



The background image shows a bottle of olive oil with a glass stopper and a small glass bowl filled with oil, both surrounded by green olive leaves. In the foreground, a large white ceramic bowl contains several dark red olives and a small amount of oil. A silver spoon rests in the bowl. The bowl sits on a light-colored, textured cloth.

The Australian International Olive Awards



2020 Results

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



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.

International Judging Expertise

The competition convener places a strong focus on ensuring broad-ranging judging expertise and experience. In 2020, eleven panels of well-credentialed olive experts from both the new and old-world olive producing regions were assembled. Together they formed 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.

Additional intensive benchmarking and training is undertaken with all judges immediately prior to the start of formal AIOA judging. This allows judges to align palates and benchmark medal rankings. This is an integral part of the competition framework, ensuring the highest level of quality and consistency across all classes and all eleven judging panels. The 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.

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.



International Entries

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 enhance the existing quality reputation of our Australian producers and provide the opportunity for global benchmarking.

Since its inception in 2017, competition has become stronger and more focused. Entries have come from Australia, Argentina, Chile, China, Greece, New Zealand, Spain, Tunisia and North America.



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.

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.

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 focuses 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 Online 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.

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.



Awards

All competitions are judged out of a maximum of 100 points. The medal scoring range is: Gold Award (86–100 points), Silver Award (76–85 points) and Bronze Award (65–75 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 the entry must score at least 80 points. All gold medal winning entries are retasted to identify 'Best of Class' and 'Best in Show' 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'.



In 2020, we introduced a new Best in Show award for Boutique Volume. This is awarded to the highest scoring oil of the day from a producer whose total commercial production is 1000 litres or less. The Best EVOO of Show Commercial Volume is now awarded to the highest scoring oil of the day from a producer whose total commercial production exceeds 1000 litres.



Awards for the best extra virgin olive oil and table olives are awarded to producers in the northern and southern hemispheres. We celebrate Reserve Champion status for the winners that come runner-up to the Champion awards.

The Competitions

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

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 in order depending on their level of polyphenol/biophenols. Oils are tasted from delicate to robust. This allows for each style of oil to be judged fairly and without negative influence from more robust oils. Comprehensive tasting notes are provided by judges and include abundant descriptors. A graphic representation of these oil descriptors can be found in Appendix 1.

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 overpower 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 focuses for this competition:

- Class 6a and 6b:** Oils that have flavours added to an extra virgin olive oil base via infusion or the addition of essential oils and
- Class 7a and 7b:** Oils made in the agrumato (co-processed) style.

WHAT MAKES A GOLD MEDAL FLAVOURED OIL?

On first impression a gold medal flavoured oil is fresh and fault free. On smelling the oil, it shows excellent intensity of the flavouring element/s (lemon, rosemary, etc.). It 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 (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. A gold medal flavoured oil showcases the flavouring element/s purely as well as being 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 can be found in the table below.

	CLASS 11: Green Olives Treated or natural, plain, whole olives only, no added flavours. In brine.		CLASS 15: Wild Olives Small in size, variations in colour permitted, whole olives only. In brine.
	CLASS 12: Medley Of Olives Plain, whole olives only, no added flavours. In brine.		CLASS 16: Dried Olives Sun, salt and heat dried olives, including spiced and pitted.
	CLASS 13: Olives Turning Colour & Black Olives All varieties EXCEPT KALAMATA and California ripe processed. Plain whole olives only, no added flavours. In brine.		CLASS 17: Pitted and/or Stuffed Olives Olives stuffed with declared country of origin grown product.
	CLASS 14: Kalamata Olives Plain whole olives only, no added flavours. In brine.		CLASS 18: Speciality Olives Spiced and specially treated olives with declared Country of Origin ingredients. Either: CLASS 18(a) – Flavoured WITHOUT garlic and/or chilli or CLASS 18(b) – Flavoured WITH garlic and/or chilli.

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 are provided with judging results and feedback. Table olive competition entries are NOT restricted to the current year of production.

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 and bruises. The olive's colour, size and shape are consistent with the class entered. The olive's aroma (and brine) is fresh and fault free. 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) compliment the olive flavour – not overwhelm it. Bitterness, acidity and salt levels are balanced 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.

Judging Principles

1 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.

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 also complete a signed conflict of interest and full disclosure policy before they can be involved in the competition.

The form is titled 'CONFLICT OF INTEREST AND FULL DISCLOSURE POLICY' and includes sections for 'Judge Disclosed Details', 'Judge's Declaration', and 'Judge's Signature'. It asks for details of business interests and relationships, and requires the judge to declare if they have a conflict of interest and to notify the Australian Olive Association at least 2 weeks prior to the start of judging.

2 FAIRNESS

Due to COVID-19 restrictions for the 2020 competition, a standardised formal judging kit was couriered to each of the eleven panel leaders. This provided the panels with everything they required for systematic and ordered judging.



Oils were packaged in dark glass and labelled with a single code. This ensures the identity of every entry is not known.

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.



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 the panel leader and chief steward, will allocate a final score.

Event Convener and Chief Steward Report

By Trudie Michels

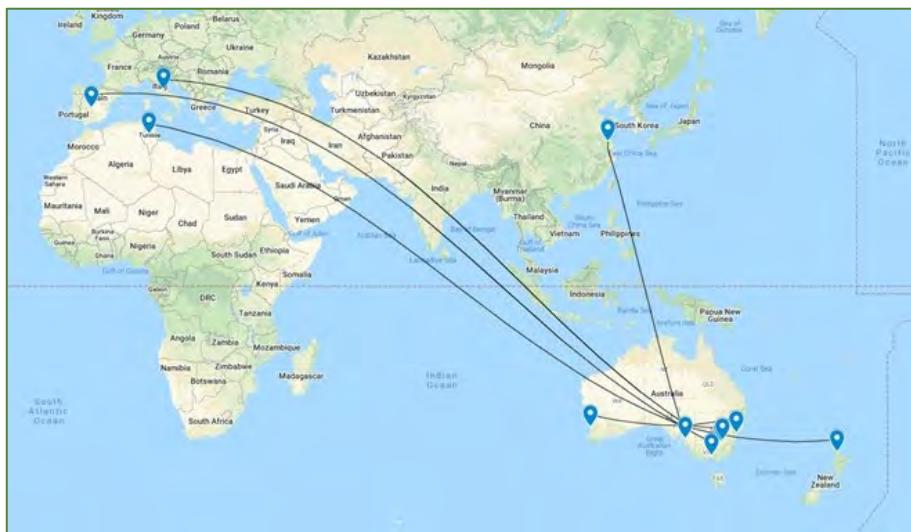
Competition Overview

The Australian International Olive Awards (AIOA), now in its fourth year, 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.

Firstly, it is important to acknowledge the olive oil producers, growers and marketers who supported this year's event. This year has had many challenges and it has been extraordinary how many businesses still entered. It takes time, effort and hard-earned money to enter your oils in the awards and get them sent in time for judging (particularly this year). I thank you for your dedication to the competition and the industry.

A sincere thank you to all the judges who volunteered their valuable time to judge this year's oils. In past years, Australian and international judges have travelled to Adelaide to judge. Due to COVID restrictions across the globe this year, it was decided to undertake remote judging where a formal judging kit (including a selection of entries, tasting supplies and results recording materials) was couriered to panel leaders in each judging location.

World-renowned oil judges formed five international panels in Spain, Italy, New Zealand, Tunisia and China and six panels in Perth, Adelaide, Melbourne, Sydney and Wagga Wagga. Four associate judges in training also took part in judging in Australia and China.



A special thanks to those judges who travelled to judging locations or who took leave to participate in this competition. Competition was strong this year and judges were extremely professional and meticulous whilst judging. The AOA are truly indebted to all judges for their commitment and flexibility with the new format of judging.

Feedback from the international panels has been very complimentary on the oils in this year's competition. In fact Tunisia awarded 17 gold, Spain 10 gold, Italy 6 gold, China 3 and NZ 2 gold medals. These judges were suitably impressed by the quality of this year's oils, the majority of which were Australian.

The judging for extra virgin and flavoured oils took place on Saturday 19th September in Australia, China, New Zealand and Tunisia and soon after in Italy and Spain. The Chief Judge for extra virgin and flavoured oils was Shane Cummins. Table olives were judged in Adelaide on Saturday 26th September and were led by Dr Andrew Markides as Chief Judge.

It is important for the reputation of the Australian International Olive Awards that each entry is evaluated on its merit (not compared) and that judges assess each oil or table olive systematically. Due to the international nature of judging this year a revised and more extensive set of judging criteria and assessment forms were used. These can be found in Appendix 2-4. The aim was to make the judging process as streamlined and methodical as possible. All entries were judged using this standard approach. This limited personal bias and provided score and tasting comments where all attributes were recorded clearly, fairly and comprehensively.

It was hoped that after last year's difficult conditions that 2020 might be a better year for entries. In many regions, drought conditions, bushfires, poor flowering and unusual weather conditions continued to play a part in reducing crops and oil yields. Even several larger producers who usually enter multiple oils in the competition, did not enter this year.

Considering 2020's COVID-19 challenges, it was pleasing to receive 137 extra virgin olive oil entries from 70 exhibitors, 23 flavoured oil entries from 11 exhibitors and 46 table olive entries from 15 exhibitors. This was a drop of only 7.7% on last year's figures and, given the year we've had, it is an amazing achievement.

Head EVOO and Flavoured Oil Judge, Shane Cummins, remarked that this competition seems to be changing from a competition into a celebration of quality olive products. He was very pleased to sign off on these extra virgin and flavoured oil results and is very proud of the quality of product as well as the job the judges have done.

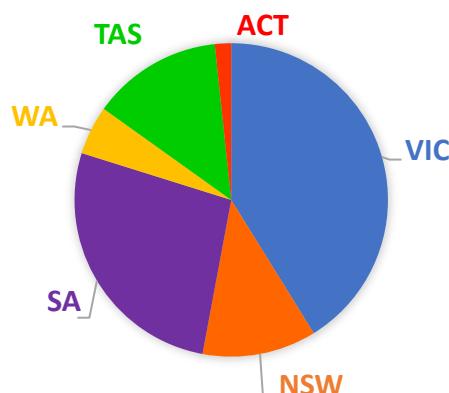
It has also become obvious to Shane (and many in the industry) that slowly but surely as grove management is becoming more effective, olive processing systems more efficient, marketing and communications more targeted and successful that quality in olive products is increasing.

Praise and thanks must be given to all of those specialists behind the scenes and support teams that present workshops, zoom tours, webinars, update and regulate standards, communicate olive news, research new technology, write technical papers and share knowledge for the betterment of the olive industry. With the help of this very dynamic industry, our olive products will continue to shine.

Extra Virgin Olive Oil Competition

There were 20 extra virgin entries from international exhibitors including Tunisia (8 entries), Spain (6 entries), Italy (3 entries), New Zealand (2 entries) and China (1 entry). The total number of entries for each state was: VIC – 49; NSW – 14; SA – 32; WA – 6; TAS – 16 and ACT - 2. See chart below.

AUSTRALIAN 2020 ENTRIES

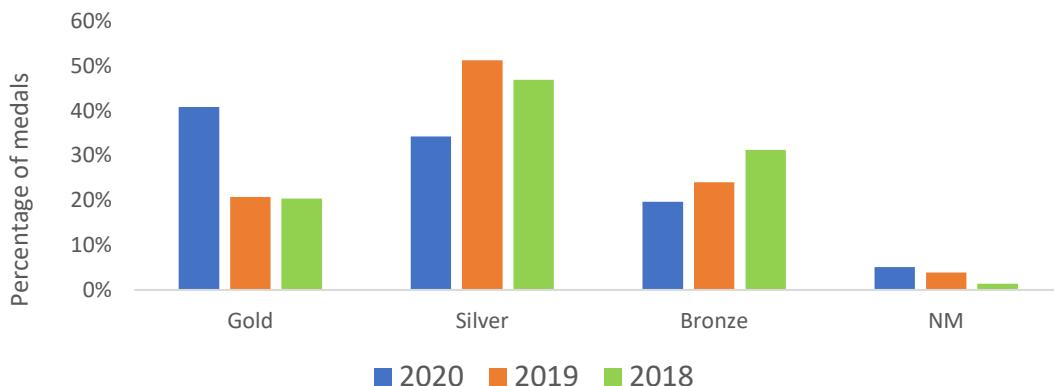


There was an average of 1.98 entries per EVOO exhibitor this year. This was slightly higher than last year's figure of 1.82 entries per exhibitor.

In this year's extra virgin olive oil competition there were 130 medals awarded in total including 56 gold (30 awarded in 2019), 47 silver (76 awarded in 2019) and 27 bronze medals (37 awarded in 2019). Thus, 94.8% of entries were awarded a medal which is up from last year's 91.2%.

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 awarded oils was 81.7 (a very strong silver) which is an improvement on the 2019 average of 77.5. See graph below. Again it reinforces our findings that the new benchmark in this competition is now set at medium to high silver where in the past it has been a high bronze. It is fulfilling to see the industry working hard to raise quality and produce more of these higher-class oils.

MEDALS AS A PERCENT OF ALL EVOO ENTRIES



This year, all oils were judged in order from mild to robust. This was determined by the amount of polyphenols/biophenols each oil contained. As per 2019, there was a substantial reduction in mild oils entered and an increase in the more medium to robust oils. The following table highlights the variance:

Percentage of extra virgin olive oils entered in class 1-3 over total entries 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%
2020	5.0%	43.8%	27.7%

Note: 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 - 7 entries, 0 gold, 4 silver and 2 bronze medals awarded.

In Class 2: Medium oils - 59 entries, 21 gold (11 gold in 2019), 21 silver and 15 bronze medals awarded.

In Class 3: Robust oils - 38 entries, 20 gold, 12 silver and 5 bronze medals awarded.

In Class 4: Non-Packaged oils - 4 entries, 1 gold, 2 silver and 0 bronze medals awarded.

In Class 5A: Spanish varietals - 8 entries with 5 gold (plus Best in Show), 1 silver medal and 2 bronze medals awarded.

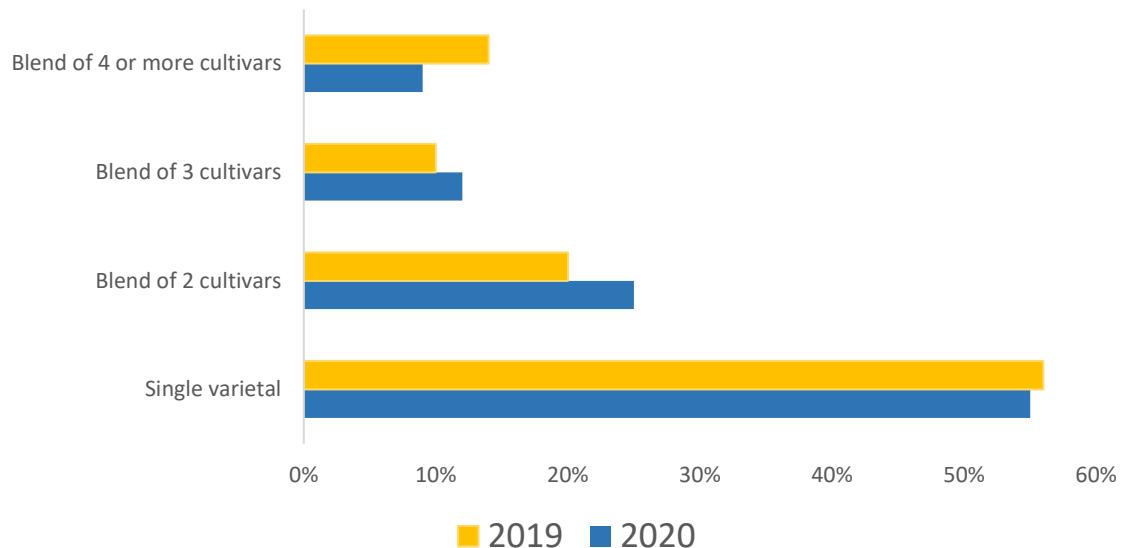
In Class 5B: Italian varietals - 13 entries with 5 gold, 2 silver and 3 bronze medals awarded.

In Class 5C: Greek varietals - 7 entries with 3 gold and 4 silver medals awarded.

In Class 5D: Other varietals - 1 entry with a gold medal awarded.

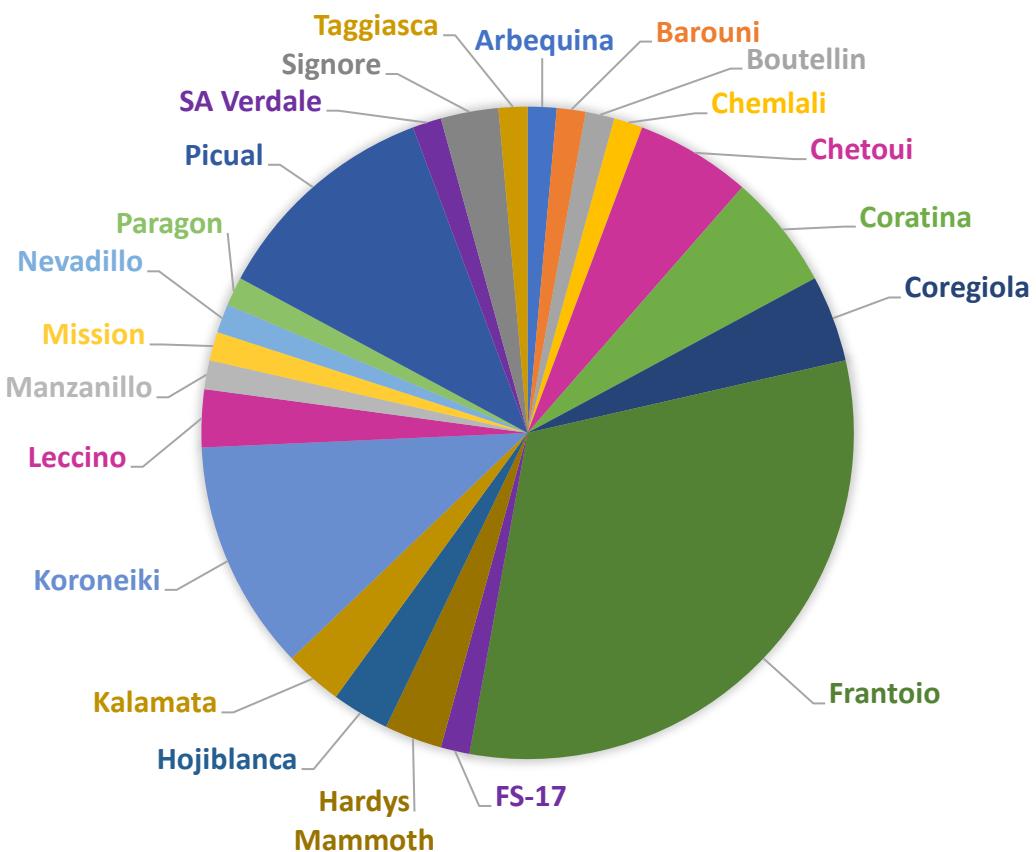
This year oils were made from one or more of 34 varieties (28 in 2019). These varieties have their origins in Spain, Italy, France, Tunisia, Greece, Israel and Australia. Oils made from a single cultivar made up 55% of entries, blends of 2 cultivars made up the 25% of entries, blends of 3 cultivars made up 11% and blends of 4 or more cultivars made up 9% of entries. See graph on next page.

% OF ENTRIES WITH ONE OR MORE CULTIVARS



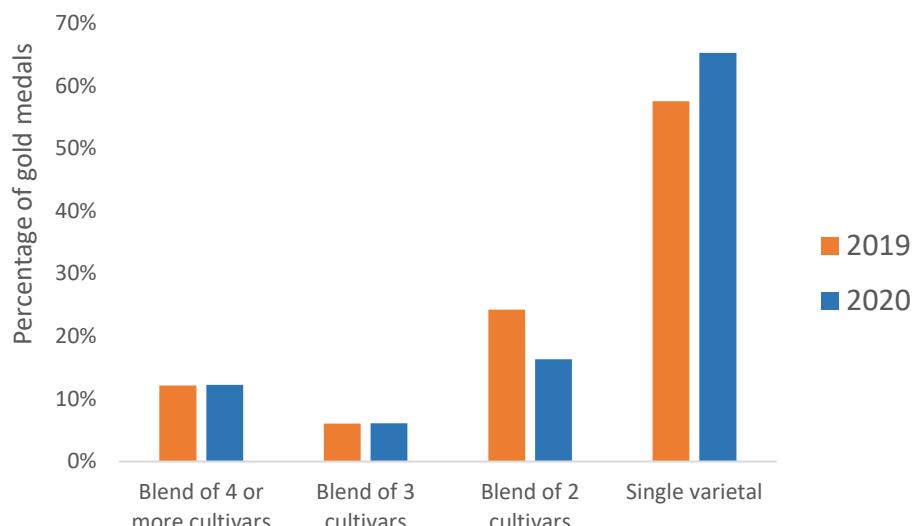
Of the single varietals there was a good cross-section entered, with Frantoio once again being the most significant followed by Picual, Koroneiki, Coratina and Chetoui (a Tunisian variety). See chart below.

% OF SINGLE CULTIVAR ENTRIES, BY VARIETY



From a medal point of view, over half of the gold medal oils were made with a single cultivar (Barouni, Chetoui, Coratina, Frantoio, FS-17, Hardys Mammoth, Hojiblanca, Koroneiki, Leccino, Nevadillo, Picual, SA Verdale, Signore, Manzanillo and Taggiasca). See following page.

NUMBER OF CULTIVARS IN GOLD MEDAL OILS



The average free fatty acids percentage for the extra virgin entries was 0.211 (0.199 in 2019) and the average peroxide level was 5.89 mEq O₂/kg (8.08 in 2019). The average polyphenol count was 323.92 mg/kg (274.06 mg/kg in 2019). This is quite robust compared to previous years.

The oils range from very mild 100% Kalamata oil with a polyphenol level of 77ppm to a very robust Tunisian Chetoui with polyphenol level of 980ppm. It is worth noting that both of these oils received silver medals.

This year no extra virgin olive oil entries failed the chemical analysis; however, a number of oils were not awarded medals due to lack of fruit intensity on the nose and palate, poor mouthfeel, short length, lack of freshness and/or evidence of defects.

Flavoured Olive Oil Competition

There were 23 flavoured olive oils this year. This was slightly down on the 27 entries last year. This was the first year that international exhibitors entered the flavoured oils competition and included two oils from NZ, one from Tunisia and one from Spain. The remaining entries were from Australia. The total number of entries for each state/territory was: ACT - 4; NSW – 1; SA – 11 and VIC – 3. There were no entries from Tasmania, Western Australia or Queensland.

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

In this year's flavoured olive oil competition 22 medals were awarded in total including 8 gold (5 awarded in 2019), 12 silver (8 awarded in 2019) and 2 bronze medals (11 awarded in 2019). Therefore, 95.6% of entries were awarded a medal which shows a growth of 6.8% on last year's figures.

Once again, we received a number of oils with different and varying flavour profiles in the flavoured oil competition. As well as the traditional citrus and herbal flavourings we received oils flavoured with juniper berry, merchant spice and truffle.

We also experienced an increase in the number of agrumato oils made with non-traditional citrus produce. Fresh rosemary, garlic, basil, lime and mint (mojito) and chilli were all used to make excellent agrumato oils this year. The medals were awarded per class in the following manner:

- ◆ In Class 6A: Flavoured/infused oils, Citrus - No entries in this class.
- ◆ In Class 6B: Flavoured/infused oils, Other - 7 entries, with 2 gold, 3 silver and 1 bronze medal awarded.
- ◆ In Class 7A: Agrumato oils, Citrus - 9 entries with 2 gold, 7 silver and no bronze medals awarded.
- ◆ In Class 7B: Agrumato oils, Other - 7 entries with 4 gold, 2 silver and 1 bronze medal awarded.

It was very difficult to decide on the top 'Best in Class' gold medal awards as the top golds had complexity, intensity and purity of flavour, lingering finish and amazing freshness. As a result, two oils were awarded 'Best Flavoured Olive Oil in Show'. Tasting notes for these oils are shown below.

Rio Vista Olives Basil Pressed South Australia

Crisp green aromas of abundant fresh basil, tomato leaf and salad herb. Basil complements the quality herbaceous base oil. The aromas transfer, and flavours are balanced and authentic with excellent persistence. A fresh, vibrant and clean oil. A long fresh green lingering finish.

The Olive Press Limited "Pressed Gold" Rosemarino Blu Toscano New Zealand

Fresh, clear, very intense rosemary aromas reflected well by authentic transfer to the palate and complemented by the pairing with a quality olive oil. Light mouthfeel with flavour intensifying with the pungency. Persistence outstanding. A flavourful oil with finesse and abundance.

Table Olives Competition

Due to COVID-19 travel restrictions, resident Chief Judge Dr Michelle Wirthensohn was unable to undertake her role this year. The AOA would like to thank Dr Andrew Markides for stepping up to the task, a role he did very masterfully. Andrew has judged table olives at the AIOA, Australian National Olive Competition, the Royal Adelaide Olive Awards and the Fleurieu Fine Food and Olive Competition for some years. He holds a Bachelor of Science (Hons) and PhD in Microbiology from the University of New South Wales. He has lectured in wine production, microbiology and sensory evaluation at the Riverina Murray Institute of Higher Education, Roseworthy Agricultural College and The University of Adelaide.



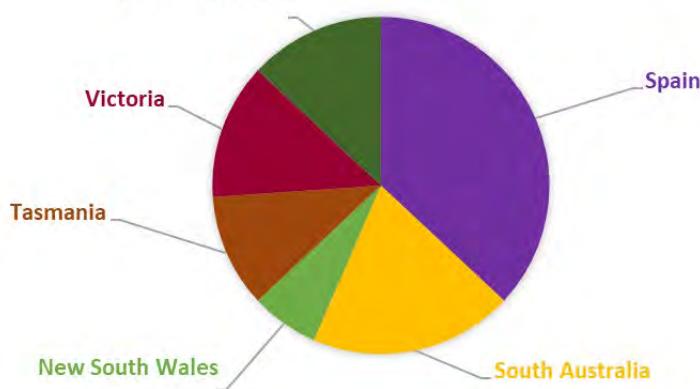
The two judging panels were expertly led by experienced table olive judges Bob Barratt and Michael Esposito, both from South Australia. Judging took place at historic Ayers House in Adelaide on Saturday 26th September 2020.



The competition is open to international exhibitors, and this year the organisers were very pleased to receive 17 international exhibits across Classes 11 and 17, from Spanish olive producer GOYA EN ESPAÑA S.A.U as well as 29 Australian exhibits across Classes 11, 12, 13, 14, 15, 16 & 18. There were 3 entries from NSW, 9 from South Australia, 5 entries from Tasmania, 6 from Victoria and 6 entries from Western Australia. See graph below.

TABLE OLIVE ENTRY BY LOCATION

Western Australia



In all there were 46 entries from 15 exhibitors. This is a significant increase from a total of 36 entries from 11 exhibitors in 2019 and 29 entries from 10 exhibitors in 2018.

- ◆ In Class 11: Green Olives - 3 entries
- ◆ In Class 12: Medley of Olives - 6 entries
- ◆ In Class 13: Olives Turning Colour & Black Olives (other than Kalamata) - 3 entries
- ◆ In Class 14: Kalamata Olives - 9 entries
- ◆ In Class 15: Wild Olives - 2 entries
- ◆ In Class 16: Dried Olives - 1 entry
- ◆ In Class 17: Pitted and/or Stuffed Olives - 13 entries
- ◆ In Class 18: Speciality Olives (flavoured) - 9 entries

Two entries were assigned into different classes because they were entered into the incorrect class. Prior to judging all table olives exhibits are laboratory tested. Tests include physico-chemical parameters (for natural olives - pH < 4.3, salt > 6.0 g/100ml); microbiological testing for *Escherichia coli* (below level of detection < 3 cfu*); *Clostridium perfringens* (below level of detection < 10 cfu*); for pasteurised products the laboratory also test for *Lactobacillus*, to measure effectiveness of pasteurisation (below level of detection < 10 cfu).

Unfortunately, a number of problems were found with seven competition exhibits. Mostly salt levels were too low or the pH levels were too high, and in some cases both salt and pH levels did not meet the competition's parameters listed above. These entries were withdrawn from the competition.

* cfu means colony forming unit

All 46 exhibits were judged using the revised AIOA 100-point scale and judging criteria. This included assessing:

- ◆ **Appearance** (colour, consistency of shape, colour and size and absence of skin blemishes),
- ◆ **Aroma** (clean or faulty and aroma intensity and complexity),
- ◆ **Flavour/palate** (clean/faulty, skin/flesh texture, olive flavour and intensity, bitterness, saltiness, acidity and flavour balance),
- ◆ **Total olive harmony and complexity** is then evaluated.

A total of 6 gold, 9 silver and 14 bronze medals were awarded across the AIOA this year, (varying from last year's 7 gold, 10 silver and 14 bronze medals). Ten entries received no medals because they did not meet many of the judging criteria or there was evidence of faults.

Thank you

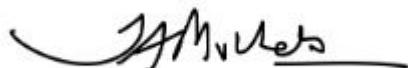
As event convener and Chief Steward, I'd like to thank Chief Judge, Shane Cummins and Andrew Markides for their positive contributions and passion for the event.

A big thank you to our small yet amazing 2020 stewarding team, Kent Hallett and Michelle Freeman. Your attention to detail and can-do attitude makes the back of house run like clockwork, even when the goalposts kept moving. 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 they worked tirelessly before and after the competition. Thank you to Di Whicker for her assistance with judging kit preparation, proofreading and reviewing. Your input is greatly appreciated. Thank you to Debra Worgan for allowing the AOA to include her 'Virgin Olive Oil Descriptors' infographic in this results booklet.

I would also like to thank Greg Seymour, CEO of the Australian Olive Association for his support and advice during the planning and implementation phases of this year's competition. Greg was a great sounding board who encouraged us to do what had to be done to make the 2020 competition succeed.

Our congratulations to the competitors, including all medal winners and major award winners. It was a pleasure and honour to taste your produce.

Feedback regarding the competition is welcome. It is the intention of the AOA to continue to fine tune and develop this international competition, so please do not hesitate to contact the AOA with any comments or suggestions for improvements regarding the competition.



Trudie Michels
Event Convener and Chief Steward

The Stewarding Team



From left:
Trudie Michels,
Michele Freeman
and
Kent Hallett.

Our 2020 Extra Virgin and Flavoured Oil Judges



Adelaide, Australia

From left:
Briony Liebich,
Kate Harbison,
Gerri Nelligan,
Sarah Asciutto and
Michael Esposito.

Hangzhou, China

From left:
Zhu Shenlong,
Deng Yu,
Dr Wang Wei,
Dr Zhang Yu and
Dr Li Xue.



Rome, Italy

From left:
Duccio Morozzo Della
Rocca,
Dr Francesca Rocchi,
Sonia Donati and
Johnny Madge.

Melbourne, Australia

From left:
Peta Zito,
Jill Barson and
Helen Salem.
Claudia Guillaume
and Helen Salem.



Waiheke Island, New Zealand

From left:
Charlotte Connoley,
Prof Marie Wong,
Margaret Edwards and
Anne Staminaroff.

Perth, Australia

From left:
Isabelle Okis,
Thelma Burnett,
Rae Jefferies,
Richard Taylor and Tim
Martella.





Reus, Spain

From left:
Ángeles Calvo Fandos,
Enrique García Tenorio,
Juan Baseda Torruella
and
Dr Agustí Romero Aroca.

Sydney, Australia

From left:
Dr Soumi Paul
Mukhopadhyay,
Westerly Isbahi,
Debbie Worgan and
Abhijit Paul (taking
photo).



Sfax, Tunisia

From left; Mahdi Fendri, Dr Mariem
Gharsallaoui, Abdelkarim Laatar



Above from Left; Boucheliga Radia, Mahdi Fendri,
Dr Mariem Gharsallaoui, Yousra Fourati,
Abdelkarim Laatar and Imed Majri.



Wagga Wagga 1, Australia

From left:
Sue James,
Geoff Treloar,
Margie Carter and
Helen Taylor.



Wagga Wagga 2, Australia

From left:
Rojina Maharjan,
Ali Tanner,
Susan Pottie and
Cassandra Nicholson.

Our 2020 Table Olive Judges

Adelaide, Australia

From left:
Andrew Markides,
Sarah Asciutto,
Michael Esposito,
Bob Barrett,
Briony Liebich,
Gerri Nelligan and
Delyth Taylor.





Department of
Primary Industries

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The Champion and Best of Show Winners

Best of Show

- Best Extra Virgin Olive Oil of Show Boutique Volume, sponsored by the NSW Department of Primary Industries

Flinders Island Olives Organic Extra Virgin Olive Oil

- Best Extra Virgin Olive Oil of Show Commercial Volume, sponsored by the NSW Department of Primary Industries

Cape Schanck Olive Estate Picual

- Best Flavoured Olive Oil of Show

Rio Vista Olives Basil Pressed

and

The Olive Press Limited "Pressed Gold" Rosmarino Blu Toscano

- Best Table Olive of Show

Wymah Organic Olives Certified Organic Kalamata Olives



Best of Southern Hemisphere

- Best Extra Virgin Olive Oil Southern Hemisphere - **Cape Schanck Olive Estate Picual**

- Best Table Olive Southern Hemisphere - **Wymah Organic Olives Certified Organic Kalamata Olives**



Best of Northern Hemisphere

- Best Extra Virgin Olive Oil Northern Hemisphere - **GOYA EN ESPAÑA S.A.U, Goya® "Organics" Extra Virgin Olive Oil**

- Best Table Olive Northern Hemisphere - **GOYA EN ESPAÑA S.A.U, Goya® Manzanillo Stuffed with Tuna Paste**



Best of Australian

- Best Australian Table Olive - **Wymah Organic Olives Certified Organic Kalamata Olives**

- Best Australian Extra Virgin Olive Oil - **Cape Schanck Olive Estate Picual**

Best of State

- Best New South Wales/ACT Extra Virgin Olive Oil - **ALTO OLIVES ALTO ROBUST**

- Best South Australian Extra Virgin Olive Oil, sponsored by Olive Oil Packaging Service - **Michael's Olives Koroneiki**

- Best Tasmanian Extra Virgin Olive Oil - **Flinders Island Olives Organic Extra Virgin Olive Oil**

- Best Victorian Extra Virgin Olive Oil - **Cape Schanck Olive Estate Picual**

- Best Western Australian Extra Virgin Olive Oil - **Tarralea Grove Barouni**

Champion and Reserve Champion Extra Virgin Olive Oil by Class

- ◐ Champion Mild Extra Virgin Olive Oil - **Boundary Bend Olives Cobram Estate Light Reserve Champion - *The Olive Nest & 1838 Wines Kalamata***
- ◐ Champion Medium Extra Virgin Olive Oil - **Mount Zero Olives Frantoio Extra Virgin Olive Oil Reserve Champion - *Flinders Island Olives Organic Extra Virgin Olive Oil***
- ◐ Champion Robust Extra Virgin Olive Oil - **Taralinga Estate Olive Oil Robusto Reserve Champion - *Taralea Grove Barouni***
- ◐ Champion Non-Packaged (Bulk) Extra Virgin Olive Oil - **Nasmin PTY LTD, Nasmin FS-17 Reserve Champion - *Lisadurne Hill 'Hill Paddock Blend'***
- ◐ Champion Spanish Varietal Extra Virgin Olive Oil - **Cape Schanck Olive Estate Picual Reserve Champion - *Boundary Bend Olives Cobram Estate Ultra Premium Hojiblanca***
- ◐ Champion Italian Varietal Extra Virgin Olive Oil - **Geelong Region Olives Golden Plains Taggiasca Reserve Champion - *Cape Schanck Olive Estate Coratina***
- ◐ Champion Greek Varietal Extra Virgin Olive Oil - **Romley Estate Grand Reserve Koroneiki Reserve Champion - *Boundary Bend Olives Cobram Estate Ultra Premium Coratina***
- ◐ Champion Other Varietal Extra Virgin Olive Oil - **Romley Estate Family Reserve Hardy's Mammoth Reserve Champion - *not awarded***



Champion and Reserve Champion Flavoured Olive Oil by Class

- ◆ Champion Flavoured and or Infused Olive Oil - **Fedra Olive Grove Lemon Myrtle, Garlic & Thyme**
Reserve Champion - Rio Vista Olives Awesome Food Co. Juniper Infused
- ◆ Champion Agrumato Olive Oil - **Rio Vista Olives Basil Pressed** and **The Olive Press Limited "Pressed Gold" Rosmarino Blu Toscano**
Reserve Champion - Longridge Olives Blood Orange Olive Oil



Champion and Reserve Champion Table Olives by Class

- ◆ Champion Table Olives – Class 11 Green Olives - **GOYA® EN ESPAÑA S.A.U Manzanilla Whole Green Olives**
Reserve champion – not awarded
- ◆ Champion Table Olives – Class 12 Medley of Olives - **Rokewood Olive Grove Mixed Variety Table Olives**
Reserve champion – not awarded
- ◆ Champion Table Olives – Class 13 Olives Turning Colour & Black Olives - **Bruny Island Olives Paragon Olives**
Reserve champion – not awarded
- ◆ Champion Table Olives – Class 14 Kalamata Olives - **Wymah Organic Olives Certified Organic Kalamata Olives**
Reserve Champion - Gooramadda Olives Kalamata
- ◆ Champion Table Olives – Class 15 Wild Olives - **Bruny Island Olives, Bruny Island Corregiola Olives**
Reserve Champion - Australian Olive Company, Australian Olive Company Koroneiki
- ◆ Champion Table Olives – Class 16 Dried Olives – not awarded
- ◆ Champion Table Olives – Class 17 Stuffed Olives - **GOYA EN ESPAÑA S.A.U, Goya Manzanillo Stuffed with Tuna Paste**
Reserve Champion - GOYA EN ESPAÑA S.A.U, Goya Manzanillo Stuffed with Salmon Paste
- ◆ Champion Table Olives – Class 18 Specialty Olives – not awarded
Reserve Champion –not awarded



Extra Virgin Olive Oil Results

Gold Medal Winners



Cape Schanck Olive Estate Picual

95/100 Class 5A

A deep intense aroma of winter grasses, country herbs, green almond, tomato leaf and freshly crushed green olive. Transfers well with delicious strong flavours. Tasty mouth opens to a landscape of sensations of rocket, almonds and raw artichoke. Well-balanced into a full body where the bitterness and pungency go together in a dynamic and harmonious way. The oil has a bold finish with a warm chilli kick and balanced persistence.

- ◆ BEST EVOO IN SHOW
- ◆ BEST EVOO IN SOUTHERN HEMISPHERE
- ◆ BEST EVOO IN AUSTRALIA
- ◆ BEST EVOO FROM NSW/ACT
- ◆ BEST IN CLASS 5



Taralinga Estate Olive Oil Robusto

93/100 Class 3

Fresh notes, with bitter almond, grass, tomato leaf, banana skin and basil. Very abundant and intense aroma. Clean in mouth with fresh powerful flavour and added floral and fig notes. Excellent transfer. Good texture with high pungency and bitterness. Balanced and persistent with very high complexity.

- ◆ BEST IN CLASS 3



Mount Zero Olives Frantoio Extra Virgin Olive Oil

92/100 Class 2

Very green and fresh profiles of artichoke, cut herbs, green almond and rocket. Good flavour transfer with fragrant notes. Clean mouthfeel. Creamy texture with high bitterness and medium pungency. Balanced with long length and good complexity.

- ◆ BEST IN CLASS 2



Taralea Grove Barouni

92/100 Class 3

Fresh green fruitiness, grassy, tomato, fig leaves and chamomile. Excellent transfer with abundance of exotic fruits and banana on the palate. Clean mouthfeel, good texture with balanced high bitterness and pungency, long length. A lot of good appreciated flavours with high complexity.



Flinders Island Olives Organic Extra Virgin Olive Oil

91.5/100 Class 2

Ripe and green fruitiness, fresh vanilla, red fruit, canella and floral aromas, with good combination between ripe and green. Abundant aroma with good transfer. Clean mouthfeel with medium to high balanced bitterness and pungency. Very persistent and good complexity with abundant aroma.



Chapman River Olives Chapman River Fruity (Queen of Spain & Coratina)

91/100 Class 3

Fresh tomato, basil, menthol, peach and red fruits' aroma of high intensity. Good transfer. Clean in mouth with good texture. High and very balanced bitterness and pungency, with long length. High complexity and flavour.



Geelong Region Olives Golden Plains Taggiasca

91/100 Class 5B

An attractive delicate oil. Fresh tropical green fruit and ripe olive aromas of moderate intensity. Good transfer. The oil opened up in the mouth and became more complex with tropical fruit, soft salad leaves and a hint of green apple. Balanced. Good olive fruity persistence with a light chilli pepper finish that lingers.

- ◆ BEST IN CLASS 5B



Maluka Estate Otway Olives

Picual

91/100 Class 3

Abundant aroma of interesting green combinations of rocket, grass, artichoke, bitter almond, menthol and tomato leaf. Good flavour transfer with the addition of creamy apple. Clean in the mouth with flavours easy to differentiate. Creamy oil with high quality of bitterness, balanced with very long length. High complexity with a very good combination of aromas and flavours.



Throon P/L Michael's Olives

Koroneiki

91/100 Class 3

Springtime fantasy with fresh green fruits and herbs. Sage, rocket and pear salad. Excellent transfers to palate with additional mint, and apple flavours. Clean mouthfeel with strong fruit flavours. Pepper and bitterness are harmonised and warm with a long and bold lingering finish.



Boundary Bend Olives Cobram Estate Robust

90/100 Class 2

High intensity fresh fig leaf, tomato leaf, artichoke and grass aroma. Waldorf salad aroma and flavour. Great transfer with additional savoury flavours. Intense and strong. Good texture with high and balanced bitterness and pungent long aftertaste. Well-balanced.



Cape Schanck Olive Estate Coratina

90/100 Class 5B

Very fresh green fruitiness aroma with bitter almond, pear, artichoke, rocket, herb, banana peel, tomato leaf and fennel. High intensity excellent flavour transfer with different flavour and tastes fresh. Good clean texture with moderate to high bitterness and pungency. Balanced with long length. High complexity.



Leaping Goat Olive Oil Extra Virgin Olive Oil

90/100 Class 2

Green fresh aromas of artichoke, herbs, tomato vine, kiwi and salad leaves. Clearly distinguishable with good transfer. Clean mouth feel, good texture with high balanced bitterness and pungency. Persistent in mouth with a pleasant lingering spicy pepper finish. Good complexity.



Lentara Grove Frantoio

90/100 Class 2

Fresh aromas combining green and ripe characters - nutty, almond, rose petal, mixed spice, apple, vanilla and green tea. Very good flavour transfer with intensity increasing in mouth. Complex. Attractive mouthfeel with textured bitterness and pungency. The finish was uplifting, balanced and with long persistence.



Boundary Bend Olives Cobram Estate Ultra Premium Hojiblanca

89/100 Class 5A

Fresh green spinach, green bean and tomato leaf with excellent transfer. Cut grass and red apple on palate. Creamy attractive mouthfeel. Light mouthfeel with mild pepper and bitterness. A mild zing to the lingering finish. Complex and delicious delicate oil.



Gooramadda Olives Mel's Blend

89/100 Class 2

Passionfruit, pineapple, tomato ripe fruit, and fig leaves in the nose, very aromatic and intense.

The palate is clean and full of flavour with medium bitterness and pungency. An intriguing oil with complexity and a lingering length.



GOYA® EN ESPAÑA S.A.U
Goya® "Organics" Extra Virgin
Olive Oil

89/100 Class 3

Fresh intense aromas of salad leaves, tomato vine, green apples and cut grass. Excellent transfer to the palate with complex fruit flavours of custard apple and tropical fruits. Well-balanced bitterness and tingling pungency, a lovely clean mouthfeel on a long finish. A harmonious oil.



Mount Bernard Olives Picual

89/100 Class 2

Fresh aromas of tomato leaf, olive fruit and tobacco leaf. Excellent transfer with additional wet grass and green apple notes. Light creamy mouthfeel with moderate black pepper pungency and balanced bitterness. Long persistence with a lingering chilli warmth.



Maluka Estate Otway Olives Picual

89/100 Class 5A

Intense clean and fresh green fruitiness of tomato leaves, cut grass, olive leaves, aromatic herbs and banana peel. Mouth flavour develops fast confirming the nose with the addition of much more complex undertones like lettuce, fig leaves, green tea, vanilla cake, cinnamon notes and fresh mint. Mouthfeel is both sweet and bitter with delayed pungency that develops robustly. Rounded, intense and balanced with a very long after-taste. A beautiful oil.



Maluka Estate Otway Olives Estate Blend

89/100 Class 3

Clean green fruitiness quite complex with green banana, green almond, mown grass, apple and slight cinnamon notes that become stronger green mouth flavours like olive leaves, arugula, artichoke and banana peel. Sweetness perception with fast bitterness and final pungency that gives a medium strong mouth feeling. The global perception is very interesting where nose and mouth aroma are complementary.



Rio Vista Olives Mount Torrens Blend

89/100 Class 2

Green fruity aromas that transferred well to the palate. Flavours include grass, herbal, artichoke, rocket and green banana. Medium bitterness and slowly developing chilli pungency which lingers and builds. Medium complexity. Good overall balance of fruit, bitterness and pungency.



ALTO OLIVES ROBUST

88/100 Class 2

Green banana, fresh spices, green grass and fresh picked strawberry aromas, with the pepper of rocket. Delicious flavours on the palate with a clean fresh mouthfeel. Good balance of bitterness and pungency. Reasonable complexity. Harmonious with a long persistence.



Aldi Stores 'The Olive Tree
Australian Extra Virgin Olive Oil
1L-Classic'

88/100 Class 2

Fresh attractive aromas of ripe olives, peach, citrus, apple, herb, grass and salad leaves. Excellent transfer to palate with additional flavours of tropical fruit, passionfruit and floral notes. Clean and fresh. Light creamy mouthfeel with low bitterness and a pleasant low-level black pepper finish that builds. Very well-balanced and harmonious with warmth and resonance.



Romley Estate Family Reserve

89/100 Class 5D

Clean and fresh fruitiness with both green and ripe aroma remembering green almond, cut grass, green apple and peaches. The mouth profile matches the nose enhancing the ripe notes from passionfruit and exotic undertones with very good transition to sweetness, medium bitterness and slight pungency and astringency. The overall perception is fresh, complex, balanced with a quite a long after-taste.

◆ **BEST IN CLASS 5D**



Boundary Bend Olives Cobram Estate Ultra Premium Picual
88/100 Class 5A
Freshly cut grass and herbal aromas with good intensity. Excellent transfer with more flavours of peas, asparagus and artichoke on the palate. Creamy mouthfeel with a moderate persistence in pungency and bitterness. Lingering finish.



Cape Schanck Olive Estate
Leccino 88/100 Class 3
Clean fresh green apple, rocket, green capsicum and malt biscuits. Excellent transfer from aroma to palate with a tomato leaf, sorrel and late tropical notes. Very textured with creamy light mouthfeel. Spicy but balanced pepper and bitterness. Long flavourful herbaceous length. It just keeps on giving. Delicious.



Lauriston Grove Manzanillo
88/100 Class 3
High green intense fruitiness, rich green leaves, cut grass, aromatic herbs, green banana and other vegetables leaves. Flavours on the mouth confirm the nose aromas with quite high intensity. The flavours are matched with the robust bitterness and astringency, whereas pungency is evident but not aggressive. The global perception is fresh, clean, balsamic and balanced with high intensity.



Summers Thoroughbreds Pty Ltd
Olio Zito Frantoio
88/100 Class 3
A complex persistent aroma of fresh citrus, grass, green olive, pine needle and herb aromas transferring to the palate that continue to build on aromas. Light mouthfeel with balanced bitterness and intense tingling warm chilli pungency and spicy pepper. Very good bitterness works well with the lingering sweet sensation providing a very good contrast. Good complex length.



Prema Bros Pty Ltd Francesco
88/100 Class 2
Full of beautiful aromas of green grass, artichoke leaf, green peas and apple. Following with good transfer, and additional complexity of tropical fruit, banana and herbal notes. The mouthfeel is light with good bitterness and pungency balance, and a lingering fruit-filled finish. A good harmonious oil.



Rio Vista Olives Augusto
88/100 Class 2
Fresh almond, rocket, artichoke, tomato and banana skin. Good transfer to mouth with abundant fruit flavours. Good clean light texture, with balanced medium to high bitterness and pungency. Long length, very good complexity.

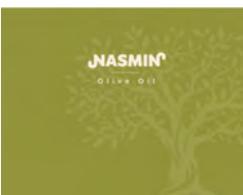


Rio Vista Olives Il Misto
88/100 Class 3
Fresh pronounced aromas of cut grass, salad leaves and soft herbs. Good transfer to the palate with a green tea and herbal flavour. A clean creamy mouthfeel, textured bitterness and pungency. A lingering spicy warmth.



Romley Estate Grand Reserve
88/100 Class 5C
Fresh complex aromas of artichoke, rocket, red berry, blossom and herbs. High intensity with abundant aroma. Great transfer. Creamy texture with high bitterness and pungency, balanced with long length. Rounded and full on the palate. High complexity.

BEST IN CLASS 5C



Nasmin PTY LTD Nasmin FS-17

88/100 Class 4

Abundant fresh ripe and creamy apple, apple blossom cut grass and pine needles. Great transfer and creamy light mouthfeel and hints of lavender. Lovely texture with robust spicy bitterness and pungency. The finish was balanced with persistence.

BEST IN CLASS 4



The Village Olive Grove Late Harvest

88/100 Class 2

Aromas of confection with sweet pea flowers, green tomato and citrus leaf. Transfers well with a creamy texture, delicious and clean mouthfeel. The finish was excellent and harmonious. Well-balanced bitterness and pepper that lingers with abundant fruit. This is a most interesting oil.



Wollundry Grove Olives

Distinctive

88/100 Class 3

High intense, fresh and clean green fruitiness characterised by cut grass, green tomato, aromatic herbs and other green undertones. Light sweetness is quickly overlapped by a medium bitter, astringent and pungent perception enriched by a very complex mouth flavour with green banana, tomato leaves and artichoke. Reminiscent of biting into fresh green olives. The overall profile is robust but balanced with a final fresh mouthfeel.



Lauriston Grove Hardy's Mammoth

87/100 Class 2

Fresh, clean and intense green fruitiness with artichoke, cut grass, tomato plant and fresh mint. Aromas more than continue in the mouth where flavours develop at the same time as mouth sweetness. Tingling bitterness turns into medium astringency and a final medium pungency. Clearly green aftertaste with artichoke and the experience of biting a fresh green olive. The overall feeling is for an intense, balanced and rounded very good quality virgin oil.



Domaine Adonis Domaine Adonis Blend

87/100 Class 3

Passionfruit, guava and citrus aromas. Excellent flavour transfer. Creamy light mouthfeel with bitter nettle, sweet tropical, citrus and perfume flavours. Moderate pungency and bitterness with balanced astringency. Long lingering flavours and a warm finish.



Diana Olive Oil Holdings Pty Ltd Diana Novello

87/100 Class 2

Green aromas of tomato leaf, rocket, artichoke and chilli leaf with medium to high intensity. Good flavour transfer with additional herb, apple and green almond notes. Clean creamy mouthfeel and persistent lingering chilli pungency with a hint of astringency. Full green harmonious flavours with complexity.



Lisadurne Hill Angus

87/100 Class 5B

Abundant fresh aromas with green almond, wet grass, banana skin and green apple. High flavour intensity and good transfer and a light creamy mouthfeel. Balanced bitterness and pungency lasting a long time on the palate. A harmonious oil.



Rio Vista Olives Elisi Grove

Signore

87/100 Class 5B

Fresh aromas of green capsicum, pea shoots and wet grass. Intense aromas transfer to palate with extra rocket and salad leaves. Clean light mouthfeel with well-balanced bitterness and pungency that remains on the finish. Long flavourful length with a pleasant lingering spice.



Rio Vista Olives Koroneiki

87/100 Class 5C

Green intense clean fruitiness, very expressive and singular, with olive leaves, banana peel, rose petal and floral aroma. Mouth flavour reinforces the singularity through boosting the rose-plant leaves and flower perception complemented with complex green leaf undertones. The mouthfeel is bitter and clearly astringent with medium warm pungency. The global perception is intense, fresh and very particular.



Rio Vista Olives Gigi

87/100 Class 3

Fresh and clean green fruitiness with wide range of leaves like cut grass, arugula and lettuce and some floral undertones. Very rich and complex mouthfeel complex in aroma that confirm the aroma. Progressive and immediate mouth bitterness develops that finishes with a medium astringency that enhances the fresh and green flavour. Medium pungency and delayed sweetness complementing the green olives taste. The final perception is intense, green, complex and balanced.



RP & JA Goddard

Coronea Grove Frantoio

87/100 Class 2

Complex fruit aromas of marzipan, almond meal, green beans, tomato leaves and herbs. Good transfer to palate with extra wild cinnamon, camomile and banana flavours evident. Creamy mouthfeel with intensely textured bitterness and a lingering pungency. Harmonious and appealing. Flavours carry through with persistence.



The Olive Press Limited "Pressed Gold" Two Sheds Tuscan Blend

87.5/100 Class 3

Fresh and clean green fruity reminiscent of cut grass, green banana and tomato leaves with very good mouth development. Additional flavours of green banana, artichoke, banana peel, slight citrus and green walnuts with medium to high intensity. Nice mouth balance between sweetness, bitterness, astringency and a delayed medium pungency. Global perception is fruity, balanced with a fresh mouthfeel.



Boundary Bend Olives Cobram Estate Ultra Premium Coratina

86/100 Class 5C

Aromas of fresh picked apples, tomato, herb and wet grass. Transfers well, with a good degree of intensity. Light mouthfeel. The bitterness is textured and in balance with the pepper and bitterness. A lingering spicy warmth.



Cradle Coast Olives Essence of the Cradle

86/100 Class 2

Beautiful fresh cut grass with herbaceous tones. Transferring beautifully with all the delicious flavours coming through, with pepper notes.

The finish had a long harmonious persistency.



Diana Olive Oil Holdings Pty Ltd

Diana Red Label

86/100 Class 2

Attractive nose with fresh green herbs, rocket, green peas, cinnamon and floral undertones. Transfers well to the palate where more flavours of tomato, banana and aniseed can be tasted. Clean creamy mouthfeel with balanced yet endless building bitterness and mountain pepper pungency. Complex and interesting.



Dominium Premium

86/100 Class 3

Fresh clean aromas red and green apple skin, fig, chocolate, coffee, sorrel and herbs. Great transfer with flavour more intense on the palate. Light creamy mouthfeel with spicy texture. Abundant bitterness and pepper that is balanced. Finishes cleanly with a long length.



Flinders Island Olives Season's Blend

86/100 Class 2

Intense floral aromas, courgette flowers, citrus peel, green banana and tobacco leaf. Excellent with a burst of flavour on the palate. Complex flavours and textured mouthfeel. Fresh on the palate with balanced bitterness and warming white pepper pungency. Slightly drying on the gums with a long lingering spicy finish.



Manna Hill Estate Frantoio

86/100 Class 2

Fresh green fruitiness, apple, green almond, oregano and floral notes on aroma. Flavour increasing with excellent transfer, easy to identify. Additional spiciness, cinnamon and menthol on palate. Good texture, with big pungency and moderate bitterness. All components balanced with long length and high complexity.



OLIVKO Chetoui

86/100 Class 3

An intense fresh green olive aroma with complex mix of green banana, tomato leaf, green peas, almonds, fig, and lavender on nose and palate, along with floral apple notes. Beautiful mouthfeel, medium creamy body, and a long persistent black pepper pungency that starts slowly and never finishes. Well-balanced texture with artichoke and soft sweet almond. Clean, fresh, intense, green and lovely.



Rio Vista Olives Signore

86/100 Class 5B

Good combination of fresh green olive fruit, almond, artichoke, grass and herb aroma of high intensity. Good flavour transfer with apple and fragrant notes. Clean mouthfeel, with creamy sensation and high pepper pungency balanced with long length. Rounded and full on the palate. High complexity.



Maluka Estate Otway Olives Frontoio

86/100 Class 3

Intense aroma of fresh olive, dark green herbs, apple and chicory that transfers to the palate. Light mouthfeel that comes alive with the power of a chilli pungency and the bitterness of wild chicory. Very good harmony. Clean and complex with a lingering finish. Impressive.



Mount Bernard Olives Frontoio

86/100 Class 3

Fresh clean aromas of very good intensity. Tomato leaf, green apple, fresh green herbs and cut grass. Very good transfer with more complex green flavours of capsicum and green olive. Creamy mouthfeel. Texture is well-rounded. Very well-balanced with a smooth roller coaster finish of fruity, bitter, pungent alternating. Very complex.



Rio Vista Olives Nevadillo

86/100 Class 5A

Fresh ripe tomato, tomato leaf, red fruits, fig and bay leaf. High intensity and easy to identify with good flavour transfer. Clean in mouth with flavours obvious to palate with extra guava and tropical fruit. Good texture with high and pleasing pungency and bitterness. Balanced with long length and high complexity.



W2Olives Extra Virgin Olive Oil

86/100 Class 3

Fresh grass, tomato vine, sage and fresh olive aromas on a harmonious nose with notes of green apple, banana skin and rosemary. A tasty complex mouthfeel with intriguing bitterness and a green astringency that is well-balanced with flavours of cinnamon, pine needles and aromatic herbs. The oil finishes in a lovely long and persistent white pepper pungency. Complex, elegant and green.



Summers Thoroughbreds Pty Ltd

Olio Zito Blend

86/100 Class 2

Fresh lifted aromas of cinnamon, cut grass, sorrel, citrus leaf, lemon grass and green banana. Great transfer with complex fruits on the palate with a rounding off of cayenne pepper and tropical notes. Creamy mouthfeel with good mouth development from sweet to bitter and astringent with a delayed pungency. Well-balanced with aroma intensity. Great harmony and fantastic global and elegant expression. A long tasty finish that keeps on giving. A well-rounded oil.



SILVER MEDAL WINNERS



**Chapman River Olives
Fruity (Queen of Spain & Frantoi)**

84/100 Class 2

Intense interesting fresh clean and ripe aroma, with tropical fruit character. Very complex in the nose where mango, banana, apple, pineapple and more fruits develop with cut grass notes. Aroma transfers to the mouth though with less intensity. Medium bitterness, moderate pungency of chilli ginger, but gentle and persistent with the fruit flavours lasting to the finish.



**Maluka Estate Otway
Olives Frantoi**

84/100 Class 5B

Medium intense nose with both ripe and green aromas of cinnamon, ripe almond, vanilla, floral notes and green banana. The mouth retro nasal aroma matches the nose but slightly less complex. Warm creamy mouthfeel with astringency, sweetness and delayed pungency that becomes heated and overlaps the final mouth feel on the length. A spicy moderate finish.



**Empire 37 Organic
84/100 Class 3**

Fresh green artichoke, earthy bitter greens, endive and a hint of banana and perfumed roses. Moderate transfer to palate with fruit characters not as intense. Creamy mouthfeel with balanced astringency, textured bitterness and black pepper pungency. Long length.



**Murray Gums Estate
Frantoi**

84/100 Class 2

Fresh, herbaceous aroma with meadow hay, green tea, asparagus and some fresh nutty notes. Moderate to high intensity. Very good transfer to the mouth. Clean mouthfeel. The flavours fade a little in the mid-palate. Moderate bitterness and a long pleasant chilli-pepper finish. Well-balanced. Reasonable complexity.



**Rio Vista Olives Elisi
Grove Koroneiki**

84/100 Class 5C

Fresh green grass, herb, rose petal, banana and ripe tomato on the nose transferring to palate - with additional lemon and floral notes. Flavours on palate are not as intense on the nose. Light mouthfeel. Building chilli pungency, balanced bitterness and gripping astringency. Long lingering length.



Rio Vista Olives Elisi Grove Kalamata
84/100 Class 5C
 Tomato on the vine with pea shoot and green olive fruit aroma. Transferring well to the palate, with a creamy texture, clean mouthfeel and lingering aftertaste. Well-balanced bitterness and persistent white pepper pungency with good intensity.



Geelong Region Olives Mt Moriac Olives Estate Spanish
83/100 Class 2
 Aromas with green apple, herb and banana. Good intensity with beautiful complexity. Good transfer with hints of dried peach and nuts. The mouthfeel is light with persistence and balanced pepper and bitterness. A good finish.



Domaine Adonis Koroneiki
83/100 Class 3
 Classic tomato, basil, nettle, rocket and green salad herb aromas. Good flavour transfer to the palate with a spicy bitter almond creamy mouthfeel. A savoury and textured oil with stalky astringency and bitterness and late building black pepper. Well-balanced with moderate length.



Boundary Bend Olives Cobram Estate Light
83/100 Class 1
 Fresh clean ripe aroma, with tropical fruit and complex mango, banana, apple, pineapple develop and join with cut grass notes. Aroma remains in the mouth though but with less intensity. Clean sweetness is completed by a balanced and lengthy bitterness and pungency. Aroma is very interesting and mouth is balanced.



Geelong Region Olives Barwon River Olives Picual
83/100 Class 5A
 Strong sweet herb, tomato vine, green apple and pineapple sage aromas. Ripe notes that transfer well to the palate. A medium intensity oil with good fruit flavours, balanced bitterness and pungency with a clean finish.



Kyneton Olive Oil Family Selection
83/100 Class 2
 Complex aroma with tropical fruit, fresh nuts, ripe olives, banana and grassy notes. Good intensity. Very good transfer to the palate. Clean mouthfeel. Good texture, smooth and creamy with moderate bitterness. Late, building chilli pepper pungency dominates the finish. Good complexity.



Longnan Xiangyu Olive Development Co., Ltd. Xiangyu Coratina
83/100 Class 2
 Intense aromas of eucalypt, cut grass and woody herbs. Strong transfer to the palate, with overriding green bitter herbal and green apple flavours. Clean mouthfeel, good bitterness and pungency, but a slightly astringent bitter finish.



Old Cotton Tree Grove OCTG
83/100 Class 3
 Vanilla, green apple, herb, lychee, curry leaves, chai latte cinnamon in the nose and palate. Grassy texture in the mouth with the flavours transferring to the nose slowly. Firm bitterness and spiciness adding richness to the finish. Very interesting oil.



Cradle Coast Olives Paragon
82/100 Class 2
 Fresh straw, hay, green almonds, banana skin and green beans in the nose. The mouth is clean with balanced bitterness and overpowering pungency. Very persistent flavours. The oil is interesting and well made.





Mount Zero Organic Extra Virgin Olive Oil
82/100 Class 2
Intense tomato leaf aroma with asparagus notes. Clean and fresh. Low to moderate transfer. Flavours not as intense in the mouth. Clean mouthfeel with moderate levels of astringency. Good texture, reasonable complexity and a long finish.



The Olive Press Limited "Pressed Gold" Bone Gully Oilmaker's Blend
82/100 Class 3
Fresh aromas of green grass, citrus peel, green olive and herb. Moderate intensity. Good flavour transfer. Clean mouthfeel. Good texture with high levels of bitterness and pungency. Reasonable complexity. Late building chilli pungency features on the finish.



Geelong Region Olives Mt Moriac Olives Estate Tuscan
81/100 Class 2
Good fresh aromas of green olives, fresh herbs, rocket and fresh cut grass. Moderate to high intensity. Good transfer and complexity. Green banana, grass and bitter herbs in the mouth. The moderate level of astringency dominated the finish. Good persistence.



Oils of Milawa Mission
82/100 Class 2
Fresh aromas of green grass and green banana skin. Moderate intensity. Good flavour transfer, clean mouthfeel with strong bitterness and moderate pungency. Reasonable complexity and length.



The Olive Nest & 1838 Wines Kalamata
81/100 Class 1
Attractive nose with green apple, ripe tropical fruits, fresh orange and cinnamon. Moderate transfer with excellent flavours. Creamy mouthfeel showing low bitterness and pungency, but very good definition and balance.



Forth Valley Olive Grove Frantoia
80/100 Class 2
Medium intensity of fresh green banana, banana skin, apple and almond. Good flavour transfer. Fresh in the mouth, moderate bitterness and hot chilli pepper pungency. Balanced with long length, reasonable complexity.



Ashbolt Farm Red Label
80/100 Class 2
Complex aromas of fresh salad leaves, rocket, herbs and green apple. Good transfer with additional flavours of tomato vine. High intensity of flavours with a clean mouthfeel. Moderately high level of bitterness overpowers the flavours in the mouth. A long grassy, bitter and chilli pepper finish.



Australian Olive Company Mediterranean Gold Phoenician Extra Virgin Olive Oil
80/100 Class 2
Fresh, clean aroma of moderate intensity. Tropical fruits, tomato, ripe banana, ripe apple and floral notes. Good transfer to the palate. Good texture with mild bitterness and a moderate pungency that arrives late and builds. Reasonable complexity.



Aldi Stores The Olive Tree Australian Extra Virgin Olive Oil 1L Classic
80/100 Class 5B
Medium fruitiness with both green and ripe fruit, green almond, cut grass, honey and floral undertones. Sweet and dry mouthfeel with low bitterness and minor pungency. Flavours of fresh nuts, flowers and spices feature on the palate. The overall perception is balanced and singular.



Nullamunjie Olive Oil Pty Ltd Nullamunjie
80/100 Class 3
Fresh aroma of green herbs, green almond, banana, fig, green apple and spices. Moderate transfers to palate. Clean mouthfeel, moderate bitterness and pungency. Balanced with a long warm length on the palate. Good complexity.



Castel Gelluli Chemlali
79/100 Class 2
Clean spicy floral nose with green almond and hints of radicchio and chicory. Moderate transfer with a creamy mouthfeel. Mild pepper with a nutty bitter finish and warm sorrel finish.



Cockatoo Grove Signature Organic Extra Virgin Olive Oil
79/100 Class 3
Strong green vegetable notes with ripe apple and blossom. Transferred well with a fresh clean mouth feel. Nice low but balanced bitterness and pungency. Long flavourful length.



GOYA® EN ESPAÑA
S.A.U Goya® Robusto
Extra Virgin Olive Oil
79/100 Class 2
Moderate aromas of green grass, spice and red apple notes.
Moderate transfer with a clean mouthfeel and good texture. Moderate bitterness and pungency with a reasonable complex finish.



Lauriston Grove
Frantoio
79/100 Class 3
Complex intense fruit aromas of rocket, almonds, artichoke, herbs and aniseed. Good transfer to palate.
Creamy, silky mouthfeel. Very persistent, lingering flavours and warmth of chilli pungency.



Lisadurne Hill 'Hill Paddock Blend'
79/100 Class 4
Fresh aromas of green grass, green apple, salad leaves and artichoke.
Moderate intensity. High flavour transfer with fragrant notes and raw spinach flavours.
Balanced bitterness and pungency. Clean mouthfeel with a good finish slightly dominated by the bitterness.



Mount Bernard Olives
Leccino
79/100 Class 2
Fresh aromas of golden delicious apple, artichoke and kiwi fruit. Good transfer with complex flavours of artichoke, kiwi fruit and salad leaves.
Creamy fresh mouthfeel with well-balanced moderate bitterness and good persistent pungency.



The Village Olive Grove
Early Harvest
79/100 Class 2
Ripe medium-high aroma of cinnamon, almonds, banana and cherry.
Moderate transfer to palate. Sweet mouthfeel with a continuous chilli pungent note that overlaps the mouth perception. Aroma and flavours are very interesting. Black pepper pungency on the finish.



Geelong Region Olives
Barwon River Olives
Frantoio
78/100 Class 5B
Green, herbaceous intense aroma. Fresh green olives, green apple and hints of tomato leaf.
Good complexity. Good transfer to the mouth with green notes dominant.
Clean mouthfeel. Good texture. Strong chilli pepper pungency overpowers fruit a little.



Devon Siding Olives
Frantoio
78/100 Class 2
Clean aroma of fresh green banana, artichoke, salad leaf and soft herbs of moderate intensity.
Good transfer to a palate of green flavours.
Building chilli pungency to finish. Balanced with a long length and persistence.



Boundary Bend Olives
Cobram Estate Classic
78/100 Class 1
Mild green grass, salad leaves and spicy pome fruit aromas. Good transfer to palate. Light mouthfeel. Good length of persistence of flavour and pungency. Moderate lasting finish.



Woodside Farm
Frantoio Leccino
78/100 Class 2
Intense green grass, tomato leaf, fresh capsicum, with bright and warm peppery spice.
Good flavour transfer with clean crisp mouthfeel and long persistent peppery finish. Harmonious oil with green notes and kicks of spice.



ALTO OLIVES
DELICATE
77/100 Class 1
Aromas of ripe banana, spice and green grass.
Moderate transfer of flavours to palate.
Creamy mouthfeel but a little flat with moderate pepper and bitterness.
Short to medium finish.



Paringa Ridge Pty Ltd
Leontyna White Label
77/100 Class 3
Fresh green grass, rocket, apples and tomato vine aromas.
Good texture, good transfer, clean mouthfeel with moderate flavour intensity, bitterness and pungency. Balanced with a moderate to long length.



RP & JA Goddard
Coronea Grove
Frantoio Leccino Blend
77/100 Class 2
Fresh aromas of green olives, spearmint, fennel, green banana and spice.
Good complexity on the nose. Good transfer but flavours lose intensity in the mid palate. Clean mouthfeel. High chilli pepper level dominates the finish. Very good persistence.



Taralinga Estate Olive Oil Fruttato
77/100 Class 3
Fresh aromas of grass, citrus, ripe tomato flesh and hints of clove. Transfers to palate with additional lemon mint and herbal freshness. Creamy mouthfeel with dominating bitterness and moderate astringency. Long chilli heat pungency on the finish.



The House On The Hill Olive Grove Koroneiki K1
77/100 Class 5C
Ripe aromas, clove, spices, eucalyptus, vanilla cake and ripe almond. Stronger flavours on palate. Clean and warm in mouth with good texture Moderate bitterness and late pungency that is very persistent. A little unbalanced on the finish.



Domaine Adonis Chetoui
76/100 Class 3
Fresh intense banana, tropical fruits, sage and passionfruit. Flavours transfer to palate well with tropical notes and bitter greens dominating. Light mouthfeel with medium warm black pepper astringency and abundant radicchio and endive bitterness. Spicy finish with a long length.



Wangrove Extra Virgin Olive Oil
77/100 Class 2
Fresh, moderate intensity aromas of green grass, herbs, artichoke and peas. Complex with a good transfer to the palate. A clean mouthfeel with medium bitterness and pungency. A moderate fresh finish.



Geelong Region Olives Golden Plains Koroneiki
76/100 Class 5C
Clean aromas of ripe fruit, salad leaves and green grass. Some transfer to palate with additional floral and confectionery notes. Medium bitterness and mild white pepper pungency. Balanced with a clean, fruity finish.



Hillcrest Estate Frantoio Leccino
76/100 Class 3
Moderately complex aroma of fresh olive leaves, lemon, eucalyptus and spinach. Good transfer to the mouth but the flavours lose intensity with building lemon pith bitterness and ginger pungency. Clean mouthfeel.



Kyneton Olive Oil Gourmet Blend
76/100 Class 2
Aromas of green grass, cinnamon, nutmeg and artichoke with nettle to finish. Moderate intense flavour transfer, bitterness and pungency. Moderate to long length. Reasonably complex oil.



Longridge Olives Rountree Family Blend
76/100 Class 4
Aromas of fragrant rose petal, fresh green grass, heady passionfruit, guava and strawberry. Moderate transfer to palate with flavours less intense on palate. Clean mouthfeel with high intense bitterness and pungency with a harmonious balance.



Paringa Ridge Pty Ltd Leontyna Black Label
76/100 Class 3
A good moderate fruity, herbal and salad leaves aroma. More flavours on the palate including pea shoots and dried apricots. Clean mouthfeel with a mild bitterness and pungency.



GOYA® EN ESPAÑA S.A.U Goya® Unico Extra Virgin Olive Oil
80/100 Class 4
Floral fragrant coriander seed in nose. The flavours transfer well to the palate with lettuce flavours. Medium bitterness and pungency join in to add sensation to the palate. Well-balanced.



Bronze Medal Winners



Taralea Grove Mission, Kalamata, Frantoio and Manzanillo Blend
75/100 Class 2
 Medium intensity with fresh aromas of grass, herbs and artichoke. Medium transfer to the palate with simple flavours and a balanced bitterness and pungency. A clean mouthfeel and a smooth finish with lingering pepper.



Aldi Stores Remano Extra Virgin Olive Oil 750ml
75/100 Class 5A
 Fresh ripe tropical notes with passionfruit, guava, herb, grass and clover. Creamy slightly heavy mouthfeel with tingling bitterness, slightly unbalanced pungency and a moderate finish



Longridge Olives Rowntree Family Blend
75/100 Class 2
 Lovely complex fresh fruit with salad leaves dominant on the nose. Palate transfer not as intense as aromas. Good fruit not matched to transfer. Creamy mouthfeel. Moderate bitterness, pungency and a big chilli finish.



Bovalina Olive Oil Australian EVOO
74/100 Class 2
 Floral aromas with paddock hay, ripe banana and grass. Some transfer of fruits to the palate. The intensity was low, but the palate was fresh. The finish was pleasant. Moderate length.



Coal Creek Tasmania Extra Virgin Olive Oil
74/100 Class 2
 Very mild aromas of dried grass and green fruits on the nose, transfers with some mild flavours to the palate. Light mouthfeel with moderate bitterness and pungency lingering in the mouth.



Mt Buffalo Olives Mountain Blend
74/100 Class 3
 Fresh green grass, green olive, herb and savoury nose. Good transfer with a fresh creamy pinenut flavoured mouthfeel. Intense bitterness, astringency and pungency somewhat overwhelms the fruity notes. Unbalanced.



Mt Buffalo Olives Robusto
74/100 Class 3
 Aromas of green tea, nutmeg, tomato and daisy flowers. The palate was flavoursome, but was short lived. Creamy and light mouthfeel with robust pepper and bitterness. The finish was a little astringent.



Lauriston Grove Correggiola
73/100 Class 3
 Very green characteristics dominate the aroma. Fresh pine, mint, sorrel and freshly cut grass of moderate intensity. Good transfer. High levels of bitterness overpowered the flavours on the palate. Late building pungency.



Geelong Region Olives Barwon River Olives Tuscan
72/100 Class 2
 Fresh aromas of banana, passionfruit and salad leaf. Transferred to palate to some extent. The oil exhibited creamy mouthfeel with a short persistence in flavours. The oil is balanced but lacks complexity.



Hannaford Olive Oil
72/100 Class 1
 Moderate aromas of sweet apple, mild green herbs and ripe pears, with some spice. Good transfer to the palate with mild but balanced bitterness and pungency. Oily on the palate with moderate length.



Paradiso Garden of Eden
72/100 Class 2
 Fresh green aromas of mint and parsley. Attractive nose. Moderate transfer with herb notes dominant. Creamy mouthfeel. Large level of astringency overpowers the flavours in the mouth. Reasonable persistence and complexity overall but a little unbalanced.



**Wollundry Grove
Olives Delicate**
72/100 Class 2
Aromas of custard apple, grass and green peas with a good transfer and balance. Shows a slow building lingering finish with a hint of astringency.



**Australian Olive
Company
Mediterranean Gold
Tuscan Extra Virgin
Olive Oil**
71/100 Class 2
Good aromas of fresh pineapple, ripe fruit and apple. Mild transfer to the palate. Sweet, mild oil with a creamy mouthfeel, little bitterness but a long warm pungency. Short length.



**Rio Vista Olives Elisi
Grove Coratina**
71/100 Class 5B
Some complex aromas of fennel, herbs and dill transferred well to the palate with extra bitter greens. An intense astringent mouthfeel leads into a slow build of pepper pungency and persistent flavour at finish.



**Fedra Olive Grove
Jeff's Blend Extra
Virgin First Cold Press
Olive Oil**
70/100 Class 2
Pleasant nose including apple, nut and interesting confectionery. Palate not as intense as nose. Creamy mouthfeel with late ginger heat characters. Low transfer and intensity.



**Kangaroo Island Extra
Virgin Olive Oil**
70/100 Class 2
Fig leaves, almond, green grass flavours in nose that transfers to palate. Raw bitterness, astringency and pungency. A little unbalanced, but clean aftertaste and moderate length. Medium to robust style.



**MONINI S.P.A. Monini
Classico 100% Italian
Extra Virgin Olive Oil**
70/100 Class 5B
Aromas of custard apple, cinnamon and grass with moderate transfer to palate. Creamy mouthfeel with late raw herbal bitterness and astringency. Short finish.



On The Run "Yours"
70/100 Class 2
Chocolate and fresh ripe custard apple and green apple skin aromas. Moderate transfer. Additional ripe fruity flavour. Full mouthfeel with a slightly warm unbalanced pungency and bitterness that overpowers fruit. Mild length.



**Rio Vista Olives Elisi
Grove Woodlane**
70/100 Class 2
Delicate aroma with a mix of green and ripe aroma like herbs, citrus and peach which are not fully developed. Good balance in mouth where sweetness, bitterness and pungency are of medium intensity. Final astringency raises at the end. Short finish.



**Tarralea Grove
Hojiblanca**
70/100 Class 2
Aromas of artichoke, almonds, passionfruit and olive leaf. Mild transfer of the flavours to the palate with a clean mouthfeel. Balanced bitterness and pungency and a medium to short finish.



**MONINI S.P.A. Monini
GranFruttato 100%
Italian Extra Virgin
Olive Oil**
69/100 Class 5B
Fruit aromas of very ripe banana, apple, bitter greens and vegetal notes. Slightly flat transfer to palate with creamy mouthfeel. Low bitterness but has some persistence and warmth.



**Chapman River Olives
Robust**
68/100 Class 3
Reserved freshness and hints of nuts, dried citrus peel and dried grass. Same flavours on palate. Unbalanced bitterness and tingly pepper that overpower any flavour. Long bitter finish.



**Peninsula Providore
Farm Extra Virgin Olive
Oil**
67/100 Class 2
Very mild aromas of grass and green fruits. Clean transfer to the palate with equally mild flavours. Lacks complexity with a mild bitterness and pungency, leaning toward a mildly pungent finish.



Terroliva Delicate
67/100 Class 3
 Moderate savoury aromas of almond, grass, nutmeg and green beans. Mild intensity. Transfer to palate is moderate. Creamy mouthfeel with balanced bitterness and late heat. A touch astringent on the finish.



Aldi Stores Remano
Extra Virgin Olive Oil 750ml
66/100 Class 5A
 Moderately intense aromas of ripe banana, butter cake mix and tomato flesh. Flavours transfer to the palate, but they are not as intense as nose. Heavy mouthfeel with mild bitterness and pungency. Finishes a little flat and short.



Fedra Olive Grove
Fedra Extra Virgin First Cold Press Olive Oil
66/100 Class 1
 Delicate nose of ripe pome fruits with moderate transfer to palate. Creamy and delicate low intensity of fruit flavours with warming pungency. Short but pleasing aftertaste.



Mount William Olive Grove Signature Blend
65/100 Class 2
 Fresh herbal nose, however low intensity. Mild flavour transfer with hints of green bean. Light attractive mouthfeel. Balanced pepper and bitterness. Clean finish.



Flavoured Olive Oil Results

Gold Medal Winners



Rio Vista Olives Basil Pressed Cold Processed Oil
94/100 Class 7B
 Crisp green aromas of abundant fresh basil, tomato leaf and salad herb. Basil complements the quality herbaceous base oil. The aromas transfer and flavours are balanced and authentic with excellent persistence. A fresh, vibrant and clean oil. A long fresh green lingering finish.

- **BEST FLAVOURED OIL OF SHOW**
- **BEST IN CLASS 7**



The Olive Press Limited "Pressed Gold" Rosmarino Blu Toscano
94/100 Class 7B
 Fresh, clear, very intense rosemary aromas reflected well by authentic transfer to the palate and complemented by the pairing with a quality olive oil. Light mouthfeel with flavour intensifying with the pungency. Persistence outstanding. A flavourful oil with finesse and abundance.

- **BEST FLAVOURED OIL OF SHOW**
- **BEST IN CLASS 7**



Longridge Blood Orange Olive Oil

Oil

92/100 Class 7A

Intense aromas of fresh orange, lemon and tangelo. Very fragrant. Aromas transfer well with the palate as intense as aroma. Creamy light mouthfeel with zesty zing. Balanced and mild bitterness and pungency with a long citrus peel inspired aftertaste. Complex and attractive.



Rio Vista Olives Chilli Pressed

91/100 Class 7B

Intense fresh chilli, cayenne pepper and red and green capsicum aroma. Very good transfer to the mouth. Builds from a crisp capsicum start and develops on the palate to an intricate red chilli spiciness. Very intense flavours. Flavours and heat build to a long lingering finish. Delicious and complex.



Rio Vista Olives Garlic Pressed

90/100 Class 7B

Intense authentic garlic aroma. This oil has an abundance of fresh garlic flavours. A vibrant and clean oil whose flavours intensify on the palate. The bitterness and pungency of the base oil and the intense flavours of the garlic combine to create fireworks in the mouth.



Fedra Olive Grove Infused Extra Virgin Olive Oil - Lemon Myrtle, Garlic & Thyme

89/100 Class 6B

Very well-structured blend. Complex aromas of lemon myrtle, thyme and garlic. Excellent transfer to the mouth. Very well-balanced and harmonious with pepper and bitterness. Good support from the base oil and a long appealing length.

• **BEST IN CLASS 6**



Longridge Olives Lemon Agrumato Olive Oil

89/100 Class 7A

Everything you want in a lemon oil. Fresh lemon zest and homemade lemon curd aroma and flavour. Great transfer to palate with extra lemon pith flavours and bitterness. Bitterness and pepper are balanced with a long lingering length. Very moreish.



Awesome Food Co. Juniper Infused

86/100 Class 6B

Aromatic juniper berry and savoury notes with floral spice on the nose. Great transfer to palate with lingering juniper flavours. Creamy mouthfeel with the fresh clean oil and juniper well integrated. Mild pepper with a gentle bitter finish. Good length.

Silver Medal Winners



Currawong Lemon Agrumato

83/100 Class 7A

A pleasant aroma of fresh lemon cake mix and zest. Aromas transfer to palate moderately. Lemon pith more evident on palate. Creamy mouthfeel but oil is a little flat. Pungency and bitterness in check with oil. Moderate length



Terroliva Mojito Lime & Mint

83/100 Class 7A

Fresh lime and lemon curd with herbal and mint notes on the nose. Good transfer to the palate with extra citrus pithiness. Creamy mouthfeel with mild bitterness and pepper that let the citrus notes shine. Long length with a fine peppery kick at the end.



Currawong Orange Agrumato

81/100 Class 7A

Bright aromas of fresh orange juice and Seville orange marmalade. Moderate transfer with reduced intensity of fruit on the palate. Light tangy mouthfeel with mild pepper and a medium lasting pithy bitterness.



Fedra Olive Grove Infused Extra Virgin Olive Oil - Truffle
81/100 Class 6B
 This oil exhibits an authentic truffle aroma. The flavours transfer well to the palate. The palate flavours are more subtle allowing the blend with the base oil to show through. Good balance and harmony.



Mount Zero Olives Lemon
81/100 Class 7A
 Fresh lemon and pith aromas. Integrates well with the base oil. These aromas transfer well to the palate with long persistent lemon flavours. The spicy profile of the base oil adds to the overall harmony and complexity.



Peninsula Providore Farm Garlic Olive Oil
81/100 Class 6B
 Strong roasted and dried garlic aromas on the nose. The transferred flavours are of authentic fresh garlic. Balanced pungency and bitterness leading to a long lingering flavour.



Rio Vista Olives Merchant Spiced Olive Oil
81/100 Class 7B
 An intoxicating aroma of liquorice, cinnamon, orange rind and mixed spice. Flavours transfer well to the palate but intensity of aromas is not flavour matched. Light mouthfeel with a lingering complex finish.



The Olive Press Limited "Pressed Gold" Midori Yuzu Agrumato
81/100 Class 7A
 Bright, intense and clear yuzu aroma. Flavour transfers well over a very mild oil but does not linger. Other flavours of lemon grass and peel are seen. Creamy viscous oil with a low bitterness and mild chilli pungency.



Mount Zero Olives Lime
78/100 Class 7A
 Fresh lime aromas of moderate intensity that transfer to the palate and become stronger. Creamy mouthfeel, unassuming pepper and bitterness and a moderate length. The oil was fresh and delightful.



Fedra Olive Grove Infused Extra Virgin Olive Oil - Chilli & Lemon Oils with Dry Chilli
76/100 Class 6B
 Aromas of both chilli and lemon transferring to the palate. The flavour is of intense, overwhelming chilli and lemon intensity. The base olive oil is viscous. Good persistence.



Mount Zero Mandarin
76/100 Class 7A
 Fresh clean mandarin aromas on the nose. The flavour transfers well to the mouth. Good blend, with EVOO flavours. Mandarin pithy bitterness which overrides the finish.



The Olive Nest & 1838 Wine Garlic & Rosemary
76/100 Class 7B
 Abundant aromas of garlic and rosemary on the nose. Transfer to palate was good. Flavours on palate not as intense as aroma. Balanced pepper and bitterness. Medium finish.

Bronze Medal Winners



Fedra Olive Grove Infused Extra Virgin Olive Oil - Garlic Oil Thyme & Lemon Infused with Oregano
71/100 Class 6B
 Dominant aromas of thyme and oregano. On the palate there are hints of garlic and lemon with dry herbs. There is a long persistence of herb flavours in the oil.



Romley Estate Garlic Extra Virgin Olive Oil
65/100 Class 7B
 Mild roasted garlic aroma with more intense shallot notes. Flavours transfer to palate with the oil's bitterness and pepper showing on the finish. Short length.

Table Olive Results

Gold Medal Winners



Gooramadda Olives Kalamata

90/100 Class 14

Consistent shape, size and purple brown colour. Fresh ripe olive and savoury aromas with good intensity transferring to the palate. Hints of floral notes on the palate. Great skin and olive flesh texture. Flavoursome mouthfeel. Salt, acid and bitterness all in balance with a lingering flavoursome finish.



Wymah Certified Organic Kalamata Olives

92/100 Class 14

Appealing brown to dark purple colour with consistent sizing and profile. No blemishes. Sweet clean olive nose with vanilla and floral notes transferring to palate. Good meaty mouthfeel with ample flesh and easy release from the stone. Great balance of saltiness, acidity and bitterness. Great complexity and length.

- BEST TABLE OLIVE OF SHOW
- BEST TABLE OLIVE SOUTHERN HEMISPHERE
- CHAMPION AUSTRALIAN TABLE OLIVE
- BEST IN CLASS 14



Arkwright Estate Kalamata

87/100 Class 14

Beautiful rich uniform purple colour, consistent size and shape. No notable blemishes. Fruity notes and hints of vinegar. Attractive mouthfeel with great firm texture. Long-lasting flavour. Balanced salt and acidity with a little added bitterness for complexity. Overall, a very good flavoursome olive.



GOYA EN ESPAÑA S.A.U Goya® Manzanillo Stuffed with Tuna

87/100 Class 17

Consistent colour, size, shape. Pale yellow green in colour with only minor bruising evident. Clean savoury olive and ocean spray aroma that transfers with intensity to the palate. Great texture with a little crunch. Balanced acidity and bitterness with a real hit of fishy salt on the finish. Flavours are balanced and complimentary. Lingering finish and mouthfeel. Delicious.

- BEST IN CLASS 17



Australian Olive Company Premium Kalamata Table Olives

86/100 Class 14

Rich evenly ripe purple colour with no blemishes and consistent sizing. Attractive savoury ripe olive aromas transferring to a full flavoured palate. Good clean taste. Firm skin with medium to soft flesh. Comes off stone well. Balanced acidity, salt and bitterness. Long length.



Bruny Island Olives Corregiola

86/100 Class 15

Variation in olive colour (green and black), size and shape but all small and attractive. Sweet fruity, spice and floral aromas transferring to solid olive fruit and savoury flavours on the palate. Creamy mouthfeel with some attractive crunch and texture. Good balance of salt, acid and bitterness. Complex aromas that keep giving. Long aftertaste.

- BEST IN CLASS 15



Silver Medal Winners



Bruny Island Olives

Paragon

85/100 Class 13

Attractive colour range with variation and a consistent size. Minimal bruising on some olives. Fresh aromatic mix of toffee, chocolate, olive and vanilla transferring to palate with extra floral flavours. Lovely creamy mouthfeel. Good levels of bitterness, saltiness and acidity that are all well-balanced. Delicious and moreish. Eat the whole bowl.

• BEST IN CLASS 13

GOYA EN ESPAÑA S.A.U

Goya® Manzanilla Whole Green Olives

81/100 Class 11

Lovely appearance, consistent and great green colour. Clean, pleasant aroma transferring to palate. Good firm and fresh texture, slightly high acidity with minimal bitterness. Balanced salt levels, olive flavour with medium palate length.

• BEST IN CLASS 11



GOYA EN ESPAÑA S.A.U

Goya® Manzanilla Olives Stuffed with Minced Hot Pepper Paste

76/100 Class 17

Consistent colour, size, shape. No blemishes with a green olive colour. Aromas of chilli pepper and olive. Good transfer to palate. Hot chilli stuffing explodes on the palate and overtakes the olive flavour and mouthfeel. Olive has nice crunch however the chilli is very dominating. Lingering spicy warmth, good balance and length.



Goya® Manzanilla Olives Stuffed with Salmon Paste

82/100 Class 17

Consistent colour, size, shape and amount of stuffing. Yellow green in colour. Moderate olive and smoked salmon aromas that transfer to the palate. Flavours more intense on palate and enhanced by salmon and saltiness. Good texture with nice balance of salt and acidity. Slightly bitter finish with lingering smoked salmon flavour.



Rokewood Olive Grove Mixed Variety Table Olives

82/100 Class 12

Attractive mix of olive varieties, shapes, sizes and pink and green colours. An absence of blemishes. Clean aroma of good ripe olive fruit and floral characters which transfer to the palate with freshness. Olive skins were good and flesh firm and consistent. Slightly over salty and lacking acid balance. Long flavoursome length.

• BEST IN CLASS 12



GOYA EN ESPAÑA S.A.U

Goya® Manzanilla Olives Stuffed with Anchovy Paste

80/100 Class 17

Consistent and attractive colour, size, shape. Minor blemishes with skin wrinkling. Aroma of olive, ocean and hints of anchovy. Quite complex. Transfer to palate is good with the anchovy adding extra flavour. All flavours work well together. Nicely balanced fishy notes with salty olive characters. Good firm texture and long aftertaste.



Australian Olive Company Premium Koroneiki Table Olives

76/100 Class 15

Attractive appearance with small olives of different shades of green and straw green. Quite uniform in shape. Minor blemishes. Very perfumed floral aroma that transfers to the palate. Skin a little tough and flesh a little soft in some cases. Varietal aromas and flavours strong and lifted. Strong olive character with balanced acidity and a flavourful length.



GOYA EN ESPAÑA S.A.U

Goya® Manzanilla Olives Stuffed with Manchego Cheese Paste

76/100 Class 17

Consistent colour, size, shape and amount of stuffing. Clean attractive aroma of olive. Transfer to palate is good with added complexity of a nutty manchego cheese filling. All flavours work well together. Balanced salt and acidity, leaves a lingering complex aftertaste.



GOYA EN ESPAÑA S.A.U

Goya® Manzanilla Stuffed with Minced Pimiento

76/100 Class 17

Good appearance with medium green colour, size and shape. Very consistent. Clean olive fruit aromas and mild sweet brine that transfers to palate. Roasted capsicum/pimiento flavours show through moderately on palate. Attractive mouthfeel with good texture, pleasant bite and olive flavour. Acidity and bitterness balanced with salt slightly high.

Bronze Medal Winners



GOYA EN ESPAÑA S.A.U Goya® Salad Olives Reduced Sodium
73/100 Class 18
 Uniform straw green colour with irregular shapes/chopped olives. Attractive chargrilled capsicum and olive aroma and flavour. Olives have slightly soft texture and thin skin. Good quality capsicums. Well-balanced brine that finishes acidic.



GOYA EN ESPAÑA S.A.U Goya® Manzanilla Olives Stuffed with Blue Cheese Paste
73/100 Class 17
 Consistent colour, size, shape and amount of stuffing. Slight blemishes. Aromas of olive are most dominant that transfer to the palate. The flavour of blue cheese is strong and flavoursome. Nicely united with olive flavour, salt and acidity. Moderate length.



GOYA EN ESPAÑA S.A.U Goya® Manzanilla Olives Stuffed with Serrano Ham Paste
73/100 Class 17
 Consistent yellow green colour, size, shape. Mild olive aromas transferring to the palate. Stuffing has hints of bacon and Serrano ham. Flavour enhanced by saltiness. Mixture of textures - some firm and soft. Balanced salt and acidity. Medium length.

Mt Buffalo Olives Kalamata Olives
71/100 Class 14
 Consistent brown/purple colour hues and size. Minimal blemishes. Intense fruit nose to palate. Unusual metallic flavour. Firm olive with good texture. Does not release from stone easily. Quite salty. Medium length with acidity and bitterness in balance.



ALTO OLIVES MISTO
70/100 Class 12
 Consistent and attractive colours with two variants of green olive colours. Some bruising evident. Attractive perfumed ripe olive and vinegar aromas that follow through onto palate. Some dark olives were pulpy and some were quite crunchy. Bitterness and acidity in balance with salt being high. Moderate length.



GOYA EN ESPAÑA S.A.U Goya® Alcaparrado Reduced Sodium
70/100 Class 18
 Straw green olives with quality capers and grilled roasted capsicum. Consistent colouring and olive size. Aromas and flavours are a good combination. Some olives are a little soft. Salt and bitterness balanced with acidity high. Lingering charred sweet capsicum aftertaste.



GOYA EN ESPAÑA S.A.U Goya® Queen Stuffed with Minced Pimiento
70/100 Class 17
 Good appearance with colour, size and shape consistent. Olive flesh texture attractive with crunch. Fruity aromas transferring moderately to palate. Minced capsicum stuffing is dominant over the olive flavour. Olive finishes with a slightly astringent flavour and high acidity. Bitterness and salt in balance.



Peninsula Providore Farm Kalamata Olives
70/100 Class 14
 Even dark colour, similar size and shape. Minor blemishes. Intense clean ripe olive on nose and transferring to a savoury palate with a hint of red wine vinegar. Firm skin. High acidity and astringent on the finish.



Bruny Island Olives Barnea
69/100 Class 18
 Appealing olive colour, size and structure. Some blemishes. Clean fresh and fragrant herb, fennel seed and coriander aromas that transfer mildly to the palate. Olive texture varies from soft to firm. Salt levels a high. Acidity and bitterness in balance. Medium finish.



Gooramadda Olives Spicy Kings
67/100 Class 18
 Consistent size and rich green colour. No visible blemishes. Clean good aroma of olive, garlic, chilli and paprika that transfers to the palate. Firm but chewy texture. Salt levels low. Olives dominated by olive bitterness. Chilli warmth on a bitter finish.



Australian Olive Company Connoisseur Collection Gourmet Mix Table Olives
66/100 Class 18
Attractive medley colour from dark purple to light green. Hints of vinegar, chilli and rosemary and herb on the nose that transfer to palate. Varying textures. Salt levels are high and not in balance with the acid and bitterness. Chilli warmth on finish.



GOYA EN ESPAÑA S.A.U Goya® Queen Whole Green Olives 65/100 Class 11
Colour, size and shape are very consistent. Olive green natural colour, good flesh and size. Evidence of skin blemishes. Mild aroma and flavour transfer. Saltiness is high and out of balance with bitterness. Short length.



Wollundry Grove Olives (Natural) 65/100 Class 13
Attractive appearance with consistent colour, shape and size. A little bruising evident. Clean olive aroma of moderate intensity transfers to good olive character. Pleasant to eat. Some flesh is soft. Acid character lowers the balance and salty flavours dominate the finish.



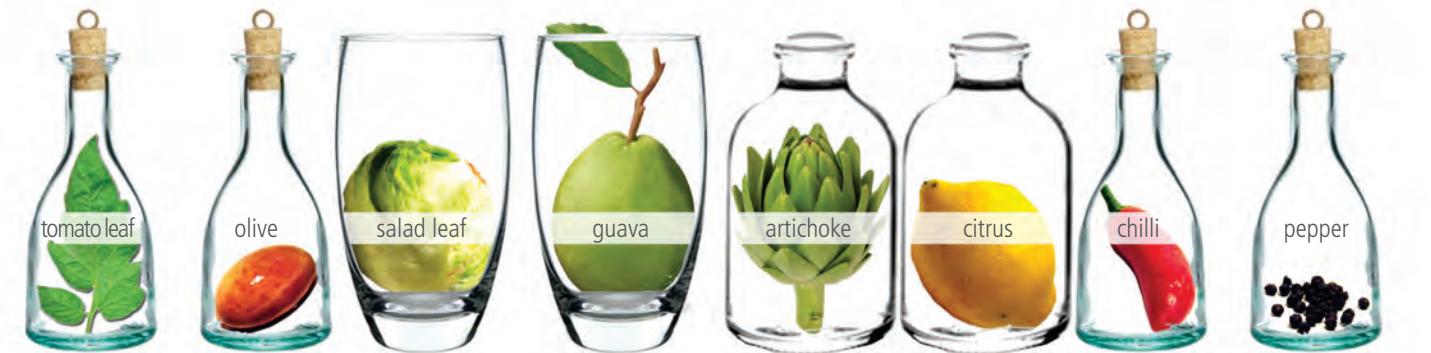
Department of Primary Industries

DPI, proud sponsor of Best Olive Oil in Show Boutique Volume and Best Olive Oil in Show Commercial Volume.



OOPS, proud sponsor of Best South Australian EVOO.

Appendix 1: Extra Virgin Olive Oil Descriptors



rancid metallic cucumber cooked/frosted fusty

Oils with these smells or tastes are NOT
Extra Virgin



muddy sediment

winey

musty



APPENDIX 2: Judging Criteria – Extra Virgin Olive Oil



AUSTRALIAN INTERNATIONAL OLIVE AWARDS JUDGING CRITERIA - EXTRA VIRGIN OLIVE OIL

Aroma (Olfactory Sensations)	Points available	Comments
Aroma Profiles	0-15	What does it smell like? Fresh or flat? What type of fruit characters? Herbaceous, green, fruity, tropical, fragrant, spicy, nutty? Score of '0' is no aroma – '15' is a good variety of different aromas and scents.
Aroma Intensity	0-10	How intense are these aromas (lots or little aroma, powerful, good/bad, hard to smell, closed)? Score of '0' is no intensity – '10' is very intense and strong 'leap out of the glass' aromas.
Complexity	0-10	Complexity increases with the number and intensity of different aromas. Are the aromas abundant and interesting, or are they simple, boring, hard to differentiate? Are the aromas easy to identify (clarity of aromas) or are they undistinguishable? Score of '0' is no complexity – '10' is very complex.
Aroma Score (Max 35 pts)		

Flavour/Palate (Gustatory sensations)	Points available	Comments
Flavour/taste Fruit Profiles	0-10	What does it taste like? Are the flavours fresh or old? Note flavours and clarity of flavours. Score of '0' is no taste - '10' is a great variety of different flavours and tastes.
Flavour/taste Fruit Intensity and Transfer	0-10	What is the intensity of flavours? Abundant flavour or little flavour, powerful, hard to taste or are the flavours obvious? Is there good flavour transfer from aroma to palate? Score of '0' is no intensity with no transfer – '10' is very intense with excellent transfer from aroma to palate.
Mouthfeel, Bitterness, Pungency and Texture	0-15	Is the oil light in the mouth or heavy, oily or creamy? How is the pepper/pungency, bitterness, astringency (dries tongue/gums)? 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. Score of '0' is poor mouthfeel (unbalanced, harsh) – '15' is excellent mouthfeel with a balanced texture.
Persistence, Length and Finish	0-10	Do the flavours and textural elements disappear quickly on the palate and finish (short aftertaste) or do they linger (long aftertaste). Score of '0' is no length – '10' is a very persistent and a long-balanced finish.
Flavour Score (Max 45 pts)		

Overall Impression	Points available	Comments
Harmony and Complexity	0-20	This considers the oil as a whole; variety and intensity of aroma and flavours, transfer to palate, mouthfeel/textural, bitterness and pungency/pepper and persistence and length. Are any aroma and palate elements overpowering or are they in balance and well-integrated? Is the length long and flavourful or short and dull? Harmony increases when the oil's characteristics are balanced. Complexity increases with the volume and intensity of aromas and flavours. Whether an oil is mild, medium or robust, its oil's levels of bitterness and pungency must be in balance without overpowering the fruit characters and aromas. Score of '0' is all unpleasant and unbalanced – '20' is well integrated, appealing and complex.
Overall Score (Max 20 pts)		
Total Score (out of 100)		Medal

Gold (Excellent oil) = 86-100 points	Silver (Very good oil) = 76-85 points	Bronze (Good oil) = 65-75 points	No medal = 50-64 points	Withdrawal/fault = <50 points
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APPENDIX 3: Judging Criteria – Flavoured Oil



AUSTRALIAN INTERNATIONAL OLIVE AWARDS JUDGING CRITERIA – FLAVOURED OIL

Aroma (Olfactory Sensations)	Points available	Comments
Aroma Profiles	0-15	What does it smell like? Fresh or flat? Clean or faulty? What type of characters can you smell? Is there a dominant aroma from the flavouring agent or a mix of flavouring agent aroma and olive base oil aroma? Are the aromas authentic and pure representations of the flavouring (not artificial). Score of '0' is flat, possibly faulty base oil or flavouring agent and no aroma – '15' is clean and fresh with a clearly recognisable flavouring agent aroma.
Aroma Intensity	0-10	How intense are these aromas (lots or little aroma, powerful, good/bad, hard to smell, closed)? Score of '0' is no intensity – '10' is very intense and strong 'leap out of the glass' aromas.
Harmony	0-10	Is the flavouring agent in harmony with the base oil? Are the flavouring agents and/or base olive aromas clean, fresh, abundant and attractive, or are they simple, boring, hard to differentiate? Are they well integrated or disjointed? A flavouring element can sometimes dominate an oil and in other cases it can successfully complement the base olive oil. Gold medals can be awarded in both cases. Score of '0' is no harmony – '10' is a very harmonious.
Aroma Score (Max 35 pts)		

Flavour/Palate (Gustatory sensations)	Points available	Comments
Flavour/taste Fruit Profiles	0-10	What does it taste like? Are the flavours fresh or old? Can you taste the flavouring agent? Note any flavours and clarity of flavours. The flavours are authentic and pure representations of the flavouring (not artificial). Score of '0' is no taste - '10' is fresh, clean with obvious flavouring agent flavour/s.
Flavour/taste Fruit Intensity and Transfer	0-10	What is the intensity of flavours? Abundant flavour or little flavour, powerful, hard to taste or are the flavours obvious? Is there good flavour transfer from aroma to palate? Score of '0' is no intensity with no transfer – '10' is very intense with excellent transfer from aroma to palate.
Mouthfeel, Bitterness, Pungency and Texture	0-15	Is the oil light or creamy in the mouth or heavy and oily? Depending on the flavouring agent, how is the pepper/pungency, bitterness and astringency (dries tongue/gums)? How does the flavouring agent affect the mouthfeel (chilli heat, citrus pith bitterness, soapy etc.). Score of '0' is poor mouthfeel (unbalanced, harsh) – '15' is excellent mouthfeel with a balanced texture.
Persistence, Length and Finish	0-10	Do the flavours and textural elements disappear quickly on the palate and finish (short aftertaste) or do they linger (long aftertaste). Are the lingering flavours attractive or unpleasant? What sensation does the oil have on the finish (chilli, pithy, burnt)? Score of '0' is no length – '10' is a very persistent and a long-balanced attractive finish.
Flavour Score (Max 45 pts)		

Overall Impression	Points available	Comments
Purity, Harmony and Complexity	0-20	This considers the flavoured oil as a whole including the flavouring agent and any olive fruit aromas and flavours, the intensity, transfer, mouthfeel/textture, persistence and length. It is not a requirement that a flavoured oil has both the flavouring agent and fresh olive fruit character, however if both are present then this will contribute to the complexity and harmony of the oil. Are the flavouring element/s pure and authentic (not artificial)? Are aroma and palate elements overpowering or are they balanced and well-integrated? Harmony and complexity increase when all of these elements are balanced. A flavoured oil's levels of bitterness and pungency must be in balance without overpowering the flavouring agent/s and any fruit characters. Score of '0' is all unpleasant and unbalanced – '20' is well integrated, appealing and complex.
Overall Score (Max 20 pts)		
Total Score (out of 100)		Medal

Gold (Excellent oil) = 86-100 points	Silver (Very good oil) = 76-85 points	Bronze (Good oil) = 65-75 points	No medal = 50-64 points	Withdrawal/fault = <50 points
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APPENDIX 4: Judging Criteria – Table Olives



AUSTRALIAN INTERNATIONAL OLIVE AWARDS JUDGING CRITERIA – TABLE OLIVES

General Appearance	Points	Comments
Colour	0-5	Green olives should be bright green to straw green colour. Some dulling may occur after several months in brine. Lye treated green olives are very bright green. Olives turning colour should be pale pink, and black olives vary from dark pink to black or dark burgundy in colour. Score of '0' is for unappealing colour - '5' for an attractive appearance throughout the sample.
Consistency of shape, colour & size	0-10	Olives from classes 11. Green, 13. Olives turning colour/black 14. Kalamata, 16. Dried and 17. Stuffed, must be of approximately the same size, colour and shape. Kalamata class should contain olives of the same 'blackness' and size. Similarly, for the green class olives should have the same 'greeness' throughout the sample. If olives are entered into a mixed class (12. Medley, 15. Wild Olives, 18. Specialty) there should be consistency of shape, colour & size within each olive variety in the mix. Colour, size and shape variations in the Wild olive class are permitted. Score of '0' very uneven shape, colour & size - '10' shape, colour & size is completely uniform and consistent.
Absence of skin blemishes	0-5	The skin of olives that are treated and/or finally suspended in brine, should be smooth, not wrinkled. The skin of naturally dried olives is permitted to be wrinkled however it should be without damage. Marks, damage and skin splitting, either from the tree, harvesting and or processing, should be marked low. An absolute minimum of blemishes would be expected. Blemishes should be absent however some white spots on green olives are natural, others such as gas pockets or blistering are caused by processing, and organisms. Score of '0' for very badly blemished olives - '5' for no detectable blemish.
Appearance Score (Max 20 pts)		
Aroma (Olfactory Sensations)	Points	Comments
Clean/faulty	0-5	Table olives have a distinctive odour which should be pleasant and attractive. It often occurs in olives that have undergone lactic acid fermentation. Olives exhibiting this pleasant odour should receive high points. In classes other than whole plain olives the odour may be masked by the addition of vinegar, olive oil or added flavours (herbs and spices). All additional ingredients should be of a high and fault free quality. There should be no negative aromas such as musty, rancid, cheesy, mouldy, butyric, winey. These would score '0' - '5' points would be awarded for a very clean aroma.
Aroma Intensity and Complexity	0-10	What is the intensity of olive flavour? Abundant flavour or little flavour, one dimensional aroma or lots going on? Aroma complexity will depend on the class, variety, brine and added flavourings. Score of '0' is no intensity or complexity – '10' is very intense, complex, fresh and appealing.
Aroma Score (Max 15 pts)		
Flavour/Palate (Gustatory sensations)	Points	Comments
Clean/Faulty	0-5	The flavour of the olive in your mouth should be clean and fresh. Score of '0' is for unpleasant flavours (metallic, soapy) - '5' is fresh and clean.
Skin/Flesh Texture	0-10	Apart from dried olives, the skin of olives that are treated and/or finally suspended in brine, should be smooth and not wrinkled, yet elastic and resistant to handling damage. Green olives should have a firm skin but not tough whereas black olives have a softer skin but shouldn't be or squishy or flabby. Olive flesh should be firm but not woody or granular. Green olives should have firm crisp flesh, ripe or black olives will have softer flesh (due to later ripening), however it should not be squashy or mushy. The flesh should separate easily from the stone, but this will depend on the variety. Flesh to pip ratio is a varietal consideration not a quality consideration, therefore it is not assessed in these criteria. Score of '10' is for excellent skin and flesh texture - '0' is for unsightly skin and unpleasant texture.

Continued over page.

Flavour/Palate (Gustatory sensations) cont.	Points	Comments
Olive Flavour & Intensity	0-10	Are the olive flavours abundant or hard to make out? If flavourings are used, are they attractive and in harmony with the olive flavours or overpowering and masking. The olive should have an appealing fruit flavour, which for green olives is often a typical fermentation taste but retaining 'olive' character, and for black olives is a stronger olive flavour. Score of '0' is no flavour with no intensity – '10' is excellent and intense olive flavours.
Bitterness	0-5	The olive should not be bitter to taste but some residual bitterness can be balanced by the amount of saltiness and olive flavour. Overly bitter harsh olives would score '0' - well-balanced bitterness would score '5'.
Saltiness	0-5	In judging a particular olive for saltiness each judge considers whether the level of salt is acceptable to their own palate and scores the result accordingly. The level of salt governs the flavour of the olive and must be balanced with the bitterness and acidity. Score '0' for overly salty olives - '5' for well-balanced salt levels.
Acidity	0-5	Acid levels are used to minimise high bitterness and provide acid tanginess in the mouth. Score of '5' for balanced - '0' if the acid is excessive or very low.
Flavour Balance	0-5	Olive flavour must be the dominant characteristic. The combination of olive, salt and acid flavours to produce an acceptably tasting olive is a measure of the processor's skill and must be rewarded accordingly. Any flavourings and additions must also be aligned with the olive flavour. Score '0' for unbalanced - '5' for well-balanced and harmonised.
Flavour Score (Max 45 pts)		
Overall Impression	Points	Comments
Total olive harmony and complexity	0-20	This considers the olive as a whole including aromas, flavours, mouthfeel/textural, salt and acid levels, persistence and flavour length. Are any aroma and taste elements overpowering or are they in balance and well-integrated? Do the flavouring elements work well with the olive fruit or do they overpower? Harmony increases when the olive's characteristics are balanced. Complexity increases with the volume and intensity of aromas and flavours. The olive's levels of bitterness and saltiness must be in balance without overpowering the fruit characters and aromas. Do the olive flavours disappear quickly on the finish (short aftertaste) or do they linger (long aftertaste)? Are the lingering flavours attractive or unpleasant? The table olive should be a delight to eat with all aspects of aroma and flavour in balance, delivering a tasty fruit which you would like to keep eating. Score of '0' is all unpleasant and unbalanced – '20' is well integrated, appealing and complex.
Overall Score (Max 20 pts)		
Total Score (out of 100)	Medal	

Gold (Excellent olive) = 86-100 points	Silver (Very good olive) = 76-85 points	Bronze (Good olive) = 65-75 points	No medal = 50-64 points	Withdrawal/fault = <50 points
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