The Australian International Olive Awards

Results 2024

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Foreword 2024

A word from the Australian Olive Association CEO

2024 has been a challenging year for many producers with some groves not having fruit to harvest. I want to firstly thank those of you, who even with a small crop, continue to support the Australian International Olive Awards by entering your extra virgin olive oils, flavoured oils and table olives into the competition. Secondly, for those who did not harvest this year I offer you all encouragement to persist and know that the Australian Olive Association is here to help and support you.

The global shortage of olive oil has resulted in high prices and the encouraging outcome is that many consumers in Australia are prepared to pay higher prices for quality. The future looks bright for our industry with a renewed interest in new olive plantings at scale and an ever-increasing demand for EVOO and quality flavoured oils and table olives.

A big thankyou to our international entrants and judges who make this competition truly international. To our Australian judges, stewards and volunteers, thank you for your support and interest in this competition. Your efforts are highly valued by the growers, particularly for the detailed feedback they receive.

Last but not least, a big thank you to Trudie Michels whose professionalism makes the AIOA competition run so well.

Congratulations to all awards winners and I look forward to seeing you at the awards dinner in Bendigo.

Michael Southan
Australian Olive Association CEO

A word from the Australian Olive Association President

Congratulations to all award winners!

The Australian International Olive Awards continues to set the bar for excellence in olive oil, flavoured oils and table olives globally.

This year, expert judges from six countries have evaluated the entries, and the winners displayed here are truly world-class.

For consumers, this publication highlights the very best producers in the industry.

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 8th 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 into the competition. 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 2024, thirteen 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 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 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: Platinum Award (92+ points), 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.

A **BRONZE** medal is a decent oil/olive that has olive flavour, aroma, and good texture.

A **SILVER** medal oil/olive is particularly good with additional olive aromas that transfer to a balanced palate with freshness, length, and complexity.

A **GOLD** medal oil/olive is a phenomenal product that keeps on giving. It has an abundance of attributes that are complex, pure and in harmony with all elements.

A **PLATINUM** medal oil/olive is the best of the best.

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.

This year we continue the Champion award for the EVOO with the '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 highlights 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 following table.

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.

	CLASS 11: Green Olives Treated or natural, plain, whole olives only, no added flavours. Must be in brine.		**CLASS 15: Wild Olives** Small, variations in colour permitted, whole olives only, no added flavours. Must be in brine.
	CLASS 12: Medley Of Olives Plain, whole olives only, no added flavours. Must be in brine.		**CLASS 16: Dried Olives** Sun, salt, and heat dried olives, including spiced and pitted.
	CLASS 13: Olives Turning Colour & Black Olives All varieties EXCEPT BLACK KALAMATA and California ripe processed. Plain whole olives only, no added flavours. Must be in brine.		**CLASS 17: Pitted and/or Stuffed Olives** Olives pitted and or stuffed with declared country of origin grown product.
	CLASS 14: Kalamata Olives Plain whole olives only, no added flavours. Must be in brine.		**CLASS 18: Speciality Olives** Spiced and specially treated olives with declared Country of Origin ingredients. Must contain a minimum of 85% table olive product (drained weight). **18A *Flavoured WITHOUT garlic and/or chilli*** *or* **18B *Flavoured WITH garlic and/or chilli.***

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 exhibit 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

Wow, what a tricky harvesting year. Thank you so much to the table olive and oil producers, growers and marketers who supported and entered this year's event. It was touch and go for many of you and I'm so pleased you entrusted your oils and olives to the competition. Our congratulations to the competitors, including all medal winners and major award winners. It is always a pleasure and honour to taste your new season oils and table olives. We know that entering can be a big investment and we are grateful for your entries.

It was great to see some new first-time exhibitors, many of whom received medals, awards, and feedback. This year we also had many regular AIOA exhibitors who just didn't have any product to enter. Either producers did not harvest olives this year or the yields were so low, it was not worth it. Olive lace bug, anthracnose, subzero frosts, hail storms, drought in the west, heat stress and excessive rain caused much devastation for many of our olive colleagues. Some growers have also taken the opportunity to undertake much needed pruning and grove maintenance this year. They are looking forward to entering next year. I hope that vintage 2025 is a kinder and more abundant harvest for you all.

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 travelled 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.

Due to reduced entry numbers, there were international panels in Italy, New Zealand, Tunisia, and China. There were fourteen Australian judges on the Australian team. We had ten associate judges in training who also took part in judging in Australia, China, New Zealand and Tunisia. Competition was robust this year and judges were extremely professional and meticulous. 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.

For our overseas panels, judging kits were express couriered to panel leaders in each of the international locations. Only oils with a polyphenol of more than 140ppm are sent overseas for judging. Very delicate oils do not show at their best after an international freight trip. These oils are only tasted by Australian panels.

Judging was done face-to-face in various locations over a three-week period in September. This year we continued to have the Australian judges all working together face to face. Judges travelled to Adelaide and joined the South Australian 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.

Considering the very challenging harvest conditions for so many producers, it was pleasing to receive 190 entries. Although this was a 33% drop on last year's entries, quality and medal counts were in line with the 2022 and 2023 AIOA competitions. This year's entries included 141 extra virgin olive oil entries, 20 flavoured oil entries and 29 table olive entries.

As challenging as the 2024 harvest was, the good extra virgin olive oils have been quite amazing. This year's olive oil aromas and flavours were very diverse. There were many oils in the 'green' spectrum with an abundance of fresh cut grass, apple, herbs, green salad leaf and vegetal notes. There were also many tropical oils with plenty of tropical fruits, floral notes, banana, kiwi, passionfruit and ripe tomato. There were several

oils with an organoleptic profile of spice, malt, cake mix and almonds and then there were some weird and wonderful oils that amazed the judges. It made for a dynamic judging time.

This year the competition celebrated milder oils. Twenty percent of all EVOO entries had polyphenol levels less than 150ppm. This is the lowest level in the past five years. Six gold medals were awarded to these lower polyphenol oils. Medium polyphenol levels accounted for 55% of entries and only 25% were robust entries with polyphenols of more than 300ppm.

It was also observed that many oils had a degree of green stalky astringency on the palate. This had the effect of adding complexity and texture to good oils, but in less fruit-driven oils, it had an overpowering effect on the fruit and left a grippy drying feeling on the palate. Astringency usually comes from olives that are picked greener. It is expected that many producers may have needed to harvest their olives earlier than normal and as a result, the oils are much more textural.

There was a good selection of flavoured oil entries this year. It was pleasing to see this year's agrumato oils having good flavour intensity both on the nose and palate compared to previous years. They just had a little more flavour 'oomph' than past competitions. 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. The infused oils were good this year with many medals being awarded. In the oils that did not win a medal, the aromas tended to be very mild, lacked intensity and or were unbalanced.

Table olive entries were slightly down on last year but the quality and diversity are to be commended. One platinum medal, 9 golds and 14 silvers were awarded, highlighting further improvements in table olive production. It should be noted that several entries used flavouring elements (red wine vinegar, poor quality canola oil and old EVOO) that had a negative impact on product quality and therefore scores. It is important to make sure you use quality ingredients and that your entry meets the rules for each class, for example, classes 11, 12, 13, 14 and 15 stipulate that the olives must have no added flavours and must be in brine.

All in all, it has been a great competition. A diverse selection of aromas, flavours and textures. Further quality improvements can be seen across all categories and a higher rate of gold medals is promising.

Feedback from the 2024 Judges

Feedback from this year's international and Australian panels has been positive for the 2024 oils. In general, the judges were very happy with the quality and diversity of this year's oils and olives and found the flavour profiles exciting. 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 2024 oils. Some of the judge's feedback is detailed below.

Leandro Ottanelli, Italy – I have two observations: I had the impression that the oils reflect a territory with a warm climate, resulting in predominantly smooth oils, with notes of nuts, almond, pine nuts, aromatic herbs, and a mild green olive fruitiness. Despite some oils showing slight imperfections (overheating / fermentation), I appreciated many others with excellent organoleptic profiles. Fresh olive notes stand out, with a good balance of bitterness and spiciness.
In some cases, I had the impression of recognising the imprint of Coratina? Picual? cultivars. When I think of oils from the past, I notice a significant qualitative improvement, a sign of greater care both in the olive grove and in the mill. It's great to appreciate these improvements. A warm greeting from Florence. Aleandro

Peta Zito, Victoria - Some stand out oils, complex vibrant, viscous with a good finish. I think there was a higher number of oils with a watery palate, which put them a little out of balance, but overall, a good standard. Well done producers and processors.

Dr Wang Wei, China (Panel Leader) - Every time, I look forward to the olive oil samples from "The Australian International Olive Awards", and I am surprised by the excellent quality features of each sample.

The most memorable feature of the 2024 olive samples is the richer aromatic flavour features, many of them even attractive floral features, which makes the olive oil particularly amazing. In terms of taste, the olive oil in 2024 is relatively light, and the taste richness is also relatively perfect. The light taste is more suitable for the taste needs of consumers in the new era.

Shane Cummins, NSW - Reflections on a well-run show in a difficult season with superb oils. In the oils, two standards were evident. Firstly, many oils were superb, which is a great achievement anytime this shows up in the results, the scores and the descriptions. Secondly, the harsh reality that producers needed to pick every available olive in the quest to make oil. Even if it was not at its optimum ripeness or condition - the resultant oils were still a delight to taste.

Looking at the running of the show, the AOA is to be complimented on their support and promotion of the show. The professionalism of the stewarding is second to none. For me, Extra Virgin Olive Oil is the hero. The Table Olive and Flavoured Oils are meeting and exceeding the expectations placed on them. Yet again superb products. The time, patience, skill and humour of the judges in Adelaide and around the world make it an honour to participate.

Margaret Edwards, Auckland New Zealand (Panel Leader) - As always, it was a pleasure to host the Australian International Olive Awards and to lead the New Zealand panel. This year we were delighted to promote one of our associate judges to judge after she had attended the ONAOO course in Imperia, Italy and graduated as the top student on the course. We were also pleased to welcome a new associate judge to our team.

Sadly, this year we did not award as many gold medal oils as in past years, but those that received golds had excellent qualities – all the things we look for in a really high-quality extra virgin olive oil – fresh, clean, intense and complex aromas that transferred well to the palate, along with increased complexity in the mouth, giving these oils a range of very interesting flavours. They were vibrant, well balanced and harmonious, and had very good persistence.

The majority of oils were of a good extra virgin standard with aromas and flavours that were interesting and would enhance a wide variety of foods. Unfortunately, however, a few of the entries did not reach medal status this year, possibly due to the difficult 2024 season that many growers experienced.

Special thanks to Trudie Michels for her excellent communication skills in the time before the judging and for ensuring the oils to be judged reached us in a timely fashion and in perfect condition – no mean feat. Thank you very much Trudie. It is always a pleasure to work with you.

Gerri Nelligan, South Australia - Producers have done themselves proud this year, despite a myriad of difficulties from weather to critters and diseases. Their dedication to quality has translated into an array of oils and table olives which has been a pleasure to judge.

The oils were particularly aromatic this year, many headily so, and the lower polyphenols allowed so many interesting flavour nuances to shine through. Thank you for the opportunity to taste your products and congratulations to all producers for your results this year.

Isabelle Okis, Western Australia - Although the numbers of oils were down in this year's competition, it didn't impact on the quality of the oils, especially considering the weather patterns, fire and floods, not to mention drought here in Western Australia as well as overseas.

This year's oils were amazing. From fragrant aromas to delicious fruits on the palate and harmonious finish. Every year we Australians get better and better from grove management to processing, blending and storage. Our oils are just getting better. The Competition itself was carefully planned, executed with precision, just a joy to be here and taste these amazing oils. Everyone involved from grower to the stewards and the head judge. It was a privilege. Many thanks.

Debbie Worgan & Fiorina Mastroianni, New South Wales - The olive oils this year at the AIOA have been impressive and a high quality. As judges, we have been challenged and inspired by the range of varietals, the depth of characters on the delicate oils and the impressive collection of medium and robust oils. The flavoured oils also highlighted what is possible with flavour profiles and intensity. This shows the evolving maturity and quality of Australian oils.

Brooke Purdue, **South Australia** – There have been some fantastic oils this year. I've had the pleasure of tasting many golds, with a new appreciation for delicate oils. It was lovely to be able to judge with so many others and have different combinations of panels. To learn from judges with so many years of experience, has been a fantastic experience.

Carolyn Reid, Western Australia – Delicate oils had some beautiful fragrant aromas with wider range of notes detected. These more mild oils predominated with less robust varieties featuring in the best oils. Table olives were delicious with a range of well-treated fruits, but some could have had more care in processing to enhance them overall, particularly in the brines. Nice meaty fruit. Flavoured oils were outstanding with a range of beautiful integrated flavours in well-matched oils. With such a tight year for production, producers have crafted some fabulous oils, with some amazing aromas.

Oliver Portway, South Australia – Delicate oils, well-balanced, lifted aromas, lots of floral and green fruit. Not so much over-ripe fruit characters. Oils were not robust, even those in robust class. Bitterness and pungency were generally in good balance with delicate aromas.

Overall lovely oils. Oils had good range of fruits, from full range of tropical ripe fruits to green tropical to greener tomato, apple and pome fruits. More delicate oils had either floral, blossom or herb aromas.

Russell Tearle, New Zealand - Thank you again for the opportunity, it was very special having the chance to join Margaret & the team. It's a big responsibility, putting our feedback to people's hard work & efforts. The professionalism and well-organised nature of Margaret's leadership made the process very easy, and having other experienced judges to work with helped provide confidence that my senses were working 😊.

In terms of the oils themselves – most of my EVOO experience has been focused on NZ & the main varietals we have, so I found some of them very different to taste. The ones that were more similar to ours I found easier to judge, maybe because I understood them better.

2024 Competition Review and Results Analysis

Extra Virgin Olive Oil Competition

A note from our Extra Virgin Olive Oil and Flavoured Olive Oils Chief Judge, Helen Taylor.

A big thank you to all growers, producers and marketers who entered product into the 2024 show. We all know this has been an exceptionally difficult year for many associated with olive production around the world and your continued support is appreciated by the whole industry.

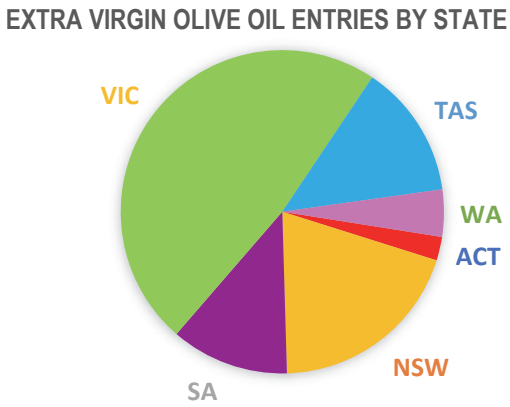
The makeup of the final awards was different to those of the past years. There were not as many golds, silver or bronze medals this year, but there was many more no medals and withdrawn oils. This is just another indication of the difficulty in producing product this year. Every effort was made by the judging team to ensure the level of quality was maintained for each award medal.

The Gold medal oils tended to be quite green in their aroma and flavour profiles. The oils that did not gain a medal had little or no fruit associated with their aroma and flavour profiles. As usual, the flavoured oils had a wide range of interesting flavours. However, some of the oils tended to have no freshness about the oil or flavourings.

Thanks to all the judges, both International and National. Your expert knowledge, passion and dedication to the industry are a definite asset to this competition. My personal thanks go to Trudie Michels for all her help before, during and after the show. The backroom stewards, led by Kent Hallett were exceptionally well-organised as always.

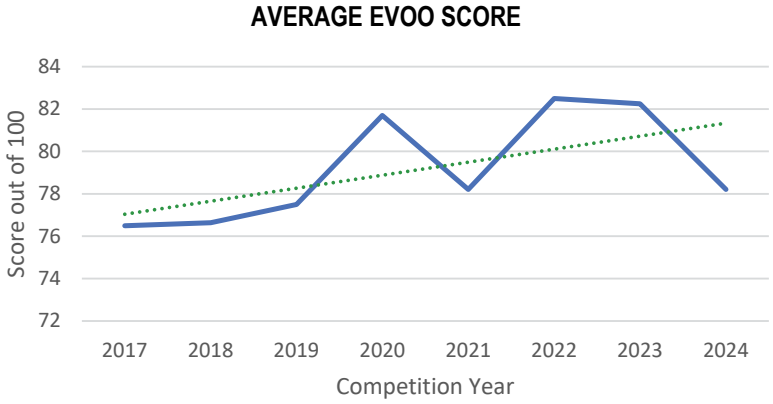
Congratulations to all medal winners!

The Chief Judge for extra virgin olive oil was Helen Taylor. In total there were 141 entries into the EVOO competition. This was down from 197 in 2023. There were 14 extra virgin entries from international exhibitors including Brazil (1 entry), Spain (4 entries), Italy (4 entries), New Zealand (4 entries) and Greece (1 entry). The total number of Australian entries was 127, and included 61 entries from Victoria (77 entries in 2023), 25 from New South Wales (48 entries in 2023), 15 from South Australia (29 entries in 2023), 17 from Tasmania (16 in 2023), 6 from Western Australia (11 entries in 2021), and 3 from Australian Capital Territory (4 entries in 2023). See a visual representation in the following chart.

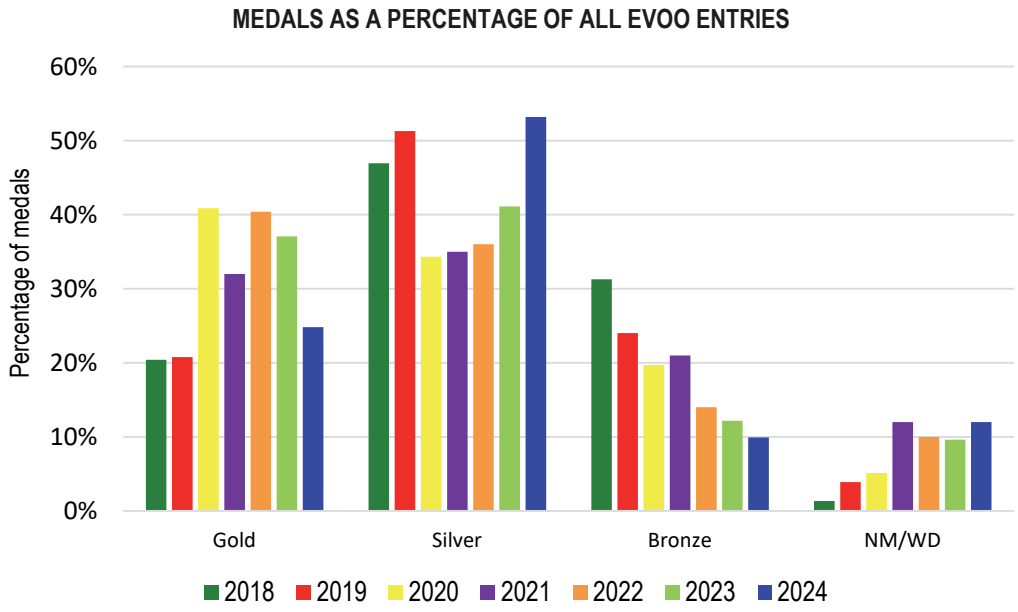


In this year's extra virgin olive oil competition there were 124 medals awarded in total (178 in 2023), including 4 platinum medals (Score of 92/100 or more) 31 gold medals (73 awarded in 2023), 75 silver medals (81 awarded in 2023) and 14 bronze medals (24 awarded in 2023). Thus, 87.9% of entries were awarded a medal which is slightly lower than last year's 90.5%.

The average score across all awarded oils was 78.21 points, which is the less than the 82.25 points in 2023 and 82.5 points in 2022. It is more in line with the 2021 average of 78.21 points. See graph below.



Although there is a drop in average score this year, the score remains a solid silver. It reinforces that even in a particularly challenging year, producers are still making very good oils. The following graph shows the percentage of medals awarded over the last seven years. Platinum awards are included in the gold medal count.



Once again, we had producers that entered both single and multiple entries. There was an average of 2.01 entries per EVOO exhibitor. 33 exhibitors entered one oil, 23 entered 2 oils, 5 entered 3 oils, 9 exhibitors entered 4 oils, 1 entered 5 oils and 1 entered 6 oils. The medals were awarded per class in the following manner:

In Class 1: Mild oils - 25 entries, 4 gold, 14 silver and 3 bronze medals awarded. There were 2 oils that received no medals and 2 withdrawn.

In Class 2: Medium oils – 58 entries, 2 platinum, 12 gold, 32 silver and 5 bronze medals awarded. There were 5 oils that received no medals and 2 were withdrawn.

In Class 3: Robust oils – 27 entries, 7 gold, 13 silver and 2 bronze medals awarded. There were 4 oils that received no medal and 1 was withdrawn.

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

In Class 5A: Spanish varietals – 6 entries with 4 gold and 2 silver medals awarded.

In Class 5B: Italian varietals - 11 entries with 1 platinum (plus Best in Show boutique volume), 7 silver and 3 bronze medals awarded.

In Class 5C: Greek varietals - 1 entries with 1 silver medal awarded.

In Class 5D: Other varietals - 8 entries with 1 platinum, 3 gold medals (plus Best in Show commercial volume) and 3 silver medals awarded. One oil received no medal.

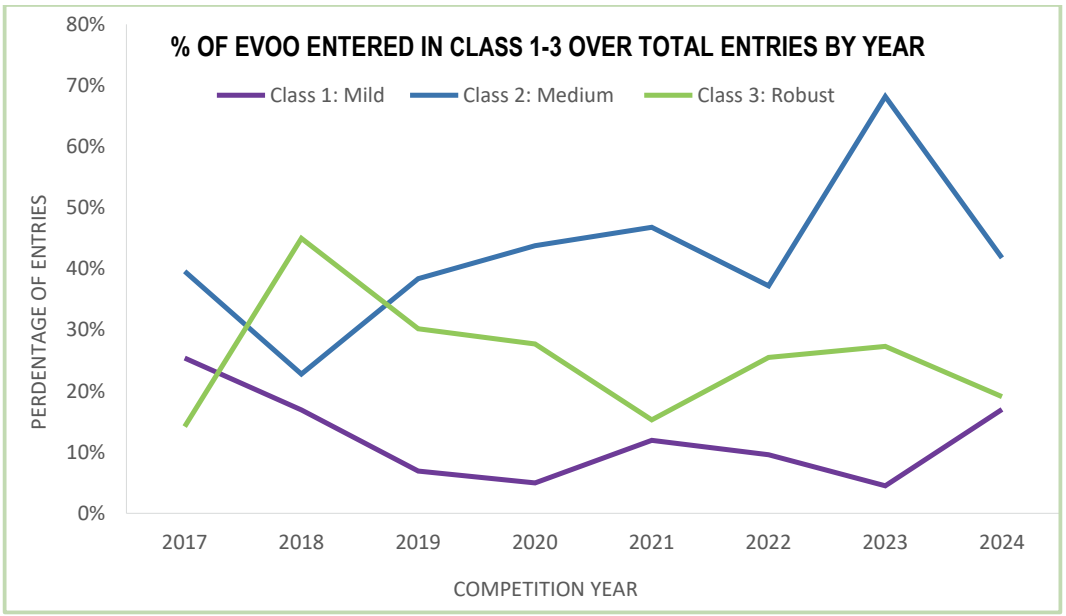
This year no extra virgin olive oil entries failed the chemical analysis; however, 12 oils were not awarded medals due to lack of fruit freshness, aroma and flavour intensity, poor oily mouthfeel, short length, unbalanced bitterness, pungency, and astringency. Five oils were withdrawn due to suspected defects. This year, the main faults were frosted, muddy/fusty and rancidity. Poor storage issues were also discussed by judges as factors affecting several entries.

This year, all oils were judged in order from mild to robust. This was determined by the amount of polyphenols/biophenols each oil contained. The biggest class was the medium oil class (oils with polyphenol/biophenol levels between 150 and 300 ppm). It had 59 entries. Interestingly the mild class was quite large compared to previous years. There was also a decrease in the number of robust oils. The following table and graph highlights the variance in polyphenol/biophenol levels over the last eight years.

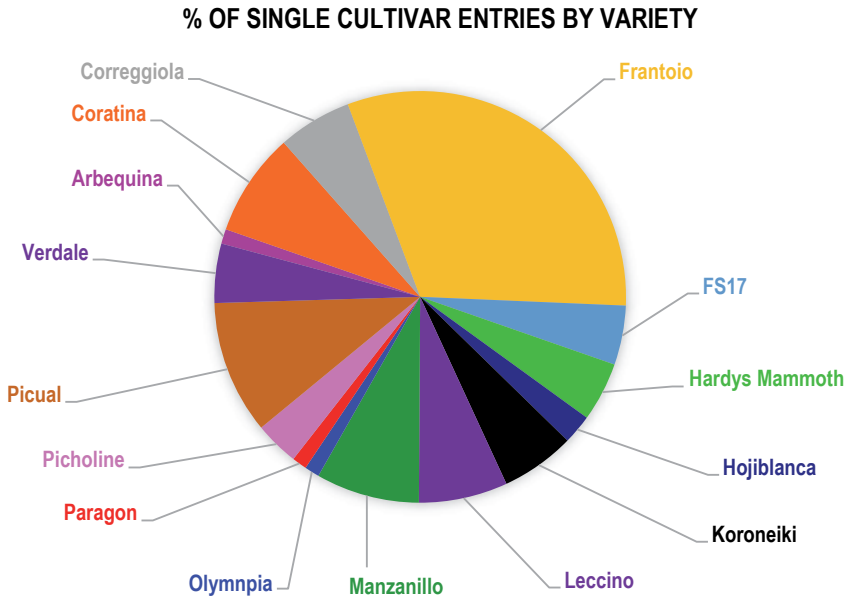
Table: Percentage of extra virgin olive oils entered in class 1-3 over total entries by year.

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%
2024	17.0%	41.8%	19.1%

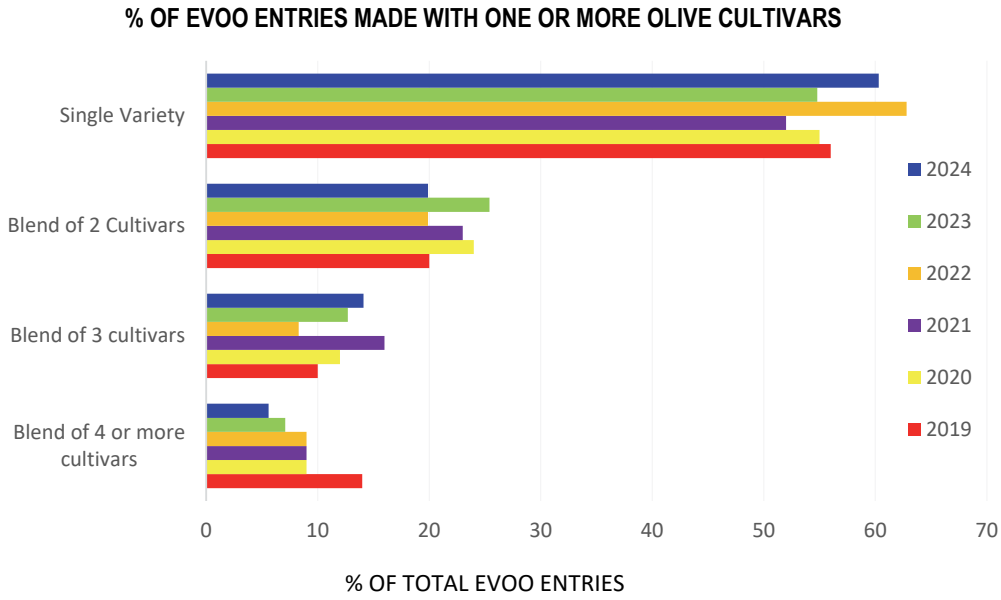
Note: Oils in classes 4 & 5 are not determined by polyphenol levels.



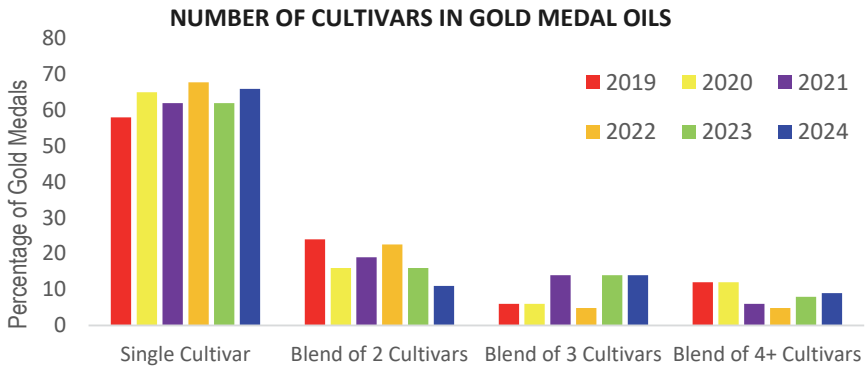
This year oils were made from one or more of 30 varieties (34 in 2023). These varieties have their origins in Spain, Italy, France, Greece, Israel, and Australia. Of the oils made with only one cultivar, there was a good cross-section entered, with Frantoio once again being the most often used in the extra virgin olive oil entries followed by Picual, Coratina, Manzanillo, Leccino, Corregiola, Koroneiki, FS17, Hardys Mammoth, Verdale Picholine, Hojiblanca, Arbequina and Olympia and Paragon. See chart below.



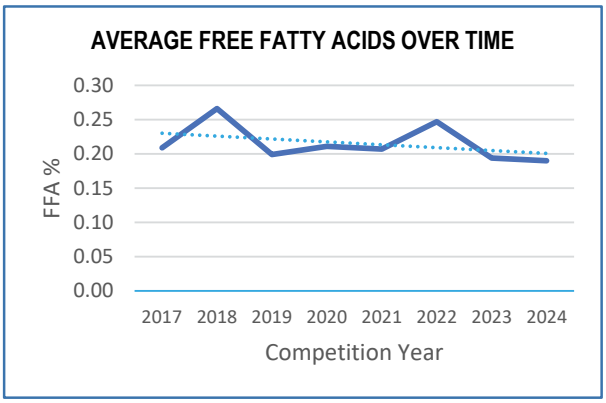
Oils made from a single cultivar represented 60.2% of entries which is more than last year's 54.8%. Blends of 2 cultivars represented 19.8% of entries (19.9% in 2023), blends of 3 varieties made up 14.2% of entries and blends of 4 or more cultivars made up 5.6% of entries. See the following graph.

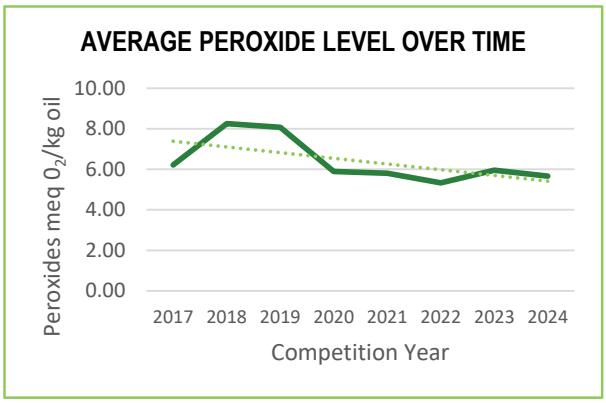


From a medal point of view, over 66% (62% in 2023) of the gold medal oils were made with a single cultivar. These included Coratina, Frantoio, FS-17, Hardys Mammoth, Hojiblanca, Koroneiki, Leccino, Manzanillo, Picual and SA Verdale. It should be noted that this year, the non-traditional cultivars of Hardy's Mammoth, Verdale and Hojiblanca produced many straight varietal gold medal oils – including one of the best in show oils (Hardy's Mammoth). A 100% Frantoio was the other best in show oil. Blends of 4 or more cultivars made up 9% of gold medal winning oils. See following graph.

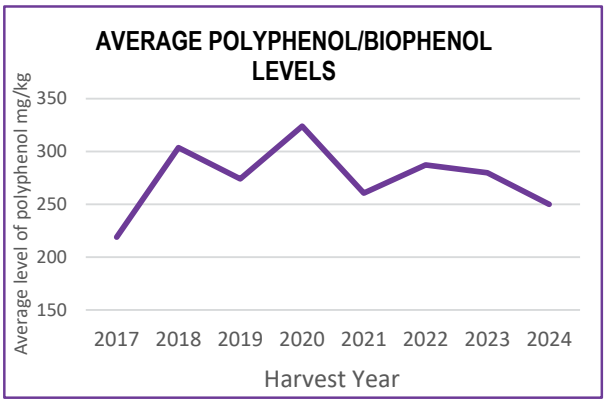


The average free fatty acid percentage for the extra virgin entries was 0.19 (0.194 in 2023) and the average peroxide level was 5.67 mEq O_2/kg (5.96 in 2023). The graphs below show changes over time.





The average polyphenol count was 250 mg/kg which is the lowest it has been since 2017. See below.

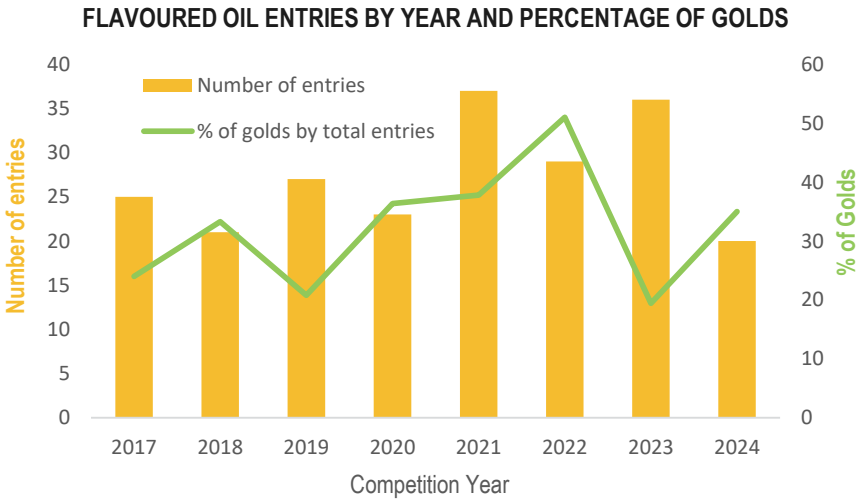


The oils range from a very mild Australian Verdale with a polyphenol level of 65mg/kg (silver medal) to a very robust Greek Olympia with a polyphenol level of 964.70 (no medal). The gold medal with the highest polyphenol levels was a blend of Leccino. Frantoio, Picual, Barnea, Coratina, picholine made in Australia with a total polyphenol content of 823.6 mg/kg.

Flavoured Olive Oil Competition

The AIOA Flavoured Oil Chief Judge was Helen Taylor. There were 20 flavoured olive oils this year, a significant decrease from the 36 entries we received last year. We had 1 international exhibit from New Zealand and 2 from Spain. The remaining entries were from Australia. The total number of entries for each state/territory were NSW 5; SA 4; VIC 6 and WA 2. There were no flavoured oil entries from ACT, Tasmania or Queensland.

The graph below highlights the flavoured oil entries per year since the competition began as well as the percentage of golds (including platinum medals) awarded by total entries.



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, 95% of all entries received either a gold, silver, or bronze medal. There were 1 platinum, 6 gold (7 awarded in 2023), 7 silver (18 awarded in 2023) and 5 bronze medals (9 awarded in 2023). There was one entry that received no medal. All gold medal winning oils were agrumato style.

Once again, citrus agrumato was by far the largest class, and it was good to see the entry of lime, lemon, kaffir lime and yuzu citrus agrumato oils. There were a good number of quality herbs, garlic, turmeric, tarragon and chilli oils as per last year. There were two truffle infused oils.

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 -** 8 entries, with 3 silver and 4 bronze medals awarded with 1 no medal.
- **In Class 7A: Agrumato oils, Citrus –** 6 entries with 1 platinum (plus Best in Show commercial volume), 3 gold, 1 silver medal and 1 bronze medal awarded.
- **In Class 7B: Agrumato oils, Other -** 6 entries with 3 gold medals (plus Best in Show boutique volume) and 3 silver medals awarded.

It is excellent to see that flavoured oil producers are continually improving their quality and experimenting with various flavouring agents. 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.

Table Olives Competition

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

2024 AIOA Table Olive Competition

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 Isabelle Okis, Debbie Worgan, Peta Zito, Gerri Nelligan, Sarah Ascuitto, Carolyn Reid, Thelma Burnett, Briony Liebich and Jared Gilbertson for their time and expertise.

There were 29 entries which was just down on last year's entries. It was an absolute pleasure to judge the table olives this year, with so many good olives to taste. Despite the less-than-optimal seasons we have had in the last two years, I was extremely pleased with the quality, taste and presentation of the table olives this year. Well over half of the olives attained a silver or gold. Well done to those processors. To those that received a bronze or no medal, I would encourage you to look at the comments to see where some improvements can be made. It may be as simple as changing an ingredient, or the length of time for de-bittering.

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

Cheers

Michelle Wirthensohn

Michelle Wirthensohn
Head Judge Table Olives

The AIOA Table Olive Chief Judge was Dr Michelle Wirthensohn. Judging took place at the historic Abergeldie House on Thursday 12th September 2024. There were 29 entries from 11 exhibitors. This was a decrease from 32 entries in 2023.

Class 11 Green Olives was well represented with 6 entries which were generally of good quality with good olive flavour, texture and lingering aftertaste. One gold and 5 silvers were awarded.

Class 12 Olive Medley had 1 entry that was awarded a silver medal.

Class 13 Black Olives had 1 entry that earnt a gold medal. Enticing aromatic olives with flavour and complexity.

Class 14 Kalamata Olives had 7 entries, 1 of which was awarded a platinum medal (plus Best in Show boutique volume). There were 2 gold medals (plus Best in Show commercial volume). The best of these had well-balanced, complex flavours and were a pleasure to eat. There was also 1 silver medal and 1 bronze medal awarded and 2 entries that received no medal.

Class 15 Wild Olives had 1 entry with 1 silver medal awarded.

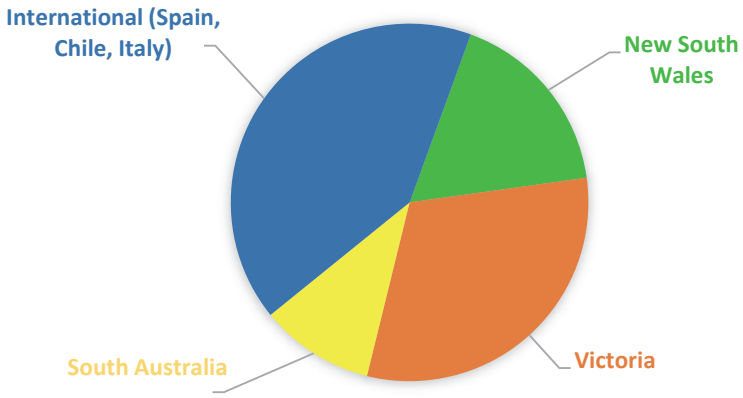
Class 17 Stuffed Olives was the most popular class for processors with 9 entries. There were 3 gold medals, 4 silver medals and 1 bronze medal awarded and one entry that received no medal. The stuffings included blue cheese, manchego cheese, serrano ham, smoked salmon, tuna and pimento (roasted red capsicum). The best in this class had good balance between olive and stuffing flavours which complemented each other.

Class 18 Specialty Olives had 4 entries, with 2 gold medals and 2 silver medals awarded. These olives generally had good balance of olive flavour and flavourings, were visually appealing and had some good crunch.

Competition entries are not restricted to the current year of production. Well processed table olives will last several years and 2024 entries included olives from the 2022, 2023 and 2024 harvests. Having had poor table olive seasons in the past (unfavourable growing and harvesting season, low yields) it was still a challenge to get more quality entries.

The competition is open to international exhibitors, and this year the organisers were pleased to receive 12 international exhibits from Spain, Italy and Chile. The remaining 17 Australian exhibits were entered across all Classes. The following chart shows the number of entries per location.

% TABLE OLIVE ENTRY BY LOCATION



The breakdown of the 2024 entries were:

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

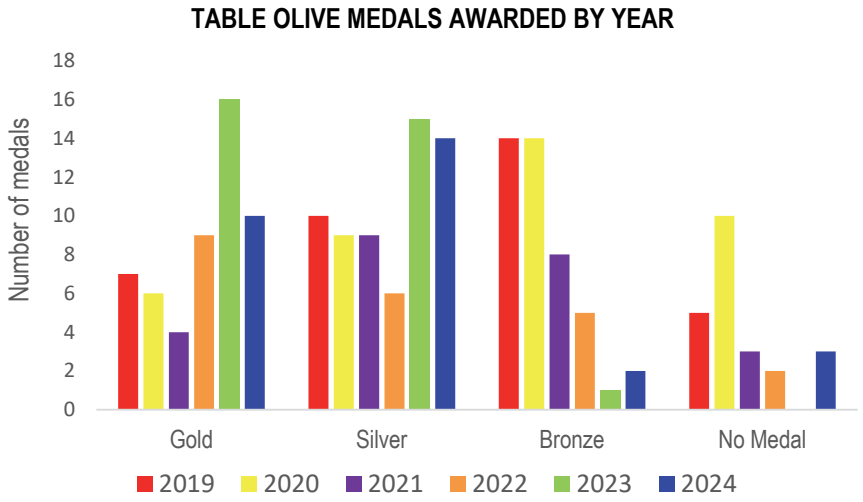
Prior to judging all table olive exhibits were laboratory tested to ensure they are fit for human consumption. Tests includes physico-chemical parameters (for natural olives - pH < 4.3, salt > 6.0 g/100ml); microbiological testing for *Escherichia coli* (below level of detection < 3 cfu[1]); *Clostridium 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 microbial testing problems were found with any of the competition exhibits.

All 29 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.**

[1] 'cfu' refers to colony forming unit

A total of 1 platinum, 9 Gold, 14 Silver and 2 Bronze medal were awarded to table olive producers this year. Three entries received no medal. The following graph shows table olive medal wins over the last five years. The platinum medal is included in the gold count.



Thank you

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

A huge thank you to our small but passionate 2024 stewarding team, Kent Hallett, Michelle Freeman and Anneke Zaadstra. This year's judging in Adelaide was a lot of fun. 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 preparation, can-do attitude, attention to detail and flexibility permitted another well-run stewarding event. A heartfelt thanks to Di Whicker 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.

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

Trudie Michels
Event Convener and Chief Steward

The 2024 Judging Team

Head Judges

Helen Taylor
Extra Virgin & Flavoured Olive Oils

Dr Michelle Wirthensohn
Table Olives

The 2024 International Extra Virgin Olive Oil Judges

Rome, Italy

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

Image from left:
Dr Francesca Rocchi
Duccio Morozzo Della Rocca and
Milena Lolic

Auckland, New Zealand

From Left – Margaret Edwards (Panel Leader), Russel Tearle (Associate), Charlotte Connoley, Dr Danae Larsen and Anne Stanimiroff

Below from left - Margaret Edwards, Anne Stanimiroff, Russel Tearle and Dr Danae Larsen and Charlotte Connoley.

Sfax, Tunisia

Below image from left: Imed Mejri, Mahdi Fendri, Dr Mariem Gharsallaoui (Panel leader), Kenza Matlaya, Abdelkarim Laatar and Redouane Matlaya.

Below from top left: Mahdi Fendri, Dr Mariem Gharsallaoui, Redouane Matlaya, the Tunisian team hard at work, Imed Mejri and Abdekarim Laatar.

Hangzhou, China

Below left – Formal welcome address to Chinese judges from Australian Olive Association CEO, Michael Southan. The Chinese team with their certificates, Zhu Shenlong, Dr Wang Wei (Panel Leader), Dr. Hongpeng Wang and Wu Yi (Associate). The Chinese University officials team and the judges in action.

The 2024 Australian Judges

Adelaide, Australia

From left: Sharon Jan, Isabelle Okis, Gerri Nelligan, Thelma Burnett, Brooke Purdue, Peta Zito, Briony Liebich, Debbie Worgan, Jared Gilbertson, Helen Taylor (Head Judge EVOO and Flavoured Oils), Dr Michelle Wirthensohn (Head Judge Table Olives), Carolyn Reid, Amanda McInerney, Shane Cummins and Sarah Ascuitto. Absent – Fiorina Mastroianni Oliver Portway.

The 2024 Stewarding Team

Centre from left: Michelle Freeman, Anneke Zaadstra, Trudie Michels and Kent Hallett.

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The 2024 Champion and Best of Show Winners

Best of Show

- Best Extra Virgin Olive Oil of Show, Boutique Volume - **Grassy Spur Olives Frantoio**
- Best Extra Virgin Olive Oil of Show, Commercial Volume - **Rio Vista Olives Hardys Mammoth Extra Virgin Olive Oil**

- Best Flavoured Olive Oil of Show, Boutique Volume - **Kyneton Olive Oil Chilli**
- Best Flavoured Olive Oil of Show, Commercial Volume - **Longridge Olives Lemon Agrumato Olive Oil**

- Best Table Olive of Show, Boutique Volume - **Gooramadda Olives Kalamata**
- Best Table Olive of Show, Commercial Volume - **Atacama Aceituna Ltda Oliú Kalamata**

Best of Southern Hemisphere

- Best Table Olive Southern Hemisphere - **Gooramadda Olives Kalamata**
- Best Extra Virgin Olive Oil Southern Hemisphere - **Rio Vista Olives Hardys Mammoth Extra Virgin Olive Oil**

Best of Northern Hemisphere

- Best Extra Virgin Olive Oil Northern Hemisphere - **Goya en España S.A.U GOYA® ORGANICS Premium Extra Virgin Olive Oil**
- Best Table Olive Northern Hemisphere - **Goya en España S.A.U GOYA®, Manzanilla Olives Stuffed with Blue Cheese**

Best of Australian Champions

- Best Australian Extra Virgin Olive Oil - **Rio Vista Olives Hardys Mammoth Extra Virgin Olive Oil**
- Best Australian Table Olive - **Gooramadda Olives Kalamata**

Phenolic Content Champion

- Highest Phenolic Content - **Judith Michelle Cazaly, Flinders Island Organic Extra Virgin Olive Oil**

Best of State Champions

- Extra Virgin Olive Oil ACT - **Not Awarded**
- Extra Virgin Olive Oil New South Wales - **Tawarri Grove Blend**
- Extra Virgin Olive Oil South Australia - **Rio Vista Olives Hardys Mammoth Extra Virgin Olive Oil**
- Extra Virgin Olive Oil Tasmania - **Ashbolt Farm First Harvest**
- Extra Virgin Olive Oil Victoria - **Grassy Spur Olives Frantoio**
- Extra Virgin Olive Oil Western Australia - **Gidge Springs Extra Virgin Olive Oil**

Champions and Reserve Champions Extra Virgin Olive Oil by Class

- Champion Class 1, Mild Extra Virgin Olive Oil **- Clydebank Farm Picual**
  Reserve Champion - ***Cobram Estate Olives Classic Extra Virgin Olive Oil***
- Champion Class 2, Medium Extra Virgin Olive Oil **- Devon Siding Olives Frantoio**
- Champion Class 2, Medium Extra Virgin Olive Oil - **Ashbolt Farm First Harvest**
  Reserve Champion **- *Gooramadda Olives Hardy's Mammoth***
- Champion Class 3, Robust Extra Virgin Olive Oil - **Goya en España S.A.U GOYA® ORGANICS Premium Extra Virgin Olive Oil**
  Reserve Champion - ***Cobram Estate Olives Cobram Estate Ultra Premium Coratina***
- Champion Class 4, Non-Packaged (Bulk) Extra Virgin Olive Oil **- Nasmin Pty Ltd FS-17**
  Reserve Champion - ***Nasmin Pty Ltd Coratina***
- Champion Class 5A, Spanish Varietal Extra Virgin Olive Oil - **Grassy Spur Olives Picual**
  Reserve Champion - ***Lisadurne Hill Hojiblanca***
- Champion Class 5B, Italian Varietal Extra Virgin Olive Oil - **Grassy Spur Olives Frantoio**
  Reserve Champion - ***Arkstone Olives Correggiola***
- Champion Class 5C, Greek Varietal Extra Virgin Olive Oil – **The House On The Hill Olive Grove -K1- Koroneiki**
  Reserve Champion **- *Not Awarded***
- Champion Class 5D, Other Varietal Extra Virgin Olive Oil - **Rio Vista Olives Hardys Mammoth Extra Virgin Olive Oil**
  Reserve Champion - ***Geelong Region Olives SA Verdale***

Champion and Reserve Champion Flavoured Olive Oil by Class

- Champion Class 6, Flavoured and or Infused Olive Oil - **Fedra Olive Grove Wild and Chilli**
  Reserve Champion - ***Gooramadda Olives Rosemary & Thyme***
- Champion Class 7, Agrumato Olive Oil - **Longridge Olives Lemon Agrumato Olive**
  Reserve Champion - ***Kyneton Olive Oil Chilli***

Champion and Reserve Champion Table Olives by Class

- Champion Class 11, Green Olives - **Gooramadda Olives Chardy Olives**
  Reserve Champion - Class 11, Green Olives - ***University of South Australia Olives the Australian Way Leccino***
- Champion Class 12, Medley of Olives - **Gooramadda Olives Olive Sampler**
  Reserve Champion - Class 12, Medley of Olives ***- Not Awarded***
- Champion Class 13, Olives Turning Colour & Black Olives - **Gooramadda Olives Koroneiki**
  Reserve Champion - Class 13, Olives Turning Colour & Black Olives - ***Not Awarded***
- Champion Class 14, Kalamata Olives - **Gooramadda Olives Kalamata**
  Reserve Champion - Class 14, Kalamata Olives - ***Lisadurne Hill Kalamata***
- Champion Class 15, Wild Olives - **Agronio Organic Herb Farm Olive Grove Organic Olives**
  Reserve Champion - Class 15, Wild Olives – ***Not Awarded***
- Champion Class 16, Dried Olives – **Not Awarded**
  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 Blue Cheese**
- *Reserve Champion - 17, Pitted and or Stuffed Olives* - **Goya en España S.A.U GOYA® Manzanilla Olives Stuffed with Blue Cheese**
- Champion Class 18, Specialty Olives - **Adina Vineyard and Olive Grove Lemongrass & Pink Peppercorn Olives**
  Reserve Champion - Class 18, Specialty Olives - ***Adina Vineyard & Olive Grove Adina Citrus & Fennel Olives***

Extra Virgin Olive Oil Results

PLATINUM MEDAL WINNERS

BEST EVOO IN SHOW (COMMERCIAL VOLUME)
BEST IN CLASS 5D
BEST EVOO SOUTH AUSTRALIA
Rio Vista Olives
Hardys Mammoth
94/100 Class 5D
Vibrant and intense aromas of tropical fruits, lime, cut grass, artichoke, green kiwi, and fresh tomato. Wonderful transfer of fruits to the palate with additional passionfruit, lemon juice and a hint of oak wood. Delicate feel in the mouth. Balanced bitterness and pepper that seamlessly integrate with the fruit and character of the oil. The finish is harmonious and persistent. A very memorable oil.

BEST EVOO IN SHOW (BOUTIQUE VOLUME)
BEST IN CLASS 5B
BEST EVOO FROM VICTORIA
Grassy Spur Olives
Frantoio
93/100 Class 5B
Fresh intense green apple, wet grass, vanilla sugar, crème caramel, olive leaf and banana cake mix. Good transfer to the palate with flavours exploding on the palate and greener characters evolving further. Light mouthfeel with lovely freshness. Balanced bitterness with a warm spicy white pepper hit on the back palate. Lingers forever on the palate.

BEST EVOO FROM TASMANIA
BEST IN CLASS 5D
Ashbolt Farm
Ashbolt First Harvest
92/100 Class 2
An intense pretty oil with notes of rose, summer fields, daisy petals, blossom, and tobacco leaf. Transfers to an equally unique palate with lime blossom, chamomile tea, cardamon and rose. Hints of sesame and spice. Light mouthfeel. The oil builds with a warm pepper heat and bitterness with lingering complex flavours. Beautiful.

BEST IN CLASS 2
Devon Siding Olives
Frantoio
92/100 Class 2
Fresh and abundant green attributes with herbs, spinach, rocket salad, green bean and tomato leaf aromas. Good transfer with more almond flavour, wild herbs, menthol and spicy notes. Creamy mouthfeel with balanced bitterness and pepper and a lingering flavoursome finish.

PLATINUM MEDAL WINNERS

GOLD MEDAL WINNERS

Clydebank Farm
Picual
91/100 Class 1 (BEST IN CLASS)
This oil has abundant aromas of tropical fruits, stone fruit, and citrus blossoms. Transfers to the palate gently and then it unravels in the into a flavour bomb. Tropical flavours dominate with some tomato vine and banana. Delicate and balanced bitterness and pepper with no astringency. A lingering white pepper finish warmth enriches the finish.

Gooramadda Olives
Hardys Mammoth
91/100 Class 2
Intense and aromatic green grass, green apple, rosemary, chamomile, and floral notes. Excellent transfer to the palate with extra tomato leaf and green banana. Light mouthfeel. A balanced level of bitterness and pungency with a hint of green astringency adds texture and interest. Wonderful flavoursome length with intensity and duration.

Cobram Estate Olives
Cobram Estate Classic
90/100 Class 1
Intense aromas of fresh green beans, tropical notes, soft herbs, chervil, and banana. Clearly distinguishable. Wonderful transfer to the palate with an abundance of fruits that lingers and a smooth creamy and clean mouthfeel. A delicate texture with a balanced mild bitterness and a warm touch of cayenne pepper. Long, harmonious and persistent.

Cradle Coast Olives
Essence of the Cradle
90/100 Class 2
Fresh and fragrant aromas of cut grass, tomato leaf, lemon, and herbs. The palate builds on those aromas with bitter rocket and green tea. Creamy light mouthfeel. A balanced bitterness and warm white pepper finish lingers on the palate. -

Devon Siding Olives
Hardy's Mammoth
90/100 Class 2
Fresh olive fruit in hints of woods and resin, celery, apricot, rocket, mint, rhubarb, and blackberry in a complex and intense aroma. The good transfer confirms the freshness of the olive. A good mix of walnut flavour and bitterness with a nice white pepper pungency. Creamy flavoursome mouthfeel. A lingering delicious finish.

Goya en España S.A.U
GOYA® ORGANICS PREMIUM EXTRA VIRGIN OLIVE OIL
90/100 Class 3 (BEST IN CLASS)
Intense fresh and clean aromas of basil, tomato leaf, green banana, green tomato and green apple. Great transfer with a very green salad and leaf profile .Creamy mouthfeel with appreciated bitterness, textured astringency and a warm black pepper finish. Well balanced with an abundance of flavours and textures.

Grassy Spur Olives
Picual
90/100 Class 5A (BEST IN CLASS)
Intense fresh and green attributes with dominance of fig leaves, herbs, fennel and spice. Complex with obvious flavour. Good transfer with herbal notes. Creamy mouthfeel with appreciated bitterness and the presence of dry fruit aromas. Well balanced, complex texture with easy to distinguish aromas that persist in mouth .

Clydebank Farm
Picual
88/100 Class 5A
This is a very pleasant delicate oil with notes of fresh tomato vine, tropical fruit salad, guava and blossom. Great transfer to the palate. Flavours develop the longer it is in the mouth. More sweet green apple, toasted nuts, and green banana. Gentle bitterness with a late warm peppery finish.

Leaping Goat Olive Oil
Estate Blend
89/100 Class 2
Mild, complex fresh, fruity aroma of eucalyptus, fresh mint, salad leaves, sweet hay and warm spice underpinned by mild savoury notes. Very good transfer to the palate with flavour profiles increasing in intensity. Good texture and a clean, creamy mouthfeel. Moderately well balanced. Lingering, pleasant fruity and white pepper persistence. Rounded and full. Well balanced oil with good complexity.

Mount Bernard Olives
Leccino
89/100 Class 1
Fresh, clean, complex, fruity aroma of moderate intensity. Green grass, fresh nuts, salad leaves and aniseed notes. Very good flavour transfer with almond meal, tropical fruit, and marzipan notes. Creamy mouthfeel with moderate bitterness and slightl chilli pungency. Balanced and persistent with a moderately long lingering warmth with plenty of fruit and spicy notes on the palate. A complex and harmonious oil.

Nasmin Pty Ltd
FS-17
90/100 Class 4 (BEST IN CLASS)
Deliciously savoury green nose, with stalky green aromas, custard apple and dried peach skin, sage, and fig leaf. Transfers to a palate of immediate warmth with rounding notes of eucalypt, green capsicum, and green peppercorns. Lingering notes of white almond and long persistent heat and balanced bitterness and astringency.

Cobram Estate Olives
Ultra Premium Coratina
89/100 Class 3
Very fresh aromas of freshly crushed olive fruit, green almond, herb, cinnamon, banana, and Belgian endive. Excellent transfer with pine nuts, artichoke, and green tea notes. Creamy mouthfeel. Well-balanced long pepper pungency and pleasant textured bitterness. A flavoursome lingering finish.

Lisadurne Hill
Hojiblanca
89/100 Class 5A
Intense fresh green aromas of soft herbs, salad leaves and flowers. Very good transfer with added citrus, pea shoots and shallots. Good complexity. Balanced bitterness and pungency. Clean mouthfeel and a nice black pepper finish. Yummy.

Rich Glen
Limited Release Early Harvest EVOO
89/100 Class 2
The aroma profile is green grass, apple and green banana, and rosemary with powerful intensity and abundance. Transfers well to the palate with more tomato leaf and wild rocket flavours. Light mouthfeel. Fine grained bitterness works well with a green astringency and warm pepper. The flavours and textural elements persist. The oil is balanced and harmonious.

ESTÂNCIA DAS OLIVEIRAS BLEND EXCLUSIVO

88/100 Class 3

Fresh intense nose with citrus, apple, oregano, and garlic shoot. Transfers well to the palate with additional pithy notes, green herbs, black tea, and hints of ginger and cardamon. Light mouthfeel with a pithy astringency that adds texture. Strong bitterness and pepper finish with complex flavours and a warm ending.

JUDITH MICHELLE CAZALY Flinders Island Organic Extra Virgin Olive Oil Phenolic Content Champion

88/100 Class 3

Abundant fresh aromas of ripe tropical fruits, olive fruit, green herbs, meadow flowers and artichoke. Transfers well, with endive and gingery flavours. Light textured mouthfeel. Robust pepper and bitterness and a sappy astringency provide a bold and defined finish with long persistence.

Cobram Estate Olives Cobram Estate Light

87/100 Class 1

A vibrant green nose of arugula, water cress, green beans, olive leaf and soursob with hints of green apple and sweet marshmallow. Transfers to an intensely savoury palate of garden greens, tobacco, almonds, and walnut. Creamy mouthfeel. Good persistent length, balanced heat and bitterness with a building chilli warmth.

Cobram Estate Olives Ultra Premium Hojiblanca

87/100 Class 2

Very interesting green aromas of cut grass, green apple, Greek salad, tomato vine, tropical fruits, rose petal and jujube. In the mouth, the long white pepper goes with the mint in a green elegant pungency. An excellent transfer that keeps giving. Balanced, harmonious, clean and very good. Fabulous length.

Cradle Coast Olives Medley

87/100 Class 2

Fresh intense tomato leaf, green vegetable and slightly nutty notes on the nose, which transfer well to the palate with woody herbs and black pepper. This well-balanced oil has fantastic lingering chilli and a clean creamy mouthfeel.

Geelong Region Olives SA Verdale

87/100 Class 5D

Fresh intense aromas of green apple, just-mown grass, nashi pear, snow pea shoots, and vanilla. Great transfer to the palate with extra herbal, lemon, and rocket salad. Fine-grained astringency, textured bitterness and balanced pungency contribute to a pleasing creamy mouthfeel. The flavours and textural elements are enduring, culminating in a long flavoursome finish.

JUDITH MICHELLE CAZALY Season's Blend Flinders Island Organic Oil

87/100 Class 3

Fresh intense green aromas with tropical fruits, green peppers, green tea, radicchio, and Greek salad notes. Great transfer defined the fruits more on the palate. The bitterne
ss and pungency are intense yet very good and balanced. A green astringency added more complexity. Long lingering finish that kept giving.

Tawarri Grove Tawarri Grove Blend

87/100 Class 2

BEST EVOO FROM NSW

Fresh intense confectionary nose, with passionfruit, sweet red berries, spinach leaf, nuts, and a green stalkiness. Transfers very well to the palate with additional spice, banana, and herb. Lovely creamy mouthfeel with balanced bitterness and a tease of white pepper. Persistent and flavoursome.

Agronio Organic Herb Farm Olive Grove
Koroneiki Organic Olive Oil
86/100 Class 3
Fresh intense aroma of fresh olive fruit, deep notes of walnut and thistle, chicory, artichoke, and green tea. Great transfer to a green palate. Creamy and rich on palate. The black pepperiness works well with a fresh almond astringency and a long persistent bitterness. A very good fruit driven and textured finish.

Gilmore Valley Grove
The Rusty Bus, Snowy Blend
86/100 Class 5D
Intense fresh fruity nose of camomile, cinnamon, sweets and rocket. Excellent transfer, with elements of herbs, blossom, almonds, and green salad. Creamy mouthfeel. Good complexity with a warm peppery pungency and a long and balanced finish. A harmonious oil.

Gidge Springs
Extra Virgin Olive Oil
86/100 Class 2
BEST EVOO FROM WA
Fresh aromas of herb, green almond, lemon myrtle and citrus blossom. Good transfer to the palate with additional citrus notes. Light mouthfeel. Bitterness and pepper are balanced and linger. A complex oil with delicious flavours. Lovely harmonious persistent finish.

Grassy Spur Olives
Premium Blend
86/100 Class 5D
Herbaceous nose with green almond, green banana and herbs on the palate. Balanced mid strength bitterness and pungency with high astringency. Fragrant notes. Clean and creamy mouthfeel with nutty sensation. Balanced with long after taste that lingers.

Cape Schanck Olive Estate
Picual
86/100 Class 5A
Abundant aromas of spicy green salad, rocket, and herbs that transfer to the palate with the addition of artichoke and tomato. Clean mouthfeel with a gentle astringency. . Great intensity, with a light spicy pungency and lingering bitterness. A very fresh oil.

Geelong Region Olives
Barwon River Olives Spanish Blend
86/100 Class 3
Fresh abundant aromas of mint, chervil, tropical fruits, floral notes, sage, and melon. Transfers well with developing red apple, herb and spice. Creamy mouthfeel. Balanced bitterness and pungency. Balanced levels of bitterness and black pepper pungency with a very textured astringency that mingles on the palate. Lingering floral, fruity and mint finish with good persistence and complexity.

Gilmore Valley Grove
The Rusty Bus
86/100 Class 2
Fresh aromas of sliced red tomato, pea shoots, herbs, spinach, and lemon that transfers well to the herbaceous palate. Creamy mouthfeel. Balanced bitterness with a late black pepper hit. Long lingering finish.

Kyneton Olive Oil
Family Selection Frantoio
86/100 Class 2
This excellent oil has aromas of liquorice, tomato leaf and citrus. The transfer to palate is good and clean with anise also present. Silky mouthfeel. Balanced bitterness and a white pepperiness gives a lovely persistent finish. Entertaining and endless.

Paringa Ridge Pty Ltd
Leontyna Black Label
86/100 Class 2
Fresh, very complex herbaceous aroma of green grass, pine needles, rocket along with hints of green apple and citrus. Moderately good intensity. Good transfer, with green herbaceous notes dominant. Some sweet notes developed in the mid-palate. Clean mouthfeel with slight astringency, moderate bitterness, and chilli pungency. Very well balanced and complex. Lingering green fruity finish with well-integrated bitterness and pungency.

GOLD MEDAL WINNERS

AUSTRALIAN INTERNATIONAL OLIVE AWARDS 2024 GOLD

SILVER MEDAL WINNERS

AUSTRALIAN INTERNATIONAL OLIVE AWARDS 2024 SILVER

Grampians Olive Co
Delicate Organic
85/100 Class 2
Fresh aromas of green salad leaves, green banana, apple, citrus blossom, tomato leaf, passionfruit, and wet grass. Moderate transfer to the palate with additional lime juice notes. Creamy light mouthfeel. Balanced mild bitterness and spicy pepper that linger on the finish.

Lauriston Grove
Frantoio
85/100 Class 2
Herbaceous aromas with malt, spice, butter cake mix, floral bouquets and banana. Transfers moderately to the palate. Clean mouthfeel. The finish is warm white pepper. Bitterness and pepper harmonise with the fruit characters. Long length.

Riverstone Olives
Frantoio
85/100 Class 3
The moderate aroma profile shows bitter greens, radicchio, spice, green apple, and floral elements. Good transfer with additional tobacco leaf, pepper, and green grass. Creamy mouthfeel. The oil presents a marked bitterness, accompanied by grassy and nutty undertones. Good persistence.

Arkstone Olives
Correggiola
84/100 Class 5B
Fresh aroma profile showing fresh green grass, peach, woody herbs, green apple skin and a green vegetal note with pronounced intensity. Good transfer to the palate. Nice complexity of flavours. Light clean mouthfeel. The taste is marked by a noticeable bitterness and warm spiciness, with a drying astringency that overpowers the fruit and finish.

Arkstone Olives
Manzanillo
84/100 Class 5A
Reasonably complex fresh aromas of green grass, olive fruit, green tea, nasturtium leaves, walnuts, and floral notes. Good transfer with flavours of fresh herbs, salad leaves and primrose flowers. Clean mouthfeel. Good texture with moderate astringency, bitterness, and pungency. Reasonably complex, well balanced, and harmonious. Pleasant, long lingering finish.

Kyneton Olive Oil Premium Selection
84/100 Class 2
Fresh tropical fruit aromas with granny smith apple, banana, ripe tomato, rocket, and meadow floral notes. Transfers well with fruits coming through and more notes of radicchio, artichoke and green apple skin. Light and clean mouthfeel with balanced bitterness and pepper that melds with a little green astringency. Warm moderate finish with a pepper kick.

Mount Bernard Olives Frantoio
84/100 Class 2
Intense green herbal nose with green almond, and green banana skin. Great transfer with a spicy sensation. Clean mouthfeel. Moderate black pepper pungency and balanced bitterness. Long persistent length.

Peninsula Providore Farm Reserve
84/100 Class 2
A fresh green oil with abundant banana, salad greens, pea shoot, green almond, grass, radicchio, and black pepper aromas. Great transfer to the palate with additional cardamon, ginger, wild rocket, and witlof flavours. Light zingy mouthfeel. Building radicchio bitterness with balanced warm pepper that builds on the palate. A long length with balance.

Rich Glen Signature EVOO
84/100 Class 1
A fresh savoury nose with green vine, kale, fig leaf and banana, creamy almond, walnut transfers to a mild palate with green banana, marshmallow plant, Brazil nut and almond. Creamy mouthfeel with balanced white pepper and bitterness. A slightly short palate with a delicate finish.

Arkstone Olives Manzanillo
83/100 Class 3
The aroma profile is fresh green grass, sweet floral undertones, tomato leaf and peach with good intensity. Transfer to palate is good with additional green olive fruit and salad herbs. Creamy mouthfeel. A pronounced bitterness, slight pungency, and warm pepper add texture to the oil. Well balanced and good duration on the finish.

Grassy Spur Olives Picholine
83/100 Class 5D
Fresh aromas of red and green apple, mint, grass, herbs, and olive fruit. Good transfer to the palate with more almond notes. Creamy mouthfeel. Good pungency and bitterness with a lovely final sensation of artichoke. Good length.

Manna Hill Estate Biodynamic-organic Regenerative Extra Virgin Olive Oil
83/100 Class 2
Moderate aromas of banana peel, green grass, olives, endive, pine nut and tropical fruit notes. Good transfer to the palate with more herby notes. Light mouthfeel. Balanced bitterness and pungency accompany a commendable persistence.

Nasmin Pty Ltd Coratina
83/100 Class 4
Aroma is a lively combination of tropical pineapple, thyme, grass, salad herb, walnut skin, and spices. The transfer showed medium bitterness and pungency building to a chilli finish. A creamy mouthfeel with a long lingering finish.

The House On The Hill Olive Grove -K1- Koroneiki
83/100 Class 5C
(BEST IN CLASS)
The aroma shows green grass, green apple, nettle, and sweet floral notes of moderate intensity. Good transfer with additional sweet red apple and rose characters. Delicious and creamy. Pronounced bitterness and textured pungency, contributing to a full mouthfeel.Complex, and harmonious finish.

Wilson Family Olives Sunshine Classic Harvest

83/100 Class 1

The aroma shows good levels of cut grass, green capsicum, green banana, passionfruit, nettle, and salad herbs. These aromas transfer with intensity to the palate with additional green bean, artichoke, and avocado skin. Light clean mouthfeel. The oil exhibits minimal bitterness and pungency. Harmonious and well-balanced with a moderate length on the finish.

Arkstone Olives Correggiola

82/100 Class 3

Fresh, moderately intense aromas of olive fruitiness, green leaves, Tuscan herbs, and green grass with underlying savoury notes. Reasonably complex. Good transfer to the mouth with fresh mint, citrus and woody notes. Clean mouthfeel. Good texture with moderate bitterness and astringency, and a building chilli pungency that dominated the very long, lingering finish. Reasonably complex but unbalanced.

Campaspe Bend Frantoio Corregiola

82/100 Class 1

Attractive, moderately intense aroma of green banana, grass, rocket, green capsicum, and warm sweet spicy notes. Good flavour transfer with additional floral and fresh nut flavours on the palate. Fresh and clean in the mouth. Initially the bitterness overwhelmed, but faded and gave way to a long fruity finish with a late developing chilli pungency. A reasonably well balanced and complex oil.

515 Premium Harvest 515 Premium Harvest Estate Koroneiki

82/100 Class 2

Moderate intensity of fruit on the nose. Lovely flavours of pome fruit, berries, and citrus. Good transfer to palate. Creamy mouthfeel. Balanced bitterness and pungency.

Goya en España S.A.U GOYA® UNICO PREMIUM EVOO

82/100 Class 3

Fresh and clean aromas of tomato leaves, fig leaves, basil, green apple, green grass. Very strong and intense. Great transfer with more rocket. Spicy clean mouthfeel with a middle sweetness. Robust bitterness, black pepper and grippy astringency that lingers.

Lauriston Grove Manzanillo

82/100 Class 2

Moderate intense aromas of sweet vanilla, green bean, citrus blossom, and green tea. The transfer showed extra sweet red berries, nuts, and baking spice. Light mouthfeel with a radicchio bitterness and a peppery finish that lingers with an earthy aftertaste.

Lisadurne Hill Hill Paddock Blend

82/100 Class 4

Fresh salad leaf, woody herbs, lime zest, artichoke and freshly cut grass aromas that transfer to the palate with additional sweet garlic chive notes. Watery and slightly woody mouthfeel. Late chilli pepper and bitterness that warms and builds. Moderate length.

Tar & Roses Mornington Peninsula Frantoio

82/100 Class 2

Moderate intense aromas of sage, rose petals, fresh olives, and wild flowers. Transfer is not as intense with a little extra pepper and nutmeg tones. Creamy mouthfeel with a balanced pepper and bitterness warmth. A lingering and pleasant finish.

Loaves and Fishes Tasmania Forth Valley Extra Virgin Olive Oil

82/100 Class 1

Fresh tropical, sweet red berry, herbal, and citrus notes. Good transfer to the palate marked spearmint, lemon zest and a sharp rocket finish. Creamy mouthfeel. Balanced bitterness with a mint and warm black pepper finish.

Monini SpA MONINI MONOCULTIVAR CORATINA EXTRA VIRGIN OLIVE OIL

82/100 Class 3

Moderate intensity of fresh green almond, olives leaves and herbs. Great transfer with more green grass. Clean mouthfeel with a drying astringency. High complexity. Intense robust bitterness and black pepper.

Monini SpA MONINI ORGANIC EXTRA VIRGIN OLIVE OIL

82/100 Class 2

Fresh and clean. Moderately complex herbaceous aroma of green leaves, rocket, sorrel, green banana, fresh herbs, and fresh walnuts. Good transfer to the mouth with hints of tropical fruit spice and walnuts. Very creamy mouthfeel. Low bitterness and moderate pungency and astringency. Long lingering fruity and chilli pepper finish. Complex, and reasonably well balanced.

The House On The Hill Olive Grove -K1- KORONEIKI

82/100 Class 2

Moderate aromas of green grass, green almonds, green leaves along with sweet floral and warm spice notes. Good transfer to palate with additional sweet herbaceous characters. Creamy mouthfeel with low bitterness and a late developing strong chilli pungency that overwhelmed the fruit on the finish. Lacks balance and harmony. Moderately complex. Good persistence.

Rio Vista Olives Signore Extra Virgin Olive Oil

82/100 Class 2

Fresh moderate aromas of salad leaves, grass, green banana, and pea shoots. A good transfer of salad leaf, green herbs, and citrus to the palate. A creamy mouthfeel. Balanced bitterness and pepper with a long warm building finish.

Ashbolt Farm Ashbolt Red Label

81/100 Class 3

An oil with tropical banana, vanilla and passionfruit aromas that lead into a clean smooth transfer. Medium bitterness and pungency. The finish is slow and warm with a touch of chilli.

Mount Bernard Olives Picual

81/100 Class 3

Fresh, fruity nose with herbs, green fruit, artichoke, and fig leaf. Good transfer with lime and lemon notes and wild herbs. Creamy mouthfeel with very high bitterness that dominates the other positive sensations. Long after taste with a warm ginger pungency.

Nullamunjie Olive Oil Pty Ltd Nullamunjie

81/100 Class 2

An intense aroma profile shows fresh green grass, salad leaves, mint, snow peas and malty spice. Great transfer to the palate with additional green banana, nettle, and floral notes. A creamy oil with balanced bitterness and a spicy warm pepper that provide good textural elements and a moderate finish.

The Olive Press Limited Oilmakers Blend

81/100 Class 5D

Moderately intense aroma with tropical fruits, green almond, red apple skin and a hint of green herb and wet grass. Moderate transfer to the palate with riper softer fruits. Aromas more intense than flavour. Light mouthfeel. Well balanced with moderately levels of bitterness and pungency. Fine grained white pepper builds.

Calabro Olive Grove Family Blend

80/100 Class 2

An interesting aroma of some sweet citrus, red berry and tobacco leaf. Mild transfer to the palate with extra guava and red apple. Creamy mouthfeel with Low bitterness and balanced pungency. Moderate length.

Diana Olive Oil Holdings Pty Ltd Novello

80/100 Class 2

Fresh moderate aromas of green grass, iceberg lettuce, bouquet garni, lemon and avocado. Good transfer to palate with additional spice. Slightly heavy in the mouth. Good balance of pepper and bitterness with a touch of astringency. Moderate length.

Five Groves Olive Estate Frantoio

80/100 Class 2

Moderate aroma of fresh green grass, green leaves, citrus, warm spice along with caramel toffee. Very good transfer to the palate with underlying sweet notes. Clean mouthfeel. Good texture with moderate bitterness and strong chilli pungency. Reasonably complex. Unbalanced pungency dominates long finish.

Goya en España S.A.U GOYA® ROBUSTO

80/100 Class 3

Fresh aromas of tomato leaf, green capsicum, lemon peel, green grass, and olive fruit. Good complexity and transfer with some dried herb. Fresh and clean. Robust with textured with levels of bitterness and pungency. Balanced and harmonious. Very persistent with well-integrated fruit and pungency. Complex.

Gooramadda Olives Classic

80/100 Class 2

A delightful aroma of green olives, tomato vine and fig leaf that transfers to the palate. Clean mouthfeel with a balanced bitterness, pungency, and textured green astringency. A creamy delicate building warmth to finish.

Hannaford Olive Oil Parragon Corregiola

80/100 Class 1

Fine green leaf aromas, with banana and citrus notes that transferring well to the palate with additional floral notes and spice. Light clean mouthfeel. Complexity with a mild nuttiness. Very mild bitterness with a gentle pleasant warmth that lingers.

Longridge Olives Chefs Choice

80/100 Class 4

Fresh aromas of passionfruit, oregano, meadow flowers and figs notes that transfer to the palate with more tropical flavours, elderflower and green grass. Light mouthfeel. Light bitterness and balanced warm pepper. Good length.

Mount Zero Olives Early Harvest Picual

80/100 Class 2

Moderate aromas of salad leaves, ripe apple and soft herbs. Medium intensity transfer with a creamy mouthfeel. Balanced bitterness and a spicy pepper pungency that lingers.

Quartz Hill Olive Oil Quartz Hill Estate

80/100 Class 2

A fresh aroma of citrus zest, apple, and mild herbs. The palate also has flavours of lemon confectionary, with a sharp up-front bitterness and developing pungency. Creamy mouthfeel with a moderate length.

Rylstone Olive Press Limited Edition Frantoio

80/100 Class 1

Fresh oil with olive fruit, grass, spice, meadow and lime aromas that transfer to the palate. Mild bitterness and pungency. Flavours are very persistent with a long after taste. Well balanced.

The Village Olive Grove Early Harvest

80/100 Class 2

Fresh intense aromas of green grass, olive and fig leaf and red apple peel. Good transfer with lime and herb. The oil has mild bitterness, obvious pungency, and a good creamy mouthfeel. Moderate persistence.

Wollundry Grove Olives Delicate Flavour

80/100 Class 1

This oil has an inviting balance of fresh green cut grass, leafy greens, and tomato with good intensity. The transfer is smooth, showing flavours of salad greens and tomato vine, with a late warmth. A pleasing oil.

Wollundry Grove Olives Distinctive Flavour

80/100 Class 2

Fresh green aromas with tomato leaf, walnut, toffee apple and tropical fruit. Good transfer with more red apple and olive leaf. Light mouthfeel. Good pungency with a harmonious warm pepper finish.

Woodside Farm Frantoio

80/100 Class 3

Fresh green aromas of herbs, leaves, tobacco leaf, artichoke and fig leaf. Good transfer with lime and lemon notes. Clean mouthfeel with an astringent zing. Robust bitterness and chilli pepper that lingers.

Monini SpA MONINI GRANFRUTTATO

79/100 Class 3

Fresh green aromas of olive leaves, rocket, ripe banana and radish. Moderate transfer. Creamy mouthfeel with balanced pepper and an intense marzipan almond bitterness that lingers. Warm finish.

Murray Gums Estate

79/100 Class 2

Fresh aromas of green and bitter almond, apple and green grass. Good transfer with more banana and banana peel. Clean mouthfeel. Moderate pungency and warm bitterness that lingers.

Rylstone Olive Press Limited Edition Leccino

79/100 Class 1

This oil has notes of green bean, vegetables, artichoke, and bitter greens. The intensity and complexity are moderate. On the palate the transfer is true, with a creamy mouthfeel, mild bitterness and pungency with a pleasing length and warm pepper finish.

Arthur's Grove Manzanillo

78/100 Class 3

Moderate aroma of bitter greens, Greek salad, tomato vine, grass, and snow pea shoots. Good transfer to palate with more olive fruit characters. Creamy spicy mouthfeel. Robust bitterness, a grippy astringency and a warm pepper persist on the finish and slightly overpower the fruit. Very textured.

Lisadurne Hill Angus

78/100 Class 5B

Aromas of tropical fruit salad, passionfruit, sliced tomato, and herbs. The transfer is good with additional apple and banana, but the bitterness tended to dominate. Light mouthfeel with a gentle warm peppery finish that lingers.

Long Paddock Olive Rustlers "Fortuna"

78/100 Class 2

Delicate fruit nose. Sweet red berry and apple flavours with malt biscuit notes. Moderate transfer. Clean mouthfeel with a low white pepper pungency on the finish.

Mariposa Estate Mid Harvest Frantoio / Leccino / Pendolino

78/100 Class 1

Fresh aromas of malt, persimmon, jasmine and chervil that transfers to an equally delicate palate of almond, avocado, banana, and all spice. Gentle persistent warmth, low bitterness, and good creamy mouthfeel.

The Olive Press Limited Tuscan Blend

78/100 Class 5B

Fresh aromas of ripe apple, wet grass, meadow, and nasturtium flowers. Good transfer with similar flavours to the nose. Tingling lingering warm mouthfeel with balanced bitterness and pepper. A balanced chilli finish with a moderate length.

PepperGreen Estate Arbequina

78/100 Class 1

Fresh aromas of green grass, salad leaves, green apple, and banana skin. Moderate intensity and complexity. Good transfer with well-coordinated flavours. A light pungency and bitterness, providing a smooth and textural mouthfeel. Good length.

STONEY CREEK OLIVES SCO1

78/100 Class 2

This oil exhibits a strong tropical, pineapple and passionfruit aromas. Light mouthfeel. It is reasonably complex with a good transfer to the palate. Mild intensity and a rich nougat confectionary overlay. Good length.

Tawarri Grove Frantoio

78/100 Class 1

Intense, fresh and green aromas: herbs, green tea, green banana, grass. Moderate transfer to the palate with extra malt. Creamy texture. Balanced bitterness with a developing chilli pepper finish.

Calabro Olive Grove Grove Blend

77/100 Class 1

Soft aromas of fresh grass, pine needle, sweet nuts, leafy greens, and floral notes. Mild transfer to the palate with additional sliced tomato, garlic shoots and tropical notes. Light mouthfeel. Mild bitterness and pepper allow the fruit characters to shine. Moderate length.

Clydebank Farm Leccino

77/100 Class 5B

Malt biscuit and nutty aromas. Moderate transfer, a little bit creamy and heavy in mouth with moderate complexity. Moderate late chilli pungency with a little bitterness in flavour.

Kyneton Olive Oil Family Selection Correggiola

77/100 Class 2

Good fresh aromas of leafy greens, orange blossom, wet cut grass, and spicy green peppers. Transfers to intense leafy green almond, watercress, fennel, and anise on the palate. Creamy mouthfeel. A pithy bitterness overpowers the fruit somewhat and the pepperiness gives a warm chilli finish. Moderate length.

Peninsula Providore Farm Peninsula Providore EVOO

77/100 Class 2

A nice delicate oil with sweet apple, spices, and green banana. Light mouthfeel. The palate has some astringency with a medium pungent finish that overshadows the fruit a little. Warm finish.

Reid Argyle Investments Pty Ltd Myrtle Brae

77/100 Class 4

A simple delicate oil with fresh aromas of tomato leaf, citrus and floral tones. Creamy mouthfeel. Mild transfer of flavours is met with bitter rocket and roasted nuts on a wasabi peppery finish.

Riverstone Olives Verdale

77/100 Class 1

Fresh aromas of green apple, lime, pineapple with floral and clover notes. Transferring well with additional raw salad leaves and bitter herbs. Some notes of banana, almond and cut grass. Light mouthfeel. Mild bitterness with a warm white pepper finish.

The Grove Trading Company Correggiola
77/100 Class 2
Medium intense fresh aromas of wet grass, green almond, rocket, and meadow flowers. Moderate transfer to the palate with baking spice, malt, and white pepper. Creamy light mouthfeel. Balanced pepper with a warm peppery finish. Moderate length.

The Olive Press Limited Picholine
77/100 Class 5D
Moderate intense aromas of green grass, banana, parsley, almond and blossom. Mild transfer to the palate with additional apple and nut flavours. Creamy mouthfeel. Pronounced pungency and bitterness overpowers the fruit. A textured oil with a moderately long finish.

The Olive Press Limited Picual
77/100 Class 5A
Intense, rich, creamy herbal aromas with avocado skin, green bean, and tomato vine. Transfers to a leafy green artichoke and radicchio palate. Creamy mouthfeel. Bitterness is dominating with textured pungency and astringency. Moderate length and finish.

Clydebank Farm Leccino
76/100 Class 2
Aromas of pineapple, sweet apple, and peas. Transfers well to the palate with more nuts and spice. Creamy mouthfeel. Bitterness and pepper slightly overpower the fruit. Moderate finish.

Cradle Coast Olives Manzanillo
76/100 Class 3
Fresh moderate aromas of cut grass, ripe tropical fruits, green peppers and dried herbs. The transfer is good but the fruit is not as intense. Light watery mouthfeel with balanced bitterness and a long warm chilli pepper finish.

Grassy Spur Olives Coratina
76/100 Class 5B
Delicate aromas of snow pea, red apple peel, fines herbs, and malt biscuits that transfer to the palate. Light watery mouthfeel. Balanced bitterness with a building intense chilli heat on the finish. Moderate length.

Five Groves Olive Estate Frantoio
76/100 Class 5B
Green grassy aromas with woody notes, herbal leaves, citrus and a sweet fruit sensation. Delicate profile but long after taste. Good transfer to the palate. Harmonious and well-balanced oil with a eucalyptus flavour that lingers with an intense chilli finish.

Long Paddock Olive Rustlers "Salvation"
76/100 Class 2
Savoury green aromas of tobacco, wood, stalk, pine tree and menthol. Moderate transfer with a light mouthfeel. Flavours on palate are overwhelmed by a green astringency that dries out the palate. Generous bitterness and pepper. Warm moderate finish.

Mariposa Estate Late Harvest Leccino / Pendolino
76/100 Class 1
Fresh moderate intense aromas of melon, grass, nettle, pomme fruit and herb tones. Transfer is pleasant, but the fruit dissipated quickly on the palate. Lovely mouthfeel. Bitterness and pungency are mild and balanced with persistence.

Monini SpA MONINI CLASSICO
76/100 Class 3
A spicy fresh tomato nose with herbs, tropical notes, green bean, and rocket. Transfers well to palate with the flavours dissipating slowly. Full-bodied creamy mouthfeel. Robust bitterness and pepper that somewhat dominate the texture and finish.

RP & JA Goddard Coronea Grove Olives
76/100 Class 5B
Fresh aromas of fig leaf, radicchio, sorrel, and bitter herb that transfers to the palate but quicky fades away. Additional green notes with green apples on the palate. Creamy mouthfeel with a great bold finish that is disjointed, when compared to the aroma and palate.

W2Olives Hardys Mammoth
76/100 Class 2
Fresh aromas of tomato leaf, passionfruit, citrus, green grass, and lime with good transfer to the palate. A little waxy mouthfeel. Balanced bitterness and pepper with a slightly unbalanced astringency lingering on the finish.

The Village Olive Grove Late Harvest
76/100 Class 2
Moderate fresh aromas of flowers, meadow, caramel, cinnamon, dry hay, and soft salad leaves. Good transfer. Clean mouthfeel. The flavour is less defined in the mouth because of unbalanced bitterness and astringency overshadowing the fruit. Warm chilli finish.

BRONZE MEDAL WINNERS

Geelong Region Olives Barwon River Olives Frantoio
74/100 Class 5B
A low aroma of tropical fruit, soft salad leaves and sweet hay. Good transfer to the palate with more sweet floral notes. Creamy mouthfeel. Moderate astringency and bitterness and strong chilli pungency that fades to give a pleasant fruity finish.

Cradle Coast Olives Paragon
73/100 Class 2
Mild aromas of olive leaf, green grass, and stone fruit that transfers to a mild palate with extra hints of green banana peel. Full mouthfeel with a touch of astringency that dries the palate. Black pepper and spicy bitterness are slightly overpowering on the palate. Medium finish.

Geelong Region Olives Mt Moriac Olives Mediterranean
73/100 Class 2
Mild aromas of banana, olive fruit, grass, and nuts. Moderate transfer with more green grass, avocado and apple on the palate. Creamy mouthfeel. Balanced pepper, strong bitterness that overpowers fruit. Moderate finish.

Australian Olive Company Premium Phoenician EVOO
70/100 Class 1
This oil shows green apples and a soft nuttiness on the nose. The palate complexity is simple and mild. Mellow mouthfeel, but the oil is a little heavy. The persistency is short.

Cape Schanck Olive Estate Leccino
70/100 Class 5B
Mild aromas of early picked courgettes, pea shoots, ripe banana and wild rocket that transfer mildly to the palate. Creamy mouthfeel with limited fruits. Balanced nuances of bitterness and pepper with a short finish.

Geelong Region Olives Masons Creek Blend
70/100 Class 3
Fresh aromas of wet grass, nettle, fig leaf, green tea, and ripe fruit. Moderate transfer to the palate. Light mouthfeel with medium bitterness and robust pepper. Finish fell slightly flat as the fruit is not overly intense. Short length.

Homeleigh Grove Family Harvest
70/100 Class 1
Fresh herbal aromas with wild rocket notes with moderate intensity. Mild transfer to palate with hints of thyme and avocado. Very little bitterness. Creamy leafy butter herb taste with a short spicy pepper chilli finish that lingers.

Quartz Hill Olive Oil Alluvial Press
70/100 Class 2
Mild aroma with soft salad leaves, parsley, aniseed, and slightly smoky notes on the nose along with hints of spearmint and green tea. Good transfer with an additional low level of sweet fruit and malt notes on the palate. Creamy mouthfeel.

Arthur's Grove
Frantoio
68/100 Class 3
Aroma of cut grass, mint, citrus, green leaves, pea shoots and underlying cardboardy notes. Medium intensity. Good transfer to the palate with some woody and sour notes developing mid-palate. Slightly greasy texture, moderately high levels of bitterness, astringency.

Lauriston Grove
Correggiola
68/100 Class 2
Mild aromas of baking spice, malt and cake mix that transfer to the palate. Creamy mouthfeel. Pepper in balance but bitterness dominates on the aftertaste. A little one dimensional that lacks fresh fruit characters. Short finish.

Olja Collective
Frantoio
67/100 Class 2
The oil has a mild aroma with hay, straw, and floral notes. Moderate transfer with a slightly heavy mouthfeel. Intense bitterness and pungency dominate the warm finish and fruit notes.

Prema Bros.
Francesco Reserve
66/100 Class 1
Mild aromas of guava, floral notes and green tomato that transfer to the palate. Medium intensity and full-bodied mouthfeel. Flavours drop off on the palate which is overpowered somewhat by the bitterness and pungency. Short finish.

Wilson Family Olives
Sunrise Early Harvest
Extra Virgin Olive Oil
67/100 Class 5B
Moderate intense aroma of ripe apple, sliced banana, and green grass. These transfer to the palate with hints of eucalyptus. The flavour is not as intense as the aroma. Big mouthfeel. Pungency and bitterness overpower the oil's fruitiness. A short length.

BRONZE MEDAL WINNERS

Flavoured Olive Oil Results

PLATINUM MEDAL WINNER

BEST FLAVOURED OIL IN SHOW (COMMERCIAL VOLUME)
BEST IN CLASS 7
Longridge Olives
Lemon Agrumato Olive Oil

93/100 Class 7A

A very fresh zesty, whole lemon aroma with lemon curd and lemon juice that transfers to a vibrant lemon palate with strong lemon pith, zest, and flesh. Light zingy mouthfeel. Fresh lemon pith bitterness, with a warming late pepper heat on the finish. Lingering and delicious.

BEST FLAVOURED OIL IN SHOW (BOUTIQUE VOLUME)
Kyneton Olive Oil Chilli
91/100 Class 7B
Fresh zesty intense sweet chilli aromas with roasted capsicum, cayenne, and roasted chilli notes. Excellent transfer to the palate where the flavours are more delicious. Light zingy mouthfeel with plenty of heat. Excellent warm chilli on the back palate makes for a wonderful finish that keeps bursting with quality chilli and roasted capsicum flavour.

GOLD MEDAL WINNERS

Longridge Olives
Lime Agrumato Olive Oil
90/100 Class 7A
Fresh tangy lime aroma with definite lime leaf and juice. Transfers to moderate palate of lime zest and lime pie.
A smooth creamy mouthfeel with notes of cashew and vanilla but with definite lime tartness and pithy astringency. WOW.

Marvick Native Farms
Kaffir Lime
89/100 Class 7A
ntense and fresh kaffir lime nose with notes of eucalypt and gum, kaffir lime zest, juice and citrus blossom. Good transfer with intense kaffir lime leaf on the palate with additional floral and ginger notes. Creamy mouthfeel. Good, strong, clear flavours with balanced pithy bitterness and pepper.
Great purity of flavour.

Rio Vista Olives
Turmeric Pressed Olive Oil
87/100 Class 7B
Beautiful aromatic turmeric and spice fragrance that transferred with more intensity to the palate. Smooth creamy texture on the palate that continues to evolve with turmeric flavours and aromas. The oil is fresh with balanced bitterness, pungency, and a long lingering warmth. A lovely experience.

The Olive Press Limited
Midori Yuzu Olive Oil
87/100 Class 7A
Delightful flavoured yuzu oil. The underlaying oil allowed the yuzu flavours to shine. The aromas are fresh and intense lemon, grapefruit and blossom which transfer to the palate. A light mouthfeel with a fresh and zesty texture. The balanced pithy bitterness and warm pepper add extra complexity. A long and flavoursome finish. A flavour bomb.

Kyneton Olive Oil Basil

86/100 Class 7B

Intense fresh green sweet basil leaf, basil stalk and green grass aromas that transfer with intensity to the palate. The olive oil's character adds fruit complexity to the oil. Light mouthfeel. Balanced bitterness and pepper allow the basil flavours and aromas to shine. A gentle warm lingering finish that builds. Great authentic flavour.

SILVER MEDAL WINNERS

BEST FLAVOURED OIL IN CLASS 6 Fedra Olive Grove Wild Lime and Chilli

83/100 Class 6B

Delicious aroma of intense lime, roast capsicum, and light red chilli. There is a nice balance of both flavours. Light and spicy mouthfeel. Good combination with a great length. The carrier oil is fresh and zingy.

Rio Vista Olives Basil Pressed Olive Oil

83/100 Class 7B

Medium intense fresh aromas of sweet basil leaf, herbal notes and cut grass. Good transfer to the palate where the flavour evolves to a more basil stalk and older basil leaf flavour. Creamy mouthfeel. Olive oil component is fresh with a mild bitterness and warmish lingering pepper - allowing the basil to show. Lovely long finish.

Gooramadda Olives Rosemary & Thyme

81/100 Class 6B

Intense aromas of rosemary and thyme on the nose that transfers well to the palate. Clearly discernible. Light mouthfeel. Delicate carrier oil with low and balanced bitterness and pepper with a long flavourful warm length.

W2Olives W2O Tarragon

80/100 Class 7B

A fresh pretty floral nose with notes of tarragon and chamomile tea that transfers to a gentle palate. Additional notes of banana and green grass evolve from the olive oil component. Light mouthfeel but a little flat. Mild bitterness and pepper allow the tarragon to be a highlight on the finish. Moderate length.

Kyneton Olive Oil Lemon

79/100 Class 7A

Mild to moderate intense aromas of lemon zest, juice and lemon and lime curd. Transfers to the palate well with strong lemon pith flavour and texture. Light mouthfeel. Pepper is balanced with a strong lemon pith bitterness highlighted on the finish. Good length.

Arthur's Grove Garlic Agrumato

77/100 Class 7B

Definite garlic nose with fresh garlic, garlic chive and caramelised garlic. Aroma transfers to a bitter palate of browned garlic and notes of dried garlic. Creamy mouthfeel with balanced pepper. Moderate finish with a garlic heat and some olive bitterness.

Fedra Olive Grove Garlic Oil Thyme and Lemon Infused with Oregano

76/100 Class 6B

Moderate aromas of thyme, oregano, hints of lemon dominated by a roasted garlic character. Low lemon flavour transfer and the garlic continues to dominate with underlying thyme and oregano flavours. Light mouthfeel. The pungency on the end is lovely and persistent.

BRONZE MEDAL WINNERS

Little Pier Mornington Peninsula Agrumato Lemon Olive Oil

74/100 Class 7A

Gentle fruity lemon nose with elements of lemon blossom, zest, and juice with additional strong herbal notes. Good transfers to the gentle palate. Light mouthfeel with a very astringent and robust bitter finish that overpowers the lemon flavours.

Fedra Olive Grove Lemon Myrtle, Garlic and Thyme

72/100 Class 6B

Pleasant light aroma of lemon, garlic, and savoury herbs on the nose but transfers to the palate with low intensity. The lemon myrtle character is not that intense or obvious on the palate. Light mouthfeel. Soft mild flavour that disperses quickly. Persistent pungency with a moderate length.

Kyneton Olive Oil Truffle

71/100 Class 6B

Very intense aroma of truffle that transferred through to the palate. Possibly too strong an infusion. Creamy mouthfeel with balanced bitterness and pepper. The oil was intensely truffled but lacked vibrancy and freshness.

Goya en España S.A.U Goya® Garlic Extra Virgin Olive Oil

70/100 Class 6B

The oil shows great fresh and dried garlic on the aroma with a milder transfer to the palate. Light mouthfeel. Bitterness and pepper are in balanced with the oil. Finish is short and lacking in garlic intensity.

Fedra Olive Grove Blood Orange and Tarragon

69/100 Class 6B

Lovely intense orange on the nose with hints of tarragon. Transfer of orange is low, as tarragon dominated on the palate. Light mouthfeel. The oil is a little flat and lacked freshness and vibrancy. Warm pungency and finish.

Table Olive Results

PLATINUM MEDAL WINNER

BEST TABLE OLIVE IN SHOW (BOUTIQUE VOLUME)
BEST IN CLASS 14
BEST IN SOUTHERN HEMISPHERE
Gooramadda Olives Kalamata
93/100 Class 14
Good clear brine with a really lovely aroma. Shape, size and colour are uniform and firm to the touch. Flesh is excellent. Stone detaches easily. Natural flavours of citrus, salt and acidity are well balanced and full of flavour. Delicious after-taste that lingers.

BEST TABLE OLIVE IN SHOW (COMMERCIAL VOLUME)
Atacama Aceituna Ltda
Oliú
90/100 Class 14
Wonderful aroma of caramel and liquorice. Shape, size and colour are uniform and firm to the touch. Flesh to pit ratio is very nice. Salt and acidity are well balanced. Lovely taste in the mouth that lingers. The palate is left feeling clean. Origin – Chile

GOLD MEDAL WINNERS

Lisadurne Hill
Kalamata
91/100 Class 14
Amazing aroma. The brine is rich in colour. Fruit colour, shape, size is uniform and firm to touch. Great flavours of caramel spice and fortified wine. Meaty umami. Salt and acidity are balanced. Delicious aftertaste. A wonderful experience.

Gooramadda Olives
Koroneiki
90/100 Class 13
Aroma of rose petals and floral notes. Enticing presentation. Uniform size, colour, and shape. Gentle caramel flavour. Balanced salt and acidity levels. Lingering aftertaste is wonderful.

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

89/100 Class 17

Golden yellow olives with mixed colours, minor blemishes. Aroma is clean, fragrant, and fresh. Olive flavour is good and enhanced by the creamy blue cheese filling. Good palate, pleasant lingering flavours and balanced bitterness and acidity. Blue cheese dominating the olive flavour with sharpness. Delicious.

Adina Vineyard & Olive Grove
Adina Lemongrass & Pink Peppercorn Olives

88/100 Class 18A

Pretty pink medley of kalamata olives that complimented the pink peppercorn. Excellent textured olives with clean flavours, beautiful fragrant flavourings of peppercorn and hints of lemongrass. Clean fresh floral aromas. Well balanced and delicious to eat.

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

88/100 Class 17

Pleasant yellow green olive with consistent size and shape. Aromas of delicious cheese and olives. Good meaty, texture. Taste is clean, balanced between the salty manchego cheese with the bright acidity of the olive. Good appetising olive from sight, smell and through to taste. Flavour bomb.

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

87/100 Class 17

Clear brine with fresh ocean aromas. Fruit is uniform in shape and size, with a mix of textures. The aroma and flavour are richly dominated by a zing of smoked salmon. It works very well with the saltiness and acidity of the olive. Very flavourful with a lingering finish.

Adina Vineyard & Olive Grove
Adina Citrus & Fennel Olives

86/100 Class 18B

Golden green olive with a pink tinge. Some variance in size and shape, occasional mark. Aroma is balanced and well rounded, with fennel, garlic, and citrus. Good thick meaty flesh with nice chewy texture. Flavourings complimented the olive with balance of bitterness and acid and salt.

Gooramadda Olives
Chardy Olives

86/100 Class 11

Well-presented and appealing olive with dark army green/olive colour and natural appearance. Clean, fresh, fruity aroma. Clean, crisp, apple-like texture and good balance of acid, bitterness, and salt.
A delicious olive to enjoy.

SILVER MEDAL WINNERS

Goya en España S.A.U
GOYA® Manzanilla Olives Stuffed with Serrano Ham
85/100 Class 17
Pale yellow green olive with minor blemishes. Consistent size, shape, and colour. Brine has a good aroma and the olive's ham stuffing dominates the olive aroma. Good flesh texture olive filling flavour. The flavour is pleasant and lingers.

Goya en España S.A.U
GOYA® Manzanilla Olives Stuffed with Minced Tuna Paste
85/100 Class 17
Pale yellow and green with consistent shape and few blemishes. Clean aroma dominated by a tuna aroma. Brine is good and clear. Fruit is firm with a good texture. The tuna is flavoursome and works very well with the salty olive. A good combination of flavours.

University of South Australia
Olives the Australian Way Leccino
85/100 Class 11
Small light yellow-green olives with consistent sizing but with minor blemishes and bruising. Moderate crispness and flesh to pip ratio. Balanced salt, acid, and flavour.
A slight plastic note on the palate. Good flavour length.

Adina Vineyard & Olive Grove Adina Lime & Coriander Olives
84/100 Class 18A
Attractive consistent green olive, minimal blemishes. Fresh attractive nose of coriander seed and lime. Clean taste, beautiful flavourings. Small amount of inconsistent texture and some overpowering unripe bitterness detracted from other olives that were perfect.
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Gooramadda Olives
Olive Sampler
84/100 Class 12
Mixed appearance, medley of olives, some with minor creases and blemishes. Clean, fleshy fruit with hints of malt. Varied texture between similar varieties and taste profiles. Some olives lacked complexities and varied with saltiness. Good balance of acidity and bitterness

Goya en España S.A.U
GOYA® Manzanilla Olives Stuffed with Minced Pimientos
83/100 Class 17
Varying light-yellow green to green pimento olives. Slight bruising and marks across olives. Consistent size and shape with some damage where the pit has been removed. Appropriate aroma and texture. Acidity, salt, and bitterness all in balance.Good flavour.

Agronio Organic Herb Farm Olive Grove Organic Olives
82/100 Class 15
The shape, size and colour are uniform and attractive. Balanced acidity, salt, and bitterness. The olive has good flavour and texture when the oil is wiped off. Unfortunately, the oil coating the olives lets this sample down. This fruit would have won gold.

Aronio Organic Herb Farm Olive Grove Organic Jumbo Kalamata Olives
80/100 Class 14
Pleasant aroma. Uniform fruit shape, size, and colour, minor blemishes. The fruit is meaty and rich on the palate with the olive character coming through. Masked somewhat by high acidity. The palate if left feeling clean. If acid was balanced it would have received a higher score.

Goya en España S.A.U
GOYA® Manzanilla Spanish Olives
80/100 Class 11
Clear brine, no foreign bodies. Shape, size and colour are consistent. Slight bruising on the fruit, good ratio between fruit and stone. Good skin and flesh texture and good flavour balance

Goya en España S.A.U
GOYA® Whole Queen Olives Stuffed with Minced Pimientos
80/100 Class 17
Large light green olive, generously stuffed with pimento. Some blemishes. Fresh, bright aroma with clean nose. Big, full, firm, meaty texture with balanced acidity. Balanced salt and bitterness and high-quality pimento filling. Good olive flavour.

Mount Zero Olives Cerignola Spanish Style

78/100 Class 11

Large fairly consistent and attractive shaped light green/yellow olives. Clean fruity and lactic aroma. Low salt and overpowering acidity. Skin and flesh nice and crisp. Thick, firm, meaty texture with good olive fruit flavour.

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

76/100 Class 11

Pleasant aroma, clear brine, and good appearance. Size, shape, and colour are uniform. Firm to the touch, but gas pockets and bruising noticeable. Crunchie, fruit flesh to pit is acceptable. Lacking definition in flavour.

Olives from Broke Picholine with Lemon Myrtle

76/100 Class 18A

Yellow green olive with some bruising and wrinkles. Unbalanced salt and bitterness dominated over the olive flavour. Lemon myrtle is minimal and overpowered by the olive. Crisp bite to flesh, good quality olive. More intense lemon myrtle characters would add complexity.

University of South Australia Olives the Australian Way Hojiblanca

76/100 Class 11

Pale green olive colour - a little dull. Some blemishes. Clean fresh aroma of fruit juice and olives. Texture is meaty and firm with strong fruit notes of dried peach and olive. High salt and slightly unbalanced bitterness.

BRONZE MEDAL WINNERS

Monini SpA MONINI ITALIAN PITTED, ORGANIC LECCINO OLIVES

73/100 Class 17

Small pinkish green olive with good consistent size and shape. Some markings consistent with pitting process. Clean, fruity, sweet olive aroma. Very mild flavours. Moderate soft flesh and low salt which affected balance.

Australian Olive Company Premium Kalamata Table Olives

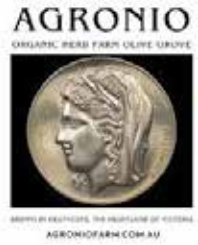
67/100 Class 14

Dark purple with consistent size and shape. Very intense fruity and unusual ferment and vinegar aromas. Good texture but flavour is overpowered by bitterness and acidity. There is an unexpected bitterness with an earthy, fishy, and meaty flavour that lingers on the finish.

Producer Index

515 Premium Harvest
Products: EVOO
Online Sales: Yes
Farmgate: No
Location: Boneo VIC
Hand-picked. Small batch bottling. Never sprayed.
https://www.515.com.au/

Adina Vineyard & Olive Grove
Products: EVOO, Table Olives, Flavoured Oils
Online Sales: Yes
Farmgate: Yes - 492 Lovedale Road, Lovedale, NSW 2325
Location: Lovedale/Pokolbin NSW
E: cellardoor@adinavineyard.com.au
https://www.adinavineyard.com.au/



Agronio Organic Herb Farm Olive Grove
Products: EVOO, Table Olives, Flavoured Oils, Herbs and Honey
Online Sales: Yes
Farmgate: No
Location: Heathcote VIC
E: Agroniofarm@gmail.com
Family owned. Proudly organic practices with no compromises. Strive for top quality. Niche presence. No advertising - only sell through word of mouth.
https://agroniofarm.com/

Arthur's Grove
Products: EVOO, Table Olives, Flavoured Oils, Dukkah
Online Sales: Yes
Farmgate: No
Other outlets: Kalamunda Artisan Market, Peel Produce Market, Madora Bay Market, Boyanup Farmers' Market
Location: Bowelling WA
https://www.arthursgrove.com.au/

Ashbolt Farm
Products: EVOO, Flavoured Oils, Fruit concentrates, salad dressings, vinegar and sour cherry juice.
Online Sales: Yes
Farmgate: No
Other outlets: Salamanca Market
Location: New Norfolk TAS
E: info@ashbolt.com.au
Family-owned farm since 1906. Currently practicing 'sustainable' farming (composts, seaweed etc).
https://ashbolt.com.au/

Australian Olive Company
Products: EVOO, Table Olives, Flavoured Oils
Online Sales: Yes
Farmgate: No
Location: Finniss SA
Family-owned. Grown on the Fleurieu Peninsula, South Australia. Specialists in food service. Find stockists on the website.
https://australianolivecompany.com.au

Calabro Olive Grove
Products: EVOO
Online Sales: Yes
Farmgate: By appointment
Location: Wantirna VIC
M: 04043219151
https://www.instagram.com/calabro_olive_grove/ www.calabroolivegrove.com.au

Campaspe Bend
Products: EVOO
Online Sales: Yes
Farmgate: No
Location: Woodend VIC
www.campaspebend.com

Cape Schanck Olive Estate
Products: EVOO
Online Sales: Yes
Farmgate: No
Location: Mornington Peninsula VIC
www.capeschanckestate.com.au

Chapman River Olives
Products: EVOO
Online Sales: Yes
Farmgate: No
Location: Geraldton WA
Family-owned grove/farm.
https://www.chapmanriver.com.au/

Clydebank Farm

Products: EVOO
Online Sales: Yes
Farmgate: Yes, by appointment only - 120 Peel Road Inverleigh VIC 3321
Other Outlets: Golden Plains Farmers Market & South Geelong Farmers Market.
Location: Inverleigh VIC
E: clydebankfarm3321@gmail.com
Clydebank Farm is a family owned and operated olive grove and farm on the banks of the Barwon River in Inverleigh, Vic. We follow biodynamic practices and have a passion for creating estate grown, premium EVOO.
www.clydebankfarm.com.au/

Cobram Estate Olives

Products: EVOO, Flavoured Oil
Online Sales: Yes
Farmgate: No, but oils are available in all good Australian supermarkets
Location: Lara VIC
Our first olive tree was planted in 1998. Today, we are Australia's largest olive farmer with 2.6 million trees planted on 7,000 hectares.
https://cobramestate.com.au/

Coronea Grove

Products: EVOO
Online Sales: Yes
Farmgate: No
Other outlets: Harvest Farmers Market , Launceston
Location: Hadspen TAS
E: rpgoddard@bigpond.com
M: 0467882208
https://www.facebook.com/CoroneaGroveOlives/

Cradle Coast Olives

Olives Products: EVOO
Online Sales: Yes
Farmgate: Cellar door sales and obligation free tastings Sunday to Friday.
Location: Abbotsham TAS
E: info@cradlecoastolives.com.au
M: 0409658118
Come and view our olive oil pressing May to July. Member Cradle2Coast Tasting Trail and Caves to Canyon Tourism Association.
www.cradlecoastolives.com.au

Devon Siding Olives

Products: EVOO, Table Olives
Online Sales: No
Farmgate: Yes, By appointment
Location: Yarram VIC
E: chrismccallum@netspace.net.au
Herbicide and pesticide free products.
www.devonsidingolives.com.au

ESTÂNCIA DAS OLIVEIRAS

Products: EVOO, Seasonings, Cosmetics and Perfume with EVOO
Online Sales: Yes
Farmgate: No
Location: Viamão – Rio Grande do Sul state (Brazil)
E: rafael@quintadaestancia.com.br
T: +5551981792497
We are a family of passionate olive farming people. We have visits with immersive experiences in the world of olive oil, including a guided walk in the olive groves, visits to the oil mill, guided tasting of award-winning olive oils, violinist and saxophonist shows at sunset, themed lunches honouring olive oil producing regions, gourmet picnic, drinks and much more.
https://www.quintadaestancia.com.br/azeites-estancia-das-oliveiras

Fedra Olive Grove

Products: EVOO, Table Olives, Flavoured Oils, Dukkah
Online Sales: Yes
Farmgate: Yes - 5796 Federal Highway, Collector NSW 2581
Location: Collector NSW
https://www.fedraolivegrove.com.au/

Five Groves Olive Estate

Products: EVOO
Online Sales: Yes
Farmgate: By appointment only, please contact us via the website.
Location: Euroa & Strathbogie VIC
Producing a small batch, single estate EVOO release each year, grown to organic principles, harvested and pressed fresh from the estate's 1,800 Frantoio trees. Lady owned and operated. The grove is situated in the pristine Strathbogie Ranges with the granite soil, sun and wind setting the flavour profile, which is a medium style EVOO with consistent herb, green grass and pepper aromas. Stockists on our website.
https://fivegrovesoliveestate.com.au/

Flinders Island Olive Oil

Products: EVOO (Certified Organic)
Online Sales: Yes
Farmgate: By appointment only
Other outlets: Flinders Island Market and local IGA.
Location: Whitemark TAS
E: flindersislandolives@bigpond.com
Owned and operated by Jude Cazaly. The first and only commercial olive grove on Flinders Island, Tasmania.
https://www.flindersislandoliveoil.com/contact

Loaves and Fishes Tasmania

Products: EVOO
Online Sales: Yes
Farmgate: No
Location: Devonport TAS
A Tasmanian charity dedicated to fighting hunger and strengthening food systems, providing jobs and ensuring every Tasmanian can easily access, cook and eat a nutritious meal every single day. We sell Forth Valley Extra Virgin olive oil and profits support Tasmanian food relief.
https://loavesandfishestasmania.org.au/

Geelong Region Olives

Products: EVOO
Online Sales: Yes
Farmgate: Yes, by appointment - 200 Church Rd, Modewarre VIC 3240
Other outlets: Torquay Farmers Market, Airey's Inlet Market
Location: Moriac VIC
E: sales@groc.com.au
We offer a unique opportunity for people to sample a broad range of oils from the many groves we manage across this great region.
https://geelongregionolives.com.au/

Gidge Springs Extra Virgin Olive Oil

Products: EVOO
Online Sales: No
Farmgate: No
Location: Gidgegannup WA
https://www.facebook.com/gidgegrove

Gilmore Valley Grove

Products: EVOO, Garlic
Online Sales: Coming soon
Farmgate: Visit website for a list of stockists.
Other outlets: Upper Murray Farmers Markets, Corryong, NSW.
Location: Tumut, Batlow NSW
Our humble little grove is family owned and operated. We also grow and sell garlic and garlic products. We are very mindful of biodiversity on our farm to ensure our products are full of flavour and health benefits.
https://www.gilmorevalleygrove.com/

Gooramadda Olives

Products: EVOO, Table Olives, Flavoured Oils
Online Sales: Yes
Farmgate: Yes - 1468 Gooramadda Rd, Gooramadda Vic 3685,
Location: Rutherglen VIC
Family-owned Agri-tourism business with cellar door, tastings and sales.
https://www.gooramaddaolives.com.au

Goya en España S.A.U

Products: EVOO, Table Olives, Flavoured Oils
Online Sales: No
Farmgate: No
Location: Seville (SPAIN)
E: info@goyaspain.com
T: +31 955 632 032
www.goyaoliveoils.com &
www.goyaspain.com

Grampians Olive Co

Products: EVOO, Table Olives, Flavoured Oils, Vinegars, Skincare
Online Sales: Yes
Farmgate: Yes - 376 Olive Plantation Road, Laharum VIC 3401
Location: Laharum, VIC
E: info@grampiansoliveco.com.au
Established in 1943 and 100% family owned and operated. One of Australia's oldest olive groves. Heritage trees, dryland organic farming, a Mediterranean growing climate and a passion for quality combine to create our olive oils. Our farm shop is open 11am to 4pm weekdays serving platters and espresso coffee.
https://grampiansoliveco.com.au/

Grassy Spur Olives

Products: EVOO, Flavoured Oils, Honey
Online Sales: Yes
Farmgate: Yes **-** 32 Moyes Road, Stony Creek (South Gippsland)
Victoria 3957
Location: Meeniyan, VIC
M: 0413185442
We provide a tour of the grove, a tasing of olive oil, and processing room on request.
https://www.grassyspurolives.com.au/

Hannaford Olive Oil

Products: EVOO
Online Sales: No
Farmgate: Visit website for a list of stockists.
Other outlets: Mosman Market First Saturday of each month.
Location: Taralga NSW
https://www.hannafordoliveoil.com/

Homeleigh Grove

Products: EVOO, Table Olives, Flavoured Oil, Dukkah, Moisturiser
Online Sales: Yes
Farmgate: No
Other outlets: Capital Region Farmers Market at EPIC (Canberra Showgrounds) on Saturday mornings
Location: Hall ACT
https://www.homeleigh.com.au/

Kyneton Olive Oil

Products: EVOO, Flavoured Oils
Online Sales: Yes
Farmgate: No
Location: Kyneton VIC
Family owned. Australian made. Italian heritage. Award winning extra virgin olive oils, agrumato oils and flavoured oils.
https://www.kyneton-oliveoil.com.au/

Lauriston Grove

Products: EVOO, Table Olives
Online Sales: Yes
Other outlets: Farmgate Market Bathurst Street Hobart
Location: South Arm, Hobart TAS
E: hello@lauristongrove.com
M: 0417878723
Family-Owned farm "Lauriston Grove" located directly on Hope Beach Southern Tasmania.
https://www.lauristongrove.com/

Leaping Goat Olive Oil

Products: EVOO
Online Sales: No
Farmgate: Visit website for a list of stockists.
Location: Arthurs Seat VIC
https://www.leapinggoatoliveoil.com.au

Lisadurne Hill

Products: EVOO, Table Olives, Flavoured Oils, Vinegars,
Online Sales: Yes
Farmgate: Yes, by appointment.
Other outlets: Coburg, Flemington, Alphington, Euroa, Tallarook and Girgarre
Location: Rushworth VIC
E: info@lisadurnehill.com.au
M: 0438 362 378 (Russ)
M: 0400 667 368 (Tina)
We welcome bus and tour groups for sampling & buying produce, combined with a walk around the garden. We also sell mosto cotto and barrel aged balsamic vinegar, from farm grown trebbiano grapes. The farm has been in the one family since 1876 when the land was first opened for purchase.
https://www.lisadurnehill.com.au/

Little Pier Mornington Peninsula

Products: EVOO, Flavoured Oil
Online Sales: Yes
Farmgate: No
Other outlets: Emu Plains Market - Third Saturday of each month commencing October through to April
54 Coolart Rd, Balnarring 3926
Location: Tuerong VIC
E: erin@littlepier.com.au
Instagram- @littlepier.mp
https://www.littlepier.com.au/

Longridge Olives

Products: EVOO, Flavoured Oils
Online Sales: Coming Soon
Farmgate: By appointment only
Location: Coonalpyn SA
E: lisa@longridgeolives.com.au
100% Family owned. Olives grown and crushed on-site. Multi award winning producers of Agrumato style flavoured oils.
https://longridgeolives.com.au/

Manna Hill Estate

Products: EVOO, Table Olives
Online Sales: Yes
Other outlets: Ballan Farmers Market
Location: Mount Egerton, VIC
Certified Biodynamic, Organic, Regenerative. Small, family owned, dry range (unirrigated) grove within 100 km of Melbourne.
https://mannahillestate.com.au/

Mariposa Estate

Products: EVOO
Online Sales: No
Farmgate: No
Location: Red Hill VIC
E: mnielsen123@icloud.com

Marvick Native Farms
Products: Flavoured Oils, Australian Native Citrus, Preserves
Online Sales: Yes
https://www.outbackchef.com.au/
Farmgate: Visit website for a list of stockists.
Other outlets: Yes – through outback chef website above.
Location: Gingin WA
Family owned - one of the few farms to grow large variety of Australian Native Citrus. Hand made products. Organically certified olives used. Chemical free Native citrus used to produce delicious unique flavours in all our oils and preserves. Award winning products.
https://www.marvicknativefarms.com.au/

Monini SpA
Products: EVOO, Table Olives, Flavoured Oils
Online Sales: Yes
Farmgate: No, but available in good supermarkets
Location: Spoleto (Italy)
Family-owned company.
https://www.monini.com/en-au/

Mount Bernard Olives
Products: EVOO, Flavoured Oils
Online Sales: Yes
Farmgate: By appointment only
Other Outlets: Avenel Market - 2nd Sunday of the month.
Location: Avenel VIC
https://www.mountbernardolives.au/

Mount Zero Olives
Products: EVOO, Table Olives, Flavoured Oils, Vinegars, Spices
Online Sales: Yes
Farmgate: No
Location: Wimmera/Grampians VIC
https://mountzeroolives.com.au/

Murray Gums Estate
Products: EVOO, Wine
Online Sales: Yes
Farmgate: Available in local stores in Echuca/Moama
Location: Echuca Moama
E: sales@murraygumsestate.com.au
M: 0438 761 984
We are a small family owned and operated boutique working vineyard in Echuca Moama. We strive to produce high quality wines & olive oil. We also host weddings and events right on the banks of the beautiful Murray River.
https://murraygumsestate.com.au/

Nullamunjie Olive Oil Pty Ltd
Products: EVOO
Online Sales: Yes
Farmgate: No
Location: Tongio, Swift's Creek VIC
https://www.nullamunjie.com.au/

Olives from Broke
Products: Table Olives
Online Sales: Yes
Farmgate: No formal cellar door but visitors are welcome to sample and buy.
Location: Singleton NSW
https://www.olivesfrombroke.com.au/

Olja Collective
Products: EVOO
Online Sales: Yes
Farmgate: No
Location: Walpole WA
E: monja@oljacollective.com.au
https://www.oljacollective.com.au/

Paringa Ridge Pty Ltd
Products: EVOO
Online Sales: Yes
Farmgate: No
Location: Red Hill South VIC
https://www.leontyna.com.au/

Peninsula Providore
Products: EVOO, Table Olives, Flavoured Oils, Spices
Online Sales: Yes
Farmgate: Farm Shop 1st weekend of Month
Other outlets: Willunga Farmer's Market 3rd Saturday of month
Location: Goolwa SA
E: Sales@peninsulaprovidore.net.au
https://peninsulaprovidore.net.au/

Pepper Green Estate
Products: EVOO, Wine
Online Sales: Yes
Farmgate: Yes - 13 Market Place, Berrima NSW 2577
Location: Berrima NSW
E: shop@peppergreenestate.com.au
https://peppergreenestate.com.au/

Prema Bros.

Products: EVOO
Online Sales: Yes
Farmgate: Yes - 31 Casetta Crescent, Angle Vale Adelaide, SA, 5117
Location: Angle Vale SA
E: sav@premabros.com.au
M: 0400 030 947
Family owned and operated business located in the Adelaide Plains region. We are growers, producers and contract processors of Award Winning Australian EVOO. 25 years in operation. Winning over 100 Awards Internationally and nationally for our olive oils.
https://www.premabros.com.au/

Quartz Hill Olive Oil

Products: EVOO
Online Sales: Yes
Farmgate: Yes - 197 Portwines Rd, Lauriston VIC
Location: Lauriston VIC
E: Deborah@quartzhill.com.au
https://quartzhill.com.au/

Rich Glen Olive Estate

Products: EVOO, Table Olives, Flavoured Oils, Salad Dressings, Sauces, Rubs, Dukkah, Tapenade
Online Sales: Yes
Farmgate: Retail stores in Echuca and Yarrawonga – open 7 days
Location: Yarrawonga VIC
Rich Glen is operated by the fourth generation Vodusek family. We produce over 190 extra virgin olive oil-based food, skin-care and natural remedy products on our farm in Yarrawonga, Victoria. Everything gets completed in-house, from product development and packaging design, to distribution, marketing and retail sales.

https://richglenoliveoil.com/

Rio Vista Olives

Products: EVOO, Flavoured Oils **Online Sales:** Yes
Farmgate: Yes - 6 Penna Ave, Glynde SA 5070
Location: Glynde, SA
E: sales@riovistaolives.com.au
Family-owned and award-winning producer of extra virgin olive oil and agrumato oils produced in the Adelaide Hills.
https://riovistaolives.com.au/

Riverstone Olives

Products: EVOO
Online Sales: No
Farmgate: No
Other outlets: Bicheno Veggie Stall every Saturday
Location: Cranbrook TAS
E: riverstoneolives@gmail.com
https://www.facebook.com/riverstoneolives/

Rylstone Olive Press

Products: EVOO
Online Sales: Yes
Farmgate: Cellar Door Friday to Sunday except when the markets are on in the region.
Other outlets: Local farmers, makers and artisan markets (Mudgee, Rylstone), Flavours of Mudgee, Crows Nest Food Wine Market, Wahroonga Food Wine Markets, Lane Cove Food Wine Market, Rylstone Street Feast, Mudgee Christmas Markets
Location: Mudgee & Rylstone NSW
We are a family-owned olive grove with olive oil processing and cellar door for tastings sales and events, open all year round.
https://rylstoneolivepress.com.au/

Stoney Creek Olives

Products: EVOO
Online Sales: No, but mail orders with John McKenna are welcome.
Farmgate: No
Other outlets: Roxby Downs Monthly Market
Location: Wilmington SA
E: J_bmck@bigpond.net.au
M: 0428710792
Family-owned. Built up from scratch in the Southern Flinders Region. Trees planted in 2004.

TAR & ROSES

Products: EVOO, Wine
Online Sales: Yes
Farmgate: Yes - 61 Vickers Lane (otherwise known as the Heathcote Nagambie Road) Nagambie 3608
Location: Nagambie
Award winning winery specialising in Mediterranean grape varietals. Cellar door opens monthly. Check website for dates.
https://www.tarandroses.com.au/

Tawarri Grove

Products: EVOO, Flavoured Oils
Online Sales: Yes
Farmgate: By appointment only or with local farm tour operators.
Other outlets: Orange Farmers Market, Orange, NSW
Location: Orange NSW
Family-owned.
https://tawarrigrove.com.au/

The House On The Hill Olive Grove

Products: EVOO
Online Sales: Yes
Farmgate: No. See online for stockists
Location: San Remo VIC
https://www.thehouseonthehill.com.au/

The Olive Press Limited

Products: EVOO, Flavoured Oils, Vinegars, Tapenades
Online Sales: No
Farmgate: No
Location: Greytown, Wairarapa (NZ)
E: rod@theolivepress.co.nz
T: +64 27 443 5996
Website Coming Soon
The Olive Press has been pressing olives and making premium olive oil since 2001 using a centrifugal olive press imported from Officine Meccaniche Toscane (OMT) of Florence, Italy. Based in Wairarapa, one of New Zealand's premium olive growing regions, our shareholders include local olive growers that share the same passion for all things olive.

Website: Coming Soon

The Village Olive Grove

Products: EVOO
Online Sales: Yes
Farmgate: No
Other outlets: Launceston Harvest Market
Location: Launceston TAS
E: villageolivegrove@gmail.com
Cool climate extra virgin olive oil from the Tamar Valley, Tasmania. Established in 2005, it continues to be a family-run boutique producer of quality EVOO.
https://www.villageolivegrove.com.au/

W2Olives

Products: EVOO, Flavoured Oils
Online Sales: Yes
Farmgate: No
Location: Wagga Wagga NSW
Family-owned and entirely estate grown, extracted and bottled. Our farm and grove sit beside the Murrumbidgee River in the Riverina where we enjoy a perfect Mediterranean climate.
https://w2olives.com.au/

Wilson Family Olives

Products: EVOO, Honey, Balsamic
Online Sales: Yes
Location: Narromine NSW
E: hello@wilsonfamilyolives.com
Trees first planted in 2007. Our family aims to produce fresh, premium quality extra virgin olive oil while caring for our trees, our land and the climate.
https://www.wilsonfamilyolives.com/

Wollundry Grove Olives

Products: EVOO, Table Olives
Online Sales: Yes
Farmgate: By appointment only
Location: Wagga Wagga, NSW
Family-owned. We do Agri-Tourism and contract oil processing. We grow five different types of olives at the grove. We are conscious of our impact on the Earth and are continuously striving to implement sustainability into our farm practices.
https://wollundrygroveolives.com.au/

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APPENDIX 1: Judging Criteria – Extra Virgin Olive Oil

AUSTRALIAN INTERNATIONAL OLIVE AWARDS
JUDGING CRITERIA - EXTRA VIRGIN OLIVE OIL

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

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

Overall Impression	**Points available**	**Comments**
Harmony and Complexity	0-20	This considers the oil as a whole; variety and intensity of aroma and flavours, transfer to palate, mouthfeel/texture, bitterness and pungency/pepper and persistence and length. Are any aroma and palate elements overpowering or are they in balance and well-integrated? Is the length long and flavourful or short and dull? Harmony increases when the oil's characteristics are balanced. Complexity increases with the volume and intensity of aromas and flavours. Whether an oil is mild, medium, or robust, it's 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, winey. These would score '0' - '5' points would be awarded for a very clean aroma.
Aroma Intensity and Complexity	0-10	What is the intensity of olive flavour? Abundant flavour or little flavour, one dimensional aroma or lots going on? Aroma complexity will depend on the class, variety, brine and added flavourings. Score of '0' is no intensity or complexity – '10' is very intense, complex, fresh, and appealing.
Aroma Score *(Max 15 pts)*		
Flavour/Palate *(Gustatory sensations)*	**Points**	**Comments**
Clean/Faulty	0-5	The flavour of the olive in your mouth should be clean and fresh. Score of '0' is for unpleasant flavours (metallic, soapy) - '5' is fresh and clean.
Skin/Flesh Texture	0-10	Apart from dried olives, the skin of olives that are treated and/or finally suspended in brine, should be smooth and not wrinkled, yet elastic and resistant to handling damage. Green olives should have a firm skin but not tough whereas black olives have a softer skin but shouldn't be or squishy or flabby. Olive flesh should be firm but not woody or granular. Green olives should have firm crisp flesh, ripe or black olives will have softer flesh (due to later ripening), however it should not be squashy or mushy. The flesh should separate easily from the stone, but this will depend on the variety. Flesh to pip ratio is a varietal consideration not a quality consideration, therefore it is not assessed in these criteria. Score of '10' is for excellent skin and flesh texture - '0' is for unsightly skin and unpleasant texture.

Continued over page.

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

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