 5A Spanish Robust Style
Clean aromas of artichoke, green almond and banana. Good transfer with rocket and bitter herbs on palate. Light mouthfeel with an intense bitterness and pungency.



MT MORIACK OLIVES TAGGIASCA

80/100, Class 2 Medium
A good ripe style oil with notes of ripe apple, tropical fruits, orange blossom, lychee and apricots. The palate is less intense and finishes with a building white pepper warmth and long length.



MURRAY GUMS ESTATE FRANTOIO

80/100, Class 2 Medium
Aromas of green tea, fig leaf, pea sprout and spinach. Good transfer to palate. Clean mouthfeel. Good pungency with moderate bitterness. Moderate length.



PARINGA RIDGE PTY LTD LEONTYNA WHITE LABEL

80/100, Class 2 Medium
Aromas of citrus, banana, thyme and apple. Good transfer to palate. Creamy smooth palate. Mild lingering bitterness and pungency.



**RIO VISTA OLIVES
NEVADILLO**
80/100, Class 5A Spanish
Medium Style
Guava, tomato bush, dried
tomato, green apple, green
tomato aromas. Good
transfer of flavour to
palate. Medium bitterness
and pungency. Well
balanced and clean finish.



**RIO VISTA OLIVES WA
MISSION**
80/100, Class 5D Other
Mild Style
Aromas of asparagus, fig
leaves, nashi pear and
rocket salad. It showed a
good degree of complexity
with thyme and rocket
notes on the palate.
Developing warmth and
a lively finish.



**ROMLEY ESTATE
FAMILY RESERVE**
80/100, Class 3 Robust
Vanilla biscuit, green
almonds, praline, flavour
transferred well to palate -
medium bitterness and
pungency, well balanced.
Long warm finish.



**FORTH VALLEY OLIVE
OIL FRANTOIA**
79/100, Class 2 Medium
Aromas of creamy banana,
rose petal and spice on the
nose. Good transfer. Light
mouthfeel with a warm
pepper pungency and
moderate length.



**GOLDEN CREEK OLIVES
KORONEIKI**
79/100, Class 5C Greek
Medium Style
Fresh green herbaceous,
endive and clove aromas
with moderate transfer to
palate. Good bitterness
and pungency with some
sweetness. A good oil.



**HUNTER'S DREAM
LECCINO**
79/100, Class 5B Italian
Mild Style
Curry leaves, citrus, spice
and sorrel aromas.
Delicate flavour. Low
bitterness and pungency.
Clean finish. Well
balanced.



**MOUNT ZERO
FRANTOIO ORGANIC**
79/100, Class 2 Medium
Clean fresh fig leaf, tomato
bush, tropical notes,
pepper flavour transferred
to the mouth displaying
clean palate with low
bitterness and medium
pungency. Moderate
length.



**SUCKLING RD OLIVES
EXTRA VIRGIN OLIVE OIL**
79/100, Class 3 Robust
Aromas of fresh herbs,
sweet tomato, malt, apple
crumble and floral notes.
Good transfer. Light
mouthfeel. Malt and baking
spice intense on palate.
Drying astringency on the
palate with moderate
pungency and spicy pepper
on the lingering finish.



**TARALINGA ESTATE
CHAIRMAN'S
SELECTION**
79/100, Class 3 Robust
Aromas of ripe fruit,
vanilla, tomato leaf and
tomato flesh. Moderate
transfer to palate with a
creamy mouthfeel. Medium
bitterness with a late
peppery finish.



ALTO OLIVES ROBUST
78/100, Class 1 Mild
Fresh green tomato leaf
aroma with cherry
tomatoes and chervil
notes. The flavour
transferred well with
balanced bitterness and
pungency and a warm
finish.



**BARFOLD OLIVES
INTENSE EXTRA VIRGIN
OLIVE OIL**
78/100, Class 2 Medium
Fresh green herbs, rocket,
mint, tropical fruits and
spice aroma. Moderate
transfer of flavours to the
palate with creamy
mouthfeel. Late developing
medium bitterness and
pungency with a slightly
chalky finish.



**CHAPMAN RIVER
QUEEN OF SPAIN AND
KALAMATA**
78/100, Class 3 Robust
Tropical nose with ripe
tomato, lemon and green
salad herbs. Flavours
transfer moderately to
palate. Well balanced in
the mouth with low to
medium bitterness and
pungency. Medium length.



**COCKATOO GROVE
ORGANIC EXTRA
VIRGIN OLIVE OIL**
78/100, Class 3 Robust
Green herb, rocket salad,
artichoke and minty nose.
Moderate transfer to the
palate. Creamy slightly
astringent mouthfeel. A
sweet oil initially with
warming pepper and
pungency to finish.



**CRADLE COAST OLIVES
MANZANILLO**
78/100, Class 3 Robust
Aromas of fresh green
tomato leaf, wet grass,
citrus skin and herbs.
Good transfer with a light
mouthfeel. Low bitterness
with medium pungency.
Well balanced.



**GRASSY SPUR OLIVES
PICHOLINE**
78/100, Class 3 Robust
Fresh herbal notes with
olive leaves, rocket and
citrus on the nose.
Moderate transfer to
palate. Light mouthfeel
with balanced pungency
and a warm late chilli
finish.



**HUNTER'S DREAM
LECCINO**
78/100, Class 1 Mild
Complex aromas of mint, eucalyptus and curry spice. Moderate transfer to palate with balanced pungency and some bitterness. Light mouthfeel.



**PARINGA RIDGE PTY
LTD LEONTYNA BLACK
LABEL**
78/100, Class 2 Medium
Aromas and flavours of artichoke, green salad and nutmeg. Moderate transfer. Buttery mouthfeel. Mild bitterness and pungency.



**6IXESSES OLIVES
EXTRA VIRGIN OLIVE OIL**
77/100, Class 3 Robust
Aromas of apple, chocolate, artichoke and baking spice aromas. Fair transfer to the palate with cinnamon and nutmeg lifting. Light mouthfeel with black pepper and slightly harsh building chilli pungency.



ALTO OLIVES DELICATE
77/100, Class 1 Mild
Mild green tea and zucchini and red pepper aromas on the nose. Very nice complex palate with mild watercress heat. Balanced and smooth. Good finish.



**BARFOLD OLIVES
CLASSIC EXTRA VIRGIN
OLIVE OIL**
77/100, Class 2 Medium
Ripe tropical fruit, red tomato and mint characters on the aroma with good transfer to palate. Buttery on the palate. Bitterness stronger than pepper. Medium length.



**DIANA OLIVE OIL
HOLDINGS PTY LTD
DIANA RED LABEL**
77/100, Class 2 Medium
Broad herbal aromas with spice, pine needle, sage and nutmeg. Mild transfer to palate with a balanced bitterness and pepper with a slightly prickly astringency on the finish.



**PREMA BROS PTY LTD
'FRANCESCO ADELAIDE
PLAINS EXTRA VIRGIN
OLIVE OIL**
77/100, Class 4 Bulk
Robust Style
Sweet, pomme fruits and pea shoots on nose. Simple oil. Bitterness and pungency dominate the palate.



**RYLSTONE OLIVE
PRESS CUDGONG 2**
77/100, Class 2 Medium
Moderate aromas of fresh herb, chilli, rocket and tomato vine. Moderate transfer to palate with light mouthfeel. Lingering light spicy finish with balanced pepper and bitterness and a firm astringency.



**WOLLUNDY GROVE
OLIVES DISTINCTIVE**
77/100, Class 2 Medium
Fresh grassy, salad leaves on the nose. Good transfer with salad greens and bitter herbs on the palate. Balanced. A pleasant lingering black pepper finish.



**CRADLE COAST OLIVES
NEVADILLO**
76/100, Class 3 Robust
Mild aromas of green apple, fennel seeds, banana and vanilla. Transfers to palate. Building pungency and bitterness that lingers. Robust bitterness and pepper.



**FLINDERS ISLAND
ORGANIC EXTRA
VIRGIN OLIVE OIL**
76/100, Class 2 Medium
Fresh aromas of green herbs, artichoke, fig leaf, and dark leafy vegetable. Medium bitterness and pungency. Nice texture on palate. Vanilla ice-cream sweetness. Clean, fresh and smooth.



**LONGRIDGE OLIVES
ROWNTREE FAMILY
BLEND**
76/100, Class 4 Bulk
Medium Style
Artichoke, herbs and tomato leaf on the nose transferring to the palate. Medium bitterness and pungency. Short to medium length.



**MT DIRECTION OLIVES
TAMAR VALLEY BLEND**
76/100, Class 3 Robust
Aromas of citrus, hay, warm spice, vanilla and floral notes. Moderate transfer with a creamy palate and extra rocket, green tea and herbs on the palate. Finish is dominated by a warm chilli heat.



**PARINGA RIDGE PTY
LTD LEONTYNA
TUSCAN BLEND**
76/100, Class 3 Robust
Pomme and exotic fruits dominate the nose transferring to ripe fruits on the palate. Creamy mouthfeel. Medium pepper and mild late pungency. Medium length.



**PENDLETON OLIVE
ESTATE CLASSIC**
76/100, Class 2 Medium
Sweet ripe tropical fruits, wood, citrus peel, green almond and floral notes. Good transfer with a creamy mouthfeel. Strong bitterness that lingers with a black peppery kick. Medium length.



RIO VISTA OLIVES GIGI
76/100, Class 1 Mild
 Mild aroma of pear, banana and fuji apple. Mild clean transfer of flavours. Delicate but balanced. Flavours of banana and grass. Good length.



RIO VISTA OLIVES MANZANILLO
76/100, Class 5A Spanish Medium Style
 Sweet red berry and confectionery apple on the nose transferring to palate. Creamy fatty texture. Short length in mouth.



Bronze Medal Winners



BURNSIDE OLIVES PARAGON
75/100, Class 3 Robust
 Pleasant aroma of artichoke, rocket, banana and spice. Strong bitterness and astringency.



HUNTER'S DREAM FRANTOIO
75/100, Class 5B Italian Medium
 Intense tomato vine and ripe tomato aromas with a mild transfer to the palate. Light mouthfeel with low bitterness and pungency.



LONGRIDGE OLIVES ARBEQUINA
75/100, Class 5A Spanish Mild
 Green bananas, cut grass with hint of citrus aromas, good transfer to the palate. Low to medium bitterness and pungency.



MT MORIAC OLIVES ESTATE SPANISH
75/100, Class 3 Robust
 Aromas of basil, eucalyptus, thyme and sweet floral notes. Moderate transfer with a buttery mouthfeel. Moderate black pepper astringency and lingering pungency.



ALDI THE OLIVE TREE AUSTRALIAN EXTRA VIRGIN OLIVE OIL 1L
74/100, Class 2 Medium
 Aromas of sweet mint, green pea, ginger, rose water and rockmelon. Mild transfer. Buttery mouthfeel with good pungency and low bitterness.



BYLANDS ESTATE T/A KYNETON OLIVE OIL FAMILY SELECTION
ROBUST 74/100, Class 2 Medium
 Spicy tropical fruit and herb notes with good intensity. Medium transfer. Buttery mouthfeel. Pepper comes first and then a ginger pungency later.



HUNTER'S DREAM FRANTOIO
74/100, Class 2 Medium
 Very ripe notes with tomato leaf and lactic aromas. Clean mouthfeel with low bitterness, pungency and flavour transfer.



LENTARA GROVE FRANTOIO
74/100, Class 3 Robust
 Aromas of spice, toffee and ripe tropical fruit on the nose transferring mildly to the palate. Creamy mouthfeel. Medium bitterness with a warm finish.



OLEAPAK PTY LTD CURRAWONG MILD & FRUITY
74/100, Class 2 Medium
 Very ripe tropical fruit and tomato flesh and citrus peel aromas with mild transfer. Creamy mouthfeel. Mild bitterness and pungency.



PENDLETON OLIVE ESTATE ROBUST
74/100, Class 2 Medium
 Fresh medium intense artichoke, fig leaf, avocado and banana aromas. Moderate flavour transfer with light mouthfeel. A strong bitterness and drying astringency that dominates the fruit.



LENTARA GROVE SYMPHONY
73/100, Class 3 Robust
 Aromas of vanilla, biscuit, green pea, rocket and pineapple. Mild transfer. Low bitterness and pungency with lingering green peppercorn warmth.



MT MORIAC OLIVES MT DUNEED ESTATE EXTRA VIRGIN OLIVE OIL

73/100, Class 2 Medium
Green banana, sorrel, fresh herb and sweet berry aromas transferring to palate with less intensity. Strong bitterness and pepper and a late kick.



CARISSA OLIVES FRANTOIO

72/100, Class 2 Medium
Aromas of jasmine tea, dried grass, lime leaf and sorrel. Flavour transferred to palate. Medium bitterness and pungency. Woody finish.



BOUNDARY BEND LTD. COBRAM ESTATE AUSTRALIAN EXTRA VIRGIN OLIVE OIL ROBUST

71/100, Class 3 Robust
Moderate aromas of warm spices, green leaves, ripe olives and black pepper. Mild transfer to the mouth. Low levels of bitterness and pungency with intense astringency. Pleasant persistence.



BURNSIDE OLIVES VARIETAL BLEND

71/100, Class 3 Robust
Aroma and palate shows ripe multi-layered characters of green olive, malt, citrus peel and floral notes. Light mouthfeel with abundant bitterness throughout the palate.



TAWARRI GROVE EXTRA VIRGIN OLIVE OIL

71/100, Class 2 Medium
Apple crumble and cinnamon. Good transfer to palate. Sweet red apple and artichoke on the palate. Low bitterness with a little bit of astringency.



GOORAMADDA OLIVES HARDY'S MAMMOTH

70/100, Class 3 Robust
Floral, stone fruit and red apple characters on the nose transferring mildly. Oil is buttery and nutty on the palate with lingering bitterness and pungency that builds gently.



HILLCREST ESTATE

70/100, Class 2 Medium
Snow peas, grass, tomato leaf and mashed banana aromas transferring to palate. Clean palate with low bitterness and pungency, with a warm chilli mouthful lingering at the finish.



HOMELEIGH GROVE EARLY HARVEST

70/100, Class 1 Mild
Mild aromas of herb and cooked green vegetable. Palate tastes better than nose with hints of mint. Balanced pungency and a clean sweetness.



MT MORIAC OLIVES BARWON RIVER OLIVES ESTATE

70/100, Class 2 Medium
Aromas of herbs, tomato leaf and overripe tropical and citrus notes. Moderate transfer to palate. Medium bitterness and pungency.



MT MORIAC OLIVES MEDITERRANEAN

70/100, Class 1 Mild
Honey, melon and over ripe fruit on the nose. Very sweet fruit on the palate. Very low pepper and pungency.



RYLSTONE OLIVE PRESS CUDGONG 1

70/100, Class 2 Medium
Ripe sweet fruit with tropical notes, passionfruit and almond. Mild transfer with a real nuttiness on the palate. Buttery mouthfeel with an intense bitterness and astringency. Warm building black pepper finish.



RYLSTONE OLIVE PRESS MURRUMBIDGEE

70/100, Class 2 Medium
Ripe olive fruit, dry hay, red apple, bitter herbs and tropical banana aromas. Mild transfer to palate. Creamy mouthfeel. More almond and sorrel on palate. Mild bitterness, a drying finish and late pungency.



SCARLETT GROVE

70/100, Class 1 Mild
Vanilla, spice and kiwi aromas on the nose. Flavour carried through to palate. Short length with mild bitterness and pungency.



OLD COTTON TREE GROVE

69/100, Class 2 Medium
Green apple and sorrel aromas with moderate transfer to palate. Strong upfront bitterness which dominates. Bitter herbs and late chilli pungency.



ROCHFORD HALL PICUAL

69/100, Class 3 Robust
Sweet aroma of ripe banana, apricot kernel and very ripe stone fruit. Moderate transfer to palate with intense bitterness and astringency on the finish.



RIO VISTA OLIVES CORREGGIOLA
69/100, Class 5B Italian Mild
Mild aromas of mint, tropical fruits, artichoke and nuts that have limited transfer to palate. Thick buttery texture and taste. A little bitterness with white pepper pungency.



RIO VISTA OLIVES PARAGON
69/100, Class 5D Other Mild
Aroma of pomme fruits, melon, ripe fruit and mixed herbs. A medium intensity palate and creamy mouthfeel. Light bitterness and pungency.



SCARLETT GROVE
69/100, Class 5B Italian Mild
Baking spices, apple and ripe citrus skin aromas. Good flavour transfer but does not linger. Delicate bitterness and very little pungency.



CAPE SCHANCK OLIVE ESTATE FRANTOIO
68/100, Class 3 Robust
Sweet aromas of floral, tea leaf and spice. Mild transfer to palate. Bitterness intense on the palate and finish.



RYLSTONE OLIVE PRESS MURRAY DARLING
68/100, Class 2 Medium
Ripe citrus, grass and wilted salad leaf on the nose. Mild intensity of aroma and flavour. Creamy mouthfeel with mild pepper and pungency.



THE HOUSE ON THE HILL OLIVE GROVE FRANTOIA
68/100, Class 5B Italian Medium
Ripe citrus peel, malt biscuit and sweet banana nose transferring mildly to palate. Creamy mouthfeel and a peppery astringent finish.



OLLIEDEAN ORGANIC EXTRA VIRGIN OLIVE OIL 66/100, Class 5B Italian Mild
Almond, green salad and ripe fruit aromas transferring mildly to palate. Buttery mouthfeel with a mild chilli pungency.



RIO VISTA OLIVES AUGUSTO
66/100, Class 1 Mild
Mild fruity aromas with some floral and salad greens characters. Aromas somewhat transfer to palate. Creamy mouthfeel. Little bitterness and pungency.



PARADISO GARDEN OF EDEN
65/100, Class 2 Medium
Aromas of green tea, apple, tomato leaf and stale almond. Moderate transfer with an oily mouthfeel, low bitterness and medium pungency.



WYMAH ORGANIC OLIVES AND LAMB FRANTOIO
65/100, Class 2 Medium
Bruised apples, ripe olive fruit and soft herbs on the nose, mild transfer to palate. Creamy mouthfeel with astringent notes and pepper on the finish.



RIO VISTA OLIVES KALAMATA
65/100, Class 5C Greek Mild
Aromas of sweet strawberry ice-cream, overripe tropical fruit and banana. The palate shows very ripe fruit notes and a buttery mouthfeel. Low bitterness and pepper.



2019 Flavoured Olive Oil Results

Gold Medal Winners



BYLANDS ESTATE T/A KYNETON OLIVE OIL CHILLI
94/100, Class 7B

Delicious fresh capsicum and jalapeño chilli with green notes on the aroma transferring well to the palate. Flavours grow with intensity and warmth on the palate. Well balanced with fruit, pepper, bitterness and chilli heat. Restraint with chilli to be commended.



BEST FLAVOURED OIL IN SHOW
BEST IN CLASS 7



**THE SATHYA OLIVE COMPANY
EXTRA VIRGIN OLIVE OIL
NUJA'S INFUSIONS GARAM
MASALA**

92/100, Class 6B

Beautiful vibrant mixed garam masala spice aroma. Good transfer to palate with aromatic cinnamon, cardamom and cumin. Balanced and lingering bitterness of clove. Well balanced and well-made oil. 'Beautiful'.



BEST IN CLASS 6



**ROMLEY ESTATE GARLIC AND
ROSEMARY EXTRA VIRGIN
OLIVE OIL**

87/100, Class 6B

Nose has garlic first followed by underlying rosemary aromas. Intense aroma that transfers well to the palate. Good clean mouthfeel and well balanced with infused flavours and base oil. Late warm chilli garlic finish and long length.



**PENDLETON OLIVE ESTATE
CITRUS PRESS - RUBY
GRAPEFRUIT**

87/100, Class 7A

Intense fresh ruby grapefruit with olive notes underneath. Good flavour transfer combining a pithy bitterness and slowly building pungency. Long lingering length and clean finish.



**THE SATHYA OLIVE COMPANY
EXTRA VIRGIN OLIVE OIL
NUJA'S INFUSIONS
PEPPERCORN**

86/100, Class 6B

Intense green and pink peppercorn and floral aromas, lifted and fragrant. Very good transfer to palate. Light mouthfeel with spicy textured pepper kick. Long green peppercorn flavoured finish. Delicious.

Silver Medal Winners



**BYLANDS ESTATE T/A
KYNETON OLIVE OIL
GINGER**

83/100, Class 7B

Pleasant fresh ginger aromas that elevate the olive characteristics of lemongrass. Creamy flavours well transferred to the palate and persistent, clean finish. Balanced.



**BYLANDS ESTATE T/A
KYNETON OLIVE OIL
BASIL**

82/100, Class 7B

Lovely fresh crushed basil and herb aromas transferring to palate. Mild bitterness and pungency with long length.



**PRESTON VALLEY
GROVE PTY LTD BASIL
PRESSED**

80/100, Class 7B

Intense complex fresh basil aroma with good transfer to the palate. Slight olive bitterness on the finish with warm pungency and buttery finish.



**BYLANDS ESTATE T/A
KYNETON OLIVE OIL
LEMON**

78/100, Class 7A

Sparkling lemon peel flavour, very fresh natural lemon aroma and taste. Nice lemon Agrumato oil with a moderate length.



**BYLANDS ESTATE T/A
KYNETON OLIVE OIL
ROSEMARY**

78/100, Class 7B

Fresh and clean rosemary aroma with pleasant spiciness that transferred to the palate. Good clean rosemary finish with slight chilli heat.



BYLANDS ESTATE T/A KYNETON OLIVE OIL TRUFFLE INFUSED
76/100, Class 6B Medium truffle aroma with some fresh herbal characters. Good transfer to palate with ripe banana and olive lingering pungency and bitterness. Strong, persistent palate. Good clean truffle characters.



FEDRA OLIVE GROVE INFUSED EXTRA VIRGIN OLIVE OIL - GARLIC OIL THYME and LEMON INFUSED WITH OREGANO
76/100, Class 6B Strong dried mixed herbs on the nose. Good transfer and mouthfeel with intense complex herbs. Warm bitterness and pungency. Medium length.



HOMELEIGH GROVE LEMON MYRTLE
76/100, Class 6B Distinct lemon myrtle and sweet lemon aromas that transfer to the palate with the addition of some herbaceous notes. Creamy mouthfeel with a slightly warm finish.

Bronze Medal Winners



WYMAH ORGANIC OLIVES AND LAMB LIME
75/100, Class 7A Mild lime aroma but stronger on the palate with a bitter lime flavour complimented by good underlying oil. Mild finish and length.



OLEAPAK PTY LTD CURRAWONG LEMON
72/100, Class 7A Strong lemon nose-fresh and clean pithy bitterness dominated on the palate. Moderate length. Mild - medium olive oil.



HOMELEIGH GROVE WILD LIME and CHILLI
70/100, Class 6B Pleasant lime aromas. Chilli becomes obvious on the tongue with some lime juice and peel elements on the finish. Spicy pungency and bitterness.



FEDRA OLIVE GROVE INFUSED EXTRA VIRGIN OLIVE OIL - CHILLI and LEMON OILS WITH DRY CHILLI
68/100, Class 6B Pleasant, balanced lemon and chilli aromas. On the palate the chilli dominates overall. Light mouthfeel with a warm chilli heat finish.



FEDRA OLIVE GROVE INFUSED EXTRA VIRGIN OLIVE OIL - ROSEMARY WITH FRESH ROSEMARY
67/100, Class 6B Medium intense rosemary aromas with rosemary. Moderate flavour transfer to palate with a thick mouthfeel and a moderate finish.



OLEAPAK PTY LTD CURRAWONG GARLIC
67/100, Class 6B Strong garlic aroma on nose. Creamy mouthfeel with very intense garlic flavour on the palate. Strong bitterness and pungency of the base oil evident on the finish.



OLEAPAK PTY LTD CURRAWONG CHILLI
67/100, Class 6B Dried chilli aroma with some sweetness. Strong chilli on the palate with lingering chilli spice on palate.



RIO VISTA OLIVES GARLIC INFUSED EXTRA VIRGIN OLIVE OIL
67/100, Class 7B Green garlic and spring onion on the nose. Spicy pungency of green garlic and spring onions on the palate. Buttery mouthfeel and a moderate length.



THE SATHYA OLIVE COMPANY EXTRA VIRGIN OLIVE OIL NUJA'S INFUSIONS LEMONGRASS AND GINGER
66/100, Class 6B Intense lemongrass and ginger on the nose, transferring to strong spice on the palate. Intense lingering bitterness on the finish.



THE SATHYA OLIVE COMPANY EXTRA VIRGIN OLIVE OIL NUJA'S INFUSIONS BASIL
66/100, Class 6B Mild fresh basil aroma with strong mint evident. Moderate transfer to palate. Mouth filling bitterness and pungency that lingers on the finish.



ASHBOLT FARM AGRUMATO
66/100, Class 7A Aroma has lemon leaf more dominant than the lemon juice or rind. Mild transfer to the palate. Zesty and buttery mouthfeel with a moderate bitter finish and length.

Table Olive Results

Gold Medal Winners



SALUTE OLIVA, SEMI DRIED OLIVES

27/30, Class 16

Semi dried large Kalamata, consistent colour and size, attractive appearance, lovely fruity aroma and flavour, flesh texture good with strong skin, bitterness lingers slightly and olive flavour strong and lasting, salt acceptable. Delicious.

- 🌿 **BEST TABLE OLIVE IN SHOW**
- 🌿 **BEST TABLE OLIVE IN SOUTHERN HEMISPHERE**
- 🌿 **BEST TABLE OLIVE IN AUSTRALIA**
- 🌿 **BEST IN CLASS 16**



GOORAMADDA OLIVES KALAMATA

26/30, Class 14

Great appearance, even colour and size, aroma slightly acidic, skin and flesh texture very good, prominent olive flavour, salt and bitterness in balance.

- 🌿 **BEST IN CLASS 14**



BRUNY ISLAND OLIVES ROSE OLIVES

26/30, Class 15

Black and turning colour, no blemishes, attractive straw like aroma, skin texture slightly tough, flesh texture appealing, ripe olive flavour consistent with aroma with intensity and persistence, matches bitterness.

- 🌿 **BEST IN CLASS 15**



GOYA EN ESPAÑA S.A.U GOYA MANZANILLO STUFFED WITH MINCED HOT PIMIENTOS

26/30, Class 17

Medium to large green olives, no blemishes, aroma of pimiento and slightly smokey, good firm texture, stuffing of hot chilli dominates flavour and mouthfeel and is a balanced combination.

- 🌿 **BEST IN CLASS 17**



BRUNY ISLAND OLIVES MANZANILLO VARIETY WITH DRIED HERBS

26/30, Class 18

Small to medium black olives, even colour, complex aroma of fruit and herbs, flesh texture good, skin texture thick, bitterness lingers on palate and acceptable in combination with fruit and herbs.

- 🌿 **BEST IN CLASS 18**



GOYA EN ESPAÑA S.A.U GOYA MANZANILLO STUFFED WITH MINCED TUNA

25/30, Class 17

Well-presented medium to large green olives, even colour and size, aroma of fish, good flesh texture, well balanced flavours and tastes, added flavour present but not dominating.



AUSTRALIAN OLIVE COMPANY GOURMET MIX

25/30, Class 18

Medley of large and small, black and green olives, fresh herbal and garlic aroma, green olive texture good, greens bitter, black olives acidic on palate, strong olive flavours with a nice balance of herbs and a touch of chilli.

Silver Medal Winners



ALTO OLIVES BLACK KALAMATA

24/30, Class 14

Great appearance, minor variation in size, no blemishes, some stalks, flesh texture medium firm with some skin resistance, ripe olive flavour, strong saltiness and some bitterness on the finish.



SALUTE OLIVA, KALAMATA OLIVES

24/30, Class 14

Large olive with varying colour, minor blemishes, mild aroma, good skin texture, soft flesh, good flavour with lingering bitterness.



GOYA EN ESPAÑA S.A.U GOYA STUFFED WITH BLUE CHEESE PASTE

24/30, Class 17

Large green stuffed olives, aroma nice, skin and flesh texture good, good balance of flavours, acidic on after palate with the blue cheese working well.



ELISI GROVE BLACK KALAMATA OLIVES

24.5/30, Class 14

Even colour and size, no blemishes, good aroma, very good texture, nice olive flavour. Salt dominates the taste balance.



ALTO OLIVES MARTINI

23/30, Class 11

Nice appearance, even colour, aroma obvious, skin and flesh texture crisp, olive flavour attractive and persistent. Strong salt levels.

🏆 **BEST IN CLASS 11**



ALTO OLIVES MISTO

23/30, Class 12

Very good attractive presentation, all varieties show good colour. Generally good olive flavour, skin texture on black olives good and crunchy on greens, good robust flavour.

🏆 **BEST IN CLASS 12**



AUSTRALIAN OLIVE COMPANY KALAMATA

23/30, Class 14

Some colour and size variation, good aroma, good skin and flesh texture with some variation, ripe olive flavour.



GOYA EN ESPAÑA S.A.U GOYA MANZANILLO STUFFED WITH SERRANO HAM

23/30, Class 17

Pleasant appearance, medium to large green, even colour and size, aroma of ham stuffing, ham flavour intense on the mouthfeel, flavour combination works well.



OLIVES FROM BROKE KALAMATA WITH VANILLA AND CUMIN

23/30, Class 18

Large black olives, even size, fresh aroma with complexity, skin texture thick, flesh good, olive flavour intensity moderate.



AUSTRALIAN OLIVE COMPANY KORONEIKI

22/30, Class 15

Good appearance, some green and turning colour, good fruit aroma, flesh firm, strong olive flavour, mild and balanced saltiness and bitterness.



BRUNY ISLAND OLIVES MANZANILLO, CALIFORNIAN AND VERDALE

22/30, Class 18

Mixed sizes, even black colour, aroma of herbs but with some reductive notes, sweet, flesh texture soft, skin texture good, good flavour balance of olive and herbs, bitterness on finish, salt level good.

Bronze Medal Winners



GOYA EN ESPAÑA S.A.U GOYA WHOLE MANZANILLO GREEN OLIVES

21/30, Class 11

Even colour and size, good skin and flesh texture, good aroma. Strong saltiness on palate and finish.



OLIVES FROM BROKE SEVILLANO

21/30, Class 11

Large olive with good appearance, even colour and size, texture attractive, skin acceptable, bitterness and saltiness in aftertaste is fair.



MT BUFFALO OLIVES KALAMATA OLIVES

21/30, Class 14

Varying shades of red and brown olives, mild aroma with very firm flesh and skin. Slightly acidic and high levels of salt.



GOYA EN ESPAÑA S.A.U GOYA QUEEN OLIVES STUFFED WITH MINCED PIMIENTOS

21/30, Class 17

Large olive stuffed with pimiento, dark green, good colour consistency, aroma of stuffing and texture is good and intense. Residual bitterness on the finish.



GOYA EN ESPAÑA S.A.U GOYA MANZANILLO STUFFED WITH MINCED PIMIENTOS

21/30, Class 17

Small to medium sized green olives, even colour and size, pleasant aroma, texture good, acidic on palate which dominates with the olive flavour still evident.



GOYA EN ESPAÑA S.A.U GOYA MANZANILLO STUFFED WITH MANCHEGO CHEESE PASTE

21/30, Class 17

Moderate appearance of medium to large green olives, nice firm texture, aroma of cheese stuffing, nice flavour, slightly acidic on palate with lingering cheese on the finish.



GOYA EN ESPAÑA S.A.U GOYA MANZANILLO STUFFED WITH SPICY CHORIZO

21/30, Class 17

Pale yellow in colour with good medium firm texture, savoury aroma, olive flavour comes through, some acidity, added stuffing flavour not overpowering.



ALTO OLIVES LIGURIAN

21.5/30, Class 11

Small olives with attractive appearance, no blemishes, fresh aroma, good skin and flesh texture, bitterness notes on finish.



LAVARACK OLIVES

20/30, Class 11

Good appearance with slight colour variation, nice fruit aroma with underlying vinegar influence, skin and flesh texture good and slightly variable, bitterness levels high on the palate from start to finish, saltiness and acidity acceptable.



WOLLUNDY GROVE OLIVES (NATURAL)

20/30, Class 13

Large round and attractive olives, colour brown/black and consistent, very mild aroma, flesh texture variable, slightly over salted, acidity good, lovely olive flavour.



MALUKA ESTATE OTWAY OLIVES KALAMATA

20/30, Class 18

Nice presentation of small black olives, garlic aroma, skin is thick with the larger olives quite soft, saltiness is strong, pleasant herb overtones.



SALUTE OLIVA, MANZANILLO OLIVES

19/30, Class 11

Even colour and size, aroma fresh, skin and flesh texture good and attractive, obvious saltiness, low bitter finish, flavour present does not linger.



BRUNY ISLAND OLIVES MANZANILLO

19/30, Class 3

Variable appearance both in size and colour, some stalks, good texture, skin thick, flavour full and long lasting. Bitter on the finish. Acidity/salt very acceptable.



The Judging Team

Thank you to all of the judges who participated in this year's competition. It takes commitment, skill and professionalism and we are grateful for your enthusiasm. Thank you to those judges who travelled from near and far to be part of this event. A special mention to Shane Cummins for his Chief Judge mastery and his positive contributions to the event.



Standing row – Wang Wei, Sue James, Toshiya Tada, Cassandra Nicholson, Westerly Isbaih, Margaret Edwards, Briony Liebich, Claudia Guillaume, Shane Cummins, Ahbijit Paul, Andrew Markides, Pablo Canamasas, Sarah Asciutto, Karen Pridham, Richard Taylor, Helen Taylor, Bob Barret, Delyth Taylor

Sitting row - Eloise Emmett, Kate Harbison, Michelle Wirthensohn, Soumi Paul Mukhopadhyay, Debbie Worgan, Isabelle Okis, Margi Kirkby, Steve Mitchell. Absent – Michael Esposito

The Stewarding Team

A big thank you to our amazing stewarding team. Your attention to detail and can-do attitude makes the back of house run like clockwork. Stewarding an event like this is a big job and it is important to dot the 'i's' and cross the 't's'. Not only did the team work diligently throughout the judging event but key members of the team worked tirelessly before and after in competition logistics, planning, setting up, breaking down, editing, proof reading and reviewing. Your input is greatly appreciated.





From left to right - Trudie Michels, Barry Horrocks, Chelsea Michels, Master Aditya, Caileigh Mudge, Elizabeth Bouzoudis, Kent Hallett, Michele Freeman, Di Whicker, Brooke Purdue, Anjali Walia. Absent- Greg Seymour and Peter McFarlane

Feedback

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.

Trudie Michels

Chief Steward



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ASSOCIATION LTD



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Olive Awards®

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This results book is published by the Australian Olive Association, PO Box 6661, Baulkham Hills, NSW 2153 Ph. (+61) 0478 606 145 www.australianolives.com.au. A digital version can be found at <https://internationaloliveawardsaustralia.com.au/2019-results/>. All material in this Results Book is copyright ©. Australian Olive Association Ltd. All rights reserved. No part may be reproduced or copied in any form or by any means (graphic, electronic, or mechanical including information and retrieval systems) without the written permission of the publisher.



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Notes