

The Australian International Olive Awards Results 2022



The
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Foreword 2022

A word from the Australian Olive Association

Isn't it fantastic to celebrate the success of the Australian International Olive Awards in person once again! I had the pleasure of being "behind the scenes" in Adelaide during some of the judging and was most impressed by the professionalism and dedication of the stewards and judges. Trudie Michels and her team ensure the AIOA competition is second to none through their systems, training, and hard work – for all of this, thank you.

I would also like to thank all olive growers and processors for pushing the quality of your products further and further. The judges noted that even after a challenging harvest the quality had lifted compared with previous years and the best oils were superb and the superb oils were many!

The AIOA sets itself apart from other international competitions by providing entrants with valuable feedback on their products whether they win an award or not. Competitions which provide feedback are the best way to benchmark our olives, flavoured oils, and extra virgin olive oils, so that we can more effectively promote the sensational flavour profiles and health benefits of olive foods.

On behalf of the Australian Olive Association, congratulations to everyone on your results and efforts in the 2022 Australian International Olive Awards.



Michael Southan
Australian Olive Association CEO





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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. Now in its 6th year, the competition aims 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 Australian International Olive Awards provide an opportunity for both the Australian olive industry and 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 highlighting 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 2022, twelve 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. There were judging panels in Spain, Italy, China, New Zealand, and Australia (Perth, Wagga Wagga, Sydney, Adelaide, and Melbourne).

The Australian International Olive Awards also prides itself on offering 'Associate Judge' positions across the different competitions. 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 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

Since its inception in 2017, competition has become stronger and more focused. Entries have come from Australia, Argentina, Chile, China, Italy, Greece, New Zealand, Spain, Tunisia, Libya, Lebanon, 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, many 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 Awards 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 displayed throughout the coming year at Australian and international tastings, consumer tastings and training events, and 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 2025, 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.

It is important to understand that any oil or table olive that wins a medal has been recognised as a good product. Scores increase with evidence of more intense aroma and flavour compounds, better transfer of aromas to flavour on the palate, better mouthfeel and texture, more complexity, better balance, longer length, and more harmony. For oil, a **BRONZE** medal is a decent oil that has olive flavour, aroma, and texture. A **SILVER** medal oil is a particularly good oil that has additional olive aromas that transfer to the palate, freshness, length, and complexity. A **GOLD** medal oil is a phenomenal oil that keeps on giving. It has an abundance of attributes that are complex, pure and in harmony with all elements.

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.'





This year we continue the Champion award for 'Highest Phenolic Content' – an honour that is awarded to the gold medal winning oil with the highest level of polyphenols/biophenols. As well as high polyphenol levels, the oil must have gold medal qualities including fruit intensity, freshness, balance, harmony, complexity, and length.

We celebrate Reserve Champion status for the winners that come runner-up to the Champion awards. To be a Reserve Champion an exhibitor must be awarded a minimum of 80 points for their entry.

After the success last year of adding the 'Best EVOO of Show Boutique Volume,' it has been decided to also celebrate our smaller flavoured oil and table olive producers. This year the Best in Show Awards include:

- 🏆 **BEST EVOO OF SHOW – COMMERCIAL VOLUME.** Awarded to the highest scoring extra virgin olive oil of the day from a producer whose total commercial production exceeds 5000 litres.
- 🏆 **BEST EVOO OF SHOW – BOUTIQUE VOLUME.** Awarded to the highest scoring extra virgin olive oil of the day from a producer whose total commercial production is 5000 litres or less.
- 🏆 **BEST FLAVOURED OLIVE OIL OF SHOW – COMMERCIAL VOLUME.** Awarded to the highest scoring flavoured olive oil from a producer whose total commercial production exceeds 2000 litres.
- 🏆 **BEST FLAVOURED OLIVE OIL OF SHOW – BOUTIQUE VOLUME.** Awarded to the highest scoring flavoured olive oil from a producer whose total commercial production is 2000 litres or less.
- 🏆 **BEST TABLE OLIVE OF SHOW – COMMERCIAL VOLUME.** Awarded to the highest scoring table olive of the day from a producer whose total commercial production exceeds 2000 kilograms.
- 🏆 **BEST TABLE OLIVE OF SHOW – BOUTIQUE VOLUME.** Awarded to the highest scoring oil table olive of the day from a producer whose total commercial production is 2000 kilograms or less.



Feedback

Judges provide all exhibitors with their results including scores and medal awarded. Judges also give comprehensive tasting notes and include abundant descriptors about the oil for exhibitors. If necessary, the head judges are also available to discuss entries personally. This is something that few other international competitions provide and the AIOA is proud to be providing such feedback to the industry.

The Competitions

The competition has three main sections, Extra Virgin Olive Oil, Flavoured Olive Oil and Table Olives. These are outlined on the following page.

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.

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:

1. **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
2. **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 be fresh, balanced, complex and harmonious. You will want to get in the kitchen and start cooking.

Table Olives

There are 8 classes in the table olive competition. These classes are detailed 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, 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 pitted and or stuffed with declared country of origin grown product.
	CLASS 14: Kalamata Olives Plain whole olives only, no added flavours. Must be in brine.		CLASS 18: Speciality Olives Spiced and specially treated olives with declared Country of Origin ingredients. Must contain a minimum of 85% table olive product (drained weight). 18A Flavoured WITHOUT garlic and/or chilli or 18B 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 undertaken 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 Criteria

An individual and comprehensive set of 'Judging Criteria' and 'Sensory Assessment Forms' have been created for the table olive competition, the flavoured oils competition and the extra virgin olive oil competition.

These 'Judging Criteria' and 'Sensory Assessment Forms' have been created to make the extra virgin olive oil, flavoured oil, and table olive judging process as streamlined and methodical as possible. For accuracy and consistency, all entries need to be judged across the globe using a standard approach. This limits personal bias and provide score and tasting comments that are clear, fair, and comprehensive.

It is important for the reputation of the Australian International Olive Awards that each entry is evaluated on its merit (not compared) and that all judges assess each oil or table olive systematically, so all attributes are recorded thoroughly and professionally. A copy of the judging criteria can be found in Appendix 1 - 3.

Five Judging Principles

1. CONFIDENTIALITY

- ✎ The ONLY individuals that know the identity of entries (until the release of results) 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.

2. FAIRNESS

- ✎ A formal standardised judging kit was couriered to each of the ten panel leaders. This provided the panels with everything they required for systematic and ordered judging.
- ✎ Oils were packed in dark glass and labelled with a single code. This ensured the identity of every entry was 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 experienced and fully trained judges. Any judge found not adhering to these requirements will be relieved of their judging duties immediately.

5. TEAMWORK

- ✎ Initially each judge independently assesses the entries. 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 sixth 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.

Wow, what a year. Firstly, it is important to acknowledge the table olive and oil producers, growers and marketers who supported and entered this year's event. The 2022 harvest was expected to be a more challenging one – and it did not disappoint. Our congratulations to the competitors, including all medal winners and major award winners. It was a pleasure and honour to taste your oils and table olives. We are acutely aware of the time, effort and funds required for entering the awards and we thank you for entering. We hope that 2023 is a much better season and harvest for everyone!

For many exhibitors, this was the first time they had entered the competition. Welcome! It was also great to see a few familiar companies entering again after a few years hiatus from the awards. Many of these were rewarded with medals and great feedback.

A huge thank you to all the skilled judges who volunteered their valuable time to judge this year's entries. The competition is honoured to have such an amazing selection of highly qualified and respected international judges on our team. The input from different countries and cultures provides an array of great feedback for exhibitors. The eagerness from judges to be involved in the AIOA competition continues to highlight the respect that these people have for the Australian olive industry as well as the competition.

There were four international panels in Spain, Italy, New Zealand, and China and six panels in Perth, Adelaide, Melbourne, Sydney, and Wagga Wagga. Five associate judges in training also took part in judging in Australia and China.


A big thank you to our judges who had to travel to judging locations and 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 and panel leaders for their commitment to judging, their can-do attitude and their accommodating work ethic.

Due to the ongoing COVID-19 situation around the globe, it was decided to undertake the remote judging format again. Formal kits designed for off-site judging were couriered to panel leaders in each of the locations and judging was done face-to-face in these locations. Judging took place over a three-week period in September.

Considering the very average and low yielding year for so many producers, it was pleasing to receive 207 entries this year. This came after a bumper 2021 season and competition (269 entries). This year's entries included 156 extra virgin olive oil entries, 29 flavoured oil entries and 22 table olive entries.

It is worth noting that entry numbers in all Australian state-based olive oil competitions have been down when compared to previous years. Granted the current growing conditions, many of the northern hemisphere producers face, this trend may continue for oil competitions above the equator.

After researching reasons for reduced entries, several factors became evident:

-  Ongoing flooding, unwelcome weather conditions (frost, excess rain), mechanical and equipment breakdown and poor grove accessibility (soils too wet to get harvesters in) led to a nil 2022 harvest

- 🌿 Many that did harvest had very small yields. The volume of oil produced was so low it did not warrant an entry
- 🌿 For some producers that did harvest, they believed their oil quality was not good enough to be entered into the awards
- 🌿 Many producers who would normally enter 3-6 exhibits only submitted one or two (above reasons)
- 🌿 Several producers undertook major grove pruning and there was little, if any, fruit for processing.

As challenging as the harvest year was, the extra virgin and flavoured oils in general have been quite spectacular. The AIOA organising team were hesitant about what the oils might be like, but their expectations were exceeded.

Unfortunately, table olive entries were again lower this year. We had hoped that numbers would be up because 2021 was such a good year for oil and table olive production. Having said that, the table olive quality was also very good.

Feedback from the 2022 Judges

Feedback from this year's international panels has been complimentary on the 2022 oils. These judges were extremely impressed by the quality of this year's oils and if your olive products received a gold medal, they are really very very good. In fact, many of the top gold medals would compete successfully if they were compared to other international oils of the same season.

Judges were asked about their thoughts on the 2022 oils. Some of the judge's feedback is detailed below.

Dr. Agustí Romero, Reus, Spanish Panel

"The tasting experience, as always, has been fine and the interaction with other members of the jury very enriching for me. This must be highlighted; it is a challenge to assessing olive oil sensory quality with a small group of tasters within a set timeframe to get certain common agreement before beginning the competition.

However, our panel leader Angels Calvo has great experience and managed to make our job easy and pleasant but asking us for second evaluation when she stated certain disagreement among us for certain samples. Furthermore, tasting at the facilities of the Official Tasting Panel of Catalonia make it easier to have any complementary material when necessary.



Regarding the quality of the samples, first it can be highlighted that it was confirmed the tendency to decrease the presence of defective oils, meaning that the competition helps the growers to be more conscious of the real quality of their oils and to improve from year to year. Thus, the overall quality this year was very good.

Nevertheless, some less relevant quality problems were detected. These related to deficient postharvest management that promotes yeast proliferation. This can degrade part of the flesh biophenols producing volatile phenols that can mask the fruitiness with anomalous odor, resulting in a lower total score.

The same happens when oils are not filtered, mainly when they came from two-phase systems. For the majority of samples, any defects were neither detected nor suspected. Tasting these high-quality samples is always a pleasure and the difficulty relies on assessing the correct development of volatiles and non-volatiles (polyphenols) during the pressing process, in order to get a clean and complex enough profile that reflects the personality of the variety and the terroir restrictions.

This is what a gold medal means, good quality fruits and good quality process. This year, some of the samples were surprisingly clean, complex, and balanced, being evident that the lipoxygenase (LOX) pathway was perfectly developed for its different branches and levels of reaction. This results in a fantastic combination of undertones enriching the fruity perception, as well as the polyphenols were

correctly transferred into the oil, from the flesh of the olives, avoiding their posterior degradation due to the action of degradative enzymes and the residual water into the oil.

Some of the best samples had particularities, like an enhanced green volatile or some clear tropical fruits undertones, very difficult to obtain. To sum up, the set of samples assessed by the Spanish jury was of very good quality and not far from the best oils produced in our Country.”

Aleandro Ottanelli, Tuscany, Italian Panel

“The AIOA tasting experience was very interesting! Thank you very much for the invitation. When I think back to the first Australian olive oils I tasted a few decades ago, I appreciate the progress of the quality.

In almost all oils tasted I feel the characteristics of the environment where the olive tree is grown, the warm and sunny climate, the sensations of ripe olives, an aromatic complexity reminiscent of dried fruit especially almonds and a moderate level of spicy and bitter. It is natural, the oil must be the expression of the territory where it is produced. Some characteristics remind me the oils of southern Italy.



However, I think that the application of modern techniques and new knowledge of cultivation and in the mill can further help the quality, especially in terms of shelf life. Even in Tuscany in the last 20 years the quality has improved, today the competition oils are those produced by applying the best knowledge and techniques. A group of high-quality producers is being formed, and there is information sharing between them, when the quality of the product improves it is a benefit for the whole sector.

I think this network of knowledge should be shared on a broader level in the world of extra virgin olive oil. You are doing a great job in this direction.”



Enrique García-Tenorio, Toledo, Spanish Panel

The more than five hundred varieties of olive scattered around the world, each with its own organoleptic peculiarities, represent in addition to an invaluable source of genetic variability, a huge palette of olfactory and taste sensations available for food lovers.

Each of them gives us aromas reminiscent of the olive leaf or apple, banana, tomato, fig, almond, fresh grass, citrus, kiwi, avocado, fennel, eucalyptus, forest fruits or mint..., forming an endless list that often makes an oil surprise us with memories we had never imagined finding.

Surprising? Well, it’s just the beginning. When we take them to the mouth, we begin to perceive sweet flavors, which become elegant bitter at the end of the tongue and stimulating spicy sensations when they reach the throat; to bring back new aromas by the retronasal way once we have swallowed them.

But surprises don’t end there. The range of shades ranging from fruity green to ripe, that appears depending on the ripening degree of the harvested fruit, together with the nuances that the terroir provides by the influence of the soil, the climate, the orography and even the climatic conditions of each crop, make infinite the range of olfactory and tactile sensations with which it can give us a high-quality olive oil.

And what to say if we are talking about oils from the other side of the world! Tasting once again the excellent Australian EVOO is for me an unforgettable experience that I look forward to every year and I thank the Australian International Olive Awards for making it possible. The Aussie oils that we have tasted usually have a friendly mouth entry, which gives way to a feeling of spiciness and bitterness, that appears in its fair measure, perfectly coupled with complex and countless notes of fruitiness, to give rise to a remarkable sense of balance and persistence.

It has definitely been a wonderful experience to enjoy the wonderful Australian oils once again, thanks for making it possible!

Margaret Edwards, Waiheke Island, New Zealand Panel

“The judging panel really appreciated the opportunity to taste oils from the 2022 season.

This year, with a few notable exceptions, the oil samples we received in New Zealand were of an acceptable extra virgin quality. However, only a handful had the vibrancy, complexity and “wow” factors that make for outstanding oils. The oils that did were excellent, with intense, complex fruity aromas, that transferred well to the palate. In the mouth, the complexity increased with a range of interesting flavours. These oils were fresh and lively, very well balanced, rounded, and harmonious and had excellent persistence.



Given that many oils were in the light of delicate category, we judges were aware that it can be challenging to produce oils that “jump out of the tasting cup.” Some had good aromas but then did not deliver the same intensity on the palate and the reverse was also noted, a very low aroma with increased intensity in the mouth. Some of the oils were unbalanced with low fruitiness and high levels of pungency and/or bitterness. Many of them were no longer fresh.

On reflection, we felt that some of the following may have been responsible:

- over-ripe olives had been harvested
 - paste temperatures during processing may have been elevated
 - most importantly, storage conditions especially for “light” oils may have been less than ideal. Therefore, as they often have low polyphenol levels, storage in stainless steel under an inert gas and at temperatures of around 15°C, are essential to maintain their quality.
-



Peta Zito, Adelaide Panel, South Australian Panel

“I have been pleasantly delighted with the standard of extra virgin oils entered in this year’s AIOA competition. When judging the ‘Best in Class and Best in Show’ awards, it was very hard to separate some of the entries. Freshness, appealing aromas, and balanced palates made judging both difficult and a joy.

I have been involved in judging table olives of all classifications since the inception of these classes in our competitions. I have watched the standard rise with each show. I am aware of how difficult it can be to produce uniform product and am in awe of the standard some of our producers have reached. Well done.

It was pleasing to see, smell and taste the flavoured oil entries this year. The balance of flavours and the freshness was wonderful. The innovation of new combinations was a step towards the evolutionary benchmarking of the industry. To the organisers, your professional attitude and inclusion of judges and ancillary staff made it a pleasure to be a judge.”

Michael Esposito, Adelaide, South Australian Panel

“If I could sum up the oils in one word, it would be ‘crafted’. Producers are crafting higher quality oils than ever before.

It is great to see the new innovations and experiments with table olive flavours, textures, and varieties. New world table olives are a pleasure to judge”.



Anne Stanimiroff, Waiheke Island, New Zealand Panel

It was a really good tasting with Margaret and Pablo.
Most of the oils were well balanced and had great aroma. The taste profiles were more vegetive and nutty this year rather than fruity.



Briony Liebich, Adelaide, South Australian Panel

“The table olive competition had a diverse mix of styles and medleys. The best examples had balanced salt and acidity and firm meaty textures. Flavoured olives were a standout this year.

Fantastic quality across the board in the flavoured oil competition. Beautiful flavour combinations with such freshness and vibrance.

The EVOO’s up for ‘Best in Class and Best in Show’ had wonderfully complex flavour profiles with depth of flavour and fresh olive intensity. Malty berries and cocoa through to ripe passionfruit and tomato to basil and salads. Delicious oils with balanced bitterness and pungency.”

Sue James, Wagga Wagga and South Australian Panel

“The judging was another well-organised procedure taken very seriously by the judges. It was a very good season for delicate oils, flavoured oils, and table olives, all of which made our job of judging best in those categories very challenging.

The flavoured oils seem to have improved over the years with basil and chilli oils of such freshness that we could only imagine the range of dishes in which they could be used.

The delicate extra virgin olive oils stood out for aroma smoothness and integration of lovely flavours. The table olives were professionally presented, and I was impressed by the dried olive class where the entries demonstrated tasty flavours.”



Dr Soumi Paul Mukhopadhyay, Sydney, and Adelaide Panel

“Extra virgin olive oil. Great representation of a diverse range of oils in this year’s show. It is always amazing to smell, taste and experience the oils as they unfold in front of you. The aromas vary from green grass herbaceous to rich tropical flavours. The aroma-flavour transfer was great for most of them with balanced bitterness and pungency to complement them. The growers and processors are doing a fantastic job in producing the best quality EVOOs for our consumers, and they should be proud and applauded for their hard work and dedication. It was a pleasure to taste and enjoy them.

What a varied selection of flavoured oils we have this year. The rich and fragrant aromas and flavours range from citrus and truffle to garlic, chilli, and rosemary. All the flavoured oils are unique in their representation, and it was an absolute pleasure to taste and enjoy them. Hats off to the olive growers and blenders for doing a tremendous job and mastering the art of making delicious, flavoured oils. I thoroughly enjoyed them.”



Isabelle Okis, Perth, Western Australia Panel

"I was prepared to experience that oil quality was down this year – floods, droughts, the price of fertilizer. Boy was I wrong. The aromas on the top gold medal oils were amazing and the flavors on the palate and the balance were just beautiful. A large proportion of oil had that wow factor, which makes judging difficult. So many fabulous oils. Kudos to the growers. Keep it up.

Flavoured oils what can you say? They are getting better every year. Beautiful fragrant oils that make you want to cook and bake all day. They taunt your olfactory senses and then taste divine.

With the table olives competition, most of the olives had great umami. Some were tasting of wines. I thought the kalamata were beautiful and full of flavour. The green olives were just delicious, the medley olives are a great idea. In all a great experience.

Thank you to the chief judges, chief steward, and Michael the CEO, for inviting me to judge this year. It was a pleasure and an honour. Most of all I'd like to thank the wonderful growers who allowed us to taste their wonderful products."

Shane Cummins, Head Judge, EVOO and Flavoured Oil Competitions

Since harvest I have lived in fear of there being no or little 2022 oil. I have heard it has been a wickedly hard season. Then an abundance of the most beautiful oils I have ever tasted were entered into this year's competition. Congratulations on the oils and to the teams who crafted them.

The quality and standard of flavoured oils needs to be acknowledged this year. Over half of the entries received golds. Over the last few years, we have seen consistency in the production of quality flavoured oil. It is also great to see the interesting experimentation with flavours taking place. The quality base oils and fresh flavouring ingredients in the agrumato oils are all working together to make this a very interesting competition.

This is a premium commercial product and is being treated as such. The thought processes and crafting are not only evident, but it is also exceptional. My thanks to the judges and enormous gratitude to the engine room, also known as the stewarding room. And praise for Trudie's organisational skills. Again, my thanks and congratulations to the producers.

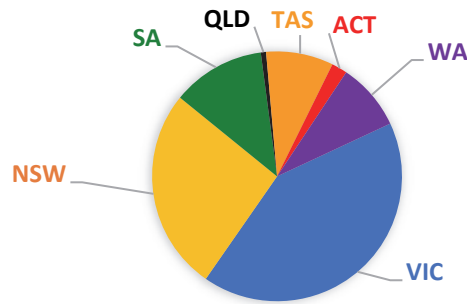


Extra Virgin Olive Oil Competition

The Chief Judge for extra virgin olive oil was Shane Cummins. In total there was 156 entries into the EVOO competition. There were 11 extra virgin entries from international exhibitors including Tunisia (1 entry), Spain (4 entries), Italy (3 entries), New Zealand (2 entries) and Greece (1 entry). The total number of Australian entries was 145, and included 62 entries from Victoria, 39 from New South Wales, 18 from South Australia (47 entries in 2021), 13 from Tasmania (17 in 2021), 13 from Western Australia, 3 from Australian Capital Territory and 1 from Queensland. See pie chart on the following page.

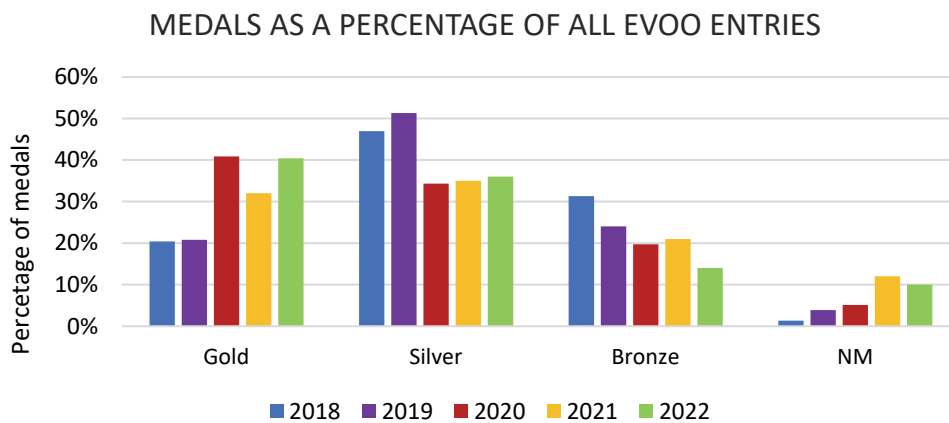
We had many producers that entered multiple entries, and several entered 8 or more EVOO entries. There was an average of 2.36 entries per EVOO exhibitor this year. This was slightly higher than last year's figure of 2.07 entries per exhibitor. Those entering more than two exhibits tended to submit several single varieties and or early picked and late picked single varieties. This is a great way for producers to get feedback about their different oils and harvesting variables.

EXTRA VIRGIN OLIVE OIL ENTRIES BY STATE



In this year's extra virgin olive oil competition there were 140 medals awarded in total including 63 gold medals (66 awarded in 2021), 56 silver medals (74 awarded in 2021) and 21 bronze medals (44 awarded in 2020). Therefore 89% of entries were awarded a medal which is just up on last year's 88%.

The average score across all awarded oils was 82.5 points (a very high silver) which is an increase on the 2021 figure of 78.21 points and the 2020 figure of 81.7 points. This increase is promising for a somewhat difficult year, and it continues to show the average quality of the oils is high. Below is a graph showing the percentage of medals awarded over the last five years.



The medals were awarded per class in the following manner:

In Class 1: Mild oils - 14 entries, 5 gold, 5 silver and 1 bronze medal awarded. There were 3 oils that received no medals.

In Class 2: Medium oils – 54 entries, 25 gold, 16 silver and 8 bronze medals awarded. There were 2 oils that received no medals and 3 were withdrawn.

In Class 3: Robust oils – 37 entries (32 entries in 2021), 16 gold (plus Best in Show), 12 silver and 4 bronze medals awarded. There were 3 oils that received no medal and 2 were withdrawn.

In Class 4: Non-Packaged oils - 6 entries, 1 gold, 3 silver and 2 bronze medals awarded. There were no oils that received a no medal or withdrawn score.

In Class 5A: Spanish varietals - 12 entries with 6 gold (plus Best in Show), 3 silver medal and 2 bronze medals awarded. There was 1 oil that received no medal.

In Class 5B: Italian varietals - 21 entries with 6 gold, 13 silver and 2 bronze medals awarded. There were no oils that received a no medal or withdrawn score.

In Class 5C: Greek varietals - 5 entries with 1 gold (plus Best in Show), 2 silvers and one bronze medal awarded. There was 1 oil that was withdrawn.

In Class 5D: Other varieties - 7 entries with 3 gold, 2 silver and 1 bronze medal awarded. There was 1 oil that was withdrawn.

This year, all oils were judged in order from mild to robust. This was determined by the amount of polyphenols/biophenols each oil contained. This year in classes 1-3, we saw a slight decrease in the number of mild and moderate oils and an increase in the number of more robust oils. The following table highlights the variance over the last 6 years:

Percentage of extra virgin olive oils entered in class 1-3 over total entries by year.

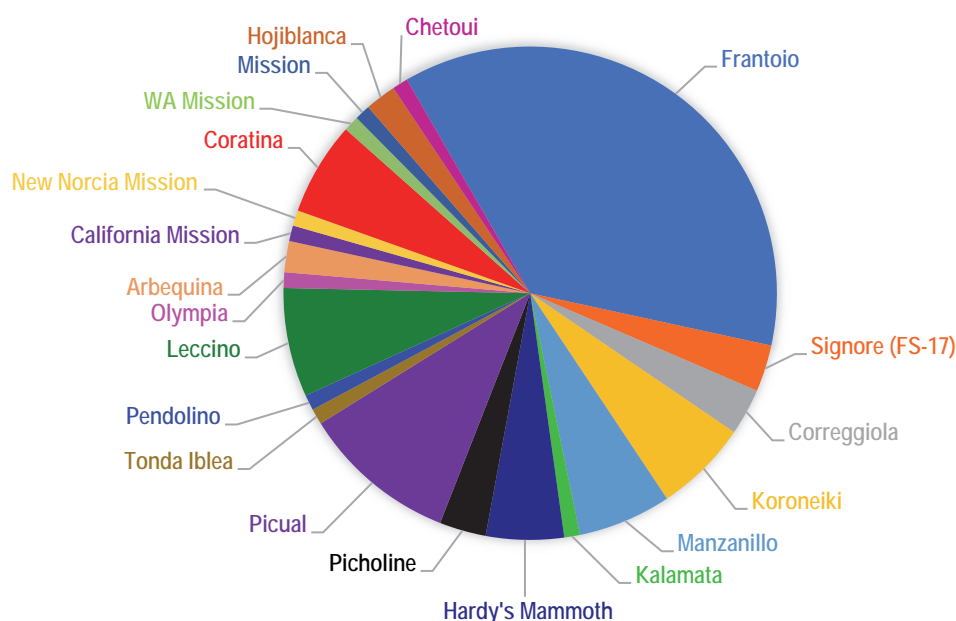
Competition Year	Class 1: Mild PPH 0-150 mg/kg	Class 2: Medium PPH 151-300 mg/kg	Class 3: Robust PPH 301+ mg/kg
2017	25.4%	39.6%	14.2%
2018	16.9%	22.8%	45%
2019	6.9%	38.4%	30.2%
2020	5.0%	43.8%	27.7%
2021	11.96%	46.8%	15.31%
2022	9.6%	37.2%	25.5%

Note: Oils in classes 4 & 5 are not determined by polyphenol levels.

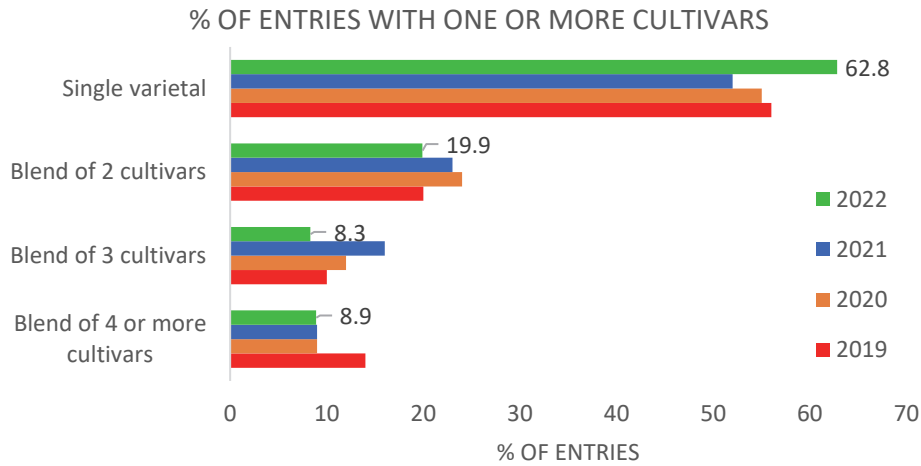
This year no extra virgin olive oil entries failed the chemical analysis; however, a few oils were not awarded medals due to lack of fruit freshness, aroma and flavour intensity, oily mouthfeel, short length, unbalanced bitterness, pungency, and astringency and or evidence of defects.

This year oils were made from one or more of 34 varieties (41 in 2021). These varieties have their origins in Spain, Italy, France, Tunisia, Greece, and Australia. Of the oils made with only one cultivar, there was a good cross-section entered, with Frantoio once again being the most often used in the extra virgin olive oil entries followed by Picual, Leccino, Coratina, Koroneiki, and Manzanillo. See chart below.

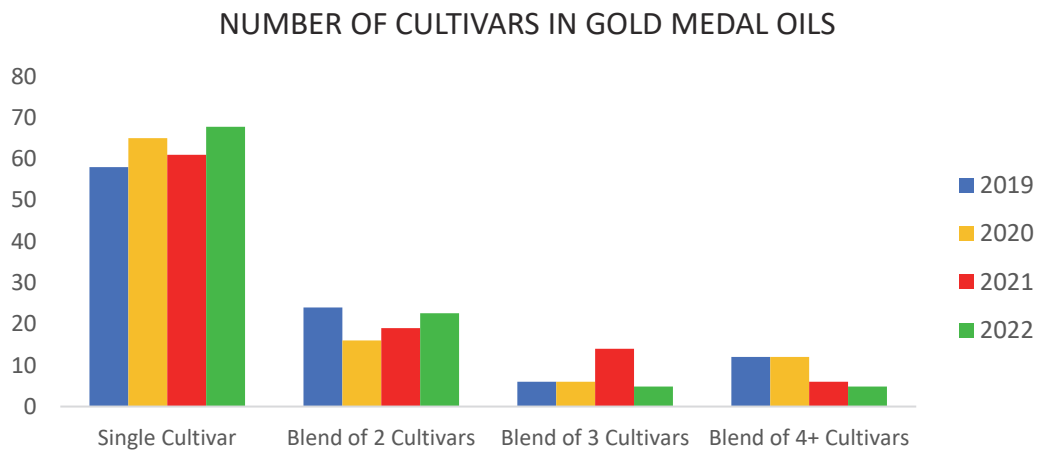
% OF SINGLE CULTIVAR ENTRIES BY VARIETY



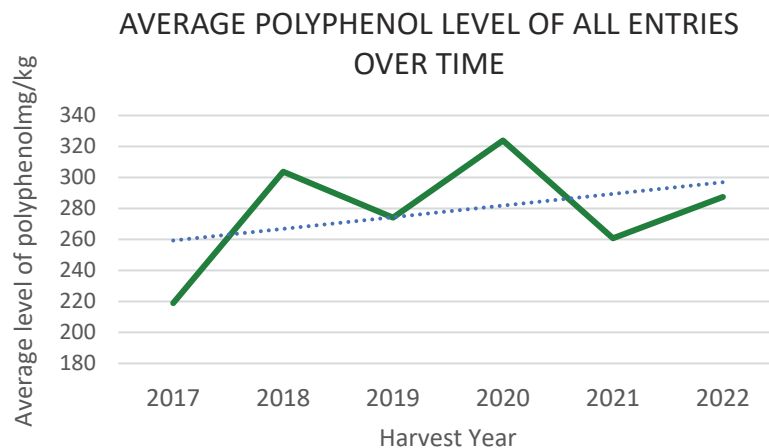
Oils made from a single cultivar represented 62.8% of entries which is up on last year's 52%. Blends of 2 cultivars represented 19.9% of entries (23% in 2021), blends of 3 varieties made up 8.3% of entries and blends of 4 or more cultivars made up 8.9% of entries. Using 4 or more cultivars remains low and stable. See graph on following page.



From a medal point of view, over 68% (60% in 2021) of the gold medal oils were made with a single cultivar. Varieties include Coratina, Correggiola, Frantoio, FS-17, Hardys Mammoth, Hojiblanca, Koroneiki, Leccino, Manzanillo, Olympia, Chetoui, Picholine, Picual and WA Mission. Blends of 4 or more cultivars only made up 4% of gold medal winning oils. The following graph shows that the number of single cultivars oils that win gold medals is increasing, and the number of oils made with 3 or more cultivars and win gold medals, is on the decline.



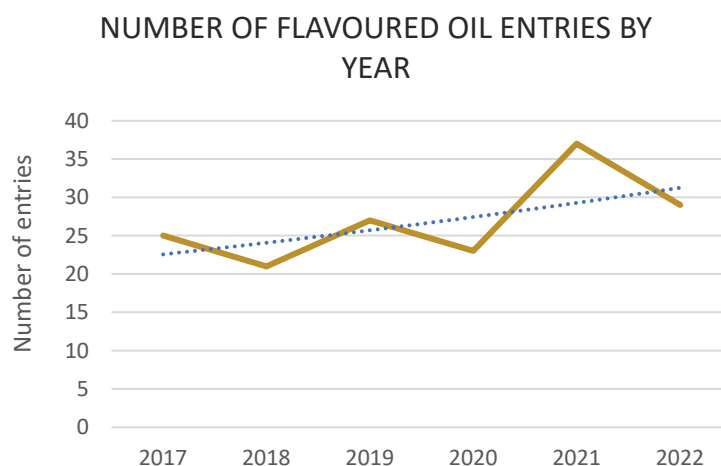
The average free fatty acids percentage for the extra virgin entries was 0.247 (0.207 in 2021) and the average peroxide level was 5.331 mEq O₂/kg (5.811 in 2021). The average polyphenol count was 287.43mg/kg (260.74mg/kg in 2021). Although this is somewhat milder when compared to the polyphenol level in 2000 (323.92mg/kg), the general trend since 2017 is that polyphenol levels in show entries are showing an increasing trend. See below.



The oils range from very mild 100% Arbequina oil with a polyphenol level of 39ppm to a very robust Tunisian Chetoui with a polyphenol level of 1062ppm. It is worth noting that the Arbequina received no medal, and the Greek Olympia won a bronze.

Flavoured Olive Oil Competition

The AIOA Flavoured Oil Chief Judge was Shane Cummins. Judging took place at historic Abergeldie House on Friday 16th September 2022. There were 29 flavoured olive oils this year. This was less than the 37 entries we received last year. The graph below highlights the flavoured oil entries per year since the competition began. We had one international exhibitor from New Zealand that entered some excellent examples of agrumato. The remaining entries were from Australia. The total number of entries for each state/territory was ACT 5; NSW 1; SA 8 and VIC 12. There were no flavoured oil entries from Tasmania, Queensland, or Western Australia.



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, 100% of all entries received either a gold, silver, or bronze medal. There were 15 gold (14 awarded in 2021), 13 silver (15 awarded in 2021) and 1 bronze medal (4 awarded in 2021). This shows a good increase on last year's figure of 89% of entries being awarded a medal.

This year we received several different and varying flavour profiles. Citrus agrumato was by far the largest class and it was good to see the entry of kaffir lime, blood orange, mandarin, and yuzu citrus agrumato oils. There were a good number of herb, garlic, and chilli oils as per last year.

The medals were awarded per class in the following manner:

- 🏆 **In Class 6A: Flavoured/infused oils, Citrus** – no entries.
- 🏆 **In Class 6B: Flavoured/infused oils, Other** - 9 entries, with 4 gold, 4 silver and 1 bronze medal awarded.
- 🏆 **In Class 7A: Agrumato oils, Citrus** – 14 entries with 7 gold and 7 silver medals awarded.
- 🏆 **In Class 7B: Agrumato oils, Other** - 6 entries with 4 gold and 2 silver medals awarded.

It was extremely difficult to decide on the top 'Best in Show' awards this year as all the gold medal winning oils were stunning. Judges agreed that the golds were worthy of a 'Best in Show' award. They were intensely full of flavour and aroma, had purity of flavouring character, immense freshness and a wonderful mouthfeel and a lingering flavourful persistence. The two 'Best in Class' oils are described below.

**Best in Class 6
Fedra Olive Grove
Infused Extra Virgin Olive Oil Lemon
Myrtle Garlic & Thyme**

A complex, fresh nose of lemon myrtle, green herbs and roasted garlic which follows through into a complex balanced palate. A spicy, zingy oil with the base oil offering notes of eucalypt, green bean, and warm ginger heat. Great mouthfeel with mild bitterness and pepper.
A complex, balanced, and persistent oil.

**Best in Class 7
Kyneton Olive Oil
Basil Infused Agrumato**

Fresh basil leaf aroma with cut grass and green herbal notes on the nose. Great flavour transfer to the palate.
Persistent basil flavours complementing the olive oil with tomato and peppercorn notes. Fragrant mouthfeel with balanced pungency and warmth. Delicious with a long flavourful persistence.
Amazing.

Table Olives Competition

The AIOA Table Olive Chief Judge was Dr Michelle Wirthensohn, a Horticulture Innovation Australia Senior Research Fellow with the University of Adelaide - School of Agriculture, Food and Wine. Judging took place at historic Abergeldie House on Thursday 15th September 2022.

There were 22 entries from 10 exhibitors. This was in line with last year's entries. However, it was still significantly less than the 46 entries in 2020 and 36 entries in 2019.

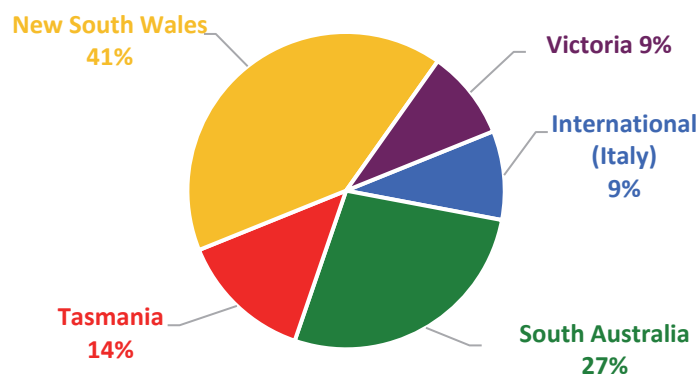
Having had a poor table olive season in 2020 (unfavourable growing and harvesting season, low yields), it was hoped that there would be more entries from the 2021 harvest. Unfortunately, the entry numbers remained lower than past years.

However, it was pleasing to see this number of entries. Generally, the quality of the table olives was good, and most processors were able to balance the natural olive bitterness with the salt and acid additions. To get the highest score possible it is important to remember that the product's appearance as well as the taste and aroma count towards getting the gold.

The olives in this year's Class 18 – Specialty olives, were particularly good. Producers were using good quality flavourings that complemented the olive flavour. Flavourings were also used with restraint. The flavours did not overpower, but enhanced the overall product. These were a delight to taste.

The competition is open to international exhibitors, and this year the organisers were disappointed to receive only 2 international exhibits. The remaining 20 Australian exhibits were entered across Classes 11, 12, 14, 15, 16, 17 & 18. The graph below shows the number of entries per location.

TABLE OLIVE ENTRY BY LOCATION



The breakdown of the 2022 entries were:

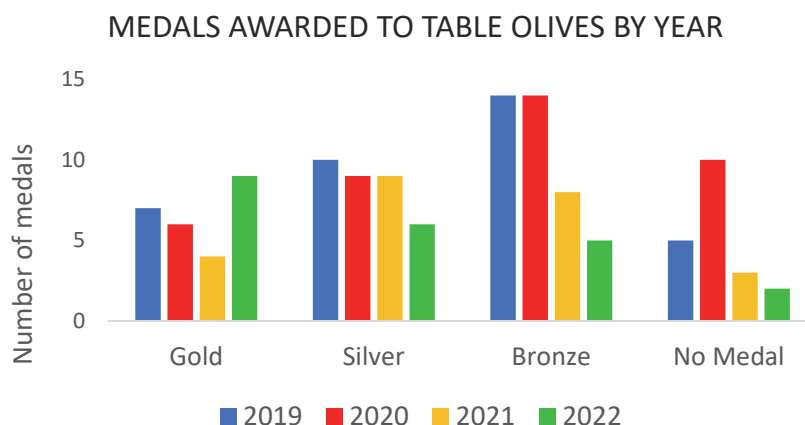
- 🏆 4 entries in Class 11 - Green Olives
- 🏆 3 entries in Class 12 - Medley of Olives
- 🏆 0 entries in Class 13 - Olives Turning Colour and Black Olives (other than Kalamata)
- 🏆 5 entries in Class 14 - Kalamata Olives
- 🏆 1 entry in Class 15 - Wild Olives
- 🏆 3 entries in Class 16 - Dried Olives
- 🏆 2 entries in Class 17 – Pitted and or Stuffed Olives and
- 🏆 4 entries in Class 18 - Speciality Olives (flavoured).

Prior to judging all table olive exhibits were laboratory tested to ensure they are fit for human consumption. Tests includes physico-chemical parameters (for natural olives - pH < 4.3, salt > 6.0 g/100ml); microbiological testing for *Escherichia coli* (below level of detection < 3 cfu¹); *Clostridium perfringens* (below level of detection < 10 cfu); for pasteurised products the laboratory also tested for *Lactobacillus*, to measure effectiveness of pasteurisation (below level of detection < 10 cfu); pleasingly NO problems were found with any of the competition exhibits.

All 22 exhibits were judged using the AIOA 100-point scale using characteristics such as

- 🏆 **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 9 Gold, 6 Silver and 5 Bronze medals were awarded to table olive producers this year. The following graph shows table olive medal wins over the last four years.



Thank You

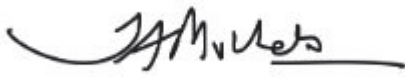
As event convener and chief steward, I'd like to thank Chief Judges, Shane Cummins and Michelle Wirthensohn for their positive contributions and passion for the event. There was ongoing communication throughout the judging period and their feedback and support was warmly welcomed.

A big thank you to our small yet amazing 2022 stewarding team, Kent Hallett, and Michelle Freeman. Your support and flexibility contributed to a well-run stewarding event. A big thanks to Michael Southan, CEO of the Australian Olive Association, for his ongoing support of the Australian International Olive Awards and for being chief glass washer and steward on the Adelaide judging days.

Thank you also to Di Whicker for managing the extra virgin olive oil judging room in Adelaide. Thank you also for your assistance with proofreading and reviewing. Your input is greatly appreciated.

¹ 'cfu' refers to colony forming unit

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 2022 Stewarding Team

From left: Michael Southan, Michelle Freeman, Kent Hallett, and Trudie Michels (Absent Di Whicker)



The 2022 Head Judges

Shane Cummins

Extra Virgin & Flavoured Oils



Michelle Wirthensohn

Table Olives

The 2022 Extra Virgin Olive Oil Judges

Reus, Spain

Below from left: Enrique Garcia Tenorio, Juan Baseda Torruella, Dr Agustí Romero Aroca and Ángeles Calvo Fandos.



Melbourne, Australia

From left: Caroline Andrus (Associate Judge), Andrew Burgess, Claudia Guillaume, Jill Clemenson and Helen Salem



Hangzhou, China

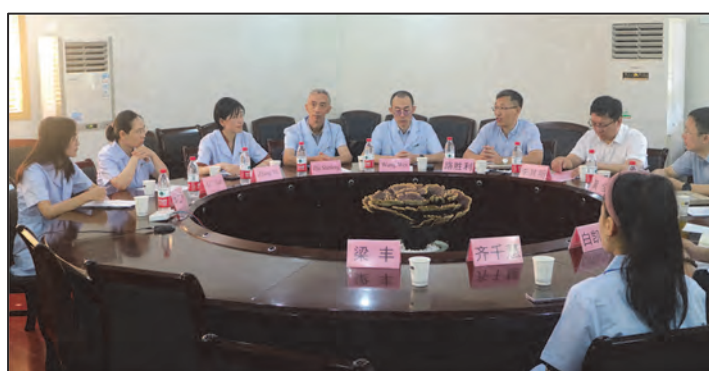
Professor Wang Wei, Zhu Shenlong, Deng Yu, Dr Zhang Yu and Dr Li Xue (Associate Judge).



Above - Welcome address to Chinese judges from AOA CEO Michael Southan.

Right - Professor Li Qipeng (Vice president of the Zhejiang University of Science and Technology) and Professor Huang Jun (Dean of the School of Biological and Chemical Engineering Zhejiang University).

In addition to Prof Wang Wei and the four main judges, a selection of university teachers took part in the judging in a training capacity.



New Zealand

From top left: Margaret Edwards,
Pablo Canamasis and Anne Staminaroff



Sydney, Australia

Left - from left: Debbie Worgan, Roslyn Anderson,
Dr Soumi Paul Mukhopadhyay and Sharon
Jan (Associate Judge)



Perth, Australia

From left: Isabelle Okis, Carolyn Reid, Thelma Burnett and Richard Taylor.





Rome, Italy

Left image from top left:
Milena Lolic, Duccio Morozzo Della Rocca,
Dr Francesca Rocchi, Aleandro Ottanelli and
Sonia Donati



Wagga Wagga, Australia

From left:
Susan Pottie, Cassandra
Nicholson, Gamila MacRury
(Associate Judge), Sue
James and Helen Taylor.



The 2022 Flavoured Olive Oil Judges

Adelaide, Australia

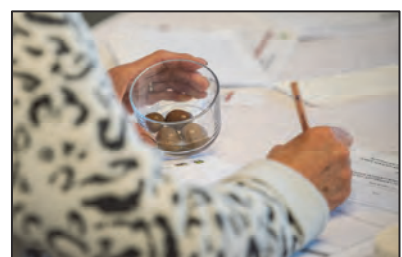
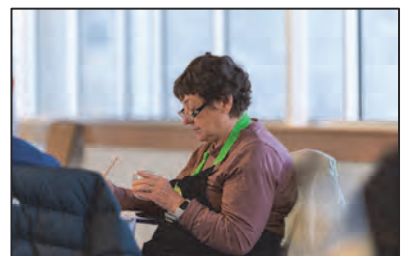
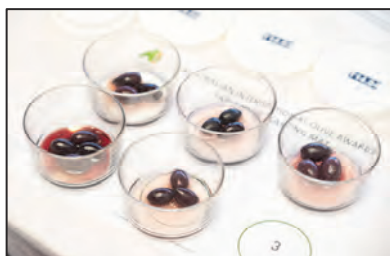
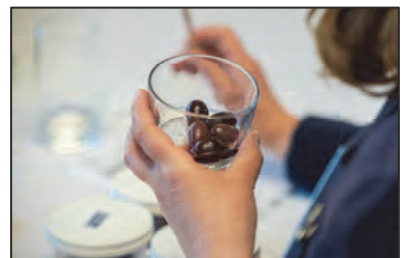
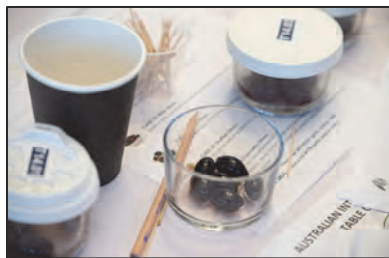
From left: Briony Liebich, Peta Zito, Shane Cummins, Isabella Okis, Soumi Paul Mukhopadhyay, Sue James and Sarah Asciutto.



The 2022 Table Olive and Extra Virgin Olive Oil Judges

Adelaide, Australia

From left: Briony Liebich, Michael Esposito, Dr Michelle Wirthensohn, Dr Soumi Paul Mukhopadhyay, Isabella Okis, Peta Zito, Sue James and Sarah Asciutto.



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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 Modern Olives
Arkstone Olives Italian 22
- 🏆 Best Extra Virgin Olive Oil of Show, Commercial Volume,
Diana Olive Oil Holdings Pty Ltd Diana Novello
- 🏆 Best Flavoured Olive Oil of Show, Boutique Volume,
Fedra Olive Grove Infused Extra Virgin Olive Oil Lemon Myrtle Garlic & Thyme
- 🏆 Best Flavoured Olive Oil of Show, Commercial Volume,
Kyneton Olive Oil Basil Infused
- 🏆 Best Table Olive of Show, Boutique Volume,
Adina Vineyard and Olive Grove Hunter Providore Chilli & Garlic
- 🏆 Best Table Olive of Show, Commercial Volume,
Arkwright Estate Traditional Kalamata



Best of Southern Hemisphere

- 🏆 Best Table Olive Southern Hemisphere - **Adina Vineyard and Olive Grove Hunter Providore Chilli & Garlic**
- 🏆 Best Extra Virgin Olive Oil Southern Hemisphere - **Arkstone Olives Italian 22**

Best of Northern Hemisphere

- 🏆 Best Extra Virgin Olive Oil Northern Hemisphere
MONINI S.P.A. MONINI MONOCULTIVAR CORATINA ORGANIC EXTRA VIRGIN OLIVE OIL - 100% ITALIAN
- 🏆 Best Table Olive Northern Hemisphere – Not Awarded.



Best of Australian Champions

- 🏆 Best Australian Extra Virgin Olive Oil, Sponsored by Australian Frost fans - **Arkstone Olives Italian 22**
- 🏆 Best Australian Table Olive - **Adina Vineyard and Olive Grove Hunter Providore Chilli & Garlic**

Phenolic Content Champion

- 🏆 Highest Phenolic Content - **G-TEAM HYPERELEON ULTRA GOLD**



Extra Virgin Olive Oil Best of State Champions

- 🌿 Best Extra Virgin Olive Oil ACT - **Fedra Olive Grove Fedra Extra Virgin First Cold Press Olive Oil**
- 🌿 Best Extra Virgin Olive Oil New South Wales - **Arkstone Olives Italian 22**
- 🌿 Best Extra Virgin Olive Oil South Australia, Sponsored by Olive Oil Packaging Services (OOPS) - **Diana Olive Oil Holdings Pty Ltd Diana Novello**
- 🌿 Best Extra Virgin Olive Oil Tasmania - **Flinders Island Olives Organic Extra Virgin Olive Oil**
- 🌿 Best Extra Virgin Olive Oil Victoria - **Devon Siding Olives Frantoio**
- 🌿 Best Extra Virgin Olive Oil Western Australia - **New Norcia Olive Oil WA Mission**

Champions and Reserve Champions Extra Virgin Olive Oil by Class

- 🌿 Champion Class 1, Mild Extra Virgin Olive Oil - **Kallewanda Pastoral Co W²Olives EVOO**
Reserve Champion - PREMA BROS. FRANCESCO Reserve
- 🌿 Champion Class 2, Medium Extra Virgin Olive Oil - **Diana Olive Oil Holdings Pty Ltd Diana Novello**
Reserve Champion - Pendleton Olive Estate Reserve
- 🌿 Champion Class 3, Robust Extra Virgin Olive Oil - **Mount Bernard Olives Picual**
Reserve Champion - Agronio Organic Olive Grove and Herb Farm Agronio Koroneiki
- 🌿 Champion Class 4, Non-Packaged (Bulk) Extra Virgin Olive Oil - **Nasmin FS-17**
Reserve Champion - Hunter's Dream Estate Leccino
- 🌿 Champion Class 5A, Spanish Varietal Extra Virgin Olive Oil - **Arkstone Olives Spanish 22**
Reserve Champion - Cobram Estate Ultra-Premium Hojiblanca
- 🌿 Champion Class 5B, Italian Varietal Extra Virgin Olive Oil - sponsored by the SICMA - **Arkstone Olives Italian 22**
Reserve Champion - The Olive Press Limited Pressed GOLD Leccino
- 🌿 Champion Class 5C, Greek Varietal Extra Virgin Olive Oil - **The House On The Hill Olive Grove K1 Koroneiki**
Reserve Champion - Cobram Estate Limited Release Koroneiki
- 🌿 Champion Class 5D, Other Varietal Extra Virgin Olive Oil - **Cape Schanck Olive Estate Picholine**
Reserve Champion - Romley Estate Family Reserve



Champion and Reserve Champion Flavoured Olive Oil by Class

- 🌿 Champion Class 6, Flavoured and or Infused Olive Oil - **Fedra Olive Grove Infused Extra Virgin Olive Oil Lemon Myrtle Garlic & Thyme**
Reserve Champion - Agronio Organic Olive Grove and Herb Farm Koroneiki with Thyme
- 🌿 Champion Class 7, Agrumato Olive Oil - **Kyneton Olive Oil Basil Infused**
Reserve Champion - Rio Vista Olives Chilli Pressed Olive Oil



Champion and Reserve Champion Table Olives by Class

- 🌿 Champion Class 11, Green Olives - **Parafield Organic Table Olives Wallis**
Reserve Champion - Class 11, Green Olives - Salut  Oliva Manzanillo Olives
- 🌿 Champion Class 12, Medley of Olives - **Parafield Organic Table Olives Medley**
Reserve Champion - Class 12, Medley of Olives - Bruny Island Olives Medley
- 🌿 Champion Class 13, Olives Turning Colour & Black Olives - Not awarded
- 🌿 Champion Class 14, Kalamata Olives - **Gooramadda Olives Kalamata**
Reserve Champion - Class 14, Kalamata Olives - Arkwright Estate Traditional Kalamata
- 🌿 Champion Class 15, Wild Olives - **Bruny Island Olives Rose**
Reserve Champion - Class 15, Wild Olives - Not awarded
- 🌿 Champion Class 16, Dried Olives - **Salut  Oliva Semi Dried Olives**
Reserve Champion - Class 16, Dried Olives - Parafield Organic Table Olives Dried Kalamata
- 🌿 Champion Class 17, Pitted and or Stuffed Olives - Not awarded
- 🌿 Champion Class 18, Specialty Olives - **Adina Vineyard and Olive Grove Hunter Providore Chilli & Garlic**
Reserve Champion - Class 18, Specialty Olives - Bruny Island Olives Manzanillo



Extra Virgin Olive Oil Results

GOLD MEDAL WINNERS



Arkstone Olives Italian 22 95/100 Class 5B

Fresh clean aromas of marzipan, fresh sweet mint, and rosemary. Moderate to high intensity. Good flavour transfer with marzipan, green herbs, and warm spices on the palate. Clean mouthfeel. Good texture with low bitterness and a building chilli pungency that enhances the fruit on the finish. A fresh, lively complex oil.

**BEST EVOO IN SHOW
(BOUTIQUE VOLUME)
BEST EVOO FROM NSW
BEST IN CLASS 3**



Diana Olive Oil Holdings Pty Ltd Diana Novello 94/100 Class 2

Intense, fresh clean complex aromas of rocket, fresh green herbs, artichoke, cut grass and almonds. Excellent transfer with more complex green, spicy, and nutty notes. Clean and fresh. Creamy mouthfeel with moderate bitterness and pungency. Texture is well rounded. The oil is very well balanced and has a warm lingering finish with plenty of fruit on the finish. Complex, multidimensional and harmonious.

**BEST EVOO IN SHOW
(COMMERCIAL VOLUME)
BEST EVOO FROM SA
BEST IN CLASS 2**



Kallewanda Pastoral Co W²Olives EVOO

93/100 Class 1
Intense fresh, clean complex aroma of citrus, tomato leaf with vanilla notes. Excellent transfer to the palate with more complex fresh nuts, apple, green herb, and hints of sweetness. Fresh and lively. Creamy mouthfeel with moderately low bitterness and pungency. Texture is very well balanced and rounded. Very good warm, lingering finish. A complex, harmonious, multidimensional oil and an excellent example of a delicate style.



Pendleton Olive Estate Reserve

93/100 Class 2
Aroma of unripe tropical green leaf, citrus, passionfruit, and tobacco leaf, which transfers well to the palate with additional strong ripe tropical flavours and floral notes. Creamy feeling in the mouth. The pepper and slightly astringent finish are balanced and complimentary to the aroma and palate. Long lingering fruit-filled finish.



**Arkstone Olives Correggiola 2022
92/100 Class 2**

Fresh intense aromas of green salad greens, avocado skin, baking spices and fresh Greek salad. Aromas transfer well to the palate with additional tomato flesh and rocket flavours. Silky mouthfeel. Fine grained black pepper with moderate bitterness and a textured astringency that leaves a zingy mouthfeel and warm lingering chilli aftertaste. Complex and interesting.



**Devon Siding Olives Frantoio
Extra Virgin Olive Oil**

91/100 Class 2
Very interesting profile with good mouth development, given the bitterness is quite low. Good aroma with green and ripe tones, citrus and cinnamon undertones, and mown grass. Clearly sweet in the mouth at the beginning that evolves into pepper with time. A good balance is reached. Mouth flavour more related to ripe olives, with lingering fresh aftertaste.



**Fedra Olive Grove Fedra Extra
Virgin First Cold Press Olive Oil**

91/100 Class 2
Medium to high aroma level of peppermint candy, fresh sweet mint, rosemary, and soft salad leaves. Good transfer with more complex flavours of fresh herb, rocket, spicy notes, and a touch of sweetness in the mouth. Clean and fresh. Balanced and harmonious with a lively warm lingering finish. Great complexity.



Mount Bernard Olives Picual

91/100 Class 3
Fresh and highly intense green fruit aromas including tomato leaf, green olive, artichoke, and fresh fig leaves. Aromas are fully transferred to the mouth. A light fresh mouthfeel. Spicy bitterness and a medium astringency are evident quickly on the palate but are very well balanced. Long lingering finish that keeps on giving.



**The House On The Hill Olive Grove
K1 Koroneiki**

91/100 Class 5C
Very good quality oil with great aroma and flavour expression. High fruitiness with green notes and cinnamon, banana, grass, and green almond that fully transfer to the mouth with additional complexity of lavender, green almond, and raw nuts. Very light mouthfeel with a unique creaminess. Well balanced bitterness, astringency and delayed pepper spice leaving the palate entertained. Fresh with a very long aftertaste. Great varietal specificity.



**Agronio Organic Olive Grove and
Herb Farm Agronio Koroneiki**

90/100 Class 3
A fragrant oil with fresh floral notes, green grass, citrus and banana skin. Aromas transfer to the palate with additional pomme fruit and spice characters. Clean light mouthfeel. Bitterness and pepper are initially mild on the palate but their intensity builds and intensifies. Very complex and balanced with a lingering peppery finish.



Arkstone Olives Spanish 22

90/100 Class 5A
Aroma of fresh chopped cabbage, fresh herb, pine needles, wet grass and spicy cayenne pepper which transferred well to the palate. There were strong green meadow flavours and citrus with pepper tones and a clean light mouthfeel with good texture. Spicy pungency with a bold and balanced warm persistent finish.



**Cape Schanck Olive Estate
Picholine**

90/100 Class 5D
Abundant aromas of fresh tomato plant and olive leaf which transfers to the palate beautifully. A building of flavours with a clean mouthfeel and a chilli warmth coming through. The finish is powerful, complimenting the aroma and palate. A memorable oil.



Pendleton Olive Estate Classic 90/100 Class 2

Strong green aromas with citrus, passionfruit, and grass. Great transfer to the palate with additional green and ripe flavours and confectionary notes. Clean light mouthfeel. Green fruit bitterness that adds complexity to the palate leaving a lingering and textured finish.



The Olive Press Limited Pressed GOLD Leccino 90/100 Class 5B

Fresh lifted aroma of a market garden with herbs and tropical fruits, which transfers well to the palate. Additional malty spice and green tea on the palate. Clean mouthfeel. Balanced pungency and bitterness with a hint of stalky astringency. A complex oil. The finish is strong and harmonious.



Arkstone Olives Manzanillo 2022 89/100 Class 3

Fresh aromas of rocket, ripe olives, honeydew melon, herb, and floral notes. Transfers well to the palate with extra citrus, wet grass, and baking spice. Creamy light mouthfeel. Bitterness builds as does the black pepper pungency. A slight green astringency in mouth adds complexity and texture. Texture and flavours are well integrated and complex. A nice spicy chilli finish that lingers.



Cobram Estate Classic Extra Virgin Olive Oil 89/100 Class 2

A diverse range of aromas including fresh cut grass, salad leaves, herbal, rocket, and artichoke. Excellent flavour transfer to the palate with green tomato and artichoke. Smooth and creamy mouthfeel. Mild bitterness with late developing pungency and a warm ginger and green chilli perception at the back of the throat. Balanced and harmonious, a persistent and lingering finish.



Cobram Estate Ultra-Premium Hojiblanca 89/100 Class 5A

Fresh aroma of tropical green fruits and herbaceous notes. There is also a strong sorrel nose which transferred well onto the palate. A clean mouthfeel with wonderful complexity and lingering flavours and a white pepper finish. The well-balanced finish is harmonious with a great after taste.



Cockatoo Grove Australian Organic EVOO Classic 89/100 Class 2

Aromas of confectionary almonds, banana, vanilla, and honeydew melon. Good transfer of flavours to the palate. Cedar, almonds, and oak hit the palate in an unexpected moment. Mouth texture is clean and creamy. Well balanced with intensity matching the overall taste. Balanced pepper and bitterness. A beautiful oil.



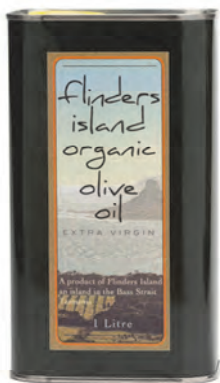
Fedra Olive Grove Jeff's Blend Extra Virgin First Cold Press Olive Oil 89/100 Class 2

Aroma of sweet pomme fruits with fresh green herbs, banana skin and citrus blossom. Transfers well onto the palate with sweet characters. A good smooth mouthfeel with a chilli pepper kick and bitterness in the finish which is strong and bold. A harmonious and persistent oil.



Lauriston Grove Correggiola 89/100 Class 3

Intense aromas of ripe fruits, pineapple, fig leaf, green tea, and unripe banana skin. Aromas transfer to the palate with good intensity. Creamy mouthfeel. The green astringency and radicchio bitterness combine to create a rich texture and lingering flavoursome finish. Big bodied and complex.



Flinders Island Olives Flinders Island Organic Extra Virgin Olive Oil

89/100 Class 3

Aroma of tomato leaf, rocket, citrus and crushed green olive characters. All aromas transfer well to the palate with additional tropical characters adding further complexity. Light fresh mouthfeel. Hints of astringency blend with a textured bitterness. A lovely strong finish that is persistent with a nice peppery after taste.



Lauriston Grove Frantoio

89/100 Class 3

Fresh grass, figs, turmeric, curry leaves, paprika and so many more spices in the nose. Great transfer with more coffee, green apple, and cinnamon. The mouth is smoky and hot with the spices providing a real kick and giving the sense of body in the palate. Then the heat starts to fire in conjunction with the bitterness, leaving a robust balanced oil with clean finish. Well integrated, appealing, and complex.



Five Groves Olive Estate Frantoio 2022

89/100 Class 2

Fresh and clean complex aromas that take time to develop with different layered undertones. Abundant aromas of green almond, banana, blossom, citrus and vanilla. Excellent transfer with further ripe and green olive flavours adding complexity. Fresh mouthfeel with well-balanced bitterness and pepper. A long lingering finish. The amazing complex and intense aromas make this oil a stand out.



Nasmin FS-17

89/100 Class 4

Artichoke and green tomato aroma on the nose, green and herbal, fresh cut grass with a hint of spice, good transfer to the palate. Additional flavours of almond and pomme fruits on the palate. Complex flavour development with mild to medium pungency and medium bitterness. A creamy mouthfeel which is light on the palate. The late pungency leaves a warm chilli finish with balanced bitterness and textured astringency. Lingering and delicious.



Manna Hill Estate Manna Hill Estate Biodynamic Extra Virgin Olive Oil

89/100 Class 2

Fresh aromas of dark leafy vegetables, fig leaf and herb. Great transfer with freshly crushed green olive and almond notes on the palate. Aroma builds as do the flavours on the palate. Creamy light mouthfeel. Excellent texture balance in bitterness with a long and persistent pungency. Complex and flavourful.



Maluka Estate Otway Olives Picual

89/100 Class 3

Fresh fruity aromas of pomme fruits, grass and herbs with good fruit complexity that leaps out of the glass. Good transfer with clean clear intense green flavours of salad, citrus and rocket on the palate. Light creamy mouthfeel. Attractive chilli pungency and bitterness with a warm tickling finish that lingers.



PREMA BROS. FRANCESCO Reserve

89/100 Class 1

Fresh abundant aromas of artichoke, olive leaf, sorrel, and green tomato. These aromas transfer well to the palate with strong flavours that keep building. Light creamy mouthfeel. A complex oil with warm, chilli pepper tones that are well integrated with moderate bitterness and a stinky astringency. A long, harmonious finish.



Romley Estate Family Reserve

89/100 Class 5D

Green grass, rocket salad, green tomato fruit and vine, basil, herbs, thyme, lemon verbena and more. The nose is so complex that we couldn't stop describing it. The flavours also transfer to the palate with a clean light mouthfeel. Well balanced fruit characters, bitterness and complimentary chilli that lingers for ever. Well done, beautiful oil!!



The Olive Press Limited Pressed GOLD Picual

89/100 Class 5A

Fresh clean nose with aromas of green salad leaves, rocket, banana, sorrel, and kale. Very good transfer to the palate with additional flavours of peas, spinach, and green capsicum. Silky mouthfeel with a long and lingering fruit persistence. Late developing pungency leaves a warm chilli and peppery note at the back of the throat, bitterness is balanced and cohesive with all elements. Great overall balance and complexity.



MONINI S.P.A. MONINI MONOCULTIVAR CORATINA ORGANIC EXTRA VIRGIN OLIVE OIL - 100% ITALIAN

88/100 Class 5B

Aromas of delicate salad leaves with green tomato and artichoke, hints of red capsicum, red apples, pea shoots and green banana. Great flavour transfer to the palate. Smooth and creamy mouthfeel. Bitterness and pungency balance each other very well. A clean and lingering finish. Delicious to taste and enjoy. Complex, balanced and harmonious.



Cootamundra Olives

88/100 Class 2

Intense freshly cut wet grass, green herb, pomme fruits and green tea aromas that transfer with greater intensity to the palate. Sweet apple juice, spinach, artichoke, and nettle add to the complex flavours. Very light mouthfeel. The oil's texture is complex with balanced bitterness, green peppercorn pungency and slightly green astringency. A lingering finish with harmony and length.



Jandra Olive Farm Extra Virgin Olive Oil Early Harvest

88/100 Class 1

Good quality oil with intense aroma that transfer very well to the palate. Fresh aromas of chestnuts, green notes, praline, green banana, green almond, freshly crushed olives, and mown grass. Pleasant creamy mouthfeel with a balanced delayed spicy pepper and green astringency that keeps the mouth alive. Clean finish where flavours and pepper linger.



The Village Olive Grove The Village Olive Grove Late Harvest 89/100 Class 3

Aroma of salad leaves, rocket, artichoke, and Japanese green tea which transfer well to the palate. Extra flavours include eucalypt, almond and malt biscuit. Fresh clean silky mouthfeel. A good texture, with a late slow chilli warmth and bitterness that lingers. The finish is balanced and persistent, with a long after taste.



Cobram Estate Ultra-Premium Coratina

88/100 Class 5B

Intense aroma of cut grass, evergreen tea, mixed soft herbs, and green banana. Great transfer to the palate with good complex fruits and herbs. Light and creamy mouthfeel with a warm, peppery finish on the palate which is harmonious and lingering. The rich fruit flavours lingered in the mouth.



Geelong Region Olives Mt Moriac Olives Estate Tuscan

88/100 Class 3

The aroma profile is green apple, herb, and fresh olive fruit with a powerful intensity. Its aroma is very complex transferring through to the palate. Light and lively mouthfeel with obvious freshness. A moderate bitterness and warming white pepper add complexity to the mouth and lingering finish. The oil is well integrated, appealing, and complex.



Lisadurne Hill Lisadurne Hill Rushworth GOLD

88/100 Class 3

Fresh aroma of green pomme fruits with salad leaves and spicy apple, which transfer well to the palate with rocket, grasses, and sweet fruit characters. A clean mouthfeel and a wonderful texture. Fine black pepper pungency integrates seamlessly with notes of bitterness and green astringency. A lingering warm finish.



New Norcia WA Mission Olive Oil

88/100 Class 3

Very good quality oil with a particularly strong basil smell and taste. Fresh and fragrant basil with rocket, ripe mango, passionfruit, and tropical fruits. These aromas are fully transferred to the mouth and linger. A light creamy mouthfeel where the fruit passes through the mouth and develops into a sweet flavour-rich experience. Well integrated medium bitterness and medium to low pungency, with a lingering balanced aftertaste.



Peninsula Providore Farm Reserve

88/100 Class 2

Freshly sliced green tomato, spinach, rocket, dark herbs, and spice on the nose. Great transfer to palate with more green flavours, artichoke, and citrus notes. Light smooth mouthfeel with textured astringency. Bitterness is there but well balanced with a warming black pepper pungency. A long lingering finish.



Wollundry Grove Olives Spanish Blend

88/100 Class 2

Intense ripe olive aroma with tomato vine, tropical fruits, salad leaf and a pleasant bay leaf note. Great transfer to the palate with more almond and nut. Elegant mouthfeel. A powerful texture opens in mouth with strong spicy pungency together with balance bitterness and a hint of textured astringency. Very expressive. Balanced and harmonized. Long full pungency of chili pepper that lingers forever.



Wollundry Grove Olives Distinctive

88/100 Class 2

Very good profile, easy to taste with good balance and particular aroma characteristic that remain for long time in the mouth. Green aromas with citrus, tropical notes, fresh leaves, and a very particular green-pepper smell of medium to high intensity and transfer. Creamy mouthfeel with a robust and balanced pepper and bitterness creates a harmonised texture. The overall taste is excellent and lingers for an extended time.



Mount Zero Olives Frantoio Extra Virgin Olive Oil

87/100 Class 3

Fresh olive, chicory, banana skin and apple in a complex aroma mix. Great transfer to the palate with extra white pepper and nuts. Creamy mouthfeel. The pungency joins the nut bitterness and the banana skin astringency very well. Amazing lingering finish. Great balance, elegance, and expression. Well done.



ALTO Olives ALTO VIVIDUS EVOO

87/100 Class 5D

Delicate green grass, herbs, rocket and salad leaves on the nose. Great transfer to the palate, with a creamy mouthfeel and additional pomme fruits and herbs. Gentle and delicate on the palate with a hint of citrus zing at the throat, late developing warm ginger and peppery pungency with a long clean finish. Balanced and harmonious.



Chapman River Olives Queen of Spain & Coratina

87/100 Class 2

Fresh and aromatic aromas of mango, ripe olives, and herbs. High intensity that transfers perfectly onto the palate in abundance. Clean mouth with delayed development of bitterness and a final medium pungent perception. Lovely and fresh feeling in the back of the mouth with lingering ripe flavours, balanced astringent notes and a warm white pepper spice.



Cobram Estate Ultra-Premium Picual

87/100 Class 5A

Aromas of vibrant green salad, diverse range of green herbs, tomato leaf and artichoke on the nose. Excellent transfer to the palate with tropical notes, green apple, pine nut and capsicum. Soft bitterness with red pepper pungency. Smooth creamy mouthfeel, lingering and persistent. Late developing warm pepper pungency with a spicy and lemon zest zing. Well integrated and complex.



Five Groves Olive Estate Frantoio 2022

87/100 Class 5B

The fresh aroma profile is full of citrus, blossom, red apple flesh and banana skin. Flavours transfer well to the palate with additional cinnamon and mixed spice flavours developing with a hint of menthol. A silky creamy mouthfeel complemented by a mild peppery warmth and a touch of balanced bitterness. Long lingering flavoursome finish.



Gooramadda Olives Hardy's Mammoth

87/100 Class 2

Fresh green grass, peach, melon, and guava notes in the nose. Great transfer to the palate with additional sweet layers of orange blossom tea and bubble gum first and ending with roast almond and maple syrup. Light creamy mouthfeel. Very mild bitterness and pungency with a lingering creamy clean finish and a pleasant aftertaste.



Kyneton Olive Oil Family Blend

87/100 Class 3

Very green fresh fruit aromas of herb, apple, salad leaves, tomato, and bright lemon. The aromas transfer well to the palate with the addition of bay leaf, artichoke, tobacco leaf and cashew. Creamy mouthfeel. Slight astringency with a green bitterness that is balanced by the fruit. Excellent building chilli pungency to finish.



Rio Vista Olives Manzanillo

87/100 Class 5A

Fresh aromas of green grass, herb, avocado and green apple with a powerful intensity and complexity. It tastes as it smells, varietally complex and delicious. Light feeling in the mouth. The oil has a moderate bitterness and pepper feeling in the mouth that is balanced and warm. The flavours and textural elements linger a long time. The oil is well integrated, appealing, and complex.



Rylstone Olive Press Limited Edition Frantoio

87/100 Class 1

Vibrant green capsicum, tomato leaf and artichoke on the nose with a hint of mild green chilli spice and cinnamon. A smooth transfer to the palate with additional almond, fresh walnut, and green apple. Complex flavour development. Creamy and buttery mouthfeel. Lingering and persistent finish with a delicate balance and red pepper warmth at the back of the throat. Delicious to taste and enjoy.



THROON P/L Michaels Olives Jumble

87/100 Class 2

Fresh aroma of green apples, spring vegetables, wet grass, and pea shoots. These transfer well onto the palate with more complex flavours of avocado, green bean, and artichoke. A clean mouthfeel. Bitterness and warm spicy pepper are balanced with a textured astringency on the finish. A strong, balanced finish that persisted.



G-TEAM HYPERELEON ULTRA GOLD

86/100 Class 3

Aroma of sorrel, fig leaf and tomato leaf with spices. A good transfer to palate with more flavours of avocado skin and rocket that persists. Creamy mouthfeel. Intense fine bitterness and mild pungency liven up the palate. A dry, warm, finish that is balanced, rich and lingering.



Ashbolt Farm Ashbolt RL

86/100 Class 2

Building intensity on the nose with green herbs, green leaves, grass, and citrus blossom. Great transfer to the mouth with further flavours of rocket and sorrel. Palate is more pronounced than the aroma. Clean silky mouthfeel with a green astringency adding complexity to the warm pungency and bitterness. Lingering finish.



Devon Siding Olives Hardy's Mammoth

86/100 Class 2

The aroma profile is fresh green grass, tropical fruit, rose blossom and spice. Great transfer to palate with additional earthy notes, parsley, rocket, sour sob, and lemon curd. Light and fresh mouthfeel. The oil's bitterness is balanced with a warm fine-grained pepper that slowly builds. A green astringency contributes positively to the flavoursome finish that lingers.



Geelong Region Olives Mt Duneed Estate Blend

86/100 Class 2

Aromas of fresh rose petal and red raspberry, yellow melon, and fresh herbs. Great transfer with more rocket and green almond characters appearing. Silky texture. A well-balanced light pungency runs through the palate with a sweet almond and rhubarb complexity. Mild bitterness and a long lingering finish.



Kyneton Olive Oil Gourmet Blend

86/100 Class 3

A fresh floral bouquet with strawberries, green apple and citrus notes which transfer well with the freshness and sweetness coming through. Additional green herb and savoury flavours add complexity. Light mouthfeel with an attractive astringency and spicy warm pepper. A good balanced finish that is persistent with a lovely lingering after taste.



Leaping Goat Olive Oil

86/100 Class 2

Very good quality oil with an intense, clean, and long aftertaste. Intense fruitiness and complex, with cinnamon, banana, grass, green fruits, and more that are fully transferred to the mouth. Robust and balanced mouthfeel that develops the different tastes with time. Very good textural development with good polyphenol transfer into the oil, meaning both very good quality olives and accurate milling process.



Lisadurne Hill Hojiblanca

86/100 Class 5A

Fresh green cut grass, herbs, mango, tropical fruits, tomato vine and artichoke on the aroma. A smooth flavour transfer with additional green apple and citrus developing. Mild bitterness and pungency and light on the palate. The bitterness comes first followed by late developing pungency, leaving a warm chilli and peppery finish at the back of the throat that is balanced and persistent.



OLIVKO CHETOUJ

86/100 Class 3

Interesting complex aromas of grass, fig leaf, artichoke, green almond and dusky spices. Moderate transfer to palate with additional green tea, rocket leaf and radicchio. Full mouthfeel with hints of creamy marzipan. Textured black pepper and abundant fine grained bitterness compliments a long lingering robust oil. Balanced and noteworthy.



Paringa Ridge Pty Ltd Leontyna Black Label

86/100 Class 2

Fragrant and fresh aromas of salad greens, herbs, green tea, unripe banana skin, rocket, and tropical fruit notes. Great transfer to the palate with additional spice, avocado and floral notes. Creamy light mouthfeel. A textured astringency that is enhanced by a balanced bitterness and black pepper warmth. Long and lingering with a complex finish.



Rylstone Olive Press Limited Edition Leccino

86/100 Class 1

Fresh fragrant floral aroma of rose petals with fuji apples and cinnamon. Aromas transfer well into intense flavours with spicy tones coming through. Light creamy mouthfeel. A complex oil with mellow pepper and bitterness that let the fruit character shine. The bold flavoursome finish is lovely with a deliciously warm and lingering after taste.



MONINI S.P.A. MONINI ORGANIC EXTRA VIRGIN OLIVE OIL - 100% ITALIAN

86/100 Class 5B

Fresh abundant aromas of wet green grass, fine herbs, green capsicum, and beans. Great transfer to the palate with more herb, green tea, banana skin and red apple. Powerful flavour intensity. Very clean light mouthfeel. Hints of bitterness with fine white pepper pungency at the back of the mouth. Balanced with the flavours and textural elements combining seamlessly to provide a lingering complex finish.



Taralinga Estate Olive Oil Estate Robusto

86/100 Class 2

Peach, melon, herbs, and notes of fresh grass are displayed in the nose. Very beautiful soft taste with lavender and floral notes, creamy mouthfeel with light bitterness and late shy pungency. Good balanced oil with great aftertaste and intensity of flavours.



Woodside Farm

86/100 Class 2

Artichoke, raw walnuts, and herbs in nose. Fragrant and toasted sesame seeds are shown later and pass through the palate with oak, walnut, and tropical touch. Very interesting oil with lovely creamy finish. The bitterness and pungency are moderated which let you explore the flavours. Clean and well-balanced oil.



SILVER MEDAL WINNERS



Chapman River Olives Picual

84/100 Class 5A

The aroma profile is sweet with floral, tropical and banana aromas of moderate intensity. The flavour transfer is good with similar flavours on the palate. Light feeling in the mouth. Balanced mild pepper and green astringency in the mouth. The flavours and textural elements linger on the finish.



Hunter's Dream Frantoio

84/100 Class 5B

Good intensity of fresh grass, green herbs, salad leaf and lavender on the nose. Good transfer to the palate with additional flavours of fresh nut skins. Light and clean mouthfeel with a lovely long turmeric warmth and bitterness which persists. Well-balanced and interesting.



Chapman River Olives Frantoio 84/100 Class 5B

Fresh green grass, rocket, green bean, and herb on the nose which transfers to the palate successfully. Flavours are complex. Creamy buttery mouthfeel. The oil has a moderate bitterness on the palate with warm pungency that slightly takes over the finish. The oil is well integrated, appealing, and complex.



Paringa Ridge Pty Ltd Leontyna White Label

84/100 Class 2
Fresh moderate aromas of citrus blossom, green beans, soft green herb, red apple, and banana. Good transfer to the palate with additional notes of banana and spice. Full creamy mouthfeel with moderate to low bitterness and pungency. The finish is a full and mild.



Forth Valley Olive Oil 83/100 Class 2

Moderately intense aroma with green almond, banana, fresh mint, and vanilla notes. Good flavour transfer. Creamy mouthfeel with vanilla custard, green walnuts, and confectionary notes. Fresh and clean. Low levels of bitterness and pungency. Well balanced with a warm moderately long length. Rounded and full on the palate with reasonable complexity.



Cape Schanck Olive Estate Coratina 83/100 Class 5B

Fresh aromas of green almonds, cut green grass and pine needles of medium intensity. Good flavour transfer with liquorice and fennel seeds, bitter herbs, rocket, and sorrel on the palate. Good complexity. Clean mouthfeel. High levels of bitterness and black pepper pungency. A very long lingering finish.



Chapman River Olives Pendolino 83/100 Class 5B

Fresh aromas of ripe olive, apple, and green almond nut. Good transfer to palate. Mouthfeel has richness and a good balance of bitterness and pungency. It has a woody sensation on the finish with a moderate persistence.



Cobram Estate Limited Release Koroneiki 83/100 Class 5C

Fresh aroma of courgette flowers and pea shoots which transfers well with citrus notes. Nice, intense flavour with a clean mouthfeel. Bitterness and fine-grained pepper are well integrated. The finish is balanced, delicate and persistent.



Chapman River Olives Queen of Spain & Frantoio 83/100 Class 2

Very intense aroma of fresh mint, oregano, aromatic herbs, and floral notes. Good transfer to palate with additional notes of peach tea. Clean mouthfeel. Ripe flavours in the mouth with medium bitterness and pepper and a slight astringency. Moderate length.



Cobram Estate Robust Extra Virgin Olive Oil 83/100 Class 3

Ripe tomato and salad greens on the nose with a hint of spice. Good transfer with more pomme fruits and green banana. Persistent, smooth, and creamy mouthfeel with a lingering finish. Bitterness and pungency complement each other with a ginger and chilli finish. Balanced and harmonious.



Geelong Region Olives Mt Moriac Olives Estate Spanish 83/100 Class 2

Salad leaves, rocket, green tomato, and artichoke aroma on the nose and palate, spinach leaf taste, good flavour transfer with green capsicum and apple. Clean mouthfeel with mild bitterness and pungency that leads to a clean long finish with late developing warm ginger pungency. Balanced and harmonious.



Naked Foods First Harvest Leccino
83/100 Class 5B
 Fresh cut grass, herb, and mild grassy and rocket notes on the nose and mild spice. Good palate transfer with more green capsicum and tomato on the palate. Complex aroma with persistent flavour profile. Creamy mouthfeel. Medium bitterness and pungency an a lingering aftertaste and a warmth at the back of the throat.



Old Cotton Tree Grove 83/100 Class 3
 Moderately intense, complex aroma with tomato leaf, soft salad leaves, green herbs, and apple. Transfer is good with flavours increasing in the mouth with spicy, floral, and sweet notes. Moderate complex, clean, and fresh. Good texture with moderate bitterness and pungency. Well-rounded, full on the palate. Warm persistent lingering finish.



Rio Vista Olives Gigi
83/100 Class 3
 The aroma profile is green grass, apple, tropical fruits, and meadow flowers with a powerful intensity. Its aroma is very complex. It has a creamy light mouthfeel. The aromas transfer with moderate bitterness and pepper. The flavours and textural elements linger on the finish.



Saluté Oliva Harvest 2022
83/100 Class 2
 Delicate fresh olive and green almond notes in a sweet aroma. Aromas transfer well to the palate with additional malt and baking spice. Clean light mouthfeel and pleasant. Good exchange between fruit sweetness, pungency, and low bitterness. Good length.



6 Star Pantry MANNI THE OIL OF LIFE
82/100 Class 5B
 Green apple, capsicum and salad leaves on the nose that transfer to the palate with more hints of lime rind and pomme fruits. Clean mouthfeel. Bitterness dominates at the front of the palate leaving the pungency developing at the back of the throat with a warm gingery and slightly astringent finish. Bitterness that lingers.



Chapman River Olives Picholine
82/100 Class 5D
 Fresh intense aromas of green and red apple, tropical fruit, and spice. Great transfer to the palate with more green herbs and sweet confectionary notes. Light and clean on the palate. Moderate bitterness with late spicy building pepper. Slightly light on the mid palate. Moderate length.



Chapman River Olives Queen of Spain & Mission
82/100 Class 2
 Interesting nose of tropical fruits, eucalyptus, peppermint, and tomato. Moderate transfer to the mouth. Very light mouthfeel. Quite balanced low bitterness and pungency with moderate complexity. Mild persistence.



Cobram Estate Light Extra Virgin Olive Oil
82/100 Class 2
 Aroma of tropical fruit, banana and fresh tomato on the vine which transfers well with a creamy mouthfeel. The fruit builds to a good complexity. Mild to moderate pepper and bitterness. The finish is balanced and persistent.



Hillcrest Estate
82/100 Class 2
 Fresh intense aromas of blossom, malt, banana, and green herbs. Moderate transfer to palate with Stronger characters on the nose than palate. Clean mouthfeel. White pepper is balanced with a warm bitterness and an intense stalky astringency. Long peppery finish.



**Maluka Estate
Otway Olives Estate
Blend**

82/100 Class 3
Moderate aroma with tomato leaf, citrus and cinnamon notes. Good transfer with additional notes of red apple and salad greens. Fresh and clean with a creamy mouthfeel. Good texture with moderate bitterness and a late chilli pungency. Good complexity and length.



**Nullamunje Olive
Oil Pty Ltd
Nullamunje**

82/100 Class 1
Delicate gentle leafy green aroma with tomato, pine needles, green grapes, and banana. Good transfer with extra herb, apple, and pear. Light nutty taste with mild bitterness and pungency. Creamy mouthfeel. Light astringency on the palate. The oil has a clean finish. Balanced and enjoyable to taste.



**Rio Vista Olives
Hardy's Mammoth
82/100 Class 5D**

The aroma profile is fresh with sweet green apple, herb, and menthol. Flavours transfer well with additional menthol and liquorice spice. A light clean feeling in the mouth. Light white pepper and mild bitterness are well integrated with a spicy green astringency adding extra texture. Moderate warm finish.



**Aldi Stores The
Olive Tree 3 A**

81/100 Class 2
Attractive fresh aroma of tomato vine, citrus blossom, blueberry green bean and pomme fruits. Great transfer to the palate with addition of baking spice and ripe olive fruit. Light fresh mouthfeel. Balanced bitterness with a moderate chilli warm pepper on the lingering finish.



**Chapman River
Olives Coratina**

81/100 Class 5B
A fresh aroma with intense aromas of artichoke, lemon, green peppercorn, and herbs. Good transfer of herbaceous flavours, green tea and green olive flesh on the palate. Creamy mouthfeel. Green nut flavours give a slight astringency in the mouth. Medium intense bitterness and a long warm chilli pungency. Complex.



**Hunter's Dream
Estate**

81/100 Class 4
Interesting aroma of fresh fruits, pomme fruits and spring vegetables. Aroma transfers well onto the palate with delicious fruits that linger with a lovely sweetness. Good complexity with a balanced, lingering finish. A very elegant oil.



**Mount Bernard
Olives Frantoio**

81/100 Class 3
Fresh aromas of tropical fruits, malt, grass, red apple, and spice. Moderate transfer to the palate with more rocket and green tea flavours. Light clean mouthfeel. Warming pepper on the back of the throat, and a balanced bitterness. A green sappy astringency adds to the texture. Relatively complex with a moderate finish.



**Naked Foods First
Harvest Frantoio**

81/100 Class 5B
Mild green grass and rocket leaf aroma, delicate flavour transfer to the palate with green capsicum and lemon rind. Gentle in the mouth. Smooth and creamy mouthfeel. Very mild pepperiness and bitterness which is balanced and harmonious. A persistent warm gingery finish and late developing pungency.



**Rich Glen Premium
Varietal - Coratina**

81/100 Class 1
Floral bouquet of pomme fruits with sweet grass, fine herbs, and rocket. Aromas transfer well to a creamy palate. Flavour lingers and the finish is balanced. Lingering and persistent for a delicate oil, the bitterness and pungency are divine.



**Geelong Region
Olives Barwon River
Olives Estate
Tuscan**

80/100 Class 2
Mild aromas of malt, spice and banana on the nose that transfers successfully to the palate. The aroma needs time to develop. Clean fresh mouthfeel. The texture is quite robust on the palate with bitterness and pepper evident. Moderate length.



**Homeleigh Grove
Family Harvest
80/100 Class 2**
Ripe fruity aroma of roasted/smoked tomato and capsicum, lemon, and artichoke on the nose. Good flavour transfer to a creamy palate with more dark green salad leaves flavours. Bitterness is moderate but gentle on the palate with a red pepper and capsicum chilli warmth at the back of the throat. Balanced oil with lingering finish.



**Hunter's Dream
Estate Leccino
80/100 Class 4**
Moderately complex aroma, fresh and clean, with hints of apple, grass, and fresh nuts. Moderate transfer of the aromas to the palate. The flavours develop in the creamy mouth with green grassy and leafy notes. Fresh and clean. Moderately well-balanced chill pungency and bitterness with a good lingering finish.



**Mount Bernard
Olives Leccino
80/100 Class 2**
Medium intense aromas of artichoke, grass, kale, snow peas and red capsicum. Transfers well to the palate with additional dry notes of tobacco leaf and green almonds. Light in the mouth with balanced bitterness and pungency. The pungency builds slowly to a simple and harmonious finish.



**Naked Foods First
Harvest Frantoio
80/100 Class 1**
Mild grassy, green apple and herbal aroma on the nose, artichoke on the palate. A delicate oil with smooth flavour transfer. Creamy mouthfeel, delicate to mild bitterness and pungency with a short and clean finish. Harmonious and well-balanced flavour profile with late developing pungency.



**Rio Vista Olives
Signore
80/100 Class 5B**
Fresh herbaceous aromas of green olive, capsicum, melon and pomme fruits. The fresh grass, artichoke and soft herb aromas transfer intensely to the palate. Creamy mouthfeel. Medium level of bitterness and pungency complement the fruit well. There is a long persistent chilli pungency to finish a well-balanced oil.



**Wollundry Grove
Olives Delicate
80/100 Class 2**
A fresh aroma profile of green banana, citrus peel, spice, and blossom. Moderate transfer to the palate with additional avocado skin, green bean, and grassy flavours. A light texture in the mouth. Balanced pepper and bitterness with a late warming kick that lingers.



**Aldi Stores Remano
750ml EVOO A
79/100 Class 5A**
Ripe fresh guava, melon and peach notes in the nose as well as freshly cut herbs. The flavours transfer well to the mouth with the addition of confectionary and apples. Firm bitterness lingers and the pungency and warmth also appear to make a well-balanced mouthfeel. Clean palate and clean aftertaste.



**Ashbolt Farm FH
79/100 Class 3**
Green salad leaves, green grapes, capsicum, and herbaceous aromas on the nose. Good transfer to the palate with more rocket and kale flavours evident. Creamy mouthfeel. Bitterness and pungency develop late leaving a warm peppery perception at the back of the throat. Lingering persistent and balanced finish.



Cockatoo Grove Australian Organic EVOO Robust 79/100 Class 3
Ripe tomato fruit, oregano, and fig leaves aromas. The oil does not have many layers but the intensity of flavours is really well balanced. In the palate, tomatoes and green characters are found with moderate bitterness and a shy that gives warmth to the end palate. Clean oil with a light texture.



Cockatoo Grove Australian Organic EVOO Mellow 79/100 Class 2
Ripe olive fruit aroma on the nose with spinach, leafy greens, artichoke and herbs. A good transfer to the palate with medium intensity of kale bitterness and pungency. Smooth mouthfeel. Bitterness dominates at the front of the palate with late developing pungency balances it out. Persistent and long finish.



Hunter's Dream Estate Leccino 79/100 Class 5B
Curry leaves, roasted almonds, cedar, and spices in the nose. The flavours transfer moderately to the mouth. Creamy mouthfeel. Low bitterness with a quick kick of pungency at the back of the palate that disappears quite quickly. The palate is clean with buttery notes and dry finish.



Jandra Olive Farm Extra Virgin Olive Oil Late Harvest 79/100 Class 1
Nutmeg, cumin, cinnamon, and spice on the nose. The palate shows vanilla and apple custard. Clean mouthfeel with low walnut skin bitterness and shy late pungency. Good mild oil and well balanced. The aftertaste is clean with a smoky and dry finish.



Romley Estate Grand Reserve 79/100 Class 5C
Smoke, cedar, fig leaf, timber, and green tea in the nose. Herbaceous and fig leaves aromas as well. The flavours kick off with green grass, rose, lavender and green tea which builds astringency and warmth to the palate. Good bitterness level which enhances the continuing of flavours. Clean and well-balanced finish.



Flinders Island Seasons' Blend Organic Olive Oil 78/100 Class 3
Rocket, artichoke, and herb aroma with fresh green salad leaves on the nose. Good transfer to the palate with extra flavours of green grape and apple. Creamy and light mouthfeel. Bitterness comes first with late developing mild ginger and peppery pungency at the back of the throat. Persistent finish.



Hunter's Dream Estate Frantoio 78/100 Class 1
Aroma of ripened tropical fruit with herbs which transfers well onto the palate. Silky mouthfeel. The fruit builds up with a pleasant creamy banana. Balanced, gentle finish of mild bitterness and white pepper pungency. Moderate length.



Lauriston Grove Manzanillo 78/100 Class 3
Moderately intense olive fruit aroma with tropical fruit, green apple, and floral notes. Good flavour transfer with extra banana skin and green tea notes. Light mouthfeel. Moderate bitterness and pungency with a slightly green astringency adding to the texture. Balanced with a moderate finish.



Geelong Region Olives Masons Creek Estate Blend 78/100 Class 2
Fresh oil with ripe tropical notes and green aromas. Medium fruitiness transfers to the palate with additional almond, ripe tomato, green vegetables, and fennel. Light mouthfeel with a slightly bitter and astringent texture. Moderate finish with a spicy warmth.



Lentara Grove Frantoio (Robust) 77/100 Class 3
Green salad leaves, pomme fruits and herbal aromas on the nose with more rocket and kale flavours on the palate. Bitterness dominates at the front of the palate and lingers. Pungency develops late leaving a warm chilli feeling at the back of the throat. Smooth and creamy mouthfeel. A lingering persistent finish.



Lisadurne Hill Hill Paddock Blend 77/100 Class 4
Fresh cut grass, green salad leaves, herbaceous, rocket and green tomato aroma on the nose with good flavour transfer to the palate with green tomato and artichoke. Smooth and creamy mouthfeel with medium bitterness and late developing pungency leaving you with a warm peppery finish.



Maluka Estate Otway Olives Frantoio 77/100 Class 2
Green leaf and herbal aroma on the nose with a hint of warm spices, green apple, tomato leaf and pomme fruits on the palate. Mild bitterness with late developing pungency leaving a warmth ginger finish at the back of the throat. Bitterness lingers on a clean finish.



Quartz Hill Olive Oil 77/100 Class 3
Fresh green herbs, fragrant nose with earthy green beans, artichoke and chestnut. The flavours transfer to the mouth with further cinnamon and cumin. Strong astringency and bitterness provides an unexpected warmth. Persistent on the palate with a clean and pleasant finish.



Bottega 1900 Zahara 76/100 Class 5B
Fresh tomatoes, forest green grass, raw potatoes aromas with a hint of sweet notes there. The flavours transfer well to the palate. A creamy texture, with well-balanced bitterness and ginger pungency at the end. Moderate length.



Cape Schanck Olive Estate Picual 76/100 Class 5A
Moderately intense aromas of tomato leaf, watercress, and fresh herbs. Good transfer plus fresh cut grass along with watercress and citrus notes on the palate. Fresh and clean. Moderately low complexity. Good mouthfeel. Well balanced. Good persistence with a building level of pungency.



Cockatoo Grove Australian Organic EVOO Signature 76/100 Class 3
Moderately intense olive fruity aroma. Tropical fruit, vanilla, red apple, and floral notes. Good flavour transfer with fragrant notes and hints of green grass and herbs. Clean mouthfeel. Good texture with moderate bitterness and pungency. A pleasant lingering finish with reasonable complexity.



Hunter's Dream Estate Frantoio 76/100 Class 5B
Aromas of fresh shallot, sundried tomatoes, and olive fruit aromas with a hint of kafir lime. Good transfer to the palate which experiences more dry cinnamon, rocket salad, ripe strawberry, and dry grass. Clean light mouthfeel. Low bitterness and slight warmth at the end. The palate is short and clean.



BRONZE MEDAL WINNERS



Lisadurne Hill Angus
76/100 Class 5B
 Attractive nose with cinnamon, liquorice, red apple, and floral notes. Moderate transfer. Hints of ripe banana and citrus notes also on the palate. Clean and fresh. A moderate level of bitterness with some astringency along with a white pepper pungency builds to a hot finish.



Geelong Region Olives Glentree Grove Estate Blend
74/100 Class 2
 Medium intense mint, woody herb, and ripe fruits on the nose. These simple flavours minimally transfer to the palate. This oil has a lovely mouthfeel with a quickly dissipating chilli pungency finish.



Rio Vista Olives Elisi Grove Kalamata
74/100 Class 5C
 The aroma profile shows tomato leaf, fine herbs, citrus blossom, and banana. The aromas transfer moderately to the palate. It tastes fresh with a light feeling in the mouth. There is balanced bitterness and pepper in the mouth and a green astringency. Moderate length.



Bebeah Pty Ltd Wilson Family Olive D'Or Extra Virgin Olive Oil
73/100 Class 2
 Medium intensity on nose with green herbs, salad leaves and coffee grounds. Moderate transfer to the mouth. Moderate complexity with more asparagus, green tea, and cinnamon. Well balanced with medium levels of bitterness and pungency. Low persistence.



Cobram Estate Limited Release Manzanillo
73/100 Class 5A
 Aromas of herbs, fresh olives, tobacco, and almond. Good flavour transfer with a clean green palate. Creamy mouthfeel. Viscous with a long low bitterness and spicy pungency. Balanced on the palate. Abundant astringency on the finish. Moderate length.



Hunter's Dream Estate Frantoio
73/100 Class 5B
 Floral, fragrant, green stalks, lavender and herbaceous in nose. The aroma transfers well to the palate with a clean and sweet almond revealing itself. Heated pepper and bitterness are intense when compared to the fruit. Lingering ginger pungency and green astringency. Moderate finish.



Maluka Estate Otway Olives Tuscan (Leccino)
72/100 Class 3
 Moderate intensity aroma of caramel, baked goods, and vanilla custard. Good transfer. There are confectionary, sweet, and spicy notes. Quite astringent and bitter in the mouth. There is a late pungency that falls away allowing the finish to be dominated by the bitterness. The oil is fresh.



MONINI S.P.A. GRANFRUTTATO EXTRA VIRGIN OLIVE OIL - 100% ITALIAN
70/100 Class 5B
 Mild aromas of pomme fruits, salad leaves and tomato vine. Some transfer to the palate with more rocket, cashew and almonds added. The oil is light in the mouth with a slight astringency. Strong black pepper lingering finish.



Mount Zero Olives Organic Extra Virgin Olive Oil
70/100 Class 3
 Mild aromas of almond, sage, and citrus. Moderate flavours transfer. Creamy mouthfeel. Bitterness and pepper dominate the fruit and moderate finish.



Aldi Stores Remano 750ml EVOO B
70/100 Class 5A
 Medium intensity on the nose with fresh green herbs, green leaves, and fresh cut grass. Good transfer to the mouth. Moderate complexity. Moderately well balanced with medium levels of bitterness and pungency and a long finish.



Lauriston Grove Frantoio
70/100 Class 3
 Delicate aroma of caramel, floral notes, and almond. Mild transfer to palate. A heavy mouthfeel. There is a strong pungency and bitterness that competes with the fruit. Moderate finish and length.



Taralinga Estate Olive Oil Fruttato
70/100 Class 2
 An aroma of mixed green herbs and olive leaves with moderate transfer to the palate. Creamy mouthfeel. The bitterness on the palate drowned out many of the flavours. The finish is slightly unbalanced, being more bitter than pungent.



Geelong Region Olives Barwon River Olives French Picholine
69/100 Class 5D
 Aromas and flavours of green leaves but lacking clear aroma differentiation and development. A somewhat harsh mouthfeel with artichoke leaf astringency and black tea bitterness. The aftertaste is unbalanced with a lack of fruit and aroma.



Geelong Region Olives Geelong Region Olives Mediterranean
69/100 Class 2
 Mild intensity fresh aromas of grass, dried herbs, spice, and green almond. Aroma transfer to palate is moderate. Oil appears heavy without freshness to carry it. A tingling white pepper and bitterness dominate the back of the palate. A moderate finish.



Hunter's Dream Estate Frantoio
69/100 Class 4
 Simple spiced green aromas on the nose transferring to fresh green banana and almonds on the palate. Light mouthfeel. Nice length of pungency and flavours with little bitterness and overall balance.



ALTO Olives ALTO ROBUST EVOO
68/100 Class 2
 Mild aroma with tomato leaf, citrus and floral notes. Moderately good transfer. Flavours lose intensity in the mouth. Full mouthfeel. Low bitterness with a late building pungency that warms the finish.



Hunter's Dream Estate Frantoio
68/100 Class 1
 Simple nutty aroma with hints of green apple, blossom, herb, and ripe banana. Medium transfer to the palate. Creamy on palate. Warm levels of bitterness and astringency on the palate that hide fruit characters. Building black pepper and bitterness evident on the finish.



Mount William Olive Grove
68/100 Class 2
 Moderately intense aromas of caramel, baked goods, and vanilla custard. Good transfer. Flavours lose intensity on the palate. There are floral notes and a hint of sweetness, but bitterness and a building chilli pungency compete with fruity notes.



Hunter's Dream Estate Frantoio
68/100 Class 4
 Delicate oil with low intensity of aromas of apple, ripe fruit, and floral notes. More savoury flavours green herb and green almond on the palate. Light mouthfeel. Short finish with a building white pepper pungency.



Fonte Trading as Morella Grove PTY LTD Morella Grove Extra Virgin Olive
67/100 Class 3
 Medium intensity on the nose, mostly of dried grass, ripe apples, and salad leaves. Moderate transfer to the mouth. A creamy mouthfeel with some sweet and green notes. Moderately well balanced with medium levels of bitterness and pungency. The oil has a relatively short finish.



Aldi Stores The Olive Tree 1L A
66/100 Class 2
 Ripe tropical fruit aromas of moderate complexity. Mild transfer but the palate displayed over-ripe late harvest fruity notes with hints of manuka honey and sweet confectionary. Creamy mouthfeel with moderately low levels of bitterness and pungency. Moderately low complexity, balance, and persistence. Short finish.



The Village Olive Grove - Mid Harvest
66/100 Class 2
 Mild aromas ripe pear, apple, and tropical fruits. Moderate transfer to palate. Creamy mouthfeel. Strong pungency and bitterness that competes with the fruits. Short length.



Gardner Family Farm New Norcia Mission
65/100 Class 3
 Mild intensity of fruit with stalky green and dried herb aromas. Aromas do not transfer to with abundance. Oil is buttery in the mouth and dominated by a bitterness and pepper pungency. The flavours and textural elements disappear quickly on the finish.



Flavoured Olive Oil Results

GOLD MEDAL WINNERS



Fedra Olive Grove Infused Extra Virgin Olive Oil Lemon Myrtle Garlic & Thyme 92/100 Class 6B

A complex, fresh nose of lemon myrtle, green herbs and roasted garlic which follows through into a complex balanced palate. A spicy, zingy oil with the base oil offering notes of eucalypt, green bean, and warm ginger heat. Great mouthfeel with mild bitterness and pepper. A complex, balanced, and persistent oil.

BEST FLAVOURED OIL IN SHOW (BOUTIQUE VOLUME)
BEST IN CLASS 6



Kyneton Olive Oil Basil Infused 94/100 Class 7B

Fresh basil leaf aroma with cut grass and green herbal notes on the nose. Great flavour transfer to the palate. Persistent basil flavours complementing the olive oil with tomato and peppercorn notes. Fragrant mouthfeel with balanced pungency and warmth. Delicious with a long flavourful persistence. Amazing.

BEST FLAVOURED OIL IN SHOW (COMMERCIAL VOLUME)
BEST IN CLASS 7



Rio Vista Olives chilli Pressed Olive Oil 93/100 Class 7B

Aromas of freshly picked long red chilli, red capsicum, and herbal notes. Transfers fantastic. The warmth of the chilli, with red and green capsicum shines through. The carrier oil is fresh and clean. Light zingy mouthfeel. An amazing oil. The finish is harmonious.



Pendleton Olive Estate Blood Orange Agrumato 91/100 Class 7A

Fresh fragrant blood orange aroma with hints of spice, cinnamon, and clove, with raspberry and fragrant blood orange flesh. Palate compliments with creamy, blood orange pungency, with delicious length. Finishes with a warmth and a smile.



OLIVE TWIST Orange Agrumato 90/100 Class 7A

Aromas of orange zest, juice and orange blossom on the nose that transfers well to the palate. A clean mouthfeel with a creamy taste and fruit that builds. The finish is pleasant and balanced with a mild pepper finish accentuated by all thing's orange.



Agronio Organic Olive Grove and Herb Farm Koroneiki with Thyme 89/100 Class 6B

Combination of fresh thyme and green aromas on a clean carrier oil. The transfer is good with the thyme fresh and lively on a creamy palate. Bitterness and pepper are balanced and let the herb flavours dominate the oil. A very good finish with persistence and flavour.



Kallewanda Pastoral Co W²O Basil Agrumato

89/100 Class 7B

Amazing fresh basil aroma that transfers well with additional elements of sweet apple, lettuce, and chervil. The creamy light carrier oil is fresh and compliments the basil. This oil keeps giving with a beautiful finish that is lingers.



Kyneton Olive Oil Chilli Infused 89/100 Class 7B

Stunning red and green capsicum medley with spicy chilli aromas. Transfers to a spicy chilli palate with paprika and rich roasted chilli flavour. Clean mouthfeel with zing. Generous warming pungency and balanced bitterness. Long lasting chilli flavour.



Longridge Olives Lemon Agrumato EVOO

89/100 Class 7A

Attractive intense zesty lemon nose with lemon syrup and lemon curd notes. Green grassy element that also transfer to the palate adding complexity and interest. Light mouthfeel. A lemon pith bitterness and stalkiness build on the palate. Long flavour notes with good pepper, bitterness, and lemon flavour.



Fedra Olive Grove Infused Extra Virgin Olive Oil Garlic Oil Thyme & Lemon Infused with Oregano

88/100 Class 6B

The aromas are fresh and cohesive. The garlic, thyme, oregano, and lemon aromas all work well together and transfer cleanly to the palate. Silky-smooth mouthfeel. Delicious flavours on the palate. Clean fresh base oil with hints of pepper and bitterness. A wonderful harmonious finish with great flavour combinations that linger.



The Olive Press Limited Kaffir Lime Agrumato

88/100 Class 7A

Fragrant and perfumed kaffir lime aroma with a beautiful and fresh clean nose and zesty freshness. Transfers to an equally perfumed palate that is harmonious with a warm ginger finish. Notes of tropical fruit and coconut creaminess, finishes strongly.



Fedra Olive Grove Infused Extra Virgin Olive Oil Blood Orange & Tarragon

87/100 Class 6B

Vibrant robust nose with blood orange juice notes, stalky tarragon, green grass, and orange zest. Transfers to an equally vibrant, zesty palate with blood orange, citrus curd, and stalky pepperiness. Mild pungent base oil is complemented with a balanced gingery warmth and confectionary notes. Well integrated and complex.



Mount Zero Olives Lemon Pressed Extra Virgin Olive Oil

86/100 Class 7A

Fresh lemon slices with green grass and herbal notes and lemon curd creaminess on the nose. Transfers to a complex whole lemon flavour palate with balanced fruitiness, zest, and pungency. Good oil base, with green notes and intensity. Well balanced, lingering, and delicious.



Rio Vista Olives Lemon Pressed Olive Oil

86/100 Class 7A

An intense aroma of lemon curd, lemon pith and lemon zest. Sweet and unctuous. Great transfer to palate. Flavours slowly change to include more intense lemon pith. Creamy mouthfeel. The carrier oil is fresh and lemon friendly. The finish is full of fresh lemon, lemon curd and lemon pith bitterness that lingers and warms.



The Olive Press Limited Midori Yuzu Olive Oil

86/100 Class 7A

Fresh fragrant aromas of lemon, yuzu, grapefruit, and lemon meringue pie. Delicate but authentic. Aromas transferred the palate with the addition of Asian citrus notes. The flavour had a yuzu pithiness and is tangy and lingering. The fruit is complimented by the bitterness and pungency.



SILVER MEDAL WINNERS



Rio Vista Olives Mandarin Pressed Olive Oil

83/100 Class 7A

Fresh aroma of mandarin juice and zest that transfers to the palate. The flavour builds in the mouth. Creamy and light mouthfeel. The base oil is clean and fresh, integrating well. The finish is very complimentary to the aroma and palate.



The Olive Press Limited Rosmarino Blu Toscano Agrumato

82/100 Class 7B

Fresh and strong rosemary aroma including stalk, leaf, and flower. Transfer to palate is just as intense. Intense rosemary flavours with a creamy, earthy mouthfeel. Lingering finish with balanced mild bitterness and pepper.



Cobram Estate Garlic Infused Extra Virgin Olive Oil

81/100 Class 6B

Aromas of fresh chopped garlic with hints of leek and onion on the nose. Transfers well to a more balanced palate, with fresh garlic and hints of spring onion. Short creamy mouthfeel, that is well integrated and persistent.



Homeleigh Grove Lemon Myrtle

80/100 Class 6B

Attractive lemon myrtle nose with woody, earthy undertones and hints of eucalypt and wet grass. Transfers to a pretty palate of fresh lemon myrtle with green bean and celery. Mild pungency and bitterness with a lingering lemon ginger finish and mild pepper sensation.



OLIVE TWIST Mandarin Agrumato

80/100 Class 7A

Gentle, pretty aromas of sweet mandarin, zest, and hints of pink peppercorn. Transfers to a palate of ripe juicy style mandarin, with notes of pith at the back of throat. Creamy sweet almond mouthfeel. Well balanced with mild mandarin finish.



Cobram Estate Truffle Infused Extra Virgin Olive Oil

79/100 Class 6B

Aromatic enticing nose, with caramelised truffle. Earthy mushroom, sweet, creamy, and fresh with pepper. Transfer to a less vibrant palate, with gentle truffle notes. Creamy earthy mouthfeel. Mild base oil, with short palate and little pungency.



Rich Glen Agrumato Lemon Olive Oil
79/100 Class 7A
 Perfumed fragrant gentle lemon aroma with notes of blossom and lavender. Transfers to a perfumed palate of lemon leaf, blossom, and a creamy delicate mouthfeel. Gentle back palate warmth, with a gentle astringency.



Fedra Olive Grove Infused EVOO Chilli & Lemon Oils with Dry Chilli
78/100 Class 6B
 The aroma is clean and attractive with lemon and chilli flakes evident on the nose. These transferred well. Lemon is not as intense on the palate. The base oil is fresh. Light mouthfeel. The chilli dominates the finish with warmth and length.



Kyneton Olive Oil Lemon Agrumato Style
78/100 Class 7A
 Clean fresh perfumed lemon nose that becomes gentler on the palate. Fresh lemon juice with notes of zest and perfumed lemon blossom complimented with herbal olive tones. Clean light mouthfeel. Moderate length.



Currawong Lemon Agrumato
77/100 Class 7A
 Aroma of lemon myrtle, lemon curd and homemade lemon cordial. Lemon and sweet apple persist on the palate. Clean base oil works well and leaves the mouth fresh and creamy. The finish is complimentary to the aroma and palate.



Pendleton Olive Estate Lemon Agrumato
77/100 Class 7A
 The aroma is clean, fresh, and lifted. Sweet ripe lemon zest and juice characters on the nose and palate. Light silky mouthfeel. Base oil is clean and fresh and allows lemon to stand out. A lemon pith bitterness lingers on the moderate finish.



Kyneton Olive Oil Garlic Infused
76/100 Class 7B
 The garlic aroma is clean and fresh and evident on the aroma and palate. There is a hint of smokiness to the aroma. Fresh and light mouthfeel. The carrier oil is fresh and let the garlic characters dominate. Moderate to long length with a balanced finish.



Longridge Olives Orange Agrumato EVOO
76/100 Class 7A
 A good degree of fresh navel oranges, marmalade and orange curd on the aroma that transfers to the palate well. Silky light mouthfeel. Good flavours intermingle with a slight bitterness and pepper that finishes warm.

BRONZE MEDAL WINNERS



Cobram Estate Garlic & Onion Infused Extra Virgin Olive Oil
70/100 Class 6B
 The garlic dominated the onion. It transferred well, the garlic dominates all characters. Clean mouthfeel. The sweet base oil is subdued by the flavouring agent. The flavour finish is short with a moderate bitterness and pepper.

Table Olive Results

GOLD MEDAL WINNERS



Adina Vineyard and Olive Grove Hunter Providore Chilli & Garlic

92/100 Class 18B

Good looking brine, shape, and size. All kalamata consistent in size and shape. Good texture. The herb and chilli aromas are well integrated with the olive aromas. Aromas transfer to the palate with ongoing intensity and balance. The herbs and chilli did not dominate the olive. The flesh to pip detachment is lovely. The warmth of the chilli is perfect. A good long finish full of flavour, complexity, and chilli warmth.

BEST TABLE OLIVE IN SHOW (BOUTIQUE VOLUME)
BEST IN CLASS 18



Arkwright Estate Traditional Kalamata

90/100 Class 14

Brine is clear and bright. Olives are uniform in size and shape. Few bruises. Aromas are fresh and clean and transfer to the palate well. Olive flavour has a good intensity. The flesh is a great texture and comes away from the pip easily. Good balance of salt and acidity. The aftertaste is pleasantly lingering and full.

BEST TABLE OLIVE IN SHOW (COMMERCIAL VOLUME)



Gooramadda Olives Kalamata

91/100 Class 14

The brine is clear and bright. Olives had a uniform size, great colour, and fragrant aroma. Great flavour transfer to the palate with a delicious texture and flavour that lingers. The pip comes away easily from the flesh. Skin thickness is perfect - not too chewy. Delicious bitterness and salt that lingers with great olive flavour. A lovely example of the style.



Bruny Island Olives Manzanillo

89/100 Class 18A

Beautiful selection of varying purples and black olives, in diverse shapes and sizes. Clean aromatic nose of fennel spice, coriander, and herbs. Great texture, savoury flavour. Balanced salt, bitterness, and acidity. Complex with floral notes and clean finish. Balanced and well-integrated. Delicious.



Saluté Oliva Semi Dried Olives
89/100 Class 16
 Bright dark colour, attractive in appearance, with lovely oil gloss. Uniform and consistent in shape. Clean nose of ripe olive with hints of red grape. Clean palate with thick fleshy texture. Complex, abundant aromas and flavour. Prune like texture, umami taste. Great flavour balance and delicious to taste and enjoy.



Parafield Organic Table Olives Medley
87/100 Class 12
 Great colour, good uniformity, and intensity. Clean fresh aromas that transfer to the palate. No blemishes or gas pockets on any olives. Flavours are varied and excellent, with a delicate after taste. A very good experience with a lingering finish.



ALTO Olives Alto Misto Olives
86/100 Class 18A
 Great presentation of diverse colour, appearance, and shape. Pleasing and tempting clean citrus floral notes, with hints of berry and orange blossom. Lemon is strong on the aroma and flavour. No defects. Great texture, firm and crisp. Harmonious in flavour and balance. A festival of olives.



Australian Olive Company Premium Kalamata Table Olives
86/100 Class 14
 Uniform shape, no bruising or gas pockets. Wonderful brine with amazing aroma of blackcurrant and olive. Aromas transfer to the palate forming very pleasant kalamata flavours. Several olives are a touch soft but the skin is perfect. The lingering aftertaste is dominated by balanced salt, acidity, bitterness, and red wine notes. A great olive.



Parafield Organic Table Olives Wallis
86/100 Class 11
 Bright green colour olive with uniform appearance, size, and shape. Fresh vibrant aromas of clean citrus and notes of berry that transfer to the palate. Crisp, firm meaty texture. Fresh green apple and olive taste with balanced salt and bitterness. Balanced and well-integrated, clean finish.



SILVER MEDAL WINNERS



Parafield Organic Table Olives Dried Kalamata
83/100 Class 16
 Good warm red-brown colouring, consistent size, shape, and colour. Fragrant and savoury aromas transferring to the palate. Very savoury notes with balanced acidity and salt. Great concentration of olive flavour in the flesh. Slight astringent aftertaste. Good olive to taste. Using fresher oil on the olives would have scored more points.



Bruny Island Olives Medley
80/100 Class 12
 Good aroma, size, and colour for the medley class. Intensity is good, with good texture and no blemishes, or gas pockets. Some of the skins were a little tough. The olive flavour is pleasant, but a little acidity is present.



Bruny Island Olives Rose
80/100 Class 15
 Uniform size, varying colour which is okay in this class. Pleasant perfumed aroma with distinct floral notes. Aromas transfer to the palate. Olives have a good skin texture but the flesh is a little dry and woody. Lingering floral olive flavours and balanced bitterness with salt.



Salute Oliva Manzanillo Olives
80/100 Class 11
 Bright green colour, with consistent shape, size, and uniformity. No blemishes on the skin, beautiful, fragrant, crisp good texture. Brine is clean and clear. Good flavour transfer with balanced flavour profile. Slightly acidic taste dominating olive taste. Good mouthfeel.



Parafield Organic Table Olives Kalamata
78/100 Class 14
 Good shape and size, with a few blemishes. No bruising. Aromas were fresh and complex and transferred to the palate. Generally, the olive flesh texture is good. Some of the skins were tough. A decent balance of salt acidity. The after taste is nice and flavours lingered.



Ag-IQ Australia Olive 1 More Hardy Mammoth
76/100 Class 11
 Brown green colour with size variation, but consistent shape. Beautiful aroma, firm texture, complex flavour profile. Clean palate. Great acidity and saltiness compliment bitterness. Fermented taste and aroma appealing and delicious to taste.



BRONZE MEDAL WINNERS



Adina Vineyard and Olive Grove Hunter Providore Salad Blend
75/100 Class 12
 The aroma is pleasant and consistent for a medley. Texture is a mix, with the green olives being crunchy and some black ones soft. No blemishes or gas pockets detected. Overall, a pleasant experience.



MONINI S.P.A. Monini "L'oliva" Leccino - 100% Italian
74/100 Class 17
 Good representation of colour, appearance, with varying degrees of size and shape. Clean nose, with green herb, plum and olive aromas. Good flavour profile, with slightly squishy texture. Overall enjoyable.





Australian Olive Company Connoisseur Collection Gourmet Mix

71/100 Class 18B
A mixture of different olive sizes and colours. Attractive spiced aroma transferring to the palate. The olive flesh is slightly over done and quite soft. The salt and vinegar are unbalanced. Some olive and herb flavours. Could have been more balanced.



Ag-IQ Australia Olive 1 More Dried Olives 70/100 Class 16
Interesting appearance, diverse range of colour, shape, and size. Appearance like raisins, with not always pleasing appearance. Attractive 'pretty' aromas showing floral notes, olive, and citrus notes. Flavour profile is more towards raisin and cranberry. Salt and bitterness balance is good. Olives may have benefited by a light oil gloss.



Adina Vineyard and Olive Grove Hunter Providore Kalamata 69/100 Class 14
Clear brine. Varied shape and size, with a few blemishes and bruises. The fruit is a little dull in appearance. The olive flesh texture is somewhat soft and the skin tough. The flavour is short lived.





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APPENDIX 1: 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/texture, 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, it'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 2: 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 including the flavouring agent and any olive fruit aromas and flavours, the intensity, transfer, mouthfeel/texture, 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 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 3: 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 'greenness' 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, winery. 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.

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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 processors 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 including aromas, flavours, mouthfeel/texture, 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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