

The Australian International Olive Awards

Results 2023



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Foreword 2023

A word from the Australian Olive Association CEO

This year presented a great number of entries covering EVOO, flavoured olive oils and table olives. It was great to meet more of the Australian judges who all assembled in Adelaide this year for the AIOA judging and to meet some new and upcoming judges and stewards. A big thank you to all involved for your ongoing engagement and taking the time and effort in providing the flavour and aroma descriptors which we provide as feedback to all competitors, and which makes our competition highly valued.

We are working on a “behind the scenes” video to show current and prospective competitors all the training, systems and processes that make the AIOA competition happen. It also gives the judges an insight into how the samples are prepared and the care taken to capture results accurately. A big thank you to Trudie Michels, Kent Hallett, and Michelle Freeman for running a tight ship.

Congratulations to everyone who entered the AIOA this year especially after a long and late harvest. We really do value your efforts and desire to benchmark your products against other Australian and international entries. The results booklet is a great summary of all the varied Australian olive foods grown, processed and available to consumers along with imported products. It is my “go to” when seeking information on specific olive oils and table olives.

All the best and well done on another fantastic olive year!

Michael Southan
Australian Olive Association CEO





A word from the Australian Olive Association President

The Australian international Olive awards are a not only a benchmark for international producers , but also the benchmark of olive oil and table olives competitions around the world.

With judging panels in Australia, Italy, Spain, Tunisia, New Zealand, and China, 38 highly experienced and trained Judges have assessed the exhibits entered.

The award winners in this publication are truly exceptional examples of the best extra virgin, flavour infused and co-processed agrumato oils as well as table olives that are worthy of international recognition.

Congratulations to all the producers that have been awarded the highly deserved accolades for their hard work and dedication to producing the best.

And with consumers able to peruse the awarded products and source the best, this publication is indeed a valuable resource.

Sincerely,

Michael Thomsett
Australian Olive Association President



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Promoting and Celebrating Quality



The Australian International Olive Awards (AIOA) is one of the most comprehensive olive oil and table olive competitions in the world. Now in its 7th 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 2023, twenty 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, Tunisia, and Australia.

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, Brazil, 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 of Show' awards for extra virgin olive oil, flavoured oils, and table olives.



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 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.

The Best in Show Awards include:

- ✦ **BEST EVOO OF SHOW – COMMERCIAL VOLUME.** Awarded to the highest scoring oil from a producer whose total commercial production exceeds 5000 litres.
- ✦ **BEST EVOO OF SHOW – BOUTIQUE VOLUME.** Awarded to the highest scoring oil 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 oil from a producer whose total commercial production exceeds 2000 kilograms.
- ✦ **BEST TABLE OLIVE OF SHOW – BOUTIQUE VOLUME.** Awarded to the highest scoring oil 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.



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/biophenol. 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.

	<p>CLASS 11: Green Olives Treated or natural, plain, whole olives only, no added flavours. In brine.</p>		<p>CLASS 15: Wild Olives Small, variations in colour permitted, whole olives only. In brine.</p>
	<p>CLASS 12: Medley Of Olives Plain, whole olives only, no added flavours. In brine.</p>		<p>CLASS 16: Dried Olives Sun, salt, and heat dried olives, including spiced and pitted.</p>
	<p>CLASS 13: Olives Turning Colour & Black Olives All varieties EXCEPT BLACK KALAMATA and California ripe processed. Plain whole olives only, no added flavours. In brine.</p>		<p>CLASS 17: Pitted and/or Stuffed Olives Olives pitted and or stuffed with declared country of origin grown product.</p>
	<p>CLASS 14: Kalamata Olives Plain whole olives only, no added flavours. Must be in brine.</p>		<p>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.</p>

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 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 is express couriered to each of the international panel leaders. This provides the panels with everything they require for systematic and ordered judging.
- ✎ Oils are packed in dark glass and labelled with a single code. This ensured the identity of every entry is not known.



3. INDEPENDENCE

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

4. ACCOUNTABILITY

- ✎ Judges are briefed by the head judge before the commencement of judging and reminded of their responsibilities. The head judge will nominate a panel leader with international experience for each panel.
- ✎ Each panel will consist of at least three 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 seventh 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 long harvesting year. Firstly, it is important to acknowledge the table olive and oil producers, growers and marketers who supported and entered this year's event. 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 are glad that 2023 was a much better season and harvest than 2022!

As per 2022, we had many first-time exhibitors, many of whom received some great medals, awards, and feedback. After such a challenging harvest last year with tiny or no yields, flooding, frosts, and unwelcome weather conditions, it was pleasing to see many producers re-entering the competition. Many companies also increased the number of entries from last year. So, all in all, this year has been a bumper competition with 28% more entries than last year.

A huge thank you to all the skilled judges who volunteered their valuable time to judge this year's entries. The AOA is grateful to our judges who had to travel to judging locations and who took leave to participate in this competition. We are 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. Something few other international competitions offer. 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 five international panels in Spain, Italy, New Zealand, Tunisia, and China. The Australian judges all met in Adelaide for three days of judging EVOO, table olives and flavoured oil in late September 2023. Nine associate judges in training also took part in judging in Australia and China. 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.

This year the Australian Olive Association wanted to have the Australian judges all working together in the one location face to face. This has not been done since pre-covid times. Fourteen judges travelled to Adelaide and judged with a team of Adelaide judges for three days in September at Abergeldie House in Glen Osmond. It was an excellent opportunity for our internationally trained Australian judges to work together again, learn from each other and hone their judging skills. Judge feedback about judging in Adelaide was very positive.

For our overseas panels, judging kits were express couriered to panel leaders in each of the international locations. Judging was done face-to-face in various locations over a three-week period in September.

Considering the very late harvest for so many producers, it was pleasing to receive 265 entries this year. This came after a poor 2022 season and competition (207 entries). This year's entries included 197 extra virgin olive oil entries, 36 flavoured oil entries and 32 table olive entries.

As challenging as the late harvest year was, the extra virgin olive oils have been quite amazing. This year most aromas and flavours were classified in the 'green' spectrum. There was a significant array of aromas and flavours of green vegetal (beans, peas, spinach), herb, fresh grass, green salad leaf (rocket), floral notes, green tea, red and green apple, and green banana. There were fewer riper

tropical oils (tropical fruits, tomato flesh, ripe banana, passionfruit, kiwi, and stone fruit. I expect this had a lot to do with the longer cooler ripening season where the olives just could not ripen as hoped.

It was also great to see an increase in both the flavoured oil and table olive entries since last year. The quality and flavour profiles were fantastic. The table olive entries this year, were some of the best yet.

In the oils that did not win a medal, the aromas tended to be very mild and or lacking intensity and or unbalanced. It was a challenge to decipher specific aroma and flavour characters.

Feedback from the 2023 Judges

Feedback from this year's international panels has been very positive for the 2023 oils. In general, the judges were very happy with the quality of this year's oils and found the flavour profiles and freshness very exciting.

If you received a gold medal, it was a very very good oil. Once again - many of the top gold medals would compete quite successfully if they were compared to other international oils of the same season. Judges were asked about their thoughts on the 2023 oils. Some of the judge's feedback is detailed below.



Margaret Edwards, New Zealand

"The New Zealand judging panel really enjoyed being part of the 2023 Australian International Olive Awards and having the opportunity to judge the entries. This year we welcomed Toshiya Tada san, chair of the Olive Japan International Olive Oil competition and two associate judges to the panel and their contributions were greatly appreciated.

It is always a treat for me to judge the oils in the Australian competition and this year did not disappoint. Whilst the majority of the oils were of a high standard with good aromas and flavours that would enhance a wide variety of foods, a few of the entries were excellent, with intense, complex, fruity aromas that transferred really well to the palate. In the mouth, their complexity increased giving them a broad range of interesting flavours. These oils were fresh and lively, very well balanced, rounded, and harmonious and had excellent persistence. They were delicious. It is always a pleasure to take part in the awards. Thank you very much."

Toshiya Tada, Japan

Master Olive Oil Sommelier, Senior Taster and Olive Oil Sensory Panel Leader. General Director of 'OLIVE JAPAN' (olivejapan.com/en).

"It is a great pleasure to judge in olive oil competitions, especially the Australian contests, which are very interesting. This is because the flavour style of the olive oil has a common characteristic of Australian-produced olive oil that is not present in other regional contests.

I always expect such a unique character, however, recently I have also realized that the flavour styles have diversified a various way and found more complex styles. Keep an eye on Australian olive oil more and more in the future."



Professor Wang Wei, China

The quality of the participating olive oil samples in 2023 improved more greatly. The aroma composition of the oil products is richer, and the experience of the characteristic aroma is more clear and specific, which makes people fascinated and happy.

At the same time, the 2023 entries have a longer aftertaste, more spicy and bitter layers, soft and harmonious, making the participants more obsessed with such elegant and silky high-quality olive oil."



Sarah Ascutto, South Australia

“There was a higher standard of table olives this year across the board. I enjoyed the variety of organic and pasteurised olives and flavours. EVOO was very high standard this year. Good flavour profiles – different flavour notes and complexities. Flavoured oils were not as exceptional, especially infused. I enjoyed working with all 3 panels, the high level of judges and their comments. Thank you!”

Carolyn Reid, Western Australia

“The table olives were flavourful and inventive. Medley class was consistent. Wild olives were well presented and processed. The extra virgin olive oils ranged in quality with fewer higher medal oils sampled on our panel. Flavoured oils showed innovation and careful crafting, with several higher medals sampled.



The organisation and administration ran very smoothly from a judge’s perspective. Stewards were attentive and responsive all three days and did a wonderful job. Thank you all.”



Claudia Guillaume, Victoria

“The quality of the oils was high standard. Just too few defects which means producers are more conscious of quality and flavours. The show was run smoothly and very well organised. Thanks to Trudie and Helen for the amazing work.”

Roslyn Anderson, New South Wales

“This year was a pleasure to taste a wide variety of quality oils of a high standard. There were some interesting aromas and flavours, ranging from the strong green grassy robust to delicate oils with florals, warm spices, and vanilla notes. The flavoured oils I tasted were up and down in quality, but some shone through and were delicious and perfect for culinary nutrition and would match well with certain foods.



This was very well organised, and I really enjoyed meeting a diverse range of people working with olives and learning from them. The lunch was outstanding, and it was great to have so much fresh vegetables and salads to cleanse the palate at the end of the day. Thank you!”



Isabelle Okis, Western Australia

“I The show is so well organised and runs so smoothly, the chief steward is also well organised. The other stewards are very friendly and supportive.

The oils surprised me. We tasted some amazing big oils, given the season we had, I did not expect so many ‘robust’ full flavoured oils. The flavoured oils keep improving in flavour and the carrier oils are fresh, that is really pleasing. Our chief judge is amazing, always ready to help. Never seems to tire. Well done everyone, it was a great competition.”

Nino Zoccali, New South Wales

“I haven’t judged for a few years, mainly due to the impacts of COVID. Generally speaking, I think that the standard of the oils seems to have quite dramatically increased across the board. I can’t ever remember awarding this many silver medals and bronze and “no award” medals seem to be much less frequently awarded (due to the general elevation of quality across the board.



Style seems to be much more early harvest. There doesn’t seem to be as many “sweet” late harvest style oils, as a general observation, which is interesting.”

**Jill Clementson, Victoria**

“Generally good standard and an increase in silvers presented. Excellent organisation with a lot of thought and communication given throughout the planning process. Really like the pre-judging palate assessment. Lovely food provided. Great people and experience in the room.”

Susan Pottie, New South Wales

“The oils were generally of a good quality. There were very few sweeter tropical oils in our categories. Also, very few delicate oils. Overall, a big congratulations to all growers who are taking time to produce great oils.

The communication and organisation were excellent. Accommodation was in a great location and had everything required. Lunches – amazing!”

**Ali Tanner, New South Wales**

“The oils were surprising, unctuous, lingering, developing, long and warm. It has been an honour to be here this week. A time of learning and listening. A great show. Venue is excellent. Stewards were efficient, friendly, and very helpful. The flavoured oils were a little disappointing. They can be so very exciting but fell flat of expectations this year. Table olives – delicious selection of fresh, bright, and tasty oils. Interesting varieties and

exciting brines. Full, smooth, plump olives that were pleasing to the eye and palate. Olive Oils – Beautiful oils this year. Varied in tastes and aromas. Sweet, astringent, floral, full bodied, mild, delicate, interesting, fresh, flavoursome, robust, complex. A fabulous group of judges and crew. GREAT SHOW – THANKS !! 😊”

Peta Zito, Victoria

“ The standard of oils generally high with rare defects or no medals. Great to have some challenging oils and to see the range of flavoured oils. The table olives have improved dramatically over the last few years. Noticeable yearly differences in the oil. The show well run, thank you to the background helpers as well as the organisers. Lunches phenomenal!!!”



Extra Virgin Olive Oil Competition

A note from our chief extra virgin and flavoured olive oils judge, Helen Taylor.

Chief judge at the Australian International Olive Awards this year. This show is growing in size and importance every year and I feel privileged to be part of it. Winning a medal at an international show such as this must surely be good for business.

This last growing season has been difficult from start to finish for many in Australia, as well as overseas. Producers in some areas were not even able to harvest a crop. The cool weather and subsequent lateness of the harvest also proved difficult for some. The style of many oils was completely different this year with polyphenols tending to be high mediums or even into the robust. So, well done to all those who managed to enter products into this competition.

There was an abundance of green characters described in many of the oils this year. There were very few delicate oils or oils with ripe tropical notes, due in part to the cooler finish. There was still a huge range of complex flavours and aromas discovered.

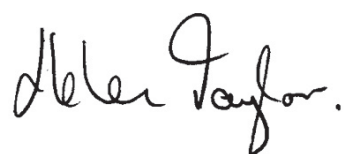
Early every year specialised training is carried out over several months to improve the skills of our judges. After several years of this annual training the results can clearly be seen. You only have to read the descriptions of the oils in the results booklet to see the improvement. Each entry now gets a comprehensive description of aroma, flavour, texture, balance, and overall impressions. Only those judges who finish and pass this rigorous training are invited to judge at this show.

I would like to thank all the judges for their time, support, expertise, and passion. They are all very dedicated and worked tirelessly for three big days. It was good to work with you all and to meet some new associate judges.

The actual days of judging are a culmination of a lot of hard work beforehand by Trudie Michels our Events Convener and Chief Steward. Her organisational skills and attention to detail are amazing. Trudie is a fantastic person to work with and I want to thank her for her support before, throughout and after the show. Thank you, Trudie, you made my job so much easier and enjoyable.

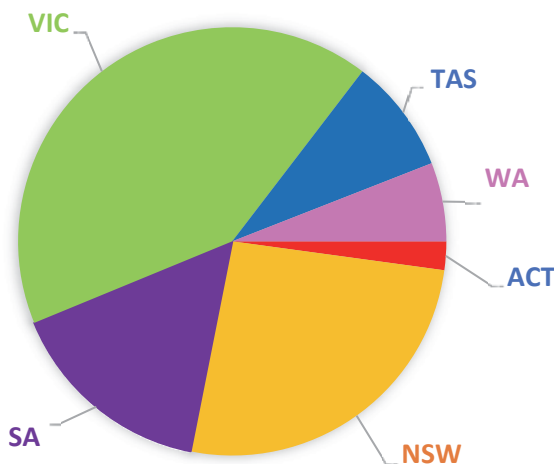
Thanks also to the small back room stewarding team, Kent Hallett, Michele Freeman, Di Whicker, and helpers. You were able to keep the samples flowing as required and the panels on track. You were also able to fulfill all my constant requests for extra samples. Well done.

Finally, Congratulations and Well Done! to all the medal winners for 2023.



In total there was 197 entries into the EVOO competition. There were 12 extra virgin entries from international exhibitors including Brazil (2 entries), Spain (4 entries), Italy (5 entries), and Greece (1 entry). The total number of Australian entries was 185, and included 77 entries from Victoria (62 entries in 2022), 48 from New South Wales (39 entries in 2022), 29 from South Australia (18 entries in 2022), 16 from Tasmania (13 in 2022), 11 from Western Australia (13 entries in 2021), and 4 from Australian Capital Territory (3 entries in 2022). See pie chart below.

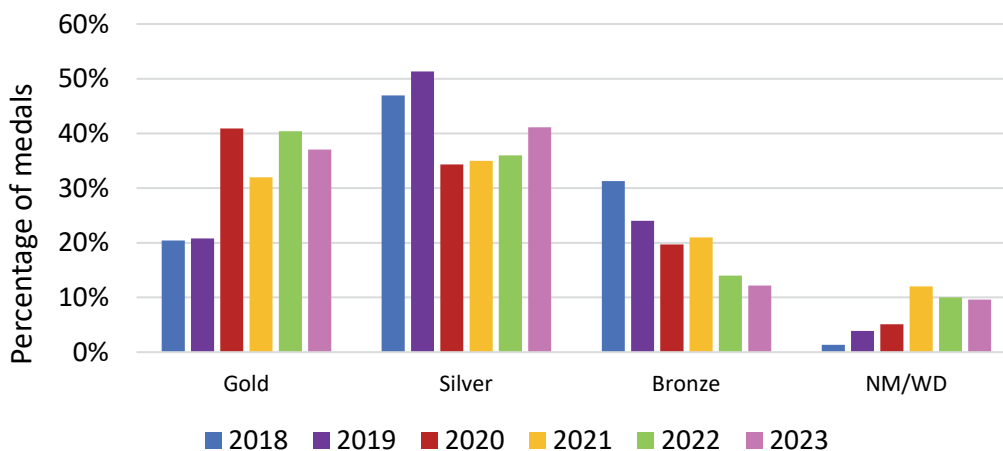
EXTRA VIRGIN OLIVE OIL ENTRIES BY STATE



In this year's extra virgin olive oil competition there were 178 medals awarded in total, including 73 gold medals (63 awarded in 2022), 81 silver medals (56 awarded in 2022) and 24 bronze medals (21 awarded in 2022). Therefore 90.35% of entries were awarded a medal which is just up on last year's 89%.

The average score across all awarded oils was 82.25 points (a very solid silver) which is the same as the 2022 average and an increase on the 2021 figure of 78.21 points and the 2020 figure of 81.7 points. This increase is promising for a very challenging and late year, and it continues to show the average quality of the oils is remaining high. Below is a graph showing the percentage of medals awarded over the last six years.

MEDALS AS A PERCENTAGE OF ALL EVOO ENTRIES



Once again, we had producers that entered both single and multiple entries. There was an average of 2.11 entries per EVOO exhibitor. This slightly down from 2022 where there was 2.36 entries/exhibitor. 42 exhibitors entered one oil, 24 entered 2 oils, 16 entered 3 oils, 5 exhibitors entered 4 oils, 3 entered 5 oils, 2 entered 6 and one entered 11 oils.

The medals were awarded per class in the following manner:

In Class 1: Mild oils - 7 entries, 1 gold, 4 silver and 2 bronze medals awarded. There were 3 oils that received no medals.

In Class 2: Medium oils – 105 entries, 41 gold, 43 silver and 11 bronze medals awarded. There were 5 oils that received no medals and 5 were withdrawn.

In Class 3: Robust oils – 42 entries (37 entries in 2022), 14 gold, 21 silver and 5 bronze medals awarded. There was 1 oil that received no medal and 1 was withdrawn.

In Class 4: Non-Packaged oils - 11 entries, 3 gold, 2 silver and 2 bronze medals awarded. There was 1 oil that received no medal and 3 were withdrawn.

In Class 5A: Spanish varieties – 9 entries with 4 gold (plus Best in Show), 3 silver medals and 2 bronze medals awarded. No oils received a no medal or were withdrawn.

In Class 5B: Italian varieties - 17 entries with 6 gold, 6 silver and 2 bronze medals awarded. There were 2 no medals and one oil withdrawn.

In Class 5C: Greek varieties - 3 entries with 1 gold (plus Best in Show) and 2 silver medals awarded.

In Class 5D: Other varieties - 3 entries with 3 gold medals awarded.

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, the biggest class by far was the medium oil class (oils with polyphenol/biophenol levels between 200 and 300 ppm). It had 105 entries – more than twice the 2022 medium entries. The mild class was very small compared to previous years. There was also a slight increase in the number of more robust oils. The following table highlights the variance over the last 6 years:

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

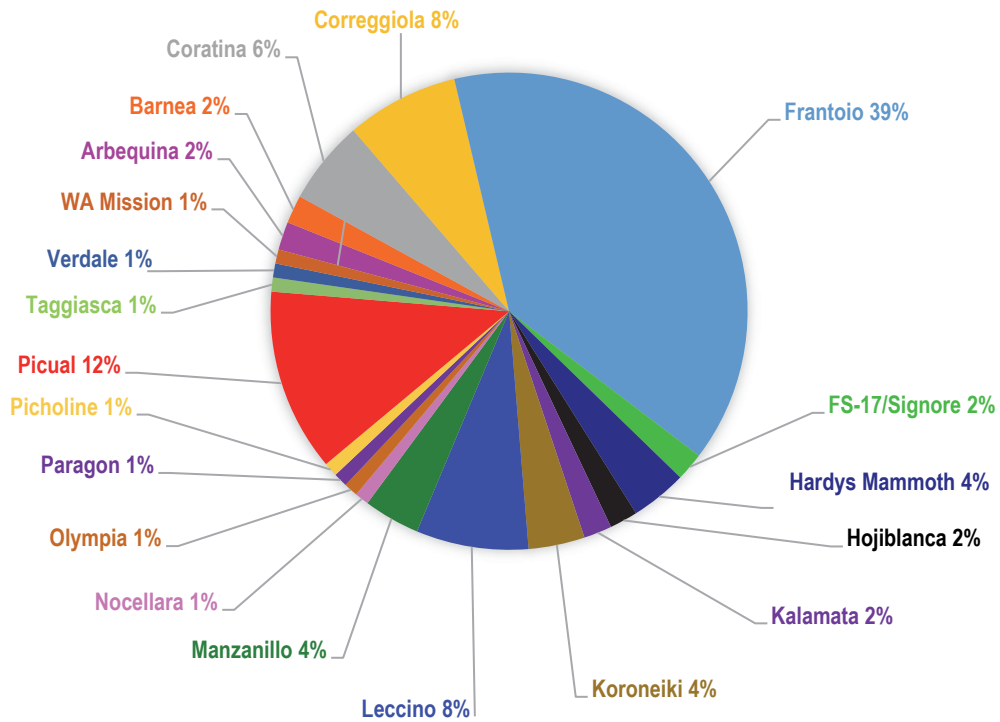
Competition Year	Class 1: Mild PPH 0-150 mg/kg	Class 2: Medium PPH 151-300 mg/kg	Class 3: Robust PPH 301+ mg/kg
2017	25.4%	39.6%	14.2%
2018	16.9%	22.8%	45%
2019	6.9%	38.4%	30.2%
2020	5.0%	43.8%	27.7%
2021	11.96%	46.8%	15.31%
2022	9.6%	37.2%	25.5%
2023	4.5%	68.2%	27.3%

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, several oils were not awarded medals due to lack of fruit freshness, aroma and flavour intensity, poor oily mouthfeel, short length, unbalanced bitterness, pungency, and astringency and or evidence of defects. This year, the main faults were frosted, muddy/fusty and rancidity. Over malaxation, overheating and poor storage issues were also discussed by judges as factors affecting several entries.

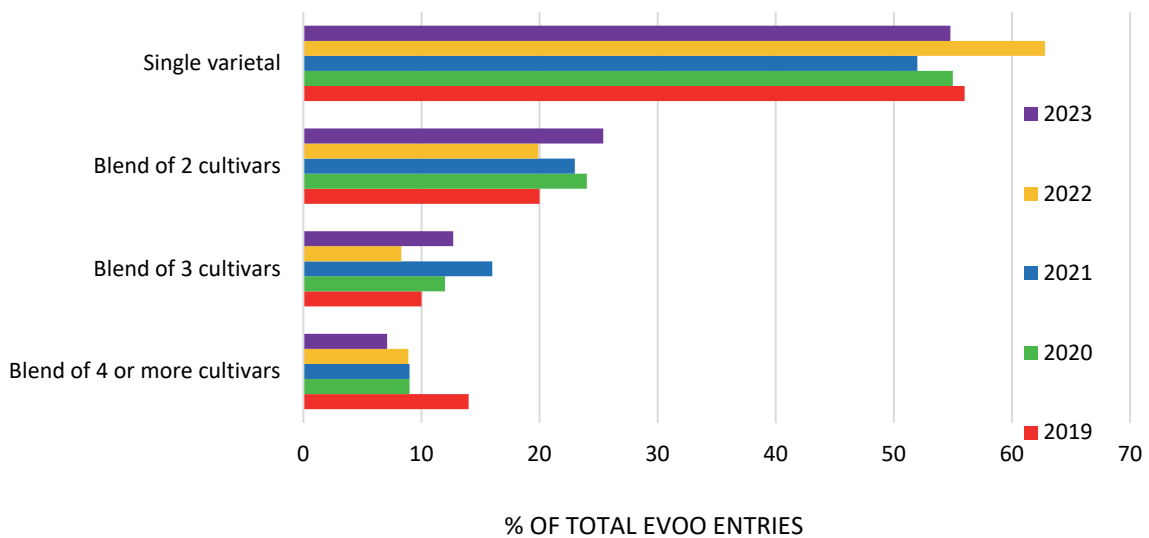
This year oils were made from one or more of 34 varieties (41 in 2021). These varieties have their origins in Spain, Italy, France, Greece, Israel, and Australia. Of the oils made with only one cultivar, there was a good cross-section entered, with Frantoio once again being the most often used in the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

% OF SINGLE CULTIVAR ENTRIES BY VARIETY

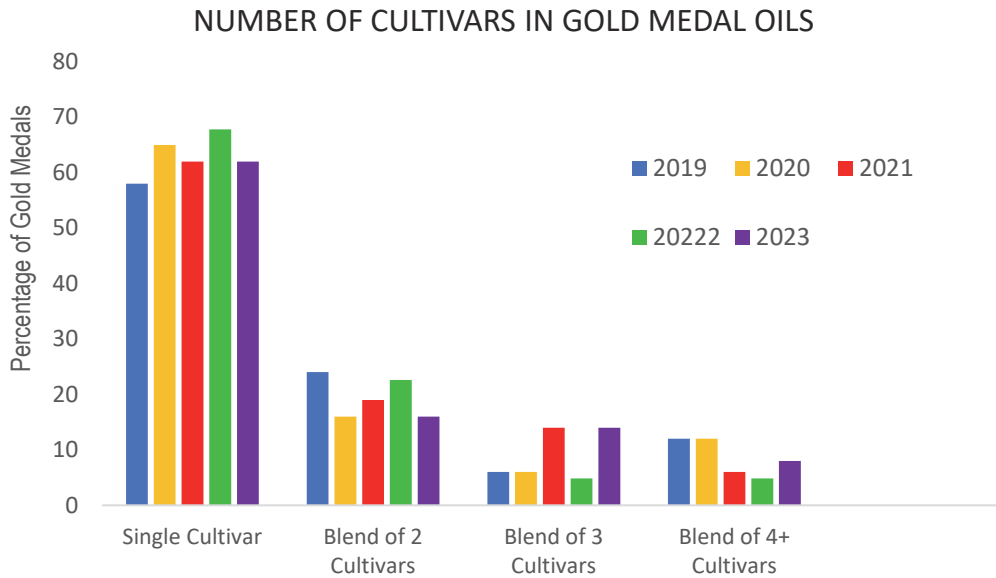


Oils made from a single cultivar represented 54.8 % of entries which is less than last year’s 62.8%. Blends of 2 cultivars represented 25.7% of entries (19.9% in 2022), blends of 3 varieties made up 12.7% of entries and blends of 4 or more cultivars made up 7.1% of entries. See graph below. The more common blends of two varieties were Frantoio/Leccino, Frantoio/Correggiola, Frantoio/Arbequina and Picual/ Koroneiki.

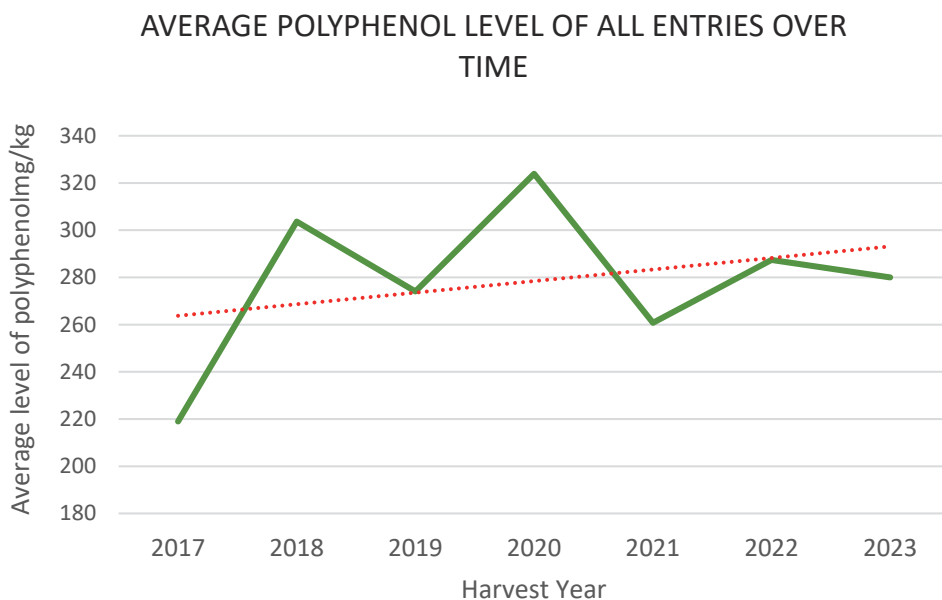
% OF EVOO ENTRIES MADE WITH ONE OR MORE OLIVE CULTIVARS



From a medal point of view, over 62% (68% in 2022) of the gold medal oils were made with a single cultivar. Varieties include Arbequina, Barnea, Coratina, Correggiola, Frantoio, FS-17, Hardys Mammoth, Hojiblanca, Kalamata, Koroneiki, Leccino, Manzanillo, Nocellara, Olympia, Picholine, Picual, Paragon, Taggiasca, Verdale and WA Mission. Blends of 4 or more cultivars made up 8% of gold medal winning oils. See graph below. Interestingly the two Best in Show awards were single varietals – Koroneiki and Picholine.



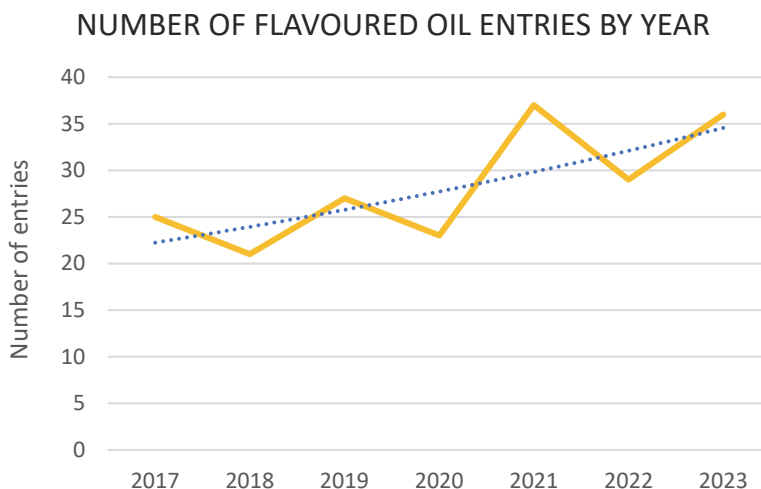
The average free fatty acids percentage for the extra virgin entries was 0.194 (0.247 in 2022) and the average peroxide level was 5.96 mEq O₂/kg (5.331 in 2022). The average polyphenol count was 280 mg/kg which is similar to the average in 2022 (287.43 mg/kg). Although this is somewhat milder when compared to the polyphenol level in 2000 (323.92mg/kg), the general trend since 2017 is that polyphenol levels in show entries are showing a gentle increasing trend. See below.



The oils range from a very mild Australian blend of Correggiola, Kalamata and Frantoio oil with a polyphenol level of 80 mg/kg to a very robust Greek Olympia with a polyphenol level of 910.4 mg/kg. Both oils were awarded silver medals. The gold medal with the highest polyphenol levels was another blend of Kalamata and Correggiola made in Australia with a total polyphenol content of 740 mg/kg.

Flavoured Olive Oil Competition

The AIOA Flavoured Oil Chief Judge was Helen Taylor. Judging took place at historic Abergeldie House on Thursday 21st, Friday 22nd and Saturday 23rd September 2023. There were 36 flavoured olive oils this year, an increase from the 29 entries we received last year. The graph below highlights the flavoured oil entries per year since the competition began. We had two international exhibitors from New Zealand and Spain that entered some good flavoured oil examples. The remaining entries were from Australia. The total number of entries for each state/territory was ACT 5; NSW 3; SA 10; VIC 7 and WA 6. There were no flavoured oil entries from Tasmania, Queensland.



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, 94% of all entries received either a gold, silver, or bronze medal. There were 7 gold (15 awarded in 2022), 18 silver (13 awarded in 2022) and 9 bronze medals (1 awarded in 2022).

Once again, 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** - 11 entries, with 1 gold, 5 silver and 4 bronze medals awarded with 1 no medal.
- 🏆 **In Class 7A: Agrumato oils, Citrus** – 20 entries with 6 gold, 8 silver medals and 5 bronze medals awarded with 1 no medal.
- 🏆 **In Class 7B: Agrumato oils, Other** - 5 entries with 5 silver medals awarded.

It is excellent to see that flavoured oil producers are improving their techniques and quality. With infused oil, the challenge is to not overdo the flavouring whilst at the same time the flavouring agent must be clean, fresh and the best quality affordable. With agrumato oils it is important that the right volume of the freshest flavouring agents is used at pressing. Many of this year's agrumato oils lacked flavour intensity both on the nose and palate compared to previous years. They just needed a little more flavour 'oomph.'

The 'Best in Show' oils were full of flavour and aroma, had purity of flavouring character, immense freshness and a wonderful mouthfeel and a lingering flavourful persistence.

Table Olives Competition

A note from our Chief Table Olive Judge, Dr Michelle Wirthensohn.

I would like to thank the Chief Steward Trudie Michels for organising the logistics of olive microbiological testing and special thanks to the very capable judges Isabella Okis, Peta Zeto, Jared Gilbertson, Ali Tanner, Sarah Ascutto, Carolyn Reid, Westerly Isbaih and Helen Salem for their time and expertise.

There were 32 entries which was well up on last year's entries. It was an absolute pleasure to judge the table olives this year, with so many good olives to taste.

Class 11 Green Olives was well represented with 6 entries which were generally of good quality with pleasant olive flavour and lingering aftertaste. One gold, 4 silvers and 1 bronze were awarded.

Class 12 Olive Medley had 4 entries each winning gold, such was the standard achieved by the processors. The highest gold was an excellent medley with all olives at peak flavour and lingering aftertaste.

Class 13 Black Olives had 2 entries each receiving a silver medal. These olives were lacking slightly in flavour and complexity.

Class 14 Kalamata Olives had 6 entries, 4 of which won gold medals. The best of these had well balanced, complex flavours and were a pleasure to eat.

Class 15 Wild Olives had 2 entries with 1 gold and 1 silver medal awarded. These olives are naturally of different colours, shapes and size and have a very appealing flavour.

Class 16 Dried Olives had a single entry which scored a gold medal. These olives were a delight to eat with a persistent aftertaste.

Class 17 Stuffed Olives was the most popular class for processors with 8 entries. There were 3 gold and 5 silver medals awarded. The stuffings included pimento, blue cheese, manchego cheese, serrano ham, chorizo, smoked salmon and tuna. The best in this class had good balance between olive and stuffing flavours which complemented each other.

Class 18 Specialty Olives had 3 entries, with 2 gold and 1 silver awarded. These olives generally had good balance of herbs and olive flavour and visually appealing.

The Best of Show was awarded to the highest marking gold medal winning Olive Medley. Congratulations to all the winners.

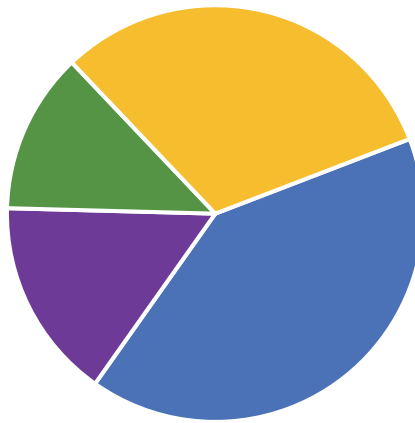
Dr Michelle Wirthensohn
Head Judge Table Olives

The AIOA Table Olive Chief Judge, Dr Michelle Wirthensohn, is an Adjunct Senior Research Fellow with the University of Adelaide - School of Agriculture, Food and Wine. Judging took place at historic Abergeldie House on Thursday 21st September 2023. There were 32 entries from 12 exhibitors. This was an increase from 22 entries in 2022.

Having had poor table olive seasons in the past (unfavourable growing and harvesting season, low yields) it was wonderful to get more quality entries from the 2022 harvest. The quality of the table olives was very good this year with most processors producing flavoursome table olives with good texture, aroma and natural olive bitterness, salt, and acid balance. Pleasingly, most exhibits looked as good as they tasted. The olives in this year's Class 12 – Medley of Olives, were particularly good. These were a delight to taste.

The competition is open to international exhibitors, and this year the organisers were pleased to receive 10 international exhibits. The remaining 26 Australian exhibits were entered across all Classes. The following chart shows the number of entries per location.

% TABLE OLIVE ENTRY BY LOCATION



■ New South Wales ■ Victoria ■ South Australia ■ International (Spain)

The breakdown of the 2023 entries were:

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

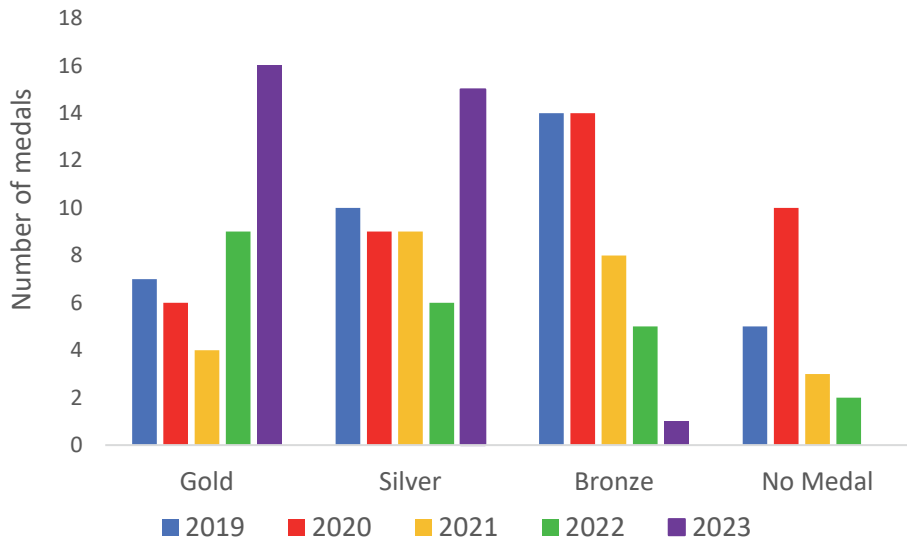
All 32 exhibits were judged using the AIOA 100-point scale using characteristics such as

- 🏆 **Appearance** (colour, consistency of shape, 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 final score is calculated and or assigned to each exhibit.**

An amazing total of 16 Gold, 15 Silver and 1 Bronze medal were awarded to table olive producers this year. The following graph shows table olive medal wins over the last five years.

¹ 'cfu' refers to colony forming unit

MEDALS AWARDED TO TABLE OLIVES BY YEAR



Thank you

As event convener and chief steward, I would like to thank Chief Judges, Helen Taylor and Dr 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 huge thank you to our passionate 2023 stewarding team, Kent Hallett, Michelle Freeman, Anneke Zaadstra and Belinda Thewes. Having the Australian judges all in the one location and judging EVOO, flavoured oils and table olives at the same time made for a busy back of house. Your can-do attitude, forward thinking, attention to detail and flexibility enabled a well-run stewarding event. A heartfelt thanks to Di Whicker for managing the judging room in Adelaide. Thank you also for your assistance with proofreading and reviewing. Your input is greatly appreciated.

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.

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

Department of Primary Industries
Department of Regional NSW

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The 2023 Team

The Stewarding Team

Centre from left: Kent Hallett, Michelle Freeman, Anneke Zaadstra, Michael Southan, Di Whicker, Trudie Michels and Belinda Thewes.



The 2023 Head Judges

Helen Taylor
Extra Virgin & Flavoured
Olive Oils



Dr Michelle Wirthensohn
Table Olives

The 2023 International Extra Virgin Olive Oil Judges

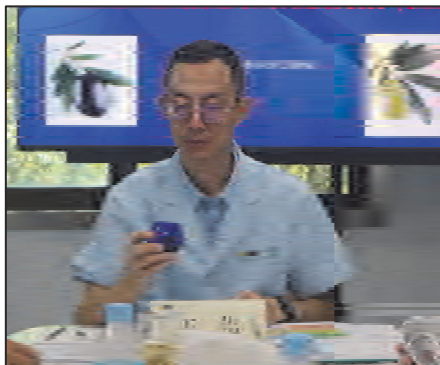
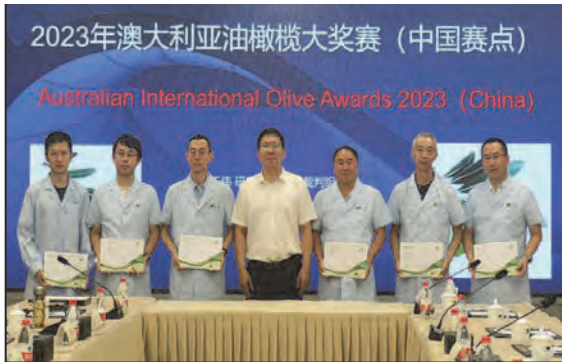
Reus, Spain

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



Hangzhou, China

Below – Yi Wu (Associate), Bai Kaiwen (Associate), Dr Wang Wei (Panel Leader), Professor Li Qipeng (Vice president of the Zhejiang University of Science and Technology). Yu Deng, Shenlong Zhu and Dr. Hongpeng Wang (Associate).



Far left - Right
Dr Wang Wei (Panel
Leader).

Left - Formal
welcome address to
Chinese judges from
Australian Olive
Association CEO,
Michael Southan.



Rome, Italy

Top image from left:
Sonia Donati, Milena Lolic, Duccio Morozzo
Della Rocca, Aleandro Ottanelli and Dr
Francesca Rocchi (Panel Leader).





Sfax, Tunisia

Bottom right image from left: Abdelkarim Laatar, Imed Mejri, Radhia Boucheliga, Dr Mariem Gharsallaoui (Panel leader), Dr. Yara Ghalayini, Mahdi Fendri and MarWa Tbib.



Auckland, New Zealand

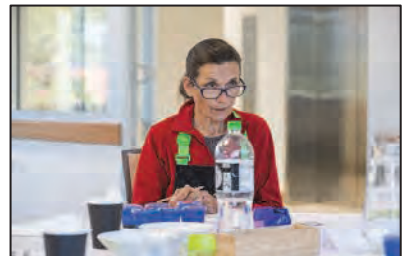
From left, panel leader Margaret Edwards, Dr Danae Larsen (Associate), Anne Staminaroff, Charlotte Connolly, Dr Rebecca Deed (Associate) and Toshiya Tada (Japan).



The 2023 Australian Extra Virgin and Flavoured Olive Oil Judges

Adelaide, Australia

From left: Helen Taylor (Head Judge), Gerri Nelligan, Isabelle Okis, Jared Gilbertson, Debbie Worgan, Nino Zoccali, Peta Zito, Claudia Guilauume, Helen Salem, Keith Feeney, Roslyn Anderson, Jill Clementson, Susan Pottie, Carolyn Reid, Sarah Ascutto and Emily Jenke (absent Westerly Isbah, Monica Parvin, Amanda McInerney).









The 2023 Australian Table Olive Judges

From left: Dr Michelle Wirthensohn, Helen Salem, Sarah Ascutto, Isabella Okis, Jared Gilbertson, Peta Zito, Ali Tanner, Carolyn Reid and Westerly Isbah.





The Champion and Best of Show Winners

Best of Show

-  Best Extra Virgin Olive Oil of Show, Boutique Volume - **Cape Schanck Olive Estate, Picholine**
-  Best Extra Virgin Olive Oil of Show, Commercial Volume - **Geelong Region Olives, Bundara View Koroneiki**
-  Best Flavoured Olive Oil of Show, Boutique Volume - **Marvick Native Farms, Kaffir Lime**
-  Best Flavoured Olive Oil of Show, Commercial Volume - **Rio Vista Olives, Mandarin Pressed Olive Oil**
-  Best Table Olive of Show, Boutique Volume - **Adina Vineyard and Olive Grove, Hunter Providore Orange & Thyme**
-  Best Table Olive of Show, Commercial Volume - **ALTO Olives, Misto**





Best of Southern Hemisphere



-  Best Table Olive Southern Hemisphere - **ALTO Olives, Misto**
-  Best Extra Virgin Olive Oil Southern Hemisphere - **Geelong Region Olives, Bundara View Koroneiki**



Best of Northern Hemisphere

-  Best Extra Virgin Olive Oil Northern Hemisphere - **Monini SpA, MONO CULTIVAR CORATINA BIO - 100% ITALIAN**
-  Best Table Olive Northern Hemisphere - **Goya en España S.A.U GOYA®, Manzanilla Olives Stuffed with Serrano Ham**

Best of Australian Champions

-  Best Australian Extra Virgin Olive Oil, - **Geelong Region Olives, Bundara View Koroneiki**
-  Best Australian Table Olive - **ALTO Olives, Misto**

Phenolic Content Champion

-  Highest Phenolic Content - **Cootamundra Olives, Cootamundra Olives**



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 - **W2Olives Hardys Mammoth**
-  Best Extra Virgin Olive Oil South Australia, Sponsored by Olive Oil Packaging Services (OOPS) - **Thron PTY LTD Michael's Olives Jumble Blend**
-  Best Extra Virgin Olive Oil Tasmania - **Cradle Coast Olives Essence of the Cradle**
-  Best Extra Virgin Olive Oil Victoria - **Geelong Region Olives Bundara View Koroneiki**
-  Best Extra Virgin Olive Oil Western Australia - **Arthur's Grove Manzanillo**

Champions and Reserve Champions Extra Virgin Olive Oil by Class

-  Champion Class 1, Mild Extra Virgin Olive Oil - **Cradle Coast Olives Essence of the Cradle**
Reserve Champion - Hannaford Olive Oil Hannaford Olive Oil
-  Champion Class 2, Medium Extra Virgin Olive Oil - **Grampians Olive Co. Olio Nuovo Organic**
Reserve Champion - W2Olives Hardys Mammoth
-  Champion Class 3, Robust Extra Virgin Olive Oil - **E STÂNCIA DAS OLIVEIRAS BLEND LOS DOS**
Reserve Champion - Arthur's Grove Manzanillo
-  Champion Class 4, Non-Packaged (Bulk) Extra Virgin Olive Oil - **Nasmin Frantoio**
Reserve Champion - Longridge Olives Family Blend
-  Champion Class 5A, Spanish Varietal Extra Virgin Olive Oil - **Grassy Spur Olives Picual**
Reserve Champion - Wilson Family Olive D'or Extra Virgin Olive Oil Picual Hojiblanca
-  Champion Class 5B, Italian Varietal Extra Virgin Olive Oil - **Monini SpA MONO CULTIVAR CORATINA**
Reserve Champion - Grassy Spur Olives Coratina
-  Champion Class 5C, Greek Varietal Extra Virgin Olive Oil - **Geelong Region Olives Bundara View Koroneiki**
Reserve Champion - The House On The Hill Olive Grove -K1-
-  Champion Class 5D, Other Varietal Extra Virgin Olive Oil - **Cape Schanck Olive Estate Picholine**
Reserve Champion - Gilmore Valley Grove The Rusty Bus



Champion and Reserve Champion Flavoured Olive Oil by Class

- 🌿 Champion Class 6, Flavoured and or Infused Olive Oil - **Fedra Olive Grove Wild Lime and Chilli**
Reserve Champion - Naked Foods Hunter's Dream Chilli & Garlic Infused Extra Virgin Olive Oil
- 🌿 Champion Class 7, Agrumato Olive Oil - **Marvick Native Farms Kaffir Lime**
Reserve Champion - Rio Vista Olives Mandarin 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 - Olives from Broke Sevillano
- 🌿 Champion Class 12, Medley of Olives - **ALTO Olives Misto**
Reserve Champion - Class 12, Medley of Olives - Salute Oliva Salute Oliva Mixed Olives
- 🌿 Champion Class 13, Olives Turning Colour & Black Olives - Not awarded
- 🌿 Champion Class 14, Kalamata Olives - **Gooramadda Olives Kalamata**
Reserve Champion - Class 14, Kalamata Olives - Salute Oliva Kalamata Olives
- 🌿 Champion Class 15, Wild Olives - **Adina Vineyard & Olive Grove Hunter Providore Wild Olives**
Reserve Champion - Class 15, Wild Olives - Australian Olive Company Premium Wild Table Olives
- 🌿 Champion Class 16, Dried Olives - **Parafield Organic Table Olives Dried Kalamata**
Reserve Champion - Class 16, Dried Olives - Not Awarded
- 🌿 Champion Class 17, Pitted and or Stuffed Olives - **Goya en España S.A.U GOYA® Manzanilla Olives Stuffed with Serrano Ham**
Reserve Champion - 17, Pitted and or Stuffed Olives - Goya en España S.A.U GOYA® Manzanilla Olives Stuffed with Minced Tuna Paste
- 🌿 Champion Class 18, Specialty Olives - **Adina Vineyard and Olive Grove Hunter Providore Orange & Thyme**
Reserve Champion - Class 18, Specialty Olives - Adina Vineyard & Olive Grove Ligurian Style



GOLD MEDAL WINNERS



**BEST EVOO IN SHOW
(BOUTIQUE VOLUME)
BEST IN CLASS 5D
Cape Schanck Olive Estate
Picholine**

92/100 Class 5D

Fresh aromas of green grass, pea shoots and spinach with very powerful intensity and abundance. Excellent transfer with more floral notes. Balanced bitterness and spicy pungency with a good creamy mouthfeel. The flavours and textural elements linger with a great delicious finish. The oil's fruit, texture and length are in harmony.



**BEST EVOO IN SHOW
(COMMERCIAL VOLUME)
BEST EVOO FROM VIC
BEST IN CLASS 5C**

**Geelong Region Olives Bundara
View Koroneiki**

95/100 Class 5C

Interesting aromas of pink grapefruit, pink lemonade, green apple peel and tropical fruits which tingle on the palate. The tropical flavours mix with a cut grass and banana to continue with interest onto the palate. Clean and creamy mouthfeel. This pleasing milder oil is harmonious with a balanced mild bitterness and nettle finish. Long flavoursome length with plenty of fruit and flavour.



**Grampians Olive Co. Olio Nuovo
Organic**

93/100 Class 2

Deep and intense green aromas including fresh tomato leaf, red tomato fruit, dry herbs, fig leaves, cut grass and green bean. The palate displays a great texture with buttery mouthfeel. The flavours carry through adding green banana skin, fig leaves, nettle, and rocket salad. The bitterness is medium with well-balanced pungency. The finish is creamy, clean and has a super sensation of freshness that lingers for ever.



**ESTÂNCIA DAS OLIVEIRAS
BLEND LOS DOS**

92/100 Class 3

Attractive notes of fresh olive, almond, perfume, green tomato leaf, cut grass, mint and eucalyptus. Excellent transfer to palate with more herbaceous and thistle flavours. Great olfactory sensations. Creamy light mouthfeel. Great harmony of aroma, flavour, bitterness, and pepper. A long flavoursome persistence with warm chilli pepper.





W2Olives Hardys Mammoth 92/100 Class 2

Vibrant fruity aromas of mown grass, summer peach, peach leaf, green herbs and tropical guava elements, Transfers to a similar palate of peach iced tea with the fresh peach, nectar, black tea, and Jerusalem artichoke. Sweet and creamy mild oil dominated by fruit. A gentle bitterness and low gentle heat compliment the fruit and leads to a lingering fruit driven finish.



Arthur's Grove Manzanillo Extra Virgin Olive Oil 91/100 Class 3

Intense green grass, kale, green bean, blackberry, tobacco, and green tea aromas. Strong and smooth transfer with to the palate with strong clean green flavours. Abundant sappy astringency that balances well with the fruit intensity and robust bitterness and pepper. The finish was harmonious and persistent with so much flavour. A big green delicious oil.



Cradle Coast Olives Essence of the Cradle 91/100 Class 1

Fresh intense aromas of artichoke, green tea, and green tomato. Excellent transfer to the palate with additional green bean and rocket. Smooth and creamy on the palate with complex fruits. Bitterness and pepper were mild and complementary to the oil. Finish was very well balanced with a long persistence.



Grassy Spur Olives Picual 91/100 Class 5A

Great quality oil with particular aftertaste that makes it different. Intense fruitiness with fresh green banana, rocket, and flowers. Creamy and light mouthfeel. Green astringency balances well with the aromas and flavours. A special final aroma of bergamot or similar lifts the warm lingering finish.



Lisadurne Hill Rushworth Gold 91/100 Class 2

Green tomato, kale, fresh oregano, and dark greens in the aroma. Explosion of fruits in the mouth, complexity in abundance. Fresh, light, and creamy mouthfeel. The fruit keeps on building, and the finish was amazing. Balanced, solid, harmonious. This is a 'Big Oil', well done.



Monini SpA Monini Mono Cultivar Coratina Bio 91/100 Class 5B

Intense green grass, strong herbs and fruitiness with both green leaves and floral undertones that evolves with time and different aroma layers develop. Light watery mouthfeel with a textured astringency. Pepper and bitterness are in balance and not aggressive. Lingering spicy full flavoured finish.



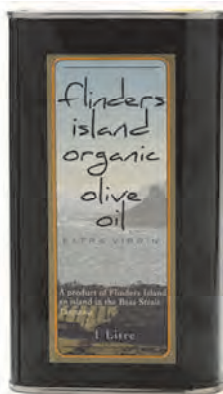
Cobram Estate Olives Ultra Premium Picual Extra Virgin Olive Oil 90/100 Class 2

Very fresh on the nose with complex aromas of red apple, salad leaves, strawberry, raw broad bean, rosemary stem, citrus, and snow pea aromas. Great transfer to the palate. More flavours of rosewater and chocolate with green banana, confectionary, and lettuce leaf. Light mouthfeel with balanced bitterness and pepper that compliments the abundance of fruit. Long flavoursome finish that keeps giving.



Cootamundra Olives Extra Virgin Olive Oil 90/100 Class 3

Fresh and intense green aromas of green almond, grass, and blossoms. Great transfer with high intensity of dominant green olive fruit, vegetables, bitter greens, and fig leaf. A full and creamy mouthfeel with tingly astringency adding complexity. Good texture in mouth with pleasant bitterness. A big well-balanced complex and harmonious oil.



Flinders Island Organic Extra Virgin Olive Oil
90/100 Class 2

Fresh and green profile of artichoke, green banana, tomato, green grass, and rocket. Great transfer to the palate. Light mouthfeel. High levels of fine-grained pungency and bitterness. A touch astringent that creates a well-rounded and textured oil. Complex and harmonious.



Geelong Region Olives Mt Moriac Olives Mediterranean
90/100 Class 2

Moderate pleasant tropical aromas of passion fruit, guava, and red apple. These aromas transfer well to the palate and continue to develop with a lovely avocado creaminess. Creamy and luscious in the mouth. A balanced harmonious oil with a moderate bitterness and lingering warmth.



Grassy Spur Olives Coratina
90/100 Class 5B

Intense green, floral and spice aromas. Great transfer to the palate with spicy sensation of pepper and cardamon aroma. Fresh lively mouthfeel. Clean and distinguished with presence of green almond and green pea. Well balanced and harmonious with a lingering freshly ground black pepper warmth.



Pepper Green Estate Arbequina
90/100 Class 2

Intensive fresh aroma of pea shoots, vanilla, and flower blossom as well as praline, nougat, tobacco leaves and oak notes. Great transfer to the palate with more complex vegetable, pear, and woody herb aromas. Creamy mouthfeel with pleasant bitterness. Well balanced, complex, and harmonious. Lingering flavoursome length.



Thron PTY LTD Michael's Olives Jumble Blend
90/100 Class 3

Aromas of pine forest, green apples, and spice. Interesting complex oil leaving the palate clear and fresh with citrus notes. The finish was well balanced and harmonious with great persistence.



Wilson Family Olives Olive D'or Picual Hojiblanca
90/100 Class 5A

Abundant and complex fresh aromas of tropical fruits, pineapple, green pea, citrus, and red apple. A pleasant palate with a good transfer of the aromas to a creamy green flavour culminating in a late lingering green peppercorn finish. Light mouthfeel with a lingering flavoursome finish.



Wilson Family Olives Olive D'or Picual Coratina
90/100 Class 2

Juicy tropical nose of pineapple, guava, black current, passion fruit, mint, and citrus leaf. Fresh fragrant ripe fruits transfer to the palate with additional citrus blossom, ripe tomato, salad leaves, sweet radish, and peppery rocket. Flavourful, creamy, and light mouthfeel. Bitterness and pepper are balanced and integrates well with the fresh fruit characters. Long and gentle with interesting complexity. An elegant oil with warm pepper finish.



Devon Siding Olives Frantoio
89/100 Class 3

A fresh savoury and earthy oil with complex aromas of artichoke, rocket, butterscotch, caramel, and citrus notes. There are abundant creamy green flavours on the palate with tastes of oak leaf, arugula, and curly leaf endive. This is a harmonious and balanced oil with a black pepper pungency that builds to a lingering chilli warm finish.



Geelong Region Olives Mason's Creek Estate Corregiola
89/100 Class 5B

Fresh savoury aromas. Green banana, peppermint, green tea, sweet almond, apple, green bean, and banana cake mix. Transfers well with more chestnut, Greek basil, lavender, and sorrel. Creamy full mouthfeel. Green peppercorn heat with robust red chilli pungency. Complex and harmonious with long lingering green finish. A diverse combination of fruity, nutty, herbal, and spicy elements that create a harmonious tasting experience.



Gilmore Valley Grove The Rusty Bus

89/100 Class 5D

Moderately intense, fresh clean aromas of ginger, green tea, cut grass, rocket and watercress. Very good transfer with more complex olive, sorrel, spice, and green herb notes. Texture is creamy, well-rounded, and balanced. Long lingering finish. A complex and multidimensional oil.



Grassy Spur Olives Frantoio
89/100 Class 5B

Intense aromas of freshly milled olive, almond and anise with a nice note of poppy seeds. Open in mouth in a rich olive paste. Creamy delicious mouthfeel. Interesting dynamic between the bitter base, where a long white pepper spiciness stands out and the sweet fruit which slowly evolves. Full of flavour, complexity, and interest.



Jandra Olive Farm Early Harvest
89/100 Class 2

Very good quality sample. Intense green fruitiness with a combination of secondary aroma like cinnamon, floral, green banana, fennel, vanilla, and more. Excellent transfer of fresh and clean aromas to the palate. Robust mouth feels with delayed pungency. Long aftertaste that matches a premium sample. Wonderful.



Lauriston Grove Manzanillo
89/100 Class 2

Fresh fruity nose of green beans, olive leaf, orange blossom, ripe tomato, and cantaloupe. Aromas transfer to an astringent palate with spice, nettle, rockmelon, red fruits, and mulberry. Balanced bitterness and pepper that cuts through the avocado notes to give it a clear distinct palate with great vibrancy and harmony.



Mariposa Estate Batch M233
89/100 Class 2

Interesting subtle sweet aromas of strawberry jam coconut and shortbread. Ripe olive notes rosewater, mulberry. Palate demonstrates mellow buttery ripe banana, and oak leafed lettuce creamy vanilla pine nut, green tea. Sweet confection plum dried fig and rosewater on a creamy palate. Delicate mild oil with harmonious late warmth and long finish. Balanced and sweet.



Mount Bernard Olives Picual
89/100 Class 2

Fresh aroma of mixed green herbs, freshly picked salad leaves, citrus blossom, and vine tomato stem. Great transfer to the palate with additional sweet tropical notes and savoury green almond. Cream avocado mouthfeel. Balanced bitterness and pepper with a slight green sappy astringency that adds texture and interest to the oil. A lingering flavourful finish with a rocket and black peppercorn kick.



Nasmin Pty Ltd Frantoio
89/100 Class 4

Green banana, oak, tobacco, green beans, and walnut shell in the nose. The palate is complex with the flavours popping in and adding extra layers. Nutty, fig leaves and green almonds are the star in the mouth with ginger and chilli flakes join later to the party giving more entertainment to our mouth. Well balanced, clean, and firm finish. Beautiful robust oil.



Rochford Hall Koroneiki

89/100 Class 2

The aroma profile is green almond, green grass, apple, tomato vine, sweet melon and rose with very powerful intensity. Abundant and complex. Excellent transfer with more fresh fruit, celery, sundried tomatoes, dried oregano, and basil. The oil has strong bitterness and spicy pepper which contribute to a good mouthfeel. Flavours and textures are well-integrated and balanced. A warm clean oil with warm chilli endive heat to finish.



Wollundry Grove Olives Delicate Flavour

89/100 Class 2

Very good quality oil with interesting undertones. Complex green and tropical fruits aroma which is rich in secondary aroma like cinnamon, vanilla, toffee, and olive leaves. Robust mouth but not aggressive with long aftertaste, like biting a green olive from the tree. Very good quality fruits and clean and low-energetic pressing process. Delicious lingering pepper finish.



ALTO Olives Vividus

88/100 Class 5D

Fresh tropical aromas showing peach, guava, and green apples. The flavours transfer all the way to the end, with a clean and creamy mouthfeel. Additional flavours of rose, green leaves and sweet dough fill the palate. Slight bitterness with long lasting creamy green peppercorn finish that builds.



Cape Schanck Olive Estate Picual

88/100 Class 5A

The aroma is green grass, olive leaf and pea shoots with very powerful intensity and complexity. It tastes like almond, green grass and spice with great transfer. The oil has strong bitterness and pungency with a good creamy mouthfeel and balance. The flavours and textural elements last a long time with a lingering finish. The oil is well-integrated and complex. A harmonious oil.



Devon Siding Olives Hardy's Mammoth

88/100 Class 2

Excellent sample with extremely beautiful mouth flavour. Clear nose of intense fresh green fruitiness that combines leaves and fruits very well. Creamy light mouthfeel. Textured with black pepper, bitterness, and a hint of green sappy astringency. Very nice mouth feels with touches of peach and passionfruit. A lingering and harmonised finish.



Geelong Region Olives Mason's Creek Estate Blend

88/100 Class 2

Fresh, clean, moderately intense aroma of green almonds, lemon, eucalyptus, cut grass, hay and cinnamon. Good transfer with sweet notes of tropical fruit and ripe banana in the mouth. Texture is well rounded and balanced. Harmonious, complex, and multidimensional. Moderate bitterness and building chilli pungency. Good persistence.



Gilmore Valley Grove The Rusty Bus

88/100 Class 3

Very good sample. Aromas are surprised with intense green fruitiness with cinnamon, green banana, aniseed, and green vegetables. A good balance from the nose to palate. Green astringency adds extra warmth and texture to the palate. Creamy and robust mouthfeel with delayed pungency that evolves into a chili final mouth feeling. A Lovely oil.



Jandra Olive Farm Late Harvest

88/100 Class 2

Fresh cut grass, green banana, mint, oregano, green apple, banana cake mixes and young almond. Savoury, herbaceous, floral, and fragrant nose. Aroma transfer well to a flavoursome clean and even palate with more nutmeg, cinnamon, and banana. Sweet light mouthfeel. Long lasting finish. Sichuan pepper sweet bitter tastes and slow building ginger and black pepper pungency. An elegant oil.



Longridge Olives Family Blend 88/100 Class 4

Green bananas, fig leaves, rocket salad with tomato bush in the nose. Very intense and vibrant aromas that invite one to taste. The palate does not disappoint bringing the flavours through with long lasting finish. Warm bitterness with lingering pungency. Creamy and well balance finish. Fantastic Oil!



Mount Bernard Olives Leccino 88/100 Class 2

Good intense aromas of fresh green olive, aromatic herbs, spice, ripe banana, and camomile. Lovely transfer or aromas to the palate. Good creamy mouthfeel. Intense pungency and bitterness with walnut and liquorice notes and a thistle finish. Good persistence and nice harmony.



Mount Zero Olives Early Harvest Picual 88/100 Class 2

Complex fresh green, herbaceous aroma with floral notes, ripe apple, cut grass and rocket. Good transfer to the mouth with more complex olive fruit, rocket, floral and sweet notes. Very pleasant buttery mouth feel. Well balanced bitterness and pungency. Very good lingering finish. Complex and multidimensional.



ROSTO EXTRA OOMPH 88/100 Class 3

Fresh and intensive aromas of flower blossom, grass, radicchio, rocket, perfume, and citrus. Great transfer with abundant and easy to distinguish aromas. Creamy and full mouthfeel. Abundant pepper and bitterness that blends well with a green stalky astringency on the palate. Very persistent on the finish with warmth and flavour. A complex oil.



The Grove Trading Company Correggiola 88/100 Class 2

Fresh aromas of grape, green apple, herbs, malt, baking spice and floral notes. Great transfer to palate with more green flavours, sweet apple and melon and rocket. Creamy light mouthfeel. Medium bitterness and pepper with a mild touch of astringency. The oil is well-integrated with intense fruit characters and aromas. Well balanced and harmonious.



Fedra Olive Grove Fedra Extra Virgin First Cold Press Olive Oil 87/100 Class 2

Fantastic spicy nose of fresh apple, cinnamon, 5 spice, wild mint, aniseed and nutmeg with wonderful creamy cake mix notes. Transfers to an equally spicy and fresh palate with like spices and the addition of pine, sawn wood, green peppercorn, and jasmine. Full mouthfeel, balanced pungency and bitterness that finishes with a complex long ginger style heat. Very elegant, complex oil.



Gramplains Olive Co. Signature Organic 87/100 Class 2

An intensely sweet nose of ripe tropical fruits, subtle floral blossom, peach, and camomile flavours. Good transfer to the palate. A creamy mouthfeel. A pleasing delicate oil with tropical flavours and a lingering pepper warmth that persists.



Grassy Spur Olives Premium Blend 87/100 Class 2

Fresh aromas of apple, almond nuts, dried hay, and green vegetables. Great transfer with clear aromas and a sweet fruitiness. Creamy and light mouthfeel. Well balanced bitterness and pepper with a high degree of complexity. A lingering warm finish.



Leaping Goat Olive Oil

87/100 Class 2

Fresh intense aromas of flowers, rose, green tomato and green grass and cinnamon. Its aroma is abundant. Great transfer to the palate with additional green capsicum, banana, and pine nut. Good bitterness and pungency that enhance the fruit characters. A tingly green astringency adds another dimension to the oil's complexity. A harmonious oil with a very persistent length.



Lisadurne Hill Hojiblanca

87/100 Class 5A

Aromas of green tomatoes leaves, fig leaves and herbaceous undertones. The palate displays green grass and rocket salad which settle to a pleasing bitterness. Fresh and light mouthfeel. Woody notes of oak and walnuts also are present to show the body and persistency finishing with lingering pungency. Beautiful oil!



Otway Olives by Maluka Estate Picual

87/100 Class 2

Intensive fresh green aroma of artichoke, green grass, and green banana. Great transfer with more avocado, green tea and mixed woody herbs appearing on the palate. Creamy mouthfeel. Astringent with strong bitterness and pungency. Texture is well rounded. Balanced and complex.



Manna Hill Estate Biodynamic Extra Virgin Olive Oil

87/100 Class 2

Fresh and complex aromas of wet grass, artichoke, green tea, parsley, and green apple skin. Good transfer with more flavours including spinach, green bean, and avocado. Clean light mouthfeel with a spicy green astringency that tingles the palate. Balanced bitterness and black pepper with a high persistence and long chilli warmth.



Monini SpA MONINI MONO CULTIVAR NOCELLARA BIO

87/100 Class 5B

Attractive and complex aromas of nasturtium, green artichoke, blossom, underripe garlic, resin, coriander seeds and fresh herbs. Excellent transfer with addition of mixed lettuce salad, macadamia, parsley, basil, and tomato vine. Bright and light savoury mouthfeel. Long buttery mid palate with long ginger warmth and lingering nuttiness. Harmonious and complex blend of ginger, chilli, and greens, with a long building balanced finish.



Mount Bernard Olives Frantoio

87/100 Class 2

A clear note of fresh almonds, green olives, and lemon leaf aromas. Very elegant and attractive. Great transfer to palate. Very pleasant spicy white pepper in an intense long elegant pungency. The flavours of almond and liquorice mixed together create a complex mouth with a long finish.



Nasmin Pty Ltd FS-17

87/100 Class 4

Fresh, clean, intense aroma with green tea, fresh pear and floral, cinnamon, salad leaves and floral notes. Good flavour transfer, with additional notes of cut grass, green banana, walnut shell, and fresh green herbs. Clean mouthfeel. Good texture with a high level of bitterness and building, late black pepper pungency. Reasonable balance and good complexity. Rounded and full light on the palate.



Paringa Ridge Pty Ltd Leontyna Black Label

87/100 Class 2

Intense floral aromas with fresh rocket, mint, apple, and pear notes. Excellent with more power in the mouth. Good harmony and mouthfeel. Long finish with nice sensation of fresh olive, green apple, with a nice note of celery and walnuts. Delicious length.



Suckling Rd Olives Extra Virgin Olive Oil

87/100 Class 3

Floral spice with pears and marzipan on the nose. Transfers well with the spice volume coming through and attractive spices. Good mouthfeel. The degree of bold spices growing to a slightly astringent effect with a warm lingering finish.



Cradle Coast Olives Medley 86/100 Class 2

Elegant nose of fresh apple, pineapple, passionfruit, citrus blossom, and mild spice that transfers to a mouth of honeydew, green apple, and gentle grass notes. Smooth well-balanced palate with good mouthfeel with hints of marzipan. Balanced bitterness and pepper with a lingering dominant Sichuan pepper finish.



Cradle Coast Olives Paragon 86/100 Class 2

Very interesting oil, different, lively, and bright characters in the nose. The aroma displays aniseed, fennel, eucalyptus, mint, cinnamon, nutmeg, dried herbs and more. Very complex with more aromas evolving. The flavour transfers to the palate with good length. Soft herbs, sweet fruit and salad leaves also appear later. The flavours are enhanced by a low bitterness and pungency that gently build up over time. A Sichuan pepper taste and feeling lingers on the balanced palate. Well done, beautiful oil!



Cape Schanck Olive Estate Leccino 86/100 Class 5B

The aroma profile is green grass, green apple, herbs, spicy, leafy green kale, sweet tomato, green banana, pineapple, and almond with powerful intensity. Its aroma is abundant and complex. It tastes like green grass, radicchio leaf and green almond with powerful intensity. Warm creamy mouthfeel with a green astringency that surprises the palate. Balanced pepper with moderate bitterness. The flavours and textural elements provide a good lingering finish.



Diana Olive Oil Holdings Pty Ltd Diana Novello 86/100 Class 2

Green and herbaceous aromas of artichoke, all spice, herb, freshly cut grass and green almond. Good transfer to the palate with a creamy green avocado mouthfeel. Additional notes of black tea, snow pea, green banana, and hints of citrus. Bitterness and pungency are well balanced with a lingering pleasing black pepper finish.



Geelong Region Olives Mt Moriac Olives Estate Spanish 86/100 Class 2

A vibrant fragrant nose of dark leafy greens, fig leaf, tomato vine, tomato, sweet apple, and celery transfers to an equally interesting palate with satsuma plum, pear, coconut, green leaves, and citrus blossom that is harmonious and balanced. Lovely mouthfeel. Lingering chilli peppercorn heat that evenly builds with a generous complexity and smooth finish.



Lauriston Produce Lauriston Extra Virgin Olive Oil 86/100 Class 2

Fresh herbaceous aromas of cut grass, tomato leaf, sorrel, artichoke, salad leaves, herbs, and citrus blossom. These abundant and soft green aromas transfer well to a creamy palate. A gentle green astringency adds complexity to the oil's structure in the mouth. The bitterness and pungency are balanced and subtle with a pleasing lingering mild chilli finish.



Little Pier Mornington Peninsula Leccino 86/100 Class 2

The intense aromas are spicy, fresh cut grass, green apple, meadow, and tobacco leaf. Aromas are interesting and this transfers to the palate with additional green capsicum, toasty, green bean, cinnamon, and herbs. Creamy delicious mouthfeel. Bitterness and pepper are moderate but balanced. Flavours and textural elements build on the palate and linger.



Lomondo Olive Oil

86/100 Class 2

Delightful with an abundance of anis, tropical fruit, granny smith apple, fresh cut spring grass and herbaceous aromas. Excellent transfer to the palate with good complexity and intensity. Full creamy mouthfeel. Astringent with a developing green chilli peppers pungency that lingers.



Murray Gums Estate Frantoio

86/100 Class 3

Fresh green notes of green almond, red apple, endive, and green banana. Great transfer with an excellent finish of floral aromas and gum leaf. Menthol and rocket on the palate. Creamy complex mouthfeel. An excellent texture with warm pepper, bitterness, and tobacco astringency. Well balanced and very green sappy eucalypt menthol persistence.



One42 Olive Grove Extra Virgin Olive Oil

86/100 Class 3

Very good quality sample. Intense green fruitiness with undertones of leaves, artichoke and cinnamon that combines with green banana and green almond. Astringent mouthfeel that adds texture to the whole sample. The green afternotes are rich and complex. Good quality olives and good quality processing. Well done.



ROSTO MELLOW

86/100 Class 3

Good quality oil, with abundant flavour on the palate. Medium to intense fruitiness aromas with green undertones, floral, honey, green fruits, and green tomato. Great transfer. Creamy mouthfeel. Astringent mouth with delayed pungency and olive leaf bitterness. The combination is quite balanced and very interesting.



Rylstone Olive Press Limited Edition Barnea Extra Virgin Olive Oil

86/100 Class 2

Fantastic oil sample, intense green fruitiness with robust mouthfeel. Complex both in nose and mouth, rich in green undertones, like artichoke, arugula, and olive leaves, with some touches of cinnamon, green banana, and bitter almond. The mouth is clearly fruity and clean, like biting a fresh olive from the tree. Very good quality fruits and a clean pressing process.



Rylstone Olive Press Limited Edition Leccino Extra Virgin Olive Oil

86/100 Class 2

Artichokes and fresh olive notes, herbal and complex nose. Nice sensations of radish leaves, rocket, and chicory. Very good transfer in a complex and clean palate, where white pepper pungency joins the flavours of fresh olive and chicory in a spicy long finish. Very good harmony and elegant palate.



Rylstone Olive Press Crooked River Extra Virgin Olive Oil

86/100 Class 2

Moderate green tomatoes, green vegetables, cinnamon, and green apples in the nose. The flavours carry through to the palate with a buttery finish. Melon and green bananas are also present in the mouth. Low to medium bitterness with low to medium pungency lingering. Clean and pleasant mouthfeel.



Taralinga Estate Olive Oil Robusto

86/100 Class 3

Intense aromas of ripe tomato, tropical fruits, cut grass, herbs and freshly crushed olives. Good transfer to the palate with ripe flavours, spice, tomato leaf and juice, spinach, freshly ground black pepper and mint. Light watery mouthfeel. Integrated medium bitterness and pepper with a very green lingering finish. So complex and harmonious.



Taralinga Estate Olive Oil Fruttato

86/100 Class 2

Intense aromas of parsley, tomato vine and bitter salad leaves with tropical fruits and sorrel. Great flavour transfer. Creamy mouthfeel. Complex fruit characters that keep building on the palate. Warm, well balanced, and fabulous oil with a chilli persistence.



The Village Olive Grove Late Harvest

86/100 Class 2

Fresh intensity of just-picked olive, aromatic herbs, fresh apple, and almond. Good transfer with more rocket and chicory flavour. Light watery mouthfeel. Offers a good harmony between the bitterness and the red pepper pungency. Lingering finish full of flavour and texture.



Throon PTY LTD Michael's Olives Correggiola

86/100 Class 3

Intense aromas of tobacco leaf, green banana, and cedar. These transfer well to the palate. with a very robust bitterness and strong chilli warm pungency. A green sappy astringency adds texture to the lingering finish.



Throon PTY LTD Michael's Olives Koroneiki

86/100 Class 2

Marzipan, vanilla, oak, and green almond aromas in the nose. The palate displays oak, green tea and cut grass with medium bitterness and pungency lingering. The finish is well balanced with pleasant texture and good length.



Wollundry Grove Olives Distinctive Flavour

86/100 Class 3

Intensive and fresh herbaceous aroma with fragrant ripe tropical notes, aniseed, green peppercorn, and tomato flesh. Great transfer with distinctive green almond, herbs, and apple. Well balanced with a good creamy feeling in mouth. Abundant but balanced pepper and bitterness. Complex and persistent on a warm chili finish.



SILVER MEDAL WINNERS



Rylstone Olive Press Cudgong Extra Virgin Olive Oil

85/100 Class 2

Olive leaf, green tea, green apple in the nose, the palate transfers well with more green vegetal flavours and savory herbs on the palate. Creamy buttery finish with moderate bitterness, sharp and lingering chilli warm pungency.



Otway Olives by Maluka Estate - Estate Blend

84/100 Class 3

Intense green stalky aromas with nettle, avocado, green apple, and unripe banana skin. Good flavour transfer with the green stalkiness following through with additional spice, malt, herb and cut grass notes. Creamy mouthfeel with warm bitterness and pepper and a tingly and textured green astringency. Lovely persistence that lingers.



**New Norcia Olive Oil
WA Mission**

84/100 Class 3

Medium green and tropical aromas of wet grass, herbs, guava, passionfruit, and rocket. Good transfer of flavours to the palate as well as citrus, radicchio and nettle. Creamy and full mouthfeel. Plenty of black pepper and bitterness that are a little unbalanced. A big, bold, and fresh oil that challenges the palate. A lingering red chilli finish.



**The Village Olive Grove
Early Harvest**

84/100 Class 2

Intense green fruitiness with tropical sweet fruit aromas and cinnamon, fennel, and green banana. Good transfer to palate with more toastiness. Although it is creamy, there is a very robust mouth feel with a burning sensation that unbalances the whole oil. A good quality oil with very clean aroma but a little too chilli heat in the mouth and on the finish.



**Arkstone Olives
Spanish 2023**

83/100 Class 5A

Very intense floral aromas including rose and cherry blossom. Additional freshly cut grass and green salad leaf. The aroma moderately transfers to the palate with the aromas being stronger than the flavours. Light mouthfeel. Well balanced bitterness and pungency. Clean lingering finish.



**Chapman River Olives
Queen of Spain &
Frantoio**

83/100 Class 2

Bright tropical aromas of passion fruit, guava apple and lemongrass. These aromas transfer to the palate with good intensity. Light mouthfeel. The bitterness and pungency are mild and balanced with a lingering tingle on the tongue to finish.



**Chapman River Olives
Picual**

83/100 Class 5A

Herbaceous aromas of fresh tomato leaf, fig, cut grass, red apple, and some tropical notes. These aromas transfer to a grassy bitterness with creamy mouthfeel. A balanced bitterness and white pepper pungency that lingers. Intense red berries on the finish.



**Chapman River Olives
Frantoio**

83/100 Class 5B

Herbs, citrus, pomme fruits and green almonds with hint of confectionary and green banana in the nose. Firm bitterness and pungency with woody and nutty flavours coming late in the palate. Creamy mouthfeel with warmth building at the end with a clean lingering finish.



**Cockatoo Grove
Australian Organic
EVOO Midnight**

83/100 Class 2

Green intense aromas of artichoke, grass, fresh picked herbs, rocket, red apple and perfume. These transfer well to the palate with a well-rounded creamy green green flavour. Light mouthfeel. The balanced bitterness and pungency have a rising black pepper to warm chilli finish.



**Five Groves Olive
Estate Frantoio 2023**

83/100 Class 2

Interesting red apple, cinnamon, confectionery, strawberry, pear, coconut, and salad greens. Good transfer with green banana and almond meal flavours. Creamy balanced mouthfeel. Mild delicate and harmonious oil. White pepper pungency to finish, that lingers.



**Flinders Island Organic
Extra Virgin Olive Oil
Leccino**

83/100 Class 2

Aromas of olive, cut grass, veggie garden, pine needle, tomato and green beans. The mouth displays citrus notes and sweet paprika. Good length and consistency of flavour in the palate. Medium bitterness with English mustard and chicory pungency. Warm and clean mouthfeel.



Hannaford Olive Oil

83/100 Class 1

Dry hay/straw, tobacco, oak, nutty and herbal nose, the flavour carries through to the mouth with extra aromas of fresh herb, curry leaf and lavender. Light mouthfeel. Low gentle bitterness with long persistent pungency leaving a pleasant and clean finish.



**Leisal Rose Farm Extra
Virgin Olive Oil**

83/100 Class 2

Green banana, tomato vines, artichoke, and green beans in the nose. Good transfer with radish, fig leaves and mint adding complexity. Bitterness is low with an English mustard pungency warms the palate to the end. Good length and persistency with well-balanced mouthfeel.



**Pendleton Olive Estate
Reserve**

83/100 Class 2

Fresh nose of lemongrass, citrus, and tropical fruits with background notes of meadow flowers. There is a clean, fresh creamy mouthfeel with balanced rocket bitterness and gentle paprika warmth. A harmonious and pleasant oil with a long length.



Prema Bros. PREMA 83/100 Class 4
This is a harmonious and well-rounded oil with aromas of tomato leaf, green almond, rocket, and spicy notes. These transfer well to the palate with smooth and long lingering flavours finishing with a robust chilli pungency. Creamy mouthfeel that lingers. Just needed more fruit intensity to reach a gold.



Wollumbi Estate Extra Virgin Olive Oil 2023 83/100 Class 2
Aroma of banana, artichoke, coz lettuce and flower of zucchini. Good transfer to the palate with additional rocket and herb flavours. Creamy mouthfeel. Building bitterness and pungency with a final note of white pepper lingering on the finish.



CG&M Burdon Winter Creek Olive Grove 82/100 Class 2
Aromas of sweet banana, salad leaves, green grass, fresh nuts, mustard, and rocket aromas. Good transfer to the palate. Clean mouthfeel. The oil's bitterness and pepper are balanced and persistent. The flavours and textural elements linger on the warm finish.



Goya en España S.A.U Goya® ORGANICS PREMIUM EXTRA VIRGIN OLIVE OIL 82/100 Class 3
Fresh intense aromas of dark greens, walnut skin, and green almond. Transfers well to the palate with a green rocket leaf bitterness. Creamy mouthfeel with a spicy green astringency. The finish was bold but balanced, with a long persistence and balanced bitterness and pepper.



Homeleigh Grove Early Harvest 82/100 Class 3
Aromas of butterscotch lollies, nutmeg, pomegranate seed and toffee. Flavours transfer well. Full and creamy mouthfeel with a dusty astringency that adds texture. Early bitterness and a late pepper pungency dominate the medium finish. An interesting oil.



Otway Olives by Maluka Estate Barnea 82/100 Class 2
Bright green aromas of freshly cut grass, artichoke, green pea, tomato vine and bean. There is a moderate transfer to the palate with more flavours of wet grass and green banana. Smooth mouthfeel. Rising black tea bitterness and white pepper pungency are obvious on the lingering chilli warm finish.



Otway Olives by Maluka Estate Leccio 82/100 Class 2
Aromas of ginger nut, apple, and undertones of green meadow grasses. These aromas transfer well to the palate. A harmonious oil with a pleasant leafy green bitterness and a lingering pepper heat.



Peninsula Providore Reserve 82/100 Class 2
Green almonds, pine needles, walnut skin, and green onion notes in the nose. The palate transfers very well displaying oak, green grass, and rocket salad as well. Low bitterness with lingering mild pungency. Clean and creamy finish with good persistency.



Rio Vista Olive Gigi Extra Virgin Olive Oil 82/100 Class 3
Green bananas, fresh crushed olives, rocket salad and mint aromas. The palate displays citrus peel, tomato bush and dry herbs as well. Medium bitterness with mustard spicy like pungency finish. Long palate, persistent but well balanced. Clean finish.



Salute Oliva EVOO 82/100 Class 2
Aroma of tomato leaf, apple, rocket, and chervil. Good transfer to the palate. Creamy red and pomme fruits add to the flavour mix. Light creamy mouth feel. Flavours and texture keep building on the palate. Nicely balanced with a pleasant degree of flavoursome persistence.



The House On The Hill Olive Grove -K1- 82/100 Class 5C
Green fruitiness aromas with olive leaves and green nuts. Good transfer to palate with additional rocket and green tea flavours. Clean light mouthfeel with a green sappy astringency on the palate. Medium bitterness and pepper. Good quality oil which has a robust astringency. Long finish.



Tierney Lane Extra Virgin Olive Oil 82/100 Class 2
Delicate aromas of green bean, dried hay, tomato leaf and green banana. Palate transfer was abundant with additional spinach, avocado skin, green tea and nettle. Nice creamy mouthfeel with a slowly building and lingering warm chilli peppery finish. Moderate length.



Woodside Farm Olive Oil

82/100 Class 2

Fresh green complex aroma with green herbs, green almonds, aniseed, ginger, and a hint of cinnamon. Good transfer to the mouth with more green apple and fresh nutty notes. Clean mouthfeel. Moderate bitterness and complexity with late building pungency. Reasonable balance and persistence.



Arkstone Olives Manzanillo 2023

81/100 Class 3

The nose is quite olive leafy, floral, and green. Moderate transfer to the palate with additional sappy twiggy, mixed salad leaves and meadow. Clean creamy mouthfeel with obvious green tea astringency. Medium pepper and bitterness with a green astringency lingering on the finish.



Barfold Olives Intense Extra Virgin Olive Oil

81/100 Class 3

Fresh aromas of pea shoot, lemongrass, with tropical notes. The palate transfer is moderate with notes of green grass, apple, and salad leaves. There is a firm rocket bitterness with a building chilli heat.



Kyneton Olive Oil Gourmet Blend

81/100 Class 2

Fresh green nose of green apple, mustard greens, and wasabi. Transfers to a balanced palate of resin, Seville orange, green olives, and bitter greens. Clean mouthfeel. Persistent long palate with an emerging and complex aroma transfer.



Lauriston Grove Hardy's Mammoth

81/100 Class 2

Aromas of summer fruit salad, green bananas, tomato vine and green tea. The flavour carries through to the palate with medium bitterness and pungency with good balance and a creamy mouthfeel. Good persistency and length. Slightly dry mouthfeel with pleasant finish.



Little Pier Mornington Peninsula Frantoio

81/100 Class 2

Green aromas with elements of chocolate, banana, and Tabasco leaf. A clean transfer to the palate with flavours of tobacco, herbs, wet grass, and a touch of mint. Light mouthfeel. Good bitterness that is well matched to a rising persistent long black pepper finish.



Longridge Olives Japan Blend

81/100 Class 1

Fresh aromas of grass, tomato leaf and ripe banana. Good transfer to the palate. Light clean mouthfeel. A harmonious and balanced oil with a grassy bitterness and robust pepper pungency. Good length.



Mariposa Olive Oil, Batch M231

81/100 Class 2

Aromas of olive leaf, green tea, chicory, and thyme with a building radish note. Transfers to a palate of olive leaf, okra, and hazelnut skin with hints of dark caramel and nectarine. Wasabi style heat finish that builds and lingers. Simple, distinct flavour notes that carry across in its mild nature.



Rio Vista Olive Nothin' But Olives Classic

81/100 Class 3

Stone fruit, berries, and fig leaves notes in the nose. The flavours carry through the palate with good complexity and freshness. Medium to firm bitterness with lingering pungency. Good length and persistency. Clean and pleasant finish.



Rio Vista Olives Elisi Grove Kalamata

81/100 Class 5C

Soft green herbal aromas in the nose that transfer moderately to the palate. Full mouthfeel with strong bitterness and pepper that dominate the fruit. Sweet finish with an earthy notes and warmth.



515 Premium Harvest Extra Virgin Olive Oil

80/100 Class 2

Green bananas, apples, oregano, vanilla biscuit, and mint leaves in the nose. Good transfer to the palate with a buttery, toasted and avocado finish. Low to medium bitterness and pungency with white pepper and ginger notes at the end. Good balanced and clean mouthfeel.



Chapman River Olives Queen of Spain & Coratina

80/100 Class 3

Fresh aromas of tomato leaf, green capsicum, lemon peel, olive fruit and green banana. Moderate to intense. Good flavour transfer with more artichoke and sweet notes on the palate. Clean mouthfeel. Moderate to high level of astringency and moderate pungency. Reasonably complex. Good persistence.



**Cockatoo Grove
Australian Organic
EVOO Signature**

80/100 Class 3

Green style aromas with red lettuce leaf and sage, tomato, and parsley. Hints of pomme fruit. Transfers to an equally green palate with sage and radicchio, buttery corn and blancmange, heavy tannic astringency and robust style heat and bitterness. Lingering chilli warmth.



**ESTÂNCIA DAS
OLIVEIRAS FRANTOIO
80/100 Class 3**

Aromas of spring onion, green tomato seeds and green banana. Transfers to palate along with notes of grapefruit pith and stalky vegetables. Clean and creamy mouthfeel. A black pepper and green chilli warmth finish.



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

80/100 Class 1

A light and fresh herbaceous oil with aromas of cut grass and banana skin. There is a good transfer to the palate with a creamy avocado flavour and creaminess. The oil is balanced with a touch of pepper and no bitterness. A gentle lingering finish.



**Geelong Region Olives
Mt Moriac Olives
Ligurian**

80/100 Class 2

medium intense aromas of freshly picked coz lettuce, salad greens and fuji apple. Delicate transfer of nice flavours that show a sweet fruity palate and delicate apple skin. Light mouthfeel. Slightly unbalance by light bitterness and delayed pungency.



**Lauriston Grove
Frantoio**

80/100 Class 2

A light green fresh oil of leaf buds, pea shoots and hints of spice. The oil is clean in the mouth with a good transfer of flavours. A good mustard seed pungency which entertains but does not dominate. Good length and the flavours do linger.



**Macaw Creek Blend
80/100 Class 4**

Bright flavour of citrus, Lisbon lemon, tomato leaf and lemon pith. Almost appears to be a lemon agrumato. Aroma transfers to palate with lemon dominating. More grass, fig leaf and herb on the palate. The oil is clean and fresh with good mouth feel. Balanced pepper with a warm bitterness that lingers.



**Mount Zero Olives
Frantoio Extra Virgin
Olive Oil**

80/100 Class 2

Green herbaceous aroma of moderately low intensity, with cut grass, green apples, rocket, hay, warm spice, green almond. Reasonable transfer to the mouth. Clean. Creamy mouthfeel with some sweetness mid-palate. Balanced with low bitterness and a building chilli pungency.



**Nullamunje Olive Oil
Pty Ltd**

80/100 Class 3

Moderate aromas of sweet ripe stone fruit, spice, cedar, green apple peel and banana. Good transfer to the palate with more green olive leaf and stalky flavours. Creamy mouthfeel with a green astringency on the back palate and gums. Delayed pungency with rising bitterness.



**Olja Collective Frantoio
80/100 Class 2**

Medium green to ripe fruitiness with tomato leaf, green nuts, and some floral undertones. Fruit character is not as intense on the palate as it is on the aroma (maybe a too long malaxation process). Robust mouth feel, astringent, bitter and with a long pungency. Moderate to long warm finish.



**Prema Bros. Francesco
80/100 Class 2**

Green beans, red tomatoes, arugula, and salad leaves in the nose. The flavour is very shy to appear in the mouth and build up with time. Clean mouthfeel. Prominent bitterness and very late pungency. Moderate length.



**Red Hill South Olives
The Stream**

80/100 Class 5B

Toffee, caramel, custard, vanilla, and spices in the nose. The flavour carries through to the palate and a firm bitterness appears immediately with lingering pungency very persistent. Clean mouthfeel. Attractive ginger warmth at the end with clean palate.



**Rylstone Olive Press
Limited Edition Frantoio
Extra Virgin Olive Oil**

80/100 Class 2

Fresh aromas of sweet ripe tomato, lemon, and floral notes with grass and herbs. Good transfer to palate. With more spice and banana flavours. Creamy and light mouthfeel. Very mild pepper and bitterness with a dusty white pepper warmth on the finish. Moderate length.



Shalumar Extra Virgin Olive Oil Blend

80/100 Class 3

Fresh fruitiness with floral, herb and green tea notes. Abundant aromas, with a high transfer to the palate. Additional fresh hay, meadow, and citrus on the palate. Warm and creamy mouthfeel. Slightly astringent with big bitterness and black pepper that is a little out of balance. Complex and persistent oil.



Tierney Lane Extra Virgin Olive Oil

80/100 Class 5B

Cedar, oak, cinnamon bark, and dry hay in the nose with a hint of walnut shell at the end. Flavour going through the palate with low to medium bitterness and lingering pungency. Light creamy mouthfeel. White pepper and ginger at the end leaving clean and well-balanced finish.



Woodside Farm Leccino 80/100 Class 2

Fragrant fresh aromas of nasturtium and pepper berry, mint and pear transferring to a like palate with the addition of sorrel and witlof, lemon verbena but with a capsicum and rocket finish. Full mouth feel, long palate, good astringency that cuts through the slightly fatty mouth feel.



Alto Olives, Robust 79/100 Class 2

Good complex nose of peach leaf, ripe banana, artichoke, and pine nut transferring to a palate of pine nut, green leaves, pomme fruit and radish and rocket. Gentle palate with bitter caramel and capsicum finish that carries through a buttery nutty end. Light mouthfeel.



Chapman River Olives Coratina 79/100 Class 5B

Moderately strong aromas of green almond, green herbs, green apple, and rocket. Good transfer with fragrant notes and more green complexity on the palate. Clean mouthfeel. Reasonably well balanced with moderate bitterness and chilli pungency. Good persistence.



Gooramadda Olives Classic 79/100 Class 2

Tropical aromas of passionfruit, pomme fruits, guava, and floral aromas. These transfer with subtle flavours of citrus, blossom with a clean fresh palate. Mid-levels of bitterness with a dominant late chilli pepper finish that lingers and persists on the palate.



Gooramadda Olives Classic 79/100 Class 2

Tropical aromas of passionfruit, pomme fruits, guava, and floral aromas. These transfer with subtle flavours of citrus, blossom with a clean fresh palate. Mid-levels of bitterness with a dominant late chilli pepper finish that lingers and persists on the palate.



Lisadurne Hill Angus 79/100 Class 3

Moderately complex, very pleasant fresh green aroma with cut grass, artichoke, and floral notes. Good transfer to the mouth. Good texture with a pleasant creamy mouth feel. Moderately high level of bitterness and black pepper pungency that built. Lacking in balance and harmony. Persistent and reasonably complex.



Rich Glen Early Harvest 79/100 Class 3

Moderately intense aroma with almond, cinnamon, eucalyptus notes and a hint of green herb and west grass. Moderate transfer to the palate with riper softer fruits. Aromas more intense than flavour. Light mouthfeel. Reasonably balanced with good levels of bitterness and pungency. Fine grained white pepper on finish.



Otway Olives by Maluka Estate Frantoio 78/100 Class 2

Good intensity of fresh olive, almond and fennel aromas. Good transfer with additional vanilla/malt biscuits and spice. Initially a strong bitterness which competes with the aroma. Quite good pungency and bitterness with a slightly drying overpowering astringency. Moderate finish.



Little Pier Mornington Peninsula Frantoio Leccino 78/100 Class 2

The aroma profile is green grass, green banana skin and eucalyptus, with moderate intensity. The transfer is mildly complex with greener apple and avocado. Light mouthfeel. Black pepper and bitterness is moderate and in balance with the fruit. Medium length full of texture and chili warmth.



G-TEAM HYPERELEON ULTRA GOLD 78/100 Class 3

Herbal tea, mint, sherbet, grassy and lemongrass aromas. The flavour transfer to the palate with more olive leaf extract, rocket, and radicchio characters. Very savoury. Buttery in the mouth. Green astringency that coats the palate and dries the mouth. Intense bitterness and cracked black pepper finish.



**Geelong Region Olives
Mt Moriac Olives Estate
Tuscan**

78/100 Class 2

Herbaceous and nutty notes of salad leaf and walnut skins with moderate transfer to the palate. Flavourful tastes of red oak and green oak leaf lettuce resulting in a clean, crisp, mouthfeel with a fine white pepper warmth that lingers.



**Cobram Estate Ultra
Premium Hojiblanca
Extra Virgin Olive Oil**

78/100 Class 3
Aroma shows fresh green grass, spice, tomato vine and nuts with moderate intensity. Good transfer with extra floral, green almond, and olive leaf flavours. Clean watery mouthfeel. Obvious pungency and bitterness with green astringency that lingers on the finish.



**Mogilla Farm Frantoio
78/100 Class 3**

Strong green fruits with herbaceous notes. Good transfer with spices coming through with the fruits, along with notes of black pepper. Clean fresh palate. Long finish of black pepper and moderate bitterness. Good warm length.



**Pendleton Olive Estate
Classic**

78/100 Class 2

Powerful aromas of green banana, tomato leaf and red apple. Transfer to palate was good with strong green intensity of nettle, green banana, and grass. Watery mouthfeel. Green astringency grips the palate and somewhat overpowers the fruit. Persisting nettle and radicchio bitterness with a moderate black pepper finish.



**RP & JA Goddard
Coronea Grove Frantoio**

78/100 Class 2

Fresh aroma of green grass, banana, spice, and nut with moderate intensity. Good transfer with the oil tasting like green grass and green almond. Creamy mouthfeel with obvious pungency and bitterness. Green astringency is a little unbalanced and dries the palate. The flavours and textural elements linger on the finish.



**Rylstone Olive Press
Murray Darling Extra
Virgin Olive Oil**

78/100 Class 2

Fresh aromas of red apple, herb, and blossom. Moderate transfer to the palate with citrus notes. Light mouthfeel overwhelmed by a green astringency. Unbalanced bitterness of bitter greens with dusty white pepper. Slightly harsh finish with moderate length.



**Rylstone Olive Press
Murrumbidgee Extra
Virgin Olive Oil**

78/100 Class 2

Moderate aromas of cinnamon, banana, and green almond. Great transfer with high complexity. Creamy in mouth with nut notes and a delicate fruitiness. Moderate length.



**Wilson Family Olives
Olive D'or Extra Picual**

78/100 Class 5A

Strong, one-dimensional green aroma with a hint of fig leaf and native mint. Good transfer to the palate but the oil is simple, with only green notes. Light mouthfeel with a slight astringency and a low level of pungency.



**Cobram Estate Ultra
Premium Coratina Extra
Virgin Olive Oil**

77/100 Class 3

Mint, cut grass, green almond, and dry straw notes on the nose. Good transfer but flavours lose intensity in the mouth. Moderately well balanced and harmonious but the oil lacks complexity. Low level of persistence.



**Geelong Region Olives
Bundara View Estate
Taggiasca**

77/100 Class 5B

Moderately complex fresh aroma of berry fruit, mint, and green apple. Medium intensity. Good transfer to the palate. Clean creamy mouthfeel with green notes developing. Moderate bitterness and pungency. Very well balanced and with good persistence.



**Gooramadda Olives
Californian Queen**

77/100 Class 2

Mild aromas of pea shoots, green banana, green vegetable, and artichoke that transfers very mildly to the palate. Medium intensity oil, with a creamy mouthfeel. Moderate bitterness with a warm black peppery pungency that lingers.



**Goya en España S.A.U
GOYA® UNICO
PREMIUM EXTRA
VIRGIN OLIVE OIL**

77/100 Class 3

Walnut and brazil nut aromas with a hint of citrus and artichoke in the nose. The mouth displays the flavour in harmony with grassy and rucola as green character. The mouthfeel is pleasant with moderate bitterness and pungency lingering to the end.



Forth Valley Tasmania Forth Valley Olive Oil

77/100 Class 1

Herbs, vanilla, courgettes, red apples, and confectionary aromas in the nose. The aroma carries through to the palate with low bitterness. Clean mouth feel. Well balanced with warm lingering white pepper finish.



Monini SpA MONINI GRANFRUTTATO

77/100 Class 5B

Green almonds all the way. Light aromas of wood and spices with cinnamon stick. The palate is clean with low bitterness, firm astringency from olive leaf tea flavours with low but lingering pungency. Well balanced finish.



Snowy Mountain Estate EVOO

77/100 Class 2

Medium intense fruitiness with floral notes, wet grass, eucalypt, and marzipan. Moderate transfer to palate. The palate is textured with green astringency and black pepper. Delayed aromas develop once in the mouth. Warm spicy finish that lingers.



515 Premium Harvest Extra Virgin Olive Oil

76/100 Class 2

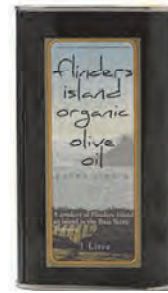
Aromas are ripe olive, mixed herb, tomato flesh and mixed dark green salad leaves. Aromas are more intense on the aroma than in the mouth. Full creamy avocado mouthfeel. Mild and balanced pepper and bitterness with additional green artichoke notes. Good finish with a medium to short finish.



Fedra Olive Grove Jeff's Blend Extra Virgin First Cold Press Olive Oil

76/100 Class 2

Green aromas of tomato vine and pea shoot with tropical notes. On the palate there are creamy green flavours and a citrus presence. Light mouthfeel. There is a lingering pepper which builds to a lingering chilli finish.



Flinders Island Seasons' Blend Organic Olive Oil

76/100 Class 2

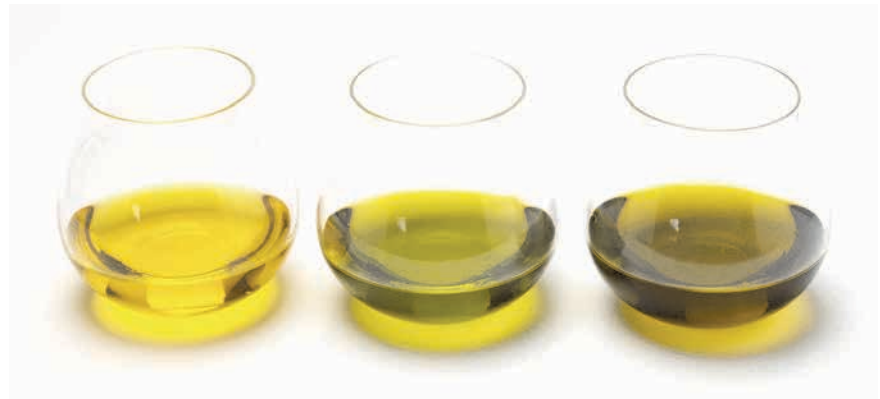
Ripe olive, apple, pear, rocket, and a light note of tomato leaves in the nose. The fruit followed through onto the palate with notes of rocket and just-picked green olive. Clean mouthfeel. Moderate black pepper pungency and a slightly woody bitterness and astringency. Moderate finish.



Freycinet Vineyard Extra Virgin Olive Oil

76/100 Class 2

Moderate intense spiced and green aromas of fig leaf, tomato vine and nutmeg. A clean and crisp on the palate with flavours of green banana. Light mouthfeel. Simple finish with a building and lingering pepper pungency.



BRONZE MEDAL WINNERS



Goya en España S.A.U GOYA® ROBUSTO EXTRA VIRGIN OLIVE OIL

74/100 Class 3

Mild aromas of passionfruit, guava, ripe apples, and green salad leaves. The flavours carry through less intensely with jasmine and rocket undertones. Light mouthfeel but a little flat in the mid palate. Medium bitterness with mild pungency. Clean finish.



Lisadurne Hill - Hill Paddock Blend

74/100 Class 4

Fresh herbaceous and green aromas of cut grass and rocket with tropical notes. These transfer well to the palate with clean grassy flavours and a long lingering chilli finish.



Arkstone Olives Correggiola 2023
73/100 Class 1
 Mild green aromas of pea shoot, salad leaf and green banana. These flavours transfer to the palate with low intensity. A creamy mouthfeel. The oil is balanced with a soft warm pungency.



Cobram Estate Olives Classic Extra Virgin Olive Oil
73/100 Class 2
 Tomato vines, green bean, shallot, and dry herbs in the nose with a hint olive fruit. The palate has very mild green flavours. Low bitterness and pungency. The oil finishes short and a little flat but it is well balanced and clean.



Goya en España S.A.U GOYA® EXTRA VIRGIN OLIVE OIL
73/100 Class 3
 Medium quality sample with low olive expression. Medium to low fruitiness without complexity. Medium mouthfeel with delayed aroma, mainly showing nuts, ripe tomato, and some tropical fruits. Moderate transfer. Creamy mouthfeel with a gentle aftertaste. Lacks a little freshness.



Mariposa Estate Olive Oil, Batch M232
73/100 Class 2
 Vanilla, lemon skin and marzipan in the nose with a hint of cinnamon. The flavour transfers to the palate well with buttery finish. Low bitterness, medium pungency lingering. Nice balance and clean mouthfeel.



Arkstone Olives Italian 2023
72/100 Class 5B
 Aromas of marzipan, vanilla cake, and nuts on the nose. The aromas were low but present. The palate was better than the nose lifting the standard of the oil. Light mouthfeel. Additional vanilla biscuits, fig leaves and nut flavours. Low bitterness and lingering pungency. Short finish.



Barfold Olives Chef's Choice Extra Virgin Olive Oil
72/100 Class 3
 Pleasant nose of citrus fruit, pea shoots and blossom. Mild transfer to the palate with flavours being less intense. Creamy mouthfeel. Pepper is balanced but the oil is dominated by a black pepper bitterness.



Cockatoo Grove Australian Organic EVOO Classic
72/100 Class 2
 Aromas of mild herbs, salad leaf, rocket, and wood. The mouthfeel is creamy with good transfer of the green aromas and banana. The bitterness and pungency are pleasantly current, light and a short ginger prickle to finish.



Devon Siding Olives Frantoio
72/100 Class 3
 Mild fresh green herbaceous notes with citrus tropical fruits and spice. Moderate transfer with dominant green sensation and banana. A little one dimensional with low complexity. Short finish with high bitterness and black pepper that overshadows the fruit.



Geelong Region Olives Barwon River Olives Estate Picual
72/100 Class 5A
 Attractive aroma of green grass, melon, tomato leaves and fresh green herbs. Moderate transfer but less complex on the palate. Flavours in the mouth are overwhelmed by high levels of bitterness, astringency, and pungency. Moderate but unattractive persistence.



Kyneton Olive Oil Family Selection
71/100 Class 2
 Fresh aromas of green tomato and radicchio that transfer with a strong bitterness to the palate. Full mouthfeel. Strong chilli pungency that lingers. Slightly unbalanced.



ALDI Stores The Olive Tree Extra Virgin Olive Oil 3L
70/100 Class 2
 Mild green grass and overripe tropical fruit aromas with hints of fenugreek and lychee. Very mild transfer of aromas to palate. The mouth feel is clean with a late pepper finish. Very bland palate with minimal heat and no bitterness. Short uneventful finish.



Cobram Estate Olives Light Extra Virgin Olive Oil
70/100 Class 2
 Milk biscuits, sundried tomatoes, and jasmine tea in the nose. Flavour transfers very well to the palate with riper banana and pine nut. Ripe tropical fruit notes appear later with a custardy mouthfeel. Low bitterness and pungency with good balance at the end.



Hillcrest Estate Frantoio Leccio 70/100 Class 3
Green almonds, tea leaves, praline, and orange peel notes in the nose. The palate displays similar flavours with olive leaves and kiwi notes as well. The bitterness is medium with English mustard like pungency, making the finish really hot. The palate is clean. Very delayed and aggressive pungency and astringency.



Lentara Grove Frantoio 70/100 Class 2
Mild marzipan confectionary nose with a hint of melon. The palate displays mild flavours, rocket salad and green tea. Low bitterness but firm and long pungency, ginger kick with hot mustard finish. The palate is unbalanced and too much for low bitterness.



Monini SpA MONINI MONO CULTIVAR FRANTOIO BIO 70/100 Class 5B
Aromas of watermelon and fresh cucumber in the nose. The aroma transfers mildly to the palate. A little on dimensional with a light creamy texture. Low bitterness and pungency and a moderate aftertaste.



Pendleton Olive Estate - Robust 70/100 Class 2
medium intense rocket salad, green beans, tobacco leaves and cut grass in the nose. The palate is overwhelming bitter and astringent leaves a very unbalanced finish. It is hard to assess flavour in the mouth due to the strong and long bitterness. Late quick pungency., however the finish is clean.



Sixesses Olives Frantoio 69/100 Class 2
Musk, bubble-gum, sweet lemon citrus, apple and spicy caramel aromas. Mild transfer to the palate. Creamy mouthfeel. On the palate the mild fruitiness was dominated somewhat by an intense chilli pungency. Slightly one-dimensional oil with late mid pepper pungency that lasts.



Geelong Region Olives Bello Marco Estate Picual 69/100 Class 5A
Aromas of flowers, ripe fruit, and pine nut with mild intensity. Mild transfer to the palate with simple soft flavours, avocado and nuts. The mouthfeel is smooth and creamy with bitterness and pungency overshadowing the fruit. Moderate warm length and unbalanced.



Adina Vineyard & Olive Grove 2023 unfiltered 68/100 Class 2
Subtle aromas of pea shoots, salad leaf and lychee. The palate profile maintains these green flavours with a mild bitterness and late white pepper pungency.



Prema Bros. Francesco Reserve 68/100 Class 1
Aromas of ripe fruits, pomme fruits and fresh nuts that transfer moderately to the palate. Light watery mouthfeel. Bitterness is too sharp and overpowered the pungency. A slightly harsh finish.



Macaw Creek Olives Signore 66/100 Class 4
of dry hay and tobacco with green notes. Mild transfer to the palate with additional grass. Full mouthfeel with strong green astringency. Robust bitterness and bold chilli finish. Unbalanced.



Paringa Ridge Pty Ltd Leontyna White Label 66/100 Class 2
Moderate aroma of green grass, dried hay, mixed herb, and citrus. Mild transfer to the palate with softer intensity. A fresh creamy mouthfeel. Simple complexity with a low bitterness and pepper profile. Short length with a slight building pepper warmth.



Flavoured Olive Oil Results

GOLD MEDAL WINNERS



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

Marvick Native Farms Kaffir Lime 94/100 Class 7A

Fragrant, perfumed fresh lime and kaffir lime leaf aroma with an attractive freshness and zesty intensity. Excellent transfer to palate with more complex lime curd and aromatic green curry flavours. Light fresh creamy mouthfeel with a moderate but balanced bitterness and pepper. Fragrant and authentic, it jumps out of the glass at you. Long warm ginger and kaffir lime finish. Pure and harmonious. Amazingly delicious.



BEST FLAVOURED OIL IN SHOW (COMMERCIAL VOLUME) Rio Vista Olives Mandarin Pressed Olive Oil

88/100 Class 7A

Fresh clean and intense mandarin aroma that jumps out of the glass. Authentic sweet, fresh, and juicy mandarins, mandarin leaf, and peel. Great transfer to the palate with a zesty vibrant palate. Mandarin pithy bitterness adds complexity and texture to the oil. Smooth mouthfeel and a long tingling warm chilli finish. Delicious.



Grassy Spur Olives Lemon Agrumato

90/100 Class 7A

Clean fresh vibrant lemon notes with creamy lemon curd and just zested lemons. Transfers to an equally clean, vibrant palate with good strong zest elements, notes of green grass and capsicum notes from the base oil. Lovely full mouthfeel with balanced bitterness and pepper with a very long and persistent warm lemony length.



Rio Vista Olives Lemon Pressed Olive Oil

87/100 Class 7A

Authentic abundant lemon and zest that come alive on the palate. Fresh and abundant. Excellent transfer with additional pithy texture and flavour. There is a purity in the flavours that are well balanced and harmonious. The lemon flavours combine with the oil to produce a long lingering lemon flavour with a warm chilli finish. Delicious.



Fedra Olive Grove Wild Lime and Chilli

86/100 Class 6B

Wonderful aroma of fresh lime and red chilli. Lime leaf, curd, and lime gelati. Strong chilli on the palate which compliments the lime and works well together. Very cohesive and lively. Light creamy mouthfeel. Lingering lime and chilli flavours with good pungency and balance.



Longridge Olives Lime Agrumato Olive Oil

86/100 Class 7A

Fresh aromas of lime zest and juice, mint, and lime blossom. Great transfer to palate with intensity and additional homemade lime curd and lime cordial flavours. Creamy and light mouthfeel. Slight bitterness from the lime pith adding extra interest on the palate. Long flavoursome length.



Pendleton Olive Estate Blood Orange Agrumato
86/100 Class 7A

Wonderful fresh blood orange juice and zest aroma. So intense and pure. Great transfer to a beautiful oil with clean, crisp intense orange and EVOO flavours and additional spice and floral notes. Light mouthfeel with balanced warm bitterness and pepper. Harmonious and bright. Lingers on the palate for an extended time.



SILVER MEDAL WINNERS



The Olive Press Limited Navel Orange Agrumato
84/100 Class 7A

Authentic navel orange juice and marmalade aromas with zesty notes. These aromas transfer mildly to the palate with a delicate orange flavour range. A mild base oil to highlight the orange. Light mouthfeel with a harmonious pure orange character. Delicate in flavour and a lingering finish.



Kyneton Olive Oil Chilli
83/100 Class 7B

Fresh lively red chilli, roasted red capsicum, paprika and chilli seed aroma. The flavour on the palate is true although milder than the aroma suggests. The chilli heat sensation rises quickly but not too intensely. The underlying oil carries chilli flavours well and is clean and palate pleasing. Overall, a harmonious and pure mild chilli oil with balanced chilli intensity. A beginner's chilli oil.



Hunter's Dream Chilli & Garlic Infused Extra Virgin Olive Oil
83/100 Class 6B

Good intense aromas of roasted garlic with hints of mild red chilli. Aroma transfers well to the palate. Chilli is deceiving as it does not appear strong on the aroma but it is on the palate. Clean light spicy mouthfeel. Bitterness and pepper in balance with a lingering chilli after taste.



Mount Zero Olives Chilli Pressed Extra Virgin Olive Oil
82/100 Class 7B

Fresh fragrant capsicum nose with green chilli, paprika and red capsicum. Very enticing. Intense aroma does not transfer to the palate. The flavour and heat are mild with red capsicum notes. Clean mouthfeel with a delicate and mild chilli warm finish that lingers. A great beginner's chilli oil.



Hunter's Dream Garlic Infused Extra Virgin Olive Oil
82/100 Class 6B

Fresh garlic nose that is intense, inviting, and clean. Bright pungency on the palate but less definite flavours on the palate. Light and clean mouthfeel with additional notes of roasted garlic and garlic shoots. Good length and balance with generous garlic persistence.



The Olive Press Limited Meyer Lemon Agrumato 82/100 Class 7A
 Wonderful subtle meyer lemon, mandarin, and lemon zest aromas. The aromas transfer very well to the palate. Creamy mouthfeel with authentic sweet Meyer lemon flavour. Mild and delicate base oil that blends well with the flavour. Moderate finish.



Fedra Olive Grove Garlic Oil Thyme and Lemon Infused with Oregano 81/100 Class 6B
 Overall, the aroma is varied and attractive. Dried herb, citrus and dried garlic with good transfer. The thyme slightly overpowers the oregano and lemon on the palate. Flavours evolve on the palate. Mouthfeel was creamy and a little fatty. Moderate finish.



OLIVE TWIST Lemon Agrumato 81/100 Class 7A
 Fresh moderately intense zesty citrus nose of lemon that transfers well to the palate with mellow natural lemon flavours. The oil has a viscous mouthfeel with balanced mild bitterness and pepper. A lingering zesty lemon finish.



Australian Olive Company Premium Lemon/Garlic Agrumato 80/100 Class 7B
 Distinctive authentic lemon and garlic balanced aromas. There is a moderate transfer to palate with the lemon flavours appearing first in the flavours and secondly the roasted garlic. Both combine well on the palate. Light creamy mouthfeel. The flavours are harmonious and pure with moderate persistence and length.



Kyneton Olive Oil Basil 80/100 Class 7B
 Fresh, clean, natural, and herbaceous basil leaf and basil stem aromas. These moderately transfer to the palate for additional savoury herbal and geranium flower flavours. Underlying chilli notes in a clean base oil. Moderate intensity of basil flavour and moderately warm finish where bitterness persists.



Marvick Native Farms Red Centre Lime 80/100 Class 7A
 A pleasant delicate aroma of red centre lime. There are zesty lime flavours and pick grapefruit transfer well on the palate supported by a mild olive oil. Creamy and light mouthfeel with low pungency and a moderately long finish with a hint of pithy bitterness.



Mount Zero Olives Mandarin Pressed Extra Virgin Olive Oil 80/100 Class 7A
 Authentic mandarin fruit and freshly peeled zest aroma. Natural and uncomplicated transfer to the palate. Oil is light and compliments with a mild bitterness and pungency which persists with a soft pepper mouth.



Kyneton Olive Oil Truffle 79/100 Class 6B
 Aromas of earthy mushroom truffle aromas and caramel. Good transfer. The base oil is harmonious with the infusion and has a light creamy mouthfeel. The truffle flavours sit above the base oil which carries the flavour through to a persistent peppery and balanced finish.



Rio Vista Olives Merchant Spiced Olive Oil 79/100 Class 7B
 Complex and vibrant spiced aromas of cinnamon, cardamom, chai, orange, and nutmeg. The flavours on the palate with spice, wood, and citrus peel. Light clean mouthfeel. The flavour finish is strongly chai with the bitterness of the oil dominating.



**Longridge Olives
Lemon Agrumato
Olive Oil**

78/100 Class 7A

Fresh fragrant lemon aroma with zest, lemon curd and lemon blossom notes. Good transfer with extra eucalyptus notes. Creamy light mouthfeel with lemon peel pithy bitterness. Mild pepper and moderate length.



**Pendleton Olive
Estate Lemon
Agrumato**

77/100 Class 7A

True to name, with fresh sweet juicy lemon aromas and zesty lemon on notes that transfer to the palate. Transfers well with developing flavour. Light creamy mouthfeel with a balanced pithy bitterness and minimal pepper that lingers nicely. Lovely lemon flavours and aromas.



**Fedra Olive Grove
Lemon Myrtle, Garlic
and Thyme**

76/100 Class 6B

Fresh lemon myrtle on the aroma with soft garlic notes and thyme. Good transfer with all flavours combining well and then the thyme slightly dominates the other flavours. Light mouthfeel with a clean base oil. Long lingering flavour with balanced bitterness and pepper.



**The Olive Press
Limited Oriental
Citrus Agrumato**

76/100 Class 7A

Pretty floral aromas of bergamot, lemon, orange, bay leaf, citronella leaf and jasmine. Subtle in intensity. Transfers to a palate of citronella leaf, kaffir lime, sweet orange. Light creamy mouthfeel. Mild bitterness and pepper. Delicate, fragrant, and lingering citrus.



**BRONZE MEDAL
WINNERS**



**Longridge Olives
Orange Agrumato
Olive Oil**

75/100 Class 7A

Aromas of pasteurised orange juice with sherbet and confectionary notes. Moderate transfer to palate with Seville orange marmalade flavours. Creamy full mouthfeel with a slightly flat base oil. Balanced bitterness and pepper with a moderate to short flavour finish.



**OLIVE TWIST Lime
Agrumato**

75/100 Class 7A

A mild lime juice and lime peel aroma with strong notes of cardamom and nutmeg. There is a gentle transfer to the palate of lime and mint with the spices of the base oil dominating the flavour profile. Light mouthfeel with light bitterness and pepper. Short finish that lacks lime intensity and freshness.



**Fedra Olive Grove
Blood Orange and
Tarragon**

74/100 Class 6B

Moderate blood orange notes with a clean fresh vitamin C tablet taste and rich aroma. Tarragon is not obvious on the aroma. Transfers to a similar palate with a strong ascorbic acid and confectionary flavour. Palate is vibrant and zesty with lingering heat and bitterness. Some greenness from the tarragon. Viscous mouthfeel. A dominating bitterness overpowers the finish.



**Homeleigh Grove
Lemon Myrtle
74/100 Class 6B**

Delicate oil with mild lemon myrtle notes nuances of dried tea leaf and eucalyptus. Base is delicate with mild lemon myrtle flavour. Light mouthfeel. Lacks lemon myrtle intensity and freshness. Bold bitterness overbalances lemon myrtle leaving the finish a little harsh.



**Goya en España
S.A.U GOYA® Garlic
Extra Virgin Olive Oil
72/100 Class 6B**

Mild aromas of salty garlic cloves and paprika transfer to a lighter savoury flavour profile. The simple garlic flavours have a moderate to short finish with warmth from the base oil. Creamy mouthfeel with very mild bitterness and pungency.



**Marvick Native Farms
Rain Forest Pearl
Finger Lime**

71/100 Class 7A

Distinct finger lime on the aroma. Moderate transfer with flavours showing the tangy bitterness of the lime. The intensity of the pith persists on the palate leaving herbal qualities but a little harshness on the finish that overpowers the lime.



**Marvick Native Farms
Sunrise Lime
70/100 Class 7A**

Wild mint and lime on the aroma with a mild transfer to the palate. One dimensional lime and lime pith flavour on the palate with a viscous full mouthfeel. Very little bitterness or pepper. Short finish with hints of lime zest.



**Marvick Native Farms
Rain Forest Jade
Finger Lime**

68/100 Class 7A

Unusual floral, earthy lime notes that transfers to a dominantly bitter and harsh palate with mossy stalkiness, floral notes, and lime elements. Distinct stalk and leaf notes, but a clean lime note. Pithy lime and olive bitterness dominates the finish.



**The Olive Press Limited
Chipotle Chilli Infusion
66/100 Class 6B**

Mild aromas of dried paprika and chilli. On the palate the chilli has an intense chilli explosion that builds and continues to linger. Light mouthfeel. The aroma does not match the intensity on the palate. Long lingering spice and chilli warm. A little one dimensional.



GOLD MEDAL WINNERS



**BEST TABLE OLIVE IN SHOW (BOUTIQUE VOLUME)
BEST IN CLASS 18
Adina Vineyard & Olive Grove
Orange & Thyme
91/100 Class 18A**

Very attractive straw green coloured medium size blemish free olives. Natural green appearance with consistent sizing. Wonderful clean fragrant nose of orange zest, fennel, and dried herb, that transfers well. Fresh orange zesty brine. Clean subtle palate, with firm textured flesh. Great olive notes complemented by the flavour notes of citrus and thyme. Excellent blend of citrus, herb, and olive, creating a beautiful balance of flavours. Well made with flavours well thought through.



**BEST TABLE OLIVE IN SHOW (COMMERCIAL VOLUME)
BEST IN CLASS 12
ALTO Olives ALTO Olives, Misto
95/100 Class 12**

Excellent medley of green and black olives. Various sizes and shapes. No blemishes. Floral fresh aroma with a slightly citrus aroma. Green olives are crunchy and the darker olives had excellent texture as well. All olives had fabulous olive flavour and complexity. The smaller fruit had notes of Turkish delight. Complex mix of fruits and a lovely balanced aftertaste. Delicious.



**Gooramadda Olives Kalamata
94/100 Class 14**
Medium to dark purple in colour. Consistent large size and shape. Colour slightly variable. No blemishes. Brine is clear and clean. Aroma of raspberries, blossom, and fresh olive. Complex fruits of berries, plums, and chocolate on the palate. Creamy texture with harmonised salt, acidity, and bitterness. Excellent flesh to pip ratio and the flesh comes away easily from the pip. A very complex olive with persistence and a wonderful enticing aftertaste. Very moreish.



**Adina Vineyard & Olive Grove
Hunter Providore Wild Olives
90/100 Class 15**
Varying shades of light straw green and khaki. Very 'wild' looking sample with some stems and markings. Clean intense aromas of earth and citrus with sweet floral notes. Great transfer to palate with attractive floral and olive flavour. Firm flesh and a balanced full flavour profile. Natural notes of fresh herb, dill, and citrus. Good balance of salt, acidity, and bitterness with a long aftertaste. Very tasty olives.



Saluté Oliva Kalamata Olives

90/100 Class 14

Appealing large purple to mid burgundy kalamata olive with occasional waxy finish. Consistent colour and size. An attractive smooth base, with blemish free appearance. A clean fresh aroma of medium intensity with notes of fruit and grapes. Flavoursome olive with a medium skin that yields an abundance of flavoured firm meaty textured flesh. Balanced salt, acid, and bitterness. Lingering flavours. An excellent sample.



Goya en España S.A.U GOYA® Manzanilla Olives Stuffed with Serrano Ham

89/100 Class 17

Natural light yellow/green, consistently shaped olives, minimal markings. Distinct sweet serrano ham aromas, that transfer well to a salty palate and meaty brine. Firm flesh, medium textured olive with good ham notes and slight acidity to the brine. Distinct olive and ham flavours that complement each other well. An interesting example of stuffed olive, a complex and memorable olive.



Parafield Organic Table Olives Wallis

88/100 Class 11

Even natural olive colour, blemish free though exhibiting some organic waxiness. Large consistently sized olives with fresh clean positive aroma. Crisp firm texture, with definite olive taste and a zesty lemon bitterness. Well balanced complementary brine, with lingering flavours.



Australian Olive Company Premium Kalamata Table Olives

87/100 Class 14

Deep burgundy black olives, very consistent appearance, shiny, and smooth. Rich dark coloured brine, notes of orange blossom, candy, and grape. Complex flavours that complement well textured flesh. Appealing clean rich aromatic complexity with sweet and citrus notes that transfers well to a clean and balanced palate. Very good fleshy fruit texture. Fragrant, floral, and complex.



Goya en España S.A.U GOYA® Manzanilla Olives Stuffed with Minced Tuna Paste

87/100 Class 17

Clear brine. Good uniformity with colour, size, and shape. Great flesh texture. No blemishes and minimal cracks in the olives. Complex and intense aroma. Attractive flavour of the tuna. Good balance of bitter, salt and acid that fits with the saltiness of the tuna. Flavoursome and moreish.



Saluté Oliva Saluté Oliva Mixed Olives

87/100 Class 12

Good medley with a variation of colour and size. No blemishes. Aroma was clean and clear with good intensity and complexity. The taste was complimentary to all the fruits. Good balance of salt, acidity, and bitterness. Large fruit with a great crunch. All round complex medley with a lovely lingering aftertaste.



Adina Vineyard & Olive Grove Ligurian Style

86/100 Class 18B

Visually pleasing olive with a good infusion of fennel and garlic. Brine is clear. Uniformity in size, colour, and shape. No blemishes. Aroma of fennel and garlic. The fennel pleasantly dominates the brine and the garlic dominates the olive. An interesting and harmonious blend. Texture is excellent and firm, with a degree of crunch. Well balanced with olive and herb flavour. Long flavourful length.



Goya en España S.A.U GOYA® Manzanilla Olives Stuffed with Minced Blue Cheese Paste

86/100 Class 17

Clear brine. Good colour with uniform size and shape. No blemishes. Aroma of stuffing not overpowering the olive. A very pleasant experience. The blue cheese is in balance with the olive flavours and is stronger in flavour than aroma. A good combination that works well together. Delicious.



Lisadurne Hill Kalamata

86/100 Class 14

Attractive kalamata olive with burgundy to light purple colour variance. Even smooth appearance of a medium size and a typical kalamata shape. Blemish free. Rich coloured savoury aromatic brine. Well balanced on the palate overall. Ripe olive fruit characters with a good firm meaty texture and flesh to pip ratio. Bitterness is dominant but balanced with olive character, salt, and acid. A great olive.



Parafield Organic Table Olives Dried Kalamata

86/100 Class 16:

Visually appealing. Dark purple with consistent size, shape, and colour. No blemishes. Clean savoury aroma with hints of vegemite and umami. Flavour is clean and appropriate for a dried olive. A richly concentrated flavour explosion. Pleasantly chewy, these are olive lollies. The aftertaste was persistent with great olive flavour.



Parafield Organic Table Olives Medley

86/100 Class 12

Well-presented organic olives. Attractive and pretty medley, in varying colours of greens and purples. Fresh appetising olives with natural savoury olive flavour. There were varying tastes within the medley, some with dominating bitterness and soft texture, some delicious with great texture - inconsistencies noticed across the medley sample. Presented in a clear flavoursome and balanced brine and displaying good flavour and complexity across the sample. A complementary mix.



Parafield Organic Table Olives Green Medley

86/100 Class 12

Attractive medley of small to light sized light natural green organic olives, of varying shades. Mostly consistent in size, shape, and colour. Some slight bruising and variations in skin and flesh textures. A clear brine with fresh vibrant aroma. They display clean, appealing, intense, and varying olive flavours, with a pleasing balanced bitterness, salt, and brine tang. Great complex flavour and lingering aftertaste.



SILVER MEDAL WINNERS



Adina Vineyard & Olive Grove Lime & Coriander

85/100 Class 18A

Natural straw green coloured large and plump olives, that exhibit consistent colouring with light blemishes. Medium to strong complex, preserved lime, citrus, herbal and earthy aromas. Intense lime, salty and tangy flavoured olives. Dominant lime "cordial" flavour. Texture is meaty with great texture, generous and firm flesh. A touch soft for a green olive. Good bitterness and acidity. Good complexity and flavour combination.



Australian Olive Company Premium Wild Table Olives

85/100 Class 15

Attractive blend of natural wild olives, khaki to straw green colour, occasional blemishes. A range of sizes with consistent shapes. Appealing clean, citrus tangy and floral aroma transfers well to the palate. Sweet and floral aroma is intense and sharp with green notes. Skin bites cleanly, tasty flesh for the olive size. Vegetative flavours. Lingering finish.



Goya en España S.A.U GOYA® Whole Queen Olives

85/100 Class 11

Large light green olives with consistent large oval shape. Mostly smooth with some blemishes. A lightly salted brine with clean fresh complex olive aroma. Flavoursome savoury taste. Chewy to firm meaty and abundant flesh which comes off the pip easily. Pleasing and flavoursome balanced brine.



Mount Zero Olives Organic Kalamata Olives

85/100 Class 14

Brine is clear with dull green to pale purple coloured kalamata. Consistent size and shape - but not colour. No blemishes. Very intense olive aroma - fragrant and wonderful. Brine is clear. Rich ripe aromas balanced on the palate. Texture is generally good. Great flavour. Balanced acid, bitterness, salt, and olive flavour. Pleasant lingering flavours on the palate.



Goya en España S.A.U GOYA® Manzanilla Olives Stuffed with Manchego Cheese Paste

83/100 Class 17

Clear brine with moderate aroma. Good uniformity in size, colour, and shape. Strong manchego cheese and olive aromas on the nose and intense cheese flavour on the palate. The cheese was complimentary to the olive flavour. The finish is pleasant and persistent with a pleasant sweetness on the finish. A complex mix of these flavours but balanced.



Olives From Broke Sevillano

83/100 Class 11

Clear brine, fruit a nice colour. Medium to large, uniform shape with no blemishes. Olive aroma was intense. Firm to touch. Pit to flesh ratio was pleasant. The flavour was good with balanced salt, bitterness, and acidity. Moderate length.



Goya en España S.A.U GOYA® Manzanilla Olives Stuffed with Spicy Chorizo Paste

81/100 Class 17

Attractive medium oval shaped olives, pale green, well sized olives of good appearance. Minimal markings. Complex aroma. Texture ranges from soft to some resistance. The olive flavour is enhanced by the spice and chilli heat of chorizo which lingers through the brine. Flavoursome clean palate of chorizo and olive fruit complexity. Flavours linger on the palate.



Goya en España S.A.U GOYA® Manzanilla Spanish Olives

80/100 Class 11

Med to small light green olive fruits with occasional blemishes. Consistent in size and shape, with slight variance in colour. Some stems are present. These olives have a fresh clean attractive savoury aroma which transfers well to the palate. They display a soft yielding texture with light clean tasty notes on palate. The chewy and soft flesh comes away from pip easily. Balanced brine with clean flavours.



Goya en España S.A.U GOYA® Queen Olives Stuffed with Minced Pimientos

80/100 Class 17

Medium green colour and pimento. Consistent size, shape, and colour. Medium to large size. Clear brine. Pleasant aroma, no blemishes. The fruit is firm with a good meaty texture and a good flesh to pip ratio. The minced pimientos are pleasant. A nice flavour combination.



Parafield Organic Table Olives Kalamata

80/100 Class 14

Medium purple in colour with consistent size and shape and no blemishes. Aromas are clean, intense, and mildly floral. Flavour is clean with a slightly soapy character on the palate. Some olives have a soft texture but most were good. Salt and acidity levels compliment the olive taste which has ripe rich nuances of dark chocolate. Complex flavours on the palate and a lingering finish.



Goya en España S.A.U
GOYA® Manzanilla
Olives Stuffed with
Minced Salmon Paste
79/100 Class 17

Clear brine. Good shape and colour with small changes in size. Clean and complex aromas with a hot smoked salmon aroma. The olive texture was a little soft. Balanced bitterness, salt, and acid. The salmon was flavoursome with a nice aftertaste but overpowered the olive flavour a little.



Goya en España S.A.U
GOYA® Manzanilla
Olives Stuffed with
Minced Pimientos
77/100 Class 17

Consistent shape, size, and colour. Light green with no blemishes. Sweet, olive aroma, complex and intense. Softer flesh from pasteurisation but not mushy. Balanced salt and acidity. Moderate finish.



Ag-IQ Australia Olive 1
More Frantoio
76/100 Class 13

Clear aroma. Fruit is uniform in size and colour. No blemishes. Brine is clear and aromas are moderately intense. Firm texture. Nice flavour with citrus notes but not very intense. Moderate flavour with a good persistent aftertaste.



Gamila at Beechworth
Original Sevillano
76/100 Class 11

Visually appealing olives and clear brine. Size is slightly variable but shape and colour consistent. No blemishes. Aroma wonderful with spice and floral notes. Pit to flesh ratio good. Complex profile. Skin a little tough and acid unbalanced. Aftertaste is pleasant and lingering.



Gooramadda Olives -
Gooramadda Style
76/100 Class 12

Clear brine. Consistent shape and size. No blemishes. Clean aroma with intense olive flavour and floral notes. Firm fruit, skin tough to chew. Very meaty umami aroma and flavour. The aftertaste was very nice. This was an interesting combination of fruits picked at different times. Lingering flavour but residual olive bitterness masks some of the olive flavour.



BRONZE MEDAL WINNERS



Ag-IQ Australia Olive 1
More Manzanillo
65/100 Class 11

Clear brine, olives almost turning colour. Shape and size consistent. Red coloured brine with green olives. Pleasant aroma but not very intense. Olive texture mushy and the flavour is not too pleasant, almost citric acid. Elements of rancidity detected and this masks the olive flavour.



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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 is oil's levels of bitterness and pungency must be in balance without overpowering the fruit characters and aromas. Score of '0' is all unpleasant and unbalanced – '20' is well integrated, appealing, and complex.
Overall Score (Max 20 pts)		
Total Score (out of 100)		Medal

Gold (Excellent oil) = 86-100 points	Silver (Very good oil) = 76-85 points	Bronze (Good oil) = 65-75 points	No medal = 50-64 points	Withdrawal/fault = <50 points
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APPENDIX 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 should not be or squishy or flabby. Olive flesh should be firm but not woody or granular. Green olives should have firm crisp flesh, ripe or black olives will have softer flesh (due to later ripening), however it should not be squashy or mushy. The flesh should separate easily from the stone, but this will depend on the variety. Flesh to pip ratio is a varietal consideration not a quality consideration, therefore it is not assessed in these criteria. Score of '10' is for excellent skin and flesh texture - '0' is for unsightly skin and unpleasant texture.

Continued over page.

Flavour/Palate (Gustatory sensations) cont.	Points	Comments
Olive Flavour & Intensity	0-10	Are the olive flavours abundant or hard to make out? If flavourings are used, are they attractive and in harmony with the olive flavours or overpowering and masking. The olive should have an appealing fruit flavour, which for green olives is often a typical fermentation taste but retaining 'olive' character, and for black olives is a stronger olive flavour. Score of '0' is no flavour with no intensity – '10' is excellent and intense olive flavours.
Bitterness	0-5	The olive should not be bitter to taste but some residual bitterness can be balanced by the amount of saltiness and olive flavour. Overly bitter harsh olives would score '0' - well-balanced bitterness would score '5'.
Saltiness	0-5	In judging a particular olive for saltiness each judge considers whether the level of salt is acceptable to their own palate and scores the result accordingly. The level of salt governs the flavour of the olive and must be balanced with the bitterness and acidity. Score '0' for overly salty olives - '5' for well-balanced salt levels.
Acidity	0-5	Acid levels are used to minimise high bitterness and provide acid tanginess in the mouth. Score of '5' for balanced - '0' if the acid is excessive or very low.
Flavour Balance	0-5	Olive flavour must be the dominant characteristic. The combination of olive, salt, and acid flavours to produce an acceptably tasting olive is a measure of the 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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