

The Australian International Olive Awards Results 2025



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Foreword 2025

A word from the Australian Olive Association CEO

The Australian olive industry continues to grow; not only in size but in the wide range of EVOO, flavoured oils and table olives that are in the market. It is very clear to me that consumers have embraced the flavour, health benefits and provenance of locally produced olive products.

I was fortunate to taste some of this year's entries and the quality is superb! Congratulations and well done to all who entered the AIOA this year. We really do value your efforts and desire to benchmark your products against other Australian and international entries. The results booklet is a great summary of all the varied Australian olive foods grown, processed and available to consumers along with imported products.

A big thank you to Trudie Michels, Kent Hallett, Michelle Freeman and all the judges in Australia and overseas for their continued efforts to make this competition the premium one that it is

Michael Southan
Australian Olive Association CEO





A word from the Australian Olive Association President

Warm congratulations to all of this year's winners!

The Australian International Olive Awards celebrate the passion and skill behind the finest olive oils and table olives. Each award is the result of dedication, innovation, and a commitment to excellence that resonates with both consumers and producers alike.

In 2025, judges from five countries carefully evaluated entries from around the world. The award-winning products you see here are not only of world-class quality but also a true expression of the nation, region and people who create them.

For consumers everywhere, this booklet is your gateway to discovering and enjoying some of the most exceptional products available today.

Congratulations again

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 9th 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 2025, fifteen 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' and 'Judge in Training' positions across the different competitions. These are training positions where trainee 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.

The competition is working assertively towards becoming one of the top international olive competitions in the world, 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.

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

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

Thank you so much to the table olive and oil producers, growers and marketers who supported and entered this year's event. Growing and harvesting conditions varied significantly across the regions. Many growers were affected by drought, frost or floods, whilst for many it was a bumper harvest with exceptional fruit. However, despite geographical challenges, there were amazing olive products from all regions.

Immense gratitude for entrusting 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 thankful 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 AIOA exhibitors enter again who were unable to last year due to the challenging season. It was great to have your oils and olives to judge.

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.

There were international panels in Italy, New Zealand, Tunisia, and China. There were 19 Australian judges on the Australian team. We had eight associate judges in training who also took part in judging in Australia and China. 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 trip. These oils are only tasted in Adelaide by Australian panels.

Australian 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 in Adelaide. Australian judges judged 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. This year, there was excellent feedback about the judging team and its cohesiveness and team-oriented approach. We trialled several new innovative approaches with great success.

Considering the very challenging harvest conditions for so many producers last year, it was pleasing to receive 213 entries. This was a 12% increase on last year's entries. Once again, quality and medal counts were in line with the 2023 and 2024 AIOA competitions. This year's entries included 166 extra virgin olive oil entries, 20 flavoured oil entries and 27 table olive entries.

Generally, the extra virgin olive oils have been very good. There have been a wide range of flavour profiles and aromas in this year's oils. This has made judging an exciting experience. There was a large number of

extra virgin olive oils displaying the 'green' spectrum with an abundance of fresh cut grass, green olive, apple, rocket, herbs, green salad leaf and vegetal notes. There were many with more just-ripe fruit characters including tomato leaf and ripe flesh, red apple, tropical fruits, banana skin, green and yellow kiwi, passionfruit and plenty of floral notes. Cinnamon, nutmeg, aniseed, baking spice mix, malt and banana cake mix was a different profile as was a recurring mention of fresh almond and walnuts. Green and pink peppercorns were often referred to when talking about an oil's level of pepper. Stalky green astringency on the mouthfeel was also mentioned often. Contrary to previous competitions, there were much fewer 'over-ripe' characters found on the oil's aroma and flavour this year.

The 2024 competition celebrated milder oils, however this year's competition celebrated robust oils. Seven percent of entries had a polyphenol/biophenol level less than 150ppm (20% in 2024). Whereas 54% had a polyphenol/biophenol level over 300ppm (25% in 2024). Interestingly, although the polyphenol/biophenol level was high, it was generally quite pleasant and balanced on the palate. This was much more user-friendly when compared to previous years, where oils with higher levels tended to be very harsh with unbalanced bitterness and course black pepper that overpowered the fruit and finish.

There was a good selection of flavoured oil entries this year. Although entry numbers were down on previous years, it was pleasing to see this year's agrumato oils improving once again, and having good flavour intensity both on the nose and palate compared to previous years. The 'Best in Show' oils were full of flavour and aroma, had purity of flavouring character, immense freshness and a wonderful mouthfeel and lingering flavourful persistence. It is interesting to note that four of the top five agrumato oils all included chilli in their co-processing. The infused oils were good this year with many medals being awarded. All flavoured oils received either a gold or silver medal which is a fabulous outcome.

Table olive entry numbers were solid this year and the quality and diversity are encouraging. It is interesting to note that the biggest number of entries were in Class 11: Green Olives and Class 17: Pitted and/or Stuffed Olives and the lowest number of entries was in the Kalamata (14) and Medley (12) olive classes. There was one platinum medal, 9 golds and 12 silvers were awarded, highlighting further improvements in table olive production. It should be noted that that several entries again this year used flavouring elements (red wine vinegar, poor quality canola oil and old EVOO) that had an undesirable impact on product quality and therefore scores.

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 some of our 2025 Australian Judges

Feedback from this year's Australian panels has been positive for the 2025 entries. 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 2025 oils. Some of the judge's feedback is detailed below.



Ali Tanner, Wagga Wagga New South Wales - An exciting selection of olives and oils were presented in the show this year. Bold, bright, fresh and tasty. Characteristics such as pine needles, tobacco leaf, floral notes, green vegetables, fresh olive fruit and tropical fruits with many noting fresh herbs and spices. Quality was very high with many gold medals awarded. Table olive varieties were also excellent with classes showing not only delicious samples but very impressive brines. Flavoured oils when most impressive with their unique blends of interesting tastes. It has been thoroughly enjoyable part of the show this year.

Oliver Portway, Barossa Valley South Australia – Another interesting and challenging EVOO competition. A lot of green and bitter characters in the oil this year. I thought that there was different fruit characters in the oils this year when compared to 2024. There was more good bitterness, pungent lengths and hot pepper finishes across the board. The quality of the flavoured oils I thought was a very high standard overall and interesting with expanding ranges of flavours and styles. Further improvements in the quality of the flavoured oils is pleasing.



Roslyn Anderson, Sydney New South Wales - Judging this year's olive oil has been a pleasure. A huge variety of flavour profiles and intensities to taste as well as a chance to gain insights from other judges and learn more about the EVOO industry. Every year I appreciate more and more the hard work and care that olive growers and producers go to, to produce exceptional extra virgin olive oils, table olives and flavoured oils. Thank you for a well-run competition and the chance to meet a lovely group of judges.

Gerri Nelligan, Tanunda South Australia - Across the board the oils were really aromatic and attractive even before you taste them. Great range of flavour profiles. The best trends stood out for me – green, confectionery, cake notes and lemon sherbet. Just delightful, and even better was that they did not break your taste bud's balls. It is always well organised and run by a responsive and efficient team. The judging panels were all interesting to work with and I learned a lot from my fellow judges. Thank you for the experience.



Isabelle Okis, Perth Western Australia - The standard of the oils was high, even though the season in many areas was affected by floods, droughts and challenging conditions. The overseas oils were delicious and it was difficult in grading them. I believe Australian oils can hold their own in the world market. Congratulations to the stewards. They worked hard as usual. Trudie as head steward and Helen as head judge. Thank you. Everyone involved from grower to the stewards and the head judge. It was a privilege. Many thanks.

Carolyn Reid, Boyup Brook Western Australia – A pleasure to participate in the judging process this year. Although table olive numbers were down, they were still good quality. The stuffed olives had a good range of flavours and were tasty. The brines were delicious! The oils we tasted on our panels were more silver and bronze but still good. The best in class and best in show taste offs revealed a beautiful range and depth of delicious gold medal EVOO's for 2025.



Cassandra Nicholson, Wagga Wagga New South Wales - A fabulous year for EVOO, flavoured oils and olives. I am so impressed by the variety and quality across all divisions. There as a noticeable increase in the amount of high quality EVOO and olives and the extensive range of flavoured oils and filled olives on offer. A fabulous year for producers and a real treat to participate as a judge. Thank you.

Fiorina Mastroianni, Sydney New South Wales - I have been excited and inspired by the abundance of high-quality oils at this year's show. There were so many oils of all styles - mild, medium and robust, that demonstrated complexity, confidence and sophistication in their aromas and flavours.



2025 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.

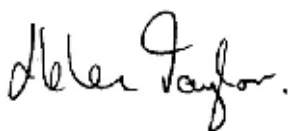
I would like to thank all those growers, producers, and marketers, both local and international, for entering the 2025 show. Both the quality and numbers of exhibits were up over previous years.

Most of this year's oils tended to have higher polyphenols, but this did not necessarily result in high bitterness or pungency. There were many oils with intense fruit flavours of all varieties, but generally tending toward the green spectrum. The flavoured section produced some very interesting and original blends.

Our well-trained group of judges work hard and well together, without issue. You can tell that they enjoy their work by the descriptions of the oils, which are outstanding, as you can see for yourself in the show's world class results books. We have a good number of associates and 'judges in training' coming along also, which bodes well for the future.

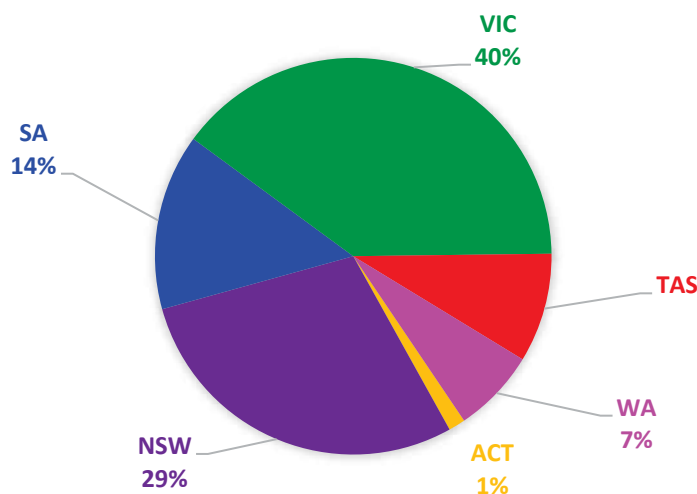
Many thanks from all the judges must go to Trudie Michels, who organises all aspects of this extremely well-run show from start to finish. Kent Hallett kept things moving along well with his dedicated group of stewards.

Congratulations to all medal winners!



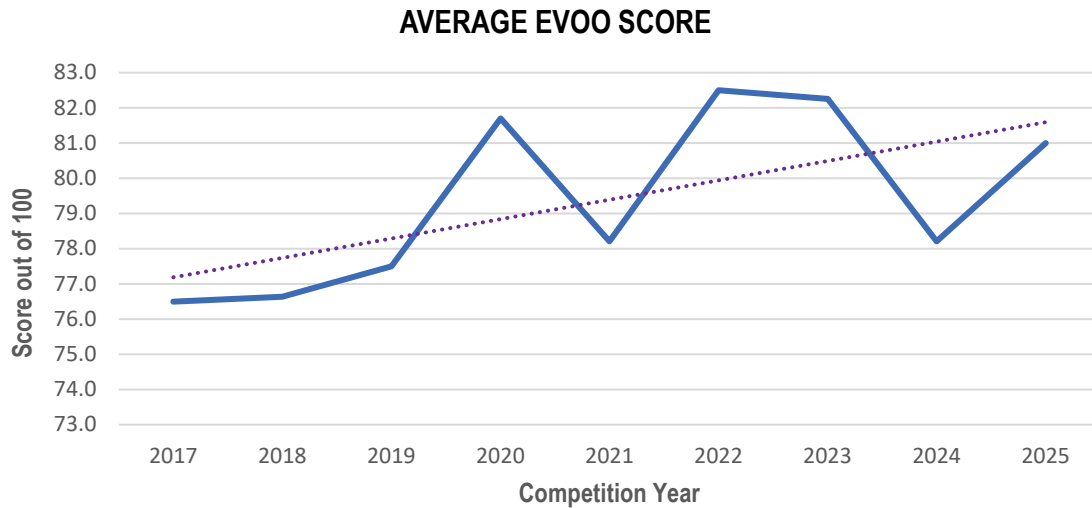
The Chief Judge for extra virgin olive oil was Helen Taylor. In total there were 165 entries into the EVOO competition. This was up from 141 in 2024 but down from 197 in 2023. There were 20 extra virgin entries from international exhibitors including Brazil (1 entry), China (3), Spain (4 entries), Italy (6 entries), New Zealand (5 entries) and Greece (1 entry). The total number of Australian entries was 146, and included 58 entries from Victoria (61 entries in 2024), 42 from New South Wales (25 entries in 2024), 21 from South Australia (15 entries in 2024), 13 from Tasmania (17 in 2024), 10 from Western Australia (6 entries in 2024), and 2 from Australian Capital Territory (3 entries in 2024). See a visual representation in the following chart.

EXTRA VIRGIN OLIVE OIL ENTRIES BY STATE

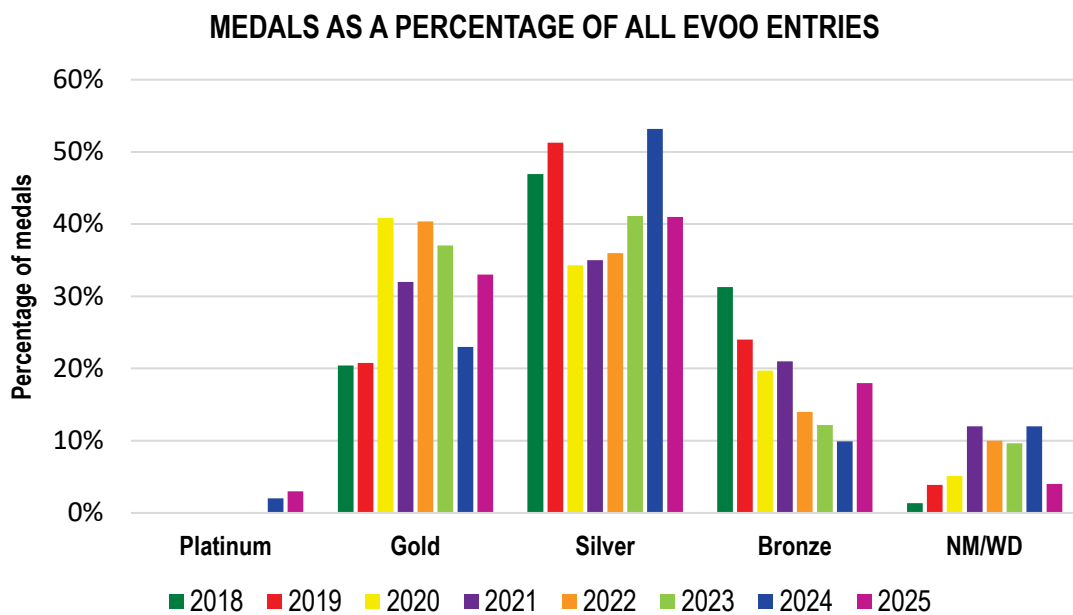


In this year's extra virgin olive oil competition, there were 158 medals awarded in total (124 in 2024 and 178 in 2023), including 5 platinum medals (Score of 92/100 or more - 4 awarded in 2024), 55 gold medals (31 awarded in 2024 and 73 awarded in 2023), 68 silver medals (75 awarded in 2024 and 81 awarded in 2023) and 30 bronze medals (14 Awarded in 2024 and 24 awarded in 2023). Therefore 95.75% of entries were awarded a medal which is higher than both the 2024 (87.9%) and 2023 (90.5%) competitions.

The average score across all awarded oils was 80.8 points, which is the more than the 78.21 points in 2024 but less than that of 82.25 points in 2023 and 82.5 points in 2022. See graph below.



It is pleasing that the average score remains a solid silver. The consistent silver reinforces that even in a variety of different growing conditions and seasonal variance, producers are still making very good oils. The following graph shows the percentage of medals awarded over the last eight years.



Note: The platinum awards only started in 2024.

Once again, we had producers that entered both single and multiple entries. There was an average of 2.23 entries per EVOO exhibitor. 38 exhibitors entered one oil, 15 exhibitors entered 2 oils, 8 exhibitors entered 3 oils, 5 exhibitors entered 4 oils, 4 exhibitors entered 5 oils, 2 exhibitors entered 6 entries and 2 exhibitors entered 10 oils. The medals were awarded per class in the following manner:

In Class 1: Mild oils - 8 entries, 1 platinum medal (plus Best in Show Boutique Volume), 2 gold medals, 3 silver medals and 2 oils received no medals.

In Class 2: Medium oils - 45 entries, 1 platinum, 12 gold, 18 silver and 10 bronze medals awarded. There were 2 oils that received no medals and 2 were withdrawn.

In Class 3: Robust oils - 60 entries, 1 platinum, 24 gold, 26 silver and 9 bronze medals awarded.

In Class 4: Non-Packaged oils - 13 entries, 2 gold, 6 silver and 4 bronze medals awarded. There was 1 oil that received no medal.

In Class 5A: Spanish varieties - 12 entries with 6 gold and 4 silver medals and 2 bronze medals awarded.

In Class 5B: Italian varieties - 18 entries with 2 platinum (plus Best in Show Commercial Volume), 4 gold medals, 9 silver and 3 bronze medals awarded.

In Class 5C: Greek varieties - 4 entries with 2 gold and 2 silver medals awarded.

In Class 5D: Other varieties - 5 entries with 3 gold medals and 2 bronze medals awarded.

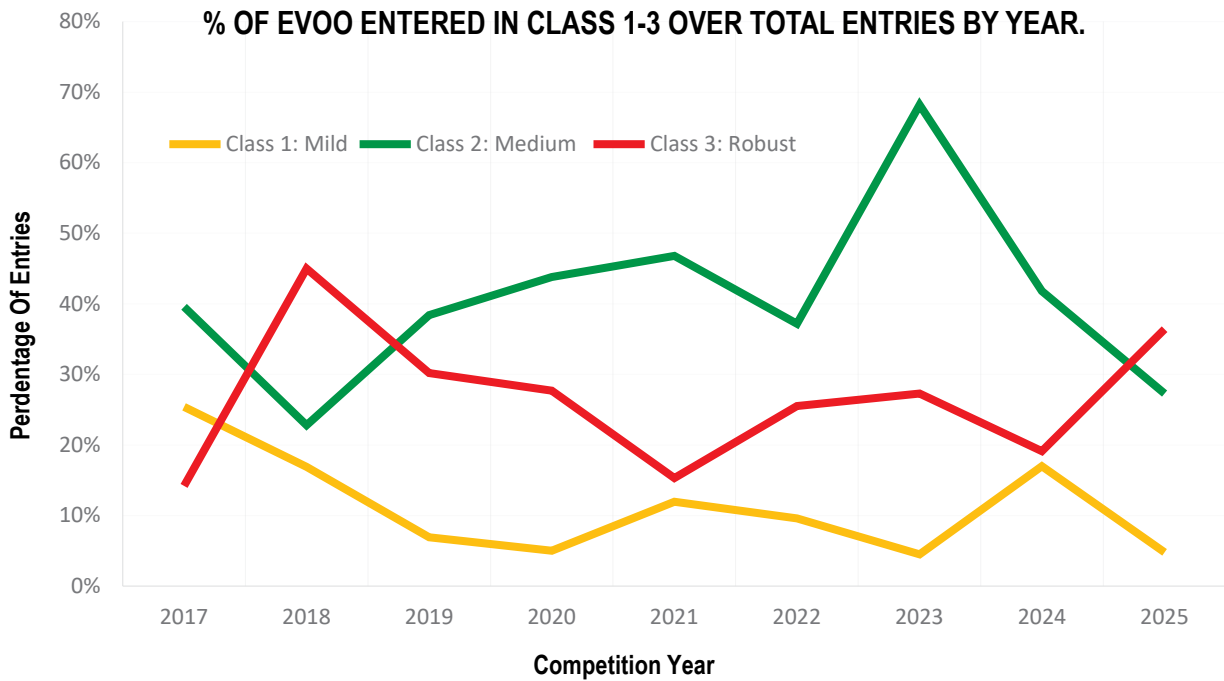
This year no extra virgin olive oil entries failed the chemical analysis; however, 5 oils were not awarded medals due to lack of fruit freshness, aroma and flavour intensity, poor oily mouthfeel, short length, unbalanced bitterness, pungency, and astringency. Two oils were withdrawn due to suspected defects. This year, the main faults were rancidity and muddy/fusty.

This year, all oils were judged in order from mild to robust. This was determined by the amount of polyphenols/biophenols each oil contained. This data is collected during the chemical analyses testing. The biggest class was the robust oil class (oils with polyphenol/biophenol levels higher than 301ppm). It had 60 entries. Last year the biggest class was medium oil (PPH 151-300 mg/kg) with 59 entries. Interestingly the mild class was quite small compared to previous years. The table below and the following graph highlight 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.

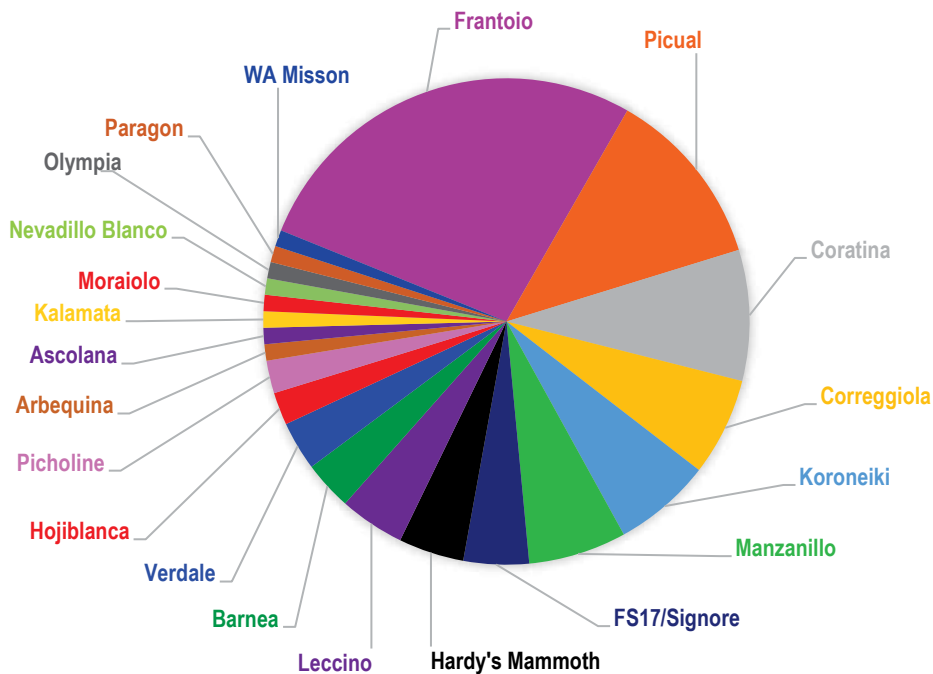
Competition Year	Class 1: Mild PPH 0-150 mg/kg	Class 2: Medium PPH 151-300 mg/kg	Class 3: Robust PPH 301+ mg/kg	% of oils in Class 1-3
2017	25.4%	39.6%	14.2%	79.20%
2018	16.9%	22.8%	45%	84.70%
2019	6.9%	38.4%	30.2%	75.50%
2020	5.0%	43.8%	27.7%	76.50%
2021	11.96%	46.8%	15.31%	74.07%
2022	9.6%	37.2%	25.5%	72.30%
2023	3.6%	53.3%	21.3%	78.20%
2024	17.0%	41.8%	19.1%	77.90%
2025	4.8%	27.3%	36.4%	68.50%

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



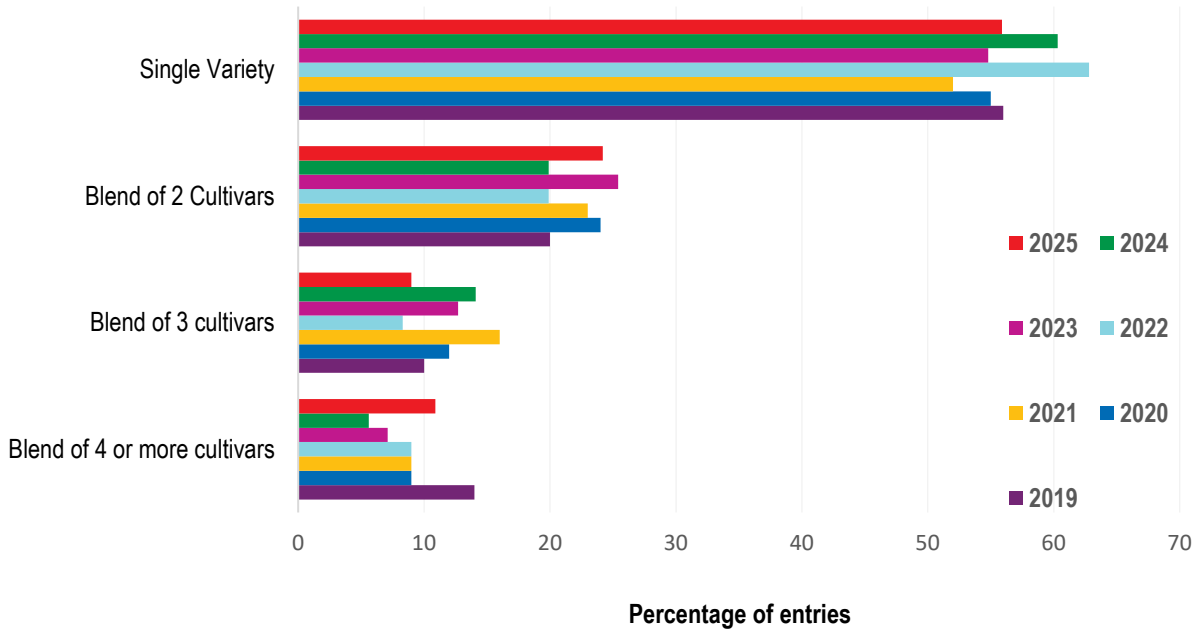
This year oils were made from one or more 28 varieties (30 in 2024). These varieties have their origins in Spain, Italy, France, Greece, Israel, and Australia. Of the oils made with only one cultivar, there was a good cross-section entered, with Frantoio once again being the most often used in the extra virgin olive oil entries followed by Picual, Coratina, Correggiola, Koroneiki, Manzanillo, FS17 Signore, Hardy's Mammoth, Leccino, Barnea, Verdale, Hojiblanca, Picholine, Arbequina, Ascolana, Kalamata, Moraiolo, Nevadillo Blanco, Olympia, Paragon and WA Misson. See chart below.

% OF SINGLE CULTIVAR ENTRIES BY VARIETY



Oils made from a single cultivar represented 55.9% of entries which is slightly less than last year's 60.2%. Blends of 2 cultivars represented 24.2% of entries (19.8% in 2024), blends of 3 varieties made up 9% of entries and blends of 4 or more cultivars made up 10.9% of entries. See the following graph.

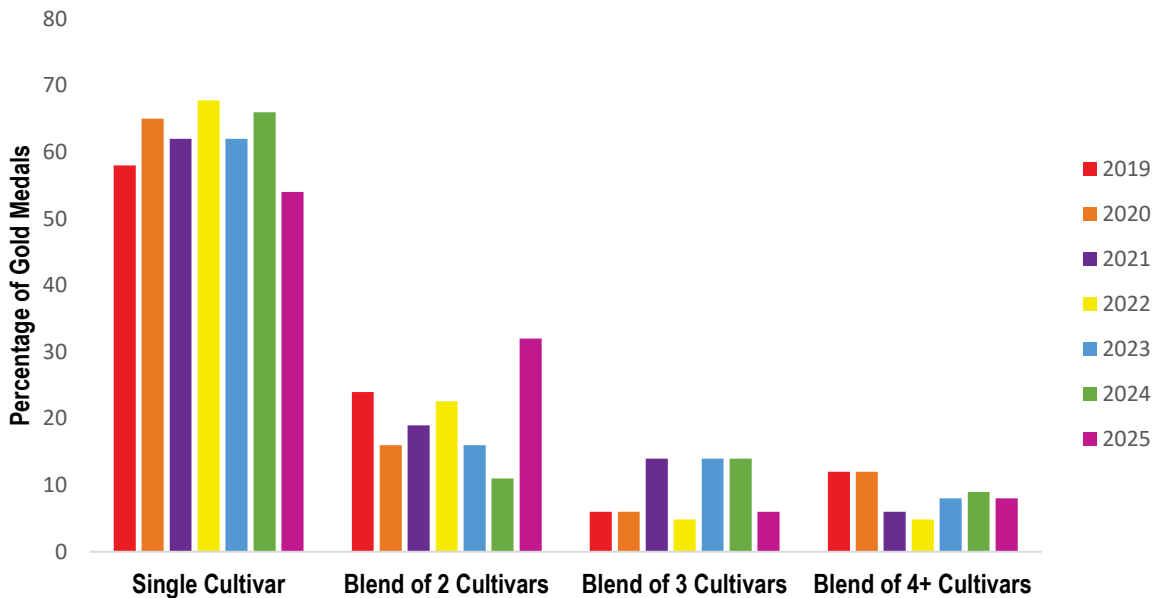
% OF EVOO ENTRIES MADE WITH ONE OR MORE OLIVE CULTIVARS



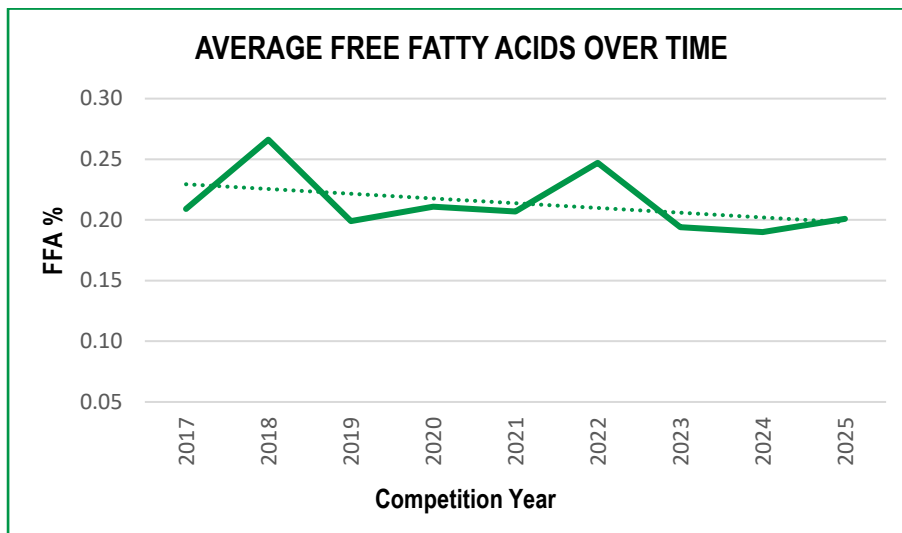
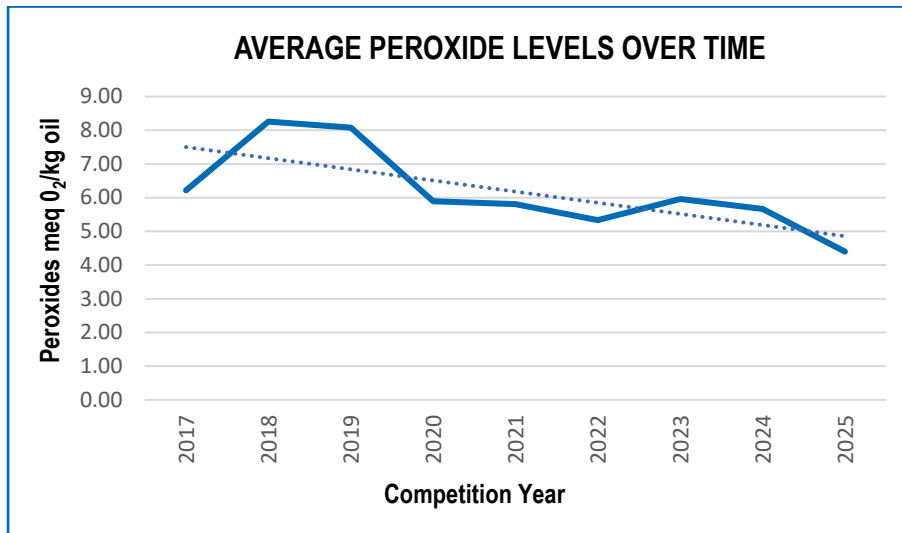
From a medal point of view, over 54% (66% in 2024) of the gold medal oils were made with a single cultivar. Four of the 5 platinum medals were awarded to single varieties (Signore, Frantoio and Hardy’s Mammoth. The 5th platinum was a Corregiola and Paragon blend. The single varietal gold medals were made from Frantoio, Picual, Manzanillo, Koroneiki, Hardy’s Mammoth, Hojiblanca, Kalamata, Leccino, Moraiolo, Picholine, and Verdale.

It should be noted that this year, there was a good cross section of varieties that produced gold medal oils – including one of the best in show oils (Signore). See following graph.

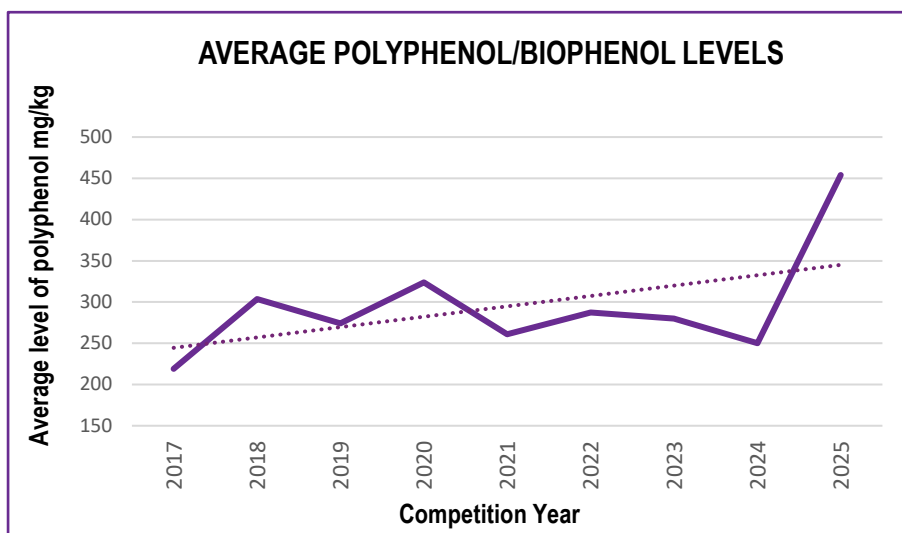
NUMBER OF CULTIVARS IN GOLD MEDAL OILS



The average free fatty acid percentage for the extra virgin entries was 0.201 (0.19 in 2024) and the average peroxide level was 4.4 mEq O₂/kg (5.67 in 2024). The graphs below highlight the changes since 2017.



The average polyphenol count was 454mg/kg which is the highest it has been since 2017. See below.



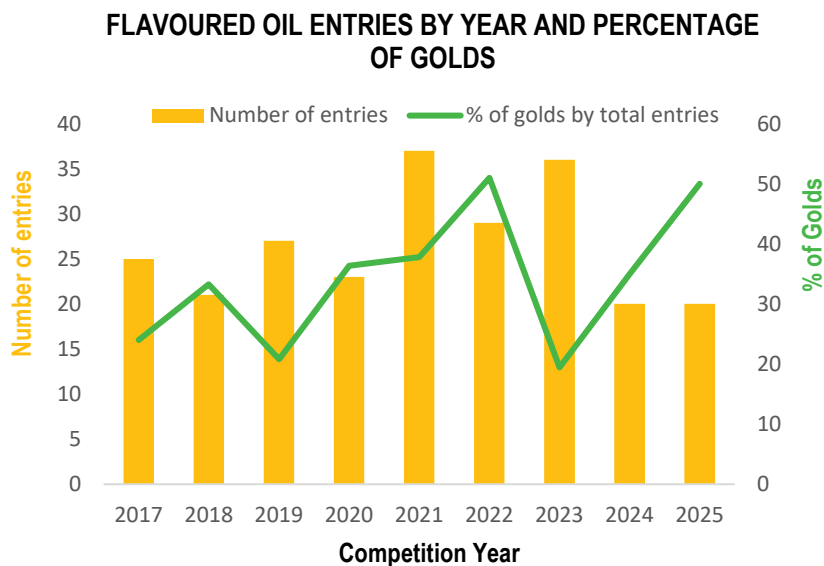
The oils range from a very mild Australian Hardy's Mammoth with a polyphenol level of 50mg/kg (silver medal) to a very robust Italian Coratina with a polyphenol level of 792 (silver medal).

The gold medal with the highest polyphenol levels was a Tasmanian Manzanillo with a total polyphenol content of 698 mg/kg.

Flavoured Olive Oil Competition

The AIOA Flavoured Oil Chief Judge was Helen Taylor. There were 20 flavoured olive oils this year, the same as last year but a drop in the 36 entries in 2023. We had 2 international exhibits from Spain. The remaining entries were from Australia. The total number of entries for each state/territory were NSW 4; ACT 4; SA 6 and VIC 4. There were no flavoured oil entries from WA, 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, 100% of all entries received either a gold or silver medal. There was 1 platinum, 9 gold (6 awarded in 2024) and 10 silver (7 awarded in 2024). Gold medal winning oils were from both the infused and agrumato styles.

This year chilli oils dominated the agrumato gold medals oils. It was also good to see a diverse range of citrus oils (blood orange, lemon, lime) and a number quality herbs, garlic and truffle. This year there were two agrumato oils made with several different additions to the processing. The resultant oils were more of a complete condiment. One was based on a middle eastern hot sauce and included fresh red chili peppers, spice and garlic, whilst the other agrumato had flavours reminiscent of a Yemen herbaceous citrus chilli sauce. Both styles impressed the judges immensely.

The medals were awarded per class in the following manner:

- 🏆 **In Class 6A: Flavoured/infused oils, Citrus** – 2 entries earning 2 silver medals.
- 🏆 **In Class 6B: Flavoured/infused oils, Other** - 8 entries, with 3 golds and 5 silver medals awarded.
- 🏆 **In Class 7A: Agrumato oils, Citrus** – 4 entries with 2 gold (plus Best in Show Boutique Volume) and 2 silver medals awarded.
- 🏆 **In Class 7B: Agrumato oils, Other** - 6 entries with 1 platinum (plus Best in Show Commercial Volume), 4 gold medals and 1 silver medals awarded.

It is excellent to see that flavoured oil producers are continually improving their quality and experimenting with various flavouring agents. Our judges now look forward to the flavoured oil competition as the oils are generally very good with complexity and freshness.

Table Olives Competition

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

2025 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 Ali Tanner, Debbie Worgan, Gerri Nelligan, Sarah Ascuitto, Carolyn Reid, Cassandra Nicholson, Peter Reaich, Thelma Burnett, Helen Salem and Gamila Mac Rury for their time and expertise.

There were 27 entries which was just down on last year's entries. As in previous years the quality of the olives were very good. Over 75% of the olives attained a silver or gold, with one Kalamata receiving 92 points. 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 platinum 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 11th September 2025. There were 27 entries from 9 exhibitors. This was a decrease from 29 entries in 2024 and 32 entries in 2023.

Class 11 Green Olives was well represented with 8 entries which were generally of good quality with good olive flavour, texture and lingering aftertaste. One gold, 4 silvers and 2 bronze medals were awarded. One entry received a no medal.

Class 12 Olive Medley had 2 entries that were awarded one gold and one silver medal.

Class 13 Black Olives had 2 entries that both earned silver medals.

Class 14 Kalamata Olives had only 2 entries, one was awarded a platinum medal (plus Best in Show Boutique Volume), and the other a gold medal. The best was well integrated, balanced and long lasting. Delicious olives which were a delight to eat.

Class 15 Wild Olives had one entry which earned a bronze medal.

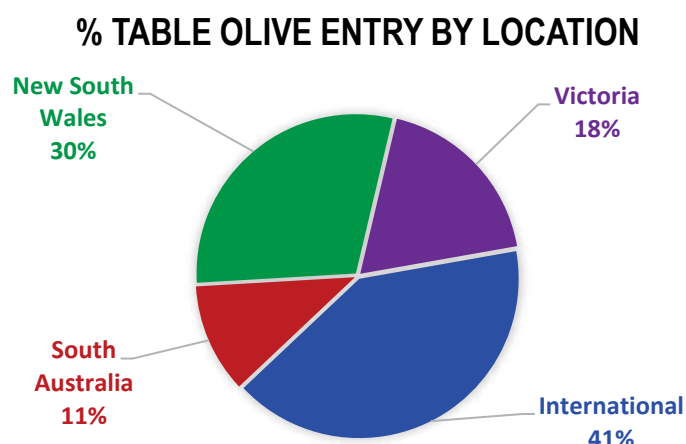
Class 16 Dried Olives had no entries

Class 17 Stuffed Olives was the most popular class for processors with 9 entries. There were 5 gold medals and 4 silver medals. 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 3 entries, with 1 gold medal and 1 silver medal awarded. One entry received no medal. These best olive in this class was a green cerignola flavoured with Preserved Lemon & Cracked Pepper. It had good balance of olive flavour and flavourings, was 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 2025 entries included olives from the 2023, 2024 and 2025 harvests. It was disappointing to receive only 2 kalamata entries this year. On average, there have been on average 7 entries each year since 2020. Hopefully we will see an increase in entries in future years.

The competition is open to international exhibitors, and this year the organisers were pleased to receive 11 international exhibits from Spain and Italy. The remaining 16 Australian exhibits were entered across all Classes. The following chart shows the number of entries per location.



The breakdown of the 2025 entries:

- 🌿 8 entries in Class 11 - Green Olives
- 🌿 2 entries in Class 12 - Medley of Olives
- 🌿 2 entries in Class 13 - Olives Turning Colour and Black Olives (other than Kalamata)
- 🌿 2 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
- 🌿 3 entries in Class 18 - Speciality Olives (flavoured).

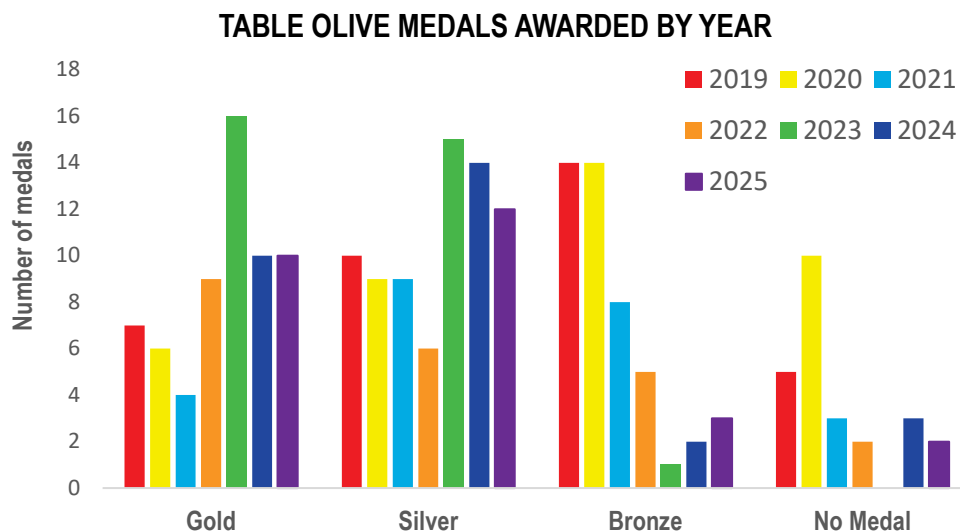
Prior to judging all table olive exhibits were laboratory tested to ensure they are fit for human consumption. Tests includes physico-chemical parameters (for natural olives - pH < 4.3, salt > 6.0 g/100ml); microbiological testing for *Escherichia coli* (below level of detection < 3 cfu¹); *Clostridium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

All 27 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, 12 Silver and 3 Bronze medal were awarded to table olive producers this year. Two 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 were warmly welcomed.

A huge thank you to our passionate 2025 stewarding team, Kent Hallett, Michelle Freeman, Di Whicker and Cindy Nolan. 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

Our Head Judges

Helen Taylor
Extra Virgin & Flavoured
Olive Oils



Dr Michelle Wirthensohn
Table Olives

Our 2025 International Extra Virgin Olive Oil Judges

Rome, Italy

Top image from left:
Duccio Morozzo Della
Rocca, Rossella Angius,
Dr Francesca Rocchi
(Panel Leader), Aleandro
Ottanelli and Sonia



Sfax, Tunisia

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



Hangzhou, China

The Chinese University officials team and the judges in action. From bottom left, Maria Chen, Banu Muller, Dr Hongpeng Wang, Shenlong Zhu, Dr Wei Wang (Panel Leader), Yu Deng, Nadine Yvonne Ema-Courcoux, Bajora Anatolie and David Gorbachev.



Auckland, New Zealand

Individual images from Left –, Dr Danae Larsen (Panel Leader), Charlotte Connoley, Anne Stanimiroff and Russel Tearle (Associate)



Our 2025 Australian Judges

Adelaide, Australia

Table Olive Judges

From left: Gamila MacRury, Cassandra Nicholson, Ali Tanner, Debbie Worgan, Michelle Wirthensohn (Head Judge Table Olives), Helen Salem, Peter Reich, Thelma Burnett, Sarah Ascutto, Carolyn Reid and Gerri Nelligan.



EVOO & Flavoured Oil Judges

From left: Isabelle Linde, Sharon Jan, Claudia Guillaume, Briony Liebich, Leon Bettio, Helen Taylor (Head Judge EVOO and Flavoured oils), Amanda McInerney, Sue James, Brook Purdue, Roslyn Anderson, Isabella Okis (Absent Jared Gilbertson, Oliver Portway and Fiorina Mastroianni).





Our 2025 Stewarding Team

Below from left: Kent Hallett, Michelle Freeman, Di Whicker and Trudie Michels.



The 2025 Champion and Best of Show Winners

Best of Show

- 🏆 Best Extra Virgin Olive Oil of Show, Boutique Volume - **Hannaford Olive Oil Corregiola & Parragon**
- 🏆 Best Extra Virgin Olive Oil of Show, Commercial Volume - **Rio Vista Olives Signore Extra Virgin Olive Oil**
- 🏆 Best Flavoured Olive Oil of Show, Boutique Volume - **Pendleton Olive Estate Blood Orange Agrumato**
- 🏆 Best Flavoured Olive Oil of Show, Commercial Volume - **Kyneton Olive Oil Chilli Agrumato**
- 🏆 Best Table Olive of Show, Boutique Volume - **Lisadurne Hill Kalamata**
- 🏆 Best Table Olive of Show, Commercial Volume - **Goya en España S.A.U GOYA® Whole Queen Olives Suffed with Minced Pimientos**



Best of Southern Hemisphere

- 🏆 Best Table Olive Southern Hemisphere - **Lisadurne Hill Kalamata**
- 🏆 Best Extra Virgin Olive Oil Southern Hemisphere - **Hannaford Olive Oil Corregiola & Parragon**

Best of Northern Hemisphere

- 🏆 Best Extra Virgin Olive Oil Northern Hemisphere - **Goya en España S.A.U GOYA® Premium UNICO Extra Virgin Olive Oil**
- 🏆 Best Table Olive Northern Hemisphere - **Goya en España S.A.U GOYA® Whole Queen Olives Suffed with Minced Pimientos**



Best of Australian Champions

- 🏆 Best Australian Extra Virgin Olive Oil - **Hannaford Olive Oil Corregiola & Parragon**
- 🏆 Best Australian Table Olive - **Lisadurne Hill Kalamata**

Phenolic Content Champion

- 🏆 Highest Phenolic Content - **Cradle Coast Olives Manzanillo**

Best of State Champions

- 🌿 Extra Virgin Olive Oil New South Wales - **Hannaford Olive Oil Corregiola & Parragon**
- 🌿 Extra Virgin Olive Oil South Australia - **Rio Vista Olives Signore**
- 🌿 Extra Virgin Olive Oil Tasmania - **Cradle Coast Olives Essence of the Cradle**
- 🌿 Extra Virgin Olive Oil Victoria - **Geelong Region Olives Forte' Frantoio**
- 🌿 Extra Virgin Olive Oil Western Australia - **Arthur's Grove Manzanillo**

Champions and Reserve Champions Extra Virgin Olive Oil by Class

- 🌿 **Champion Class 1, Mild Extra Virgin Olive Oil - Hannaford Olive Oil Corregiola & Parragon**
Reserve Champion - Cradle Coast Olives Essence of the Cradle
- 🌿 **Champion Class 2, Medium Extra Virgin Olive Oil - W2Olives Hardy's Mammoth**
Reserve Champion - Chapman River Queen of Spain/ Coratina
- 🌿 **Champion Class 3, Robust Extra Virgin Olive Oil - Geelong Region Olives Forte' Frantoio**
Reserve Champion - Goya en España S.A.U GOYA® Premium UNICO Extra Virgin Olive Oil
- 🌿 **Champion Class 4, Non-Packaged (Bulk) Extra Virgin Olive Oil - Nasmin Pty Ltd Frantoio**
Reserve Champion - Nielsen's Garden Development Pty Ltd Mariposa Estate Late Harvest
- 🌿 **Champion Class 5A, Spanish Varietal Extra Virgin Olive Oil - Arthur's Grove Manzanillo**
Reserve Champion - Grassy Spur Olives
Reserve Champion - Kāpiti Olives Picual
- 🌿 **Champion Class 5B, Italian Varietal Extra Virgin Olive Oil - Rio Vista Olives Signore**
Reserve Champion - Geelong Region Olives Forte' Frantoio
- 🌿 **Champion Class 5C, Greek Varietal Extra Virgin Olive Oil – Rio Vista Olives Koroneiki**
Reserve Champion - Rio Vista Olives Elisi Grove Kalamata
- 🌿 **Champion Class 5D, Other Varietal Extra Virgin Olive Oil - Gooramadda Olives Hardy's Mammoth**
Reserve Champion - Arthur's Grove Hardy's Mammoth



Champion and Reserve Champion Flavoured Olive Oil by Class

- 🌿 Champion Class 6, Flavoured and or Infused Olive Oil - **Gooramadda Olives Rosemary & Thyme**
Reserve Champion - **Fedra Olive Grove Garlic, Thyme, Lemon and Oregano**
- 🌿 Champion Class 7, Agrumato Olive Oil - **Kyneton Olive Oil Chilli Agrumato**
Reserve Champion - **Rio Vista Olives X Paul Farag Sahawiq**



Champion and Reserve Champion Table Olives by Class

- 🏆 Champion Class 11, Green Olives - **Goya en España S.A.U GOYA® Manzanilla Spanish Olives**
Reserve Champion - Class 11, Green Olives - **University of South Australia AU-Olives Hojiblanca**
- 🏆 Champion Class 12, Medley of Olives - **University of SA AU - Olives Leccino**
Reserve Champion - Class 12, Medley of Olives - **Not Awarded**
- 🏆 Champion Class 13, Olives Turning Colour & Black Olives - **Wollundry Grove Manzanillo**
Reserve Champion - Class 13, Olives Turning Colour & Black Olives - **Gooramadda Olives Black Manzanillo**
- 🏆 Champion Class 14, Kalamata Olives - **Lisadurne Hill Kalamata**
Reserve Champion - Class 14, Kalamata Olives - **Gooramadda Olives Kalamata**
- 🏆 Champion Class 15, Wild Olives and Reserve Champion - **Not Awarded**
- 🏆 Champion Class 16, Dried Olives and Reserve Champion – **Not Awarded**
- 🏆 Champion Class 17, Pitted and or Stuffed Olives - **Goya en España S.A.U GOYA® Whole Queen Olives stuffed with Minced Pimientos**
Reserve Champion - 17, Pitted and or Stuffed Olives - **Goya en España S.A.U GOYA® Manzanilla Olives Stuffed with Spicy Chorizo**
- 🏆 Champion Class 18, Specialty Olives - **Adina Vineyard and Olive Grove Cerignola with Preserved Lemon & Cracked Pepper**
Reserve Champion - Class 18, Specialty Olives - **Not Awarded**





AUSTRALIAN OLIVE ASSOCIATION LTD



Annual membership 5ha = \$242.57

Member Benefit

Conference	\$100
Registration x1	\$22
Field Tour x1	\$22
AIOA Dinner x1	\$187
AIOA Entry Fee x1	\$67
Classified Ad x1	

Total savings **\$397***

*Plus ongoing event discounts

Membership - it makes dollars and sense!



The *Olive Growing* book on joining \$165 RRP
So 1st year membership benefit = \$562

Membership enables the AOA to continue its important work protecting our industry; promoting our products; and assisting members to maximise their productivity, profitability and sustainability. Following is a list of just a few of the initiatives that membership dollars supports:

✓ Biosecurity Management

✓ OliveCare®

✓ The Australian International Olives Awards

✓ National Olive Industry Conference and Trade Exhibition



✓ Grower Field Days, Workshops & Webinars

✓ Market surveillance

✓ Consumer Awareness

✓ Australian Standards

✓ TasteBook®



Membership fees also fund programs in: government relations, advocacy and representation on issues impacting on our industry; and also affiliations and taskforces with other horticultural/ agricultural industries and Hort Innovation to address problems we all share. AOA also manages the olive industry biosecurity program and takes responsibility for other industry risk minimization and crisis management activities across the industry. These essential activities often go under the radar.

JOIN TODAY and take advantage of the many member benefits and services.

Visit www.australianolives.com.au.

Extra Virgin Olive Oil Results

PLATINUM MEDAL WINNERS



**BEST EVOO IN SHOW
(BOUTIQUE VOLUME)
BEST IN CLASS 1
BEST EVOO FROM NSW**
Hannaford Olive Oil Corregiola
Paragon

95/100 Class 1

Aroma of fennel and myrtle tree with spice, fresh nuts, grass and lime. Transfers well, the fennel keeps flavour building, with complexity of walnuts, pepper. Pungency and bitterness complement each other. Pleasant lingering warm finish, harmonious and peppery. Well balanced and long persistence. Overall, a balanced and harmonious oil offering unique spice and fennel.



**BEST EVOO IN SHOW
(COMMERCIAL VOLUME)
BEST IN CLASS 5B
BEST EVOO SOUTH AUSTRALIA**
Rio Vista Olives Signore

94/100 Class 5B

Aromas of tropical fruits, green banana, freshly cut grass, herb and spices. Excellent transfer to the palate with more spices, fresh olive fruit, and fresh-cut grass. Light mouthfeel. Balanced bitterness and pungency, with complex, persistent flavours. A harmonious, delicious oil.



**BEST IN CLASS 5B
BEST EVOO FROM VICTORIA**
Geelong Region Olives Forte'
Frantoio

93/100 Class 3

Citrus, tomato leaf, green apple, rocket, green capsicum, kale, aromas. Palate transfers nicely, with a strong mint flavour dominating, and a ginger kick at the finish. Complex, harmonious and well balanced. Chilli warmth that lingers and persists.



W2Olives Hardy's Mammoth
93/100 Class 2

Very fresh oil with green fruitiness and well-balanced complexity with green apple, fig leaves, tropical notes and green banana peel. Excellent transfer to the palate with more pineapple, tomato vine and radicchio. Very intensive and clean. Harmonious bitterness and white pepper with great persistence.



**Geelong Region Olives Forte'
Frantoio**

92/100 Class 5B

Delightfully complex oil with floral and herbaceous aromas, including lavender, rosemary, garlic chives, pine needles and orange peel. Strong transfer to the palate, with the introduction of white pepper, chilli and curry leaves. Really well balanced with beautiful pungency and bitterness, and a clean mouthfeel. A distinctive oil.

GOLD MEDAL WINNERS



BEST EVOO FROM WA
Arthur's Grove Manzanillo
91/100 Class 5A

This olive oil has a highly rich aroma with strong intensity, featuring notes of green apple, nuts, green banana, and flowers. On the palate, it has a harmonious and smooth texture, with flavours of green apple, tomato vine, liquorice, and herbs. Excellent flavour transfer with clear and very strong bitterness and green pepper pungency. A long-lasting finish with a building warm lingering aftertaste.



BEST EVOO FROM TASMANIA
Cradle Coast Olives Essence of the Cradle

91/100 Class 1
 Fresh fragrant nose with marshmallow, almond, fig leaf, tangerine, red apple and spearmint. Transfers to an amazing fragrant palate with notes of cardamon, red berries, lily pilly and blossom. Balanced bitterness with a fantastic complex astringency and pink peppercorn heat that keeps lingering and building.



Goya en España S.A.U GOYA®
Premium Unico Extra Virgin Olive Oil
91/100 Class 3

This olive oil has a rich aroma with strong intensity, featuring notes of just-cut grass, meadow blossom, fresh olive fruit and green beans. Excellent transfer to the palate with more matcha, radicchio and citrus notes. Clean full mouthfeel. On the palate, it has a harmonious and soft texture where the bitterness and pungency are distinct but balanced. The intense green characters linger on the palate with long persistence. Harmonious and flavourful.



Manna Hill Estate Frantoio
91/100 Class 3

Fresh aromas of green bean, capsicum, meadow, baking spice, cut grass, almond and green olive fruit. Great transfer with additional green banana, nettle and vanilla. Creamy mouthfeel. Balanced bitterness, white pepper and sweet green apple skin astringency. Very good harmony with a lingering warm spicy finish.



Chapman River Olives Queen of Spain/Coratina
90/100 Class 2

A bright green and herbaceous oil, exhibiting tropical passionfruit, tomato vine, fresh cut herbs and ripe stone fruit characters. Transfer to the palate was just as intense with additional confectionary, spice and ginger tea notes. Creamy mouthfeel. Balanced bitterness and pungency that lingered with warmth and intensity. The oil kept building.



Estância das Oliveiras Signature
90/100 Class 3

Moderate aroma of green apple, lemon verbena, citrus confectionary and spice with floral notes. Great transfer to the palate with more green flavours of spinach, green bean, snow pea sprouts, olive leaf and sour sob. Clean light mouthfeel. Balanced fine-grained bitterness while green peppercorn heat adds extra complexity. A delicious harmonious oil.



Gooramadda Olives Classic

90/100 Class 3

Distinctive oil, with fresh pine tree aroma, green grass, tomato, water cress and herbaceous characters. A strong transfer onto the palate, bold with nutty walnuts, green capsicum, gentle but bold heat, medium bitterness which has good persistence and length. Well balanced, complex and harmonious.



Gooramadda Olives Hardy's Mammoth

90/100 Class 5D

Intense ripe tropical fruit, green grass, mint, stone fruit and tomato vine on the nose, transferring well to olive fruit, tomato leaf, lemon and artichoke on the palate. Delicious light mouthfeel. Balanced bitterness and pink peppercorn heat with a textured astringency that adds complexity. Lingering flavours and textures that have great persistence. Delicious.



Grassy Spur Olives Picual

90/100 Class 5A

Fresh tomato aroma with complex notes of citrus, fresh fruits, banana, lettuce and green herbs. Excellent transfer to the palate with complex savoury Greek salad and bitter greens flavours. Light mouthfeel. Balanced pepper and bitterness with a hint of green astringency. A lingering flavoursome complex oil.



Rio Vista Olives Koroneiki

90/100 Class 5C

Strong herbs, rocket, green grass and warm spicy notes. Excellent transfer with more white pepper, tomato and banana. Clean and clear in the mouth. Balanced bitterness and white pepper pungency and a very long attractive aftertaste. Complex, interesting and balanced. Great harmony of flavours.



ROSTO MELLOW

90/100 Class 2

Rich aromas with obvious intensity featuring mown grass, red apple, meadow, green banana and citrus. Excellent transfer to the palate with more green tea, blossom and fresh almonds. Distinct and well-layered flavours. The mouthfeel is pleasant, harmonious and elegant with obvious pungency, gentle flavour transition, and a long-lasting aftertaste.



The Olive Press Limited Kāpiti Olives Picual

90/100 Class 5A

Complex nose of fig leaf, green apple, artichoke, kiwi skin, spices like nutmeg, cinnamon and black peppercorn and rocket. Very green palate with vibrant artichoke, and fig leaf, banana, rocket and rosemary leaf and stalk with a complex lingering heat and bitterness balanced by a cleansing walnut skin astringency.



Agronio Organic Herb Farm Olive Grove Koroneiki

89/100 Class 3

Very green profile with green grass, olive leaves, mountain herb aromas, green almond and green tomato. Excellent transfer with additional green bean, rocket and green tea. Very complex. Well balanced with pleasant bitterness, green peppercorn pepper and textured astringency. Good persistence.



Arthur's Grove Kalamata Medley

89/100 Class 3

Very sweet green fruitiness dominated by green grass, herbs, snap peas, blossom, malt, spice and lemon. Good transfer to a like palate with more astringent savoury notes of green tea, radicchio and endive salad. Light mouthfeel. Drying astringency adds complexity to the balanced bitterness and warm chilli pepper. Long lingering finish.



Campaspe Bend Nevadillo Blanco & Frantoio

89/100 Class 3

A very fresh oil with green fruitiness. Very complex with floral sensation, tomato leaf, bitter almond. Well balanced and very persistent with pleasant spicy taste. An excellent oil very appreciated by the panel.



Flinders Island Organic Olive Oil Frantoio and Friends

89/100 Class 3

Fresh tropical notes and nettle, herbs, kale, green banana, salsa Verde, tomato vine and green kiwi aromas. Transferred well with more minty, avocado, vanilla and malty notes. Creamy full mouthfeel. Balanced green pepper pungency and green tea bitterness. The strong red apple skin astringency adds more complexity. A lingering green chilli finish. Complex oil.



Nielsen's Garden Development Pty Ltd Mariposa Estate Late Harvest

89/100 Class 2

Very fresh oil aromas of floral notes, green almond, spice, menthol and green olive. A well-balanced oil with sweet profile. Aromas are easy to distinguish and transfer very well to the palate. Creamy mouthfeel. Complex sensations in the palate with dusty astringency, green peppercorn and balanced bitterness. Long and pleasant persistence.



ROSTO EXTRA OOMPH

89/100 Class 2

Fresh and abundant rich aroma of grass, apple, flowers and woody herbal notes. Great transfer to the palate with additional green tea, endive and green bean. Creamy silky mouthfeel. Building pungency and bitterness are balanced with the fruit and a long-lasting spicy warmth. A lovely oil.



Rylstone Olive Press Cudgegong

89/100 Class 2

Intense fresh herbal and oregano aromas, with meadow, fig leaf, tomato leaf and radish. Excellent transfer to the mouth with additional apple skin and celery notes. Light mouthfeel. Well balanced in mouth, and herbaceous in bitterness. Elements of fresh almond. An oil of good harmony.



The Olive Press Limited Juno Olives Moraiolo

89/100 Class 5B

Fresh abundant aromas of olive fruit, green grass, pea shoots, asparagus, and aniseed. Initially green in the mouth, evolving to sweeter tropical and jasmine notes. Balanced bitterness with a subtle chilli finish. Complex, persistent, and harmonious — an excellent oil.



Wollundry Grove Delicate

89/100 Class 3

Fresh aromas of green olive, rocket, celery, Greek salad, and snow pea shoots. Excellent transfer with the flavours evolving to more bitter greens and apple. Light mouthfeel. Sharp bitterness, black pepper and a sappy astringency combine to add complexity that lingers with lots of green fruit characters. Good balance



Arthur's Grove Hardy's Mammoth

88/100 Class 5D

Fresh aromas of tropical fruits, passionfruit, mango, eucalypt and salad leaves. Excellent transfer to the palate which evolves into more savoury green flavours including apple skin, wet grass, woody herbs and endive. Light mouthfeel. Fine grained bitterness and black pepper are balanced and enhanced by a slightly chalky astringency that gives the oil an attractive texture. Lingering finish with sweet berry notes and a warm chilli warmth.



Cobram Estate Ultra Premium Picual 88/100 Class 5A

Fresh oil, well balanced with high harmony. Very complex with flavours of tomato flesh, artichoke, ripe apple, exotic fruits and citrus notes. Excellent transfer with additional green tea and rocket. Clean mouthfeel with balanced bitterness and pepper and a persistent pleasant length.



Geelong Region Olives Mt Moriac Olives Estate Spanish 88/100 Class 3

A distinct oil with fresh aromas, pine, grass and herbaceous characteristics. Transferred seamlessly onto the palate with bold grassy tones, apple and fresh spice with slight hints of nuts and pine. A clean oil, with harmonious bitterness, astringency and length. A well balanced and pleasant oil.



Goya en España S.A.U GOYA® PREMIUM ORGANICS EXTRA VIRGIN OLIVE OIL 88/100 Class 3

Intense aromas of cut grass, citrus, salad leaves, tomato vine, green apple, unripe banana skin and herb. Good transfer to the palate with more almond, snow pea and green olive. Bitter flavours of rocket and radicchio shine. Smooth clean mouthfeel. Strong and fresh-lasting bitterness and pungency. A robust oil with a big bitterness balanced by a long green chilli finish.



Kyneton Olive Oil Premium Selection 88/100 Class 3

Fresh, intense green kale, vegetal, fresh basil, green almond, olive tea leaves. Clean and complex nose. Transfers well to palate with green herbs and vegetal flavours. Medium bitterness and pungency, long finish with nice ginger warmth. Lovely.



Leontyna Olive Oil Leontyna Black Label 88/100 Class 3

Very green fruitiness with intense aromas like olive leaves, green grass, bitter almond, tomato vine and confectionary notes. Excellent transfer to the palate with more green stalkiness, avocado skin, artichoke and green bean. Clean mouthfeel. Full of flavour with a balanced white pepper and warm bitterness that lingers with the fruit. Great persistence and finish. Delicious.



Monini SpA MONINI MONOCULTIVAR FRANTOIO BIO 88/100 Class 3

Fresh sensation with green almond aromas and menthol freshness. Lots of spice, cinnamon, woody herb and fresh walnut. Excellent transfer that evolves into notes of grass, red apple, red berry fruit and mint. Light fresh mouthfeel. Very complex easy to distinguish. Well balanced bitterness, chilli pepper and fine-grained astringency that adds more complexity and texture. A stunning oil that lingers.



Monini SpA MONINI MONOCULTIVAR FRANTOIO BIO 88/100 Class 5B

Fragrant spicy aromas of sweet apple, herbs, mint and nettles. Good transfer with additional flavours of green beans and fig leaf. Mid note bitterness of chicory and radicchio persist. There are some notes of fresh walnuts, with a creamy mouthfeel leading to a strong spicy late red chilli finish. Delicious.



Rylstone Olive Press Murray Darling 88/100 Class 2

Fresh sensation with green aromas like green apple, fig leaves, green grass and matcha. Excellent transfer to the palate with more fresh tomato vine, guava, kiwifruit and green olive fruit. bitterness. Light full mouthfeel. Green peppercorn, a hint of astringency and balanced bitterness lead to a lingering flavoursome finish. A very persistent oil.



Rylstone Olive Press Limited Edition Leccino

88/100 Class 5B

A fresh sweet aroma of banana, green olive, cut grass, tomato vine and fresh almond. Great transfer to the palate with additional herb and lemon notes. A smooth mouthfeel. Strong pungency, relatively distinct bitterness, and overall good harmony. Lingering flavours that build.



The Olive Press Limited Pressed Gold Tuscan Blend

88/100 Class 2

This is a delicate oil with bright aromas of banana skin, citrus leaf and pear. The transfer is good with lifted fruit flavours, plus the bitterness and spicy notes of rocket, chicory and chilli. Delicious creamy mouthfeel. The length persists with a late pink peppercorn finish. A complex delightful oil.



Hunter's Dream Estate Leccino Coratina

87/100 Class 3

Very green fruitiness with aromas of olive leaves, green tea, green apple, banana peel and woody herbs. Great transfer to the palate with more rocket, tomato vine and ginger tea. Light mouthfeel with big bitterness, white pepper and textured astringency adding complexity. Lots of fruit and lots of texture. Well balanced, persistent and complex.



Lisadurne Hill Hojiblanca

87/100 Class 5A

Fresh aromas of just cut grass, tobacco, green apples, fresh sweet citrus and lime leaves. Transferred well with bold fruits and more radicchio and green artichoke notes. Light mouthfeel. Warm chilli pepper heat balanced with bitterness and textured astringency that lingers and lingers. Complex, distinctive and harmonious. Delicious.



Taralinga Estate Olive Oil Robusto

88/100 Class 3

Fresh oil, smooth in the mouth. Very complex with aromas of tomato flesh and sugo, green almond, stone fruit blossom, menthol and red apple. Great transfer with more tomato vine, green herb and aniseed. Light creamy mouthfeel. Very good persistence with balanced bitterness, warm building black pepper and a hint of astringency.



Cobram Estate Extra Virgin Classic Olive Oil

87/100 Class 2

Super aromas of fresh olives, kitchen herbs, green banana, kiwi fruit and rocket. Excellent transfer with additional spice, cut grass and tomato vine. Very expressive. Clean mouthfeel. Super balanced with very good bitterness and green peppercorn pungency. An excellent oil.



Nasmin Pty Ltd Frantoio

87/100 Class 4

Complex olive fruit aromas good intensity that transfers well to flavours of green olives, green grass with sweet peach and florals. Smooth and clean mouthfeel. Incredible green chilli pungency, with well-integrated bitterness. Balanced bitterness and pungency. Long persistence length.



Mount Zero Olives Early Harvest Picual

87/100 Class 2

Fresh fragrant fig leaf nose with snow pea, green bean, cloudy apple juice and honey aromas. Transfers to a green, bold, vibrant palate with green bean, escarole, wild rocket, walnut and resin. Long, luscious finish with balanced bitterness and pungency. Complex and delicious.



Pendleton Olive Estate Robust

87/100 Class 3

Aromas of fresh cut grass, green apple, green banana, lemon zest, rocket, tomato leaf and fig leaf. Transferred well to palate with additional radicchio salad notes. Light creamy mouthfeel. Lingering white warm pepper finish. A flavoursome oil.



Arkstone Olives Manzanillo 2025

86/100 Class 3

Aromas of green capsicum, kale, rocket, green banana, fresh cut grass and raw artichoke. Well balanced pungency of radicchio and bitter greens with baking spices and ginger tea. Textured astringent mouthfeel with balanced bitterness and a late developing warm green chilli finish. Flavourful and persistent.



Arkstone Olives Spanish 2025

86/100 Class 5A

Very interesting nose of tomato and fig leaf, reminiscent of a walk in a pine forest with a little bit of spiciness from Kaffir lime leaf. Excellent transfer with olive leaf tea and ginger florals. A prickly astringency with a harmonious bitterness and a long-lasting pepper pungency.



Cape Schanck Olive Estate

Picholine

86/100 Class 5D

Aromas of tomato leaf, green apple, herbs, and asparagus. Great transfer to the palate with additional green grass, apple, mint, and fresh olive fruit. Warm and creamy mouthfeel. Balanced bitterness and pungency with good persistence and flavour complexity.



Cobram Estate Extra Virgin Light Olive Oil

86/100 Class 2

Medium-high intensity with fresh aromas of ripe tomato, artichoke, woody herbs and citrus notes. Good transfer with nettle, allspice and banana cake mix. Clean light mouthfeel. Pleasant pungency with a hint of astringency and mild bitterness. High complexity and persistence.



Cradle Coast Olives Manzanillo

86/100 Class 3

Very fresh green and vegetal aromas of olive leaves, wet grass, green capsicum and beans and snow pea shoots. Great transfer to palate with more green tomato vine, spice and apple. Very light mouthfeel with persistent warm bitterness, green chili pepper and fine astringency. Flavourful and excellent lingering length.



Flinders Island Organic Olive Oil Coratina Chorus

86/100 Class 3

Sweet intense nose of orange blossom, leafy greens, tomato pulp, pear and olive leaf. Transfers to a robust palate with citrus, olive leaf, walnuts, wild rocket and tarragon. Full creamy mouthfeel. Attractive astringent mouth feel with lingering chilli heat and green almond persistence.



Nielsen's Garden Development Pty Ltd Mariposa Estate Late Harvest

86/100 Class 4

Fresh aromas of tomato vine, salad leaf, herb and lemon verbena. Great transfer to the palate with more butter lettuce, vanilla, spice and banana. Creamy and light in the mouth. Balanced bitterness and pepper that build on the finish. The highlight is a lingering warm paprika finish.



Pendleton Olive Estate Reserve

86/100 Class 3

Fresh aromas of green passionfruit, guava, spice, green banana skin and tomato paste. Good transfer with added herb and apple with a clean mouthfeel. Light creamy mouthfeel. Balanced white pepper pungency and a textured bitterness that is long lasting and persistent.



Peninsula Providore Reserve

86/100 Class 3

This oil has aromas of soft herbs, blossom, kale stems, eucalypt, olive leaf and thyme. It transfers well to palate with bitter flavours of rocket, herbs, salt, pine needles and green tea. It is quite tangy in the mouth. The bitterness and pungency are mild, but well balanced with a building peppery warmth that keeps lingering.



Rich Glen Premium Varietal Frantoio

86/100 Class 2

Ripe intensity nose with lemon balm, tomato vine, black pepper, citrus blossom and green salad leaves. Moderate transfer to the palate with more cinnamon and vanilla. Light mouthfeel. Late chilli-like pungency and bitterness that linger on the palate. Good persistence.



Rio Vista Olives Gigi

86/100 Class 3

Aroma is grassy, herbaceous, green tomato, green chilli, green tea, jasmine and dark kale. Palate has a good transfer, mild arugula with rocket bitterness and medium peppery pungency, some ripe banana and green chilli, good balance and clean and silky mouth feel, with a bold long warm finish.



Rio Vista Olives Elisi Grove Kalamata

86/100 Class 5C

Aromas of fresh green cut grass, green beans, green tomato, wood smoke, rocket and almond. Tastes of dark chocolate, nettle and chicory, salad leaf. Good palate transfer, with a trickle of white pepper on the back of the throat. Lingering finish, pleasant mouthfeel. Well done.



Rylstone Olive Press Crooked River

86/100 Class 2

Delicate oil with very fresh aroma. Floral sensations with dry olive fruit notes. Sweet profile with good persistence. Well balanced in the mouth and more complex. Lots of salad herb, tomato vine snow pea and avocado skin on the nose with more green banana, citrus and spice on the palate. Good mouthfeel with well-balanced bitterness, pepper and heat. A great oil.



Rylstone Olive Press Limited Edition Frantoio

86/100 Class 5B

Fresh oil with green fruitiness, complexity and persistence. Very green aromas of soft herbs, just-cut grass, artichoke, tomato leaf and green almond. Excellent transfer to the palate with more spice and green vegetable notes. Light mouthfeel with balanced ginger heat, mild bitterness and green peppercorn. Persistent and flavoursome.



The Grove Trading Company Corregiola, Frantoio & Pendolino

86/100 Class 1

Fresh delicate aromas of green banana, nutmeg, red apple, cinnamon, jasmine and hints of watercress, sesame and chive. Excellent transfer to the palate with like notes and the addition of citrus and blossom. Balanced light bitterness and pleasant astringency with a viscous mouth and late building white pepper heat.



Wollundry Grove Distinctive

86/100 Class 3

A robust and fresh oil. Very complex with green apple, green banana, herbs, spice and tropical notes. Excellent transfer with additional banana cake mix, snow pea shoots and Mint. Light mouthfeel. Green apple skin astringency, balanced bitterness and a green chili pepper sensation. Well balanced and very persistent with a pleasant after taste.

GOLD MEDAL WINNERS



SILVER MEDAL WINNERS



Alto Olives Robust Blend EVOO

85/100 Class 2

Moderate aromas of grass, fresh almond, olive fruit, spice, herb and blossom. Good transfer to the palate with more olive leaf and roasted nuts. A smooth mouthfeel with bitterness appearing first followed by pungency and a slight astringency. An oil with distinct layers and a long-lasting aftertaste.



Clydebank Farm Picual 85/100 Class 3

Sweet lime and citrus nose with notes of thyme, tomato leaf, almond and vanilla spice with rocket and pine notes. Good transfer to a citrus mouth transferring to a bitter lettuce and rocket mouth with notes of almond and lime and eucalypt. Lingering astringency with a warm chilli heat that lingers.



Cobram Estate Ultra Premium Coratina

85/100 Class 5B

Mild aromas of woody herbs, radicchio, red apple skin, aniseed and fig leaf. Flavours are more intense on the palate with more endive, fig leaf, green tomato, nettle, feijoa and green tea. Light mouthfeel. Late bitterness and pepper that builds in balance and warmth. Good length and complexity.



Eight Siblings Pty Ltd Eight Siblings

85/100 Class 2

Medium intensity herbaceous aroma with green apple, watercress, citrus, tomato and green almond. Reasonable transfer adding nuts, pomme fruits, fig leaf and lemon. Viscous mouthfeel. A mild warm finish with lasting persistence. Balanced, delicate and fresh.



Fedra Olive Grove Jeff's Blend Extra Virgin

85/100 Class 3

Savoury aromas of pickled lemon, fig leaf, ginger and rosemary. Good transfer to the palate with endive, green almond, nutmeg and ginger and lingering rosemary notes. Balanced, clean bitterness with a lingering ginger heat.





Grampians Olive Co Signature Organic 85/100 Class 3
Clear well-defined medium intensity nose of citrus blossom, cut grass, tomato vine, fresh green apple and olive tea. Good transfer to palate with additional nettle and green capsicum. Clean mouthfeel. Warm textured walnut bitterness with a late green chilli pungency and heat. Smooth with some lingering astringency.



Rylstone Olive Press Limited Edition Picual 85/100 Class 5A
Fresh aromas of green olive, floral notes, arugula, tomato vine and fresh herbs. Good transfer to the palate with more green vegetal notes. Fresh mouthfeel. Mild pungency which is slightly overwhelmed by the bitterness. Long warm lingering finish.



Tasmanian Olive Groves Frantoio 85/100 Class 2
Moderate aroma of sweet almond, baking spice, malt, apple pie and faint notes of tomato leaf and red olive fruit. Gentle transfer to the palate with additional vanilla and walnut skin. Light mouthfeel. Balanced bitterness and pepper that lingers with persistent sweet almond marzipan persistence.



Geelong Region Olives Mt Moriac Olives Estate Tuscan 84/100 Class 2
Fresh grass nose with grass, apple, banana, fig leaf and spice with note of citrus and lime. Transfers to a palate with green banana and then a robust radicchio bitterness that dominates but settles into grape leaf and spice palate with a vibrant wasabi finish that builds and lingers.



Flinders Island Organic Olive Oil Leccio 84/100 Class 3
Fresh clean aromas of green apple, guava, ripe olive, cooked tomato and malt. Great transfer to the palate with more sweeter aromas of vanilla custard, walnut, spice and biscuits flavours. Creamy mouthfeel. Smooth building pepper with balanced bitterness slightly unbalanced on the palate. Good length.



Monini SpA MONINI MONOCULTIVAR CORATINA BIO 84/100 Class 3
Fresh green aromas of fig leaf, tobacco, green apple, woody herbs and floral notes. Good transfer with more fresh almond and artichoke. Light mouthfeel. Woody bitterness and strong pungency.



Monini SpA MONINI GRANFRUTTATO ITALIAN EXTRA VIRGIN OLIVE OIL 84/100 Class 5B
A nose of green spiciness including radicchio and sorrel, ginger, turmeric and curry leaves. Good transfer with a punchy pepperiness, ginger warm. A balanced bold finish with a firm bitterness and a warm chilli finish.



Pendleton Olive Estate Classic 84/100 Class 3
Fresh aroma of orange, sweet pineapple and guava, marzipan, confectionary and floral notes. Good transfer to the palate with baking spice, green strawberry and cashew. Light mouthfeel. Creamy mouthfeel with a mild pungency, a bold bitterness and a drying stalky astringency that adds more complexity.



Rio Vista Olives Nevadillo 84/100 Class 5A
Bold oil with aromas of fresh green grass, tropical fruits, tomato sugo, ratatouille and formic acid (dead ant). Good transfer to the palate with additional tobacco leaf, celery, stalky and orange rind. Light mouthfeel. Slightly unbalanced bitterness, developing pepper and a drying astringency that adds dimension. Lingering warm building finish.



Tarralea Grove Hojiblanca
84/100 Class 2

This olive oil has a fresh and rich aroma with various notes of grass, green apple, and green banana. On the palate, it has nutty and green apple flavours with intense fruitiness. Full mouthfeel. Relatively intense bitterness with very strong pungency and a long-lasting finish.



515 Premium Harvest Extra Virgin Olive Oil
83/100 Class 3

This oil has complex aromas of apple, vanilla, blossoms and guava. The flavour transfers well with an early bitterness of salad leaf and creaminess of avocado and Brazil nuts evident. A touch of black pepper provides a warm finish. A well-integrated, solid and reliable oil.



Alto Olives Delicate Blend EVOO
83/100 Class 2

A fresh green moderate aroma profile of soft herbs, apple, rocket and snow pea. Moderate transfer with more tobacco, avocado skin and buttery spice. High bitterness and tickly pungency with persistence that lingers.



Calabro Olive Grove Premium
83/100 Class 3

Moderate aromas of green grass, salad leaves, spices, ripe fruit, and tomato leaf. Palate carries green grass, olive fruit, and green apple. Evident bitterness and pungency, but well-balanced and harmonious overall.



Clydebank Farm Picual
83/100 Class 5A

Aromas of sundried tomato, pomme fruits, lime, vanilla, almond and green guava. Good transfer to the palate with a creamy citrusy mouthfeel. Firm radicchio bitterness with textured astringency and pungency. Lingering dry bitter finish.



Grassy Spur Olives Blend
83/100 Class 2

Rich aromas with high intensity, featuring notes of red apple, banana, grass and candy. Creamy texture, with a hint of fruitiness, sweetness, and pungency at first taste, though not strong enough, a short finish, and good flavour transition.



Flinders Island Olive Oil Leccino
83/100 Class 5B

There is much more to this oil than first appears. The lifted savoury aromas of banana and herbs are evident. It transfers to the palate well, revealing soft vegetal flavours of green beans, followed by bitter rocket leaves. The mid palate shows the pungency building to a strong persistent end.



Lonqnan Olive City Agricultural and Forestry Picholine
83/100 Class 3

Moderate aromas of pear, apple, celery, leafy greens and snow pea. Savoury herbal and nutty palate with radish like heat. More complex in the mouth compared to the nose. Delicate pungency, creamy buttery texture, low astringency and medium length.



Peninsula Providore Extra Virgin Olive Oil
83/100 Class 3

Aroma of herbs, bay leaf, citrus zest, floral notes and fresh tomato. Transfer was fairly good with pepper. Bitterness is vibrant and slightly dominates over the mild pungency. Green bitterness compliments the flavour with a lovely red chilli warmth. A balanced finish and a lingering persistence.



Rylstone Olive Press Limited Edition Corregiola
83/100 Class 1

Moderate aroma of tomato vine, dried tea leaves, sweet herb, meadow and green apple. Good flavour transfer with more pine nut, artichoke and butter lettuce. Full mouthfeel with balanced bitterness and a late building black pepper. Good length.



Chapman River Olives Coratina
82/100 Class 3

Moderate intense aromas of tomato leaf, with a touch of green banana, salad leaves and tropical fruit. Smooth clean mouthfeel. Good transfer with lingering astringency. Balanced bitterness and pungency building to a good length with complexity of flavours.



Clydebank Farm Koroneiki
82/100 Class 3

Savoury nose of dried herbs, Brazil nut, lime cordial, honey dew, candied almond and blueberry. Good transfer to a vegetal palate with melon skin, vanilla, black pepper and green tea. Resin like finish and slightly harsh stalky mouth feel. Lingering finish.



Cobram Estate Extra Virgin Robust Olive Oil 82/100 Class 3

Quite expressive aromas of pine seeds, fresh olive, cut fresh herbs and almond. Good transfer with additional artichoke and pesto flavours. Clean mouthfeel. Balanced bitterness with a sharp pungency. Quite good harmony.



Fedra Olive Grove Fedra Extra Virgin First Cold Press Olive Oil 82/100 Class 3

Aromas of merchant spice, tomato vine, and ripe banana. It has a herbaceous, yet nutty and savoury nose. Smooth creamy mouthfeel, good palate transfer, overly strong and lingering radish leaf bitterness. Well balanced, but a short finish let it down.



Fulcherello Farm Raelia 82/100 Class 2

Medium and fresh intensity with sweet peas, green vegetables, florals, tropical fruits, olive fruits, and green banana. Building intensity on the palate and nose. Smooth mouthfeel. Clean and interesting on the palate with a long warm finish. Complex with good variety, fresh intensity.



Geelong Region Olives Mediterranean 82/100 Class 4

Mild aroma of lettuce, rocket and olive leaf. Late transfer with spiciness of dried mint, olive leaf, cumin and lemon peel. Clean mouthfeel. Lovely delicate ginger pungency, offset by a dry astringent bitterness.



Lauriston Grove Manzanillo 82/100 Class 5A

Aromas of sweet almond, green banana skin, fresh olive and baking spice. Good transfer to the palate. Full mouthfeel with balanced bitterness, black pepper pungency and a slightly drying astringency. Lingering flavours and warmth.



Taralinga Estate Olive Oil Fruttato 82/100 Class 3

Intense tomato leaf, tropical fruits, apple, butter lettuce and green grass aromas. Good transfer to palate with additional rocket and curly endive notes. Light mouthfeel. Moderate bitterness and pepper dominates the fruit. Warm lingering finish.



Clydebank Farm Koroneiki 81/100 Class 5C

Moderate nose of almond, woody herbs, sweet melon, berry and radicchio. Some lifted floral notes build. Good transfer to the palate with more green bean, spinach and matcha. Clean mouthfeel. Black pepper and bitterness are balanced with some dusty green astringency persisting on the finish.



Geelong Region Olives Bundara View Estate Taggiasca 81/100 Class 3

Aromas of red apple, green cut grass, tomato vine, cos lettuce, coriander, herbaceous aroma. Transferred well to palate, with aroma matching flavour. Strong lingering white pepper finish. Complex oil, with medium bitterness and pungency persisting.



Nielsen's Garden Development Pty Ltd Mariposa Estate Mid Harvest 81/100 Class 2

This olive oil has a fresh aroma featuring mowed grass, meadow, blossom and tomato vine. Good transfer to the palate with more herbal and spice notes. Smooth mouthfeel. Balanced bitterness and pepper with a particularly warm spicy finish.



Rich Glen Limited Release Early Harvest 81/100 Class 3

Clean and rich aromas of grass, apple, and olive leaf, with moderate intensity. On the palate, it has flavours of green banana and nuts, with indistinct bitterness, a hint of pungency and a harmonious flavour transition. Good layers and a medium persistence.



Tarralea Grove Ascolana 81/100 Class 3

Moderate aromas featuring olive leaf bitterness, green apple, and lettuce. Good transfer to palate with more wet grass & green banana peel. Clean mouthfeel. Abundant black pepper pungency and a strong bitterness that persists on the finish.



The Olive Press Limited Pressed Gold Frantoio 81/100 Class 5B

Very interesting spicy nose with curry leaf, cinnamon, anise and artichoke. Good transfer to the palate with white pepper pungency and balanced bitterness. Long lasting with good harmony.



Tree Tops Plantation Pty Ltd Hardy's Mammoth

81/100 Class 4
Fresh ripe fruits, guava, banana, pineapple, native mint and ripe tomato. Transfers well, a delicious and lovely sweetness comes through. Smooth oil that builds the flavour. The finish was delicate with a small level of bitterness and pungency. Well balanced with a tropical after taste.



Cape Schanck Olive Estate Frantoio

80/100 Class 5B
Very mild nose of green herbs, that opens up in the mouth with bitter radish, sorrel and green pepper. Well balanced, with good pungency and bitterness. Lovely long persistence with good harmony.



G-TEAM HYPERLEON ULTRA GOLD

80/100 Class 3
Warm aroma of olive leaf with intense green banana, rocket, fig leaf and a hint of tobacco. Good transfer to the palate with additional bitter greens, endive and green bean. Fresh and light on the palate. Bitterness and pungency is fine textured and plentiful; however, it masks the fruit on the finish. Warm and spicy.



Lauriston Grove Frantoio

80/100 Class 5B
Aromas of fresh grass, meadow, almond, vanilla and papaya. Moderate transfer to the palate with additional red apple skin and pineapple notes. Smooth mouthfeel. Building bitterness and pungency that gradually intensifies and overshadows the lingering finish.



Lisadurne Hill Paddock Blend

80/100 Class 4
Pleasant aromas of grass herbs light thyme tomato, pepper and olive leaf. Attractive with excellent texture. Clean on the palate, pleasant and harmonious with good complexity. Good depth and length with strong bitterness.



Nielsen's Garden Development Pty Ltd Mariposa Estate Mid Harvest

80/100 Class 4
Vibrant and herbaceous with aromas of green grass, tomato leaf, sweet spice, and floral notes. On the palate, more floral and light aniseed notes. Pleasant bitterness and a chilli pepper finish. A well-balanced oil.



Tarralea Grove Premium Blend

80/100 Class 2
Fresh savoury aromas of bitter almond, green banana peel, citrus blossom and baking spice. Good transfer to the palate. Bitterness and pungency are strong and clear, accompanied by a nutty flavour. Full mouthfeel. Moderate finish with the fruit overpowered slightly by the astringency and bitterness.



Tawarri Grove Blend

80/100 Class 2
Fresh aroma of leafy salad herbs, cut grass, meadow, bay leaf and green olive fruit. Good transfer to the palate with additional stalkiness and orange cake mix flavours. Light mouthfeel. Balanced spicy bitterness and white pepper with a slight drying astringency that adds complexity. Good length and persistence.



Clydebank Farm Frantoio

79/100 Class 3
Delicate tropical fruit, baking spice and red apple sweetness at first then turning to savoury woody herbs. Transfer to palate was good with a creamy mouthfeel. More flavours of radicchio, broccoli stem and almond/Brazil nuts. The bitterness and mustard like finish provides a long finish.



Clydebank Farm Frantoio

79/100 Class 5B
Green banana, woody, dried stone fruit, dried sultana, spice, port wine aromas. Good transfer to palate with roasted almond and dark chocolate. Radicchio bitterness dominates. Long persistent white pepper finish.



Cockatoo Grove Signature

79/100 Class 3
Moderate aromas of green grass, fresh herbs, rocket, and salad leaves. Good palate transfer, with noticeable bitterness and pungency, some astringency. Harmonious and pleasant, though slightly lacking in complexity.



Gilmore Valley Grove The Rusty Bus

79/100 Class 2
Fresh aromas of banana peel, grass, apple, baking spice and rocket. Good transfer to palate with green apple skin and raw almond. Smooth mouthfeel. Balanced bitterness with an intense white pepper pungency. Good length.



Lauriston Grove Corregiola
78/100 Class 5B
 Delicate floral aromas with vanilla, red apple skin and almond. Good transfer to palate with additional spice. Light mouthfeel. Balance with mild bitterness and white pepper pungency. Moderate to long persistence with a very late building pepper finish.



Richard de Crespigny Florence Court Extra Virgin Olive Oil
78/100 Class 2
 Good fresh aromas of green herbs, banana, nettle, floral notes and citrus. Transfers well to mouth with more salad leaf flavours. Creamy mouthfeel. Fine pungency and bitterness that keeps building. Good persistence.



Arkstone Olives Italian 2025
77/100 Class 5B
 Bold stalky pine nose with thyme, walnut, sesame and almond. Like transfer to palate with dominating walnut bitterness and almond skin notes. Notes of brownie mix with a very clean astringent flavour and warm chilli finish.



GLOMICS ASSET PTY LTD LAC ESTATE GLOMIC03 Blend
77/100 Class 2
 Medium intensity, herbaceous, pepper and spice, green almonds, floral notes and avocado. Reasonable transfer to palate, rocket, sweetness, pine needles and nettle, smooth texture and clean mouthfeel, well balanced, mild but a robust bitterness and pungent finish. Good persistence.



Nasmin Pty Ltd Coratina
77/100 Class 4
 Aroma of tomato and tomato leaf, lemongrass and citrus. Good transfer with medium bitterness and pungency. A spicy, short finish, with good balance.



Lomondo Olive Oil Corregiola, Manzanillo & Frantoio Blend
77/100 Class 2
 Herbaceous, fuji apple with salad, lime and citrus, with good transfer onto the palate. Palate smooth rounded mouth feel, cardamon and fresh nuts, delicate spice, pine needles, pepper, simple harmonious oil and pleasant finish.



Lonqnan Olive City Agricultural and Forestry Leccino
77/100 Class 2
 Aroma of sweet almond, cut wet grass, salad herb and malt. Good transfer to the palate with additional banana cake mix and vanilla. Creamy mouthfeel. Balanced bitterness and pepper that lingers with persistent sweet almond. A lovely sweet apple finish.



Murray Gums Estate Frantoio
77/100 Class 2
 Aromas of dry olive fruit, meadow, ripe banana cake mix and floral sensations. Transfer is moderate with baking spicy notes. Slightly heavy in the mouth with balanced bitterness and pepper. Good length.



Arkstone Olives Corregiola 2025
76/100 Class 3
 Moderate intense aromas of green tea, ripe olive, woody herbs, and marzipan. good transfer with extra walnut shell, lemon and endive. Clean mouthfeel. Building pepper and a drying astringency add complexity but the abundant bitterness overpowers the finish.



GLOMICS ASSET PTY LTD LAC ESTATE GLOMIC02 Blend
76/100 Class 2
 Moderate aromas of green grass, rocket, herbs, and pine needles. The palate carries notes of grass, olive leaf, and almond. Creamy mouthfeel. Drying astringency with strong persistent bitterness and pungency. Medium length.



Goya en España S.A.U GOYA® ROBUSTO
76/100 Class 3
 There are strong tomato vine, lemon verbena, red apple, and nasturtium aromas that transfer well to the palate with additional green tea and endive. The palate offers a mild bitterness and pungency, which turns into a mild pungent finish with a medium persistence.



Leaping Goat Olive Oil Extra Virgin Olive Oil
76/100 Class 3
 Medium aroma of bergamot, ripe banana, stalky herbs, spicy sesame and weeds in the sun. Hints of tropical fruit and green tea. Moderate transfer to the palate with more ginger tea and endive. Bold finish with big pepper and bitterness but not balanced. Good persistence.



Longnan Longxiangyuan Olive Oil Coratina

76/100 Class 3
This oil has nice aromas of cut grass, fig leaf, tobacco, green apple and floral notes. Transfers well with flavours of bitter herbs, ripe fruit and banana. Clean mouthfeel. Balanced bitterness and dusty pepper are evident with a slightly drying astringency. This oil lingers well.



Longridge Olives Family Blend

76/100 Class 4
Moderate aromas of sweet apple, tropical fruit, salad leaves, tomato vine, floral and peach. Moderate flavour transfer with the addition of nuts and melon. Light mouthfeel. Balanced bitterness and pepper with a soft white pepper finish.



Pendleton Olive Estate Mild

76/100 Class 2
Fresh aromas dominated by green grass, banana, soft herbs, and floral citrus. Moderate transfer with more grassy flavour with tomato leaf. Full mouthfeel. Bitterness and black pepper pungency are balanced with sweetness on the palate.



The House On The Hill Olive Grove KI Koroneiki

76/100 Class 5C
Strong marzipan, green almond and confection aromas which transfer to palate. Palate has a thin body, low bitterness and pungency and a slight drying astringency. Green almond and unripe avocado flavours. Simple but strong flavour profile.



Wilson Family Olives Sunrise Early Harvest

76/100 Class 1
Lovely herby aromas of camomile and wild rocket, with some granny smith apple aromas. Mild transfer to the palate, with a clean palate and a white pepper short pungency. Balanced oil, with moderate complexity.



Wilson Family Olives Classic

76/100 Class 1
This is a clean oil with aromas of cut grass, thyme, artichoke, tomato vine and green apple. Moderate transfer to the palate with additional banana. The mouthfeel is slightly viscous. The bitterness and pungency were delicate and short lived.



Woodside Farm Frantoio, Coratina

76/100 Class 3
Light aroma herbaceous with fresh peas, mint, cashew and floral notes. Gentle transfer, green olives, salad greens, smooth mouthfeel. Building late pungency with a white pepper finish. Moderate persistence.

SILVER MEDAL WINNERS



BRONZE MEDAL WINNERS



Grassy Spur Olives Coratina

75/100 Class 5B
Moderate intense tropical aromas as well as tomato vine, shelled peas and herbs. Mild transfer to a creamy almond palate. There is strong chilli hit which is short lived and a low pungency.



Cockatoo Grove Midnight Olive Oil

74/100 Class 3 Very delicate aromas suggest clover, radish leaf and green bean sweetness. Moderate transfer with flavours of bitter leaves and a creamy avocado mouthfeel. The bitterness and pungency are mild with a gentle white pepper and horseradish persistence.



Illumination Holdings Pty Ltd First Press Coratina Extra Virgin Olive Oil

74/100 Class 3
Medium intense aroma. Light and clean on palate with tobacco leaf, dried herbs, oregano, thyme and pepper. Smooth on the palate, and flavours came together well, however bitterness is overpoweringly sharp.



Nasmin Pty Ltd Verdale

74/100 Class 4
Medium intensity fresh cut grass, red apple, kale, ripe peach aromas. Moderate aroma transfer to the palate with hints of endive and bitter greens. Creamy mouthfeel. Fruit is overwhelmed by upfront bitterness and pepper. Slightly harsh finish.



Rylstone Olive Press Limited Edition Barnea

74/100 Class 5D
Moderate aromas of citrus blossom, wet grass and soft herbs. Medium transfer to the palate. Creamy and light mouthfeel. Textured finish with mild but spicy pepper and balanced bitterness. Short length.



Geelong Region Olives Barwon River Olives Spanish

73/100 Class 2
Mild aromas of cinnamon, camphor, berries, bay leaf and floral notes. Moderate transfer with avocado, herb and sweet apple sauce. Palate has intense pungency and a thickness which is unbalanced. Bitterness and pepper overwhelm fruit. Medium length.



Geelong Region Olives Verdale

73/100 Class 5D
Medium aroma, green beans, fresh hay, vanilla biscuits. Mild flavour transfer with hints of stemmy green stalks. Creamy mouthfeel. Late building green pepper pungency giving a warming finish. Clean with low intensity overall.



Lisadurne Hill Angus

73/100 Class 5B
Moderate aromas of floral, spice, almond, fresh grass, and olive fruit. Palate shows strong bitterness with green banana and rocket. Peppery finish is pleasant but astringency is apparent. Lacks overall balance.



Nielsen's Garden Development Pty Ltd Mariposa Estate Early Harvest

73/100 Class 2
Mild aromas of tomato vine and lemon zest. The mouthfeel is thick and mild herb flavours exist. The bitterness and pungency come in late and there is a soft chilli finish.



Tree Tops Plantation Pty Ltd Blend

73/100 Class 4
Fresh herbaceous nose with pea shoots, grassy, dried herbs, olive tea aromas. Smooth buttery mouthfeel, low flavour transfer and complexity. The aroma does not reflect the palate which is mild, creamy, medium bitterness and pungency with a short finish. Some walnut, salad leaf flavours.



Geelong Region Olives Mt Moriac Olives Mediterranean

72/100 Class 3
Green olive fruit and sweet baking spice on the nose Lacking complexity. Transfers well. Creamy and smooth mouthfeel showing low bitterness and pungency with short lived flavours.



Rylstone Olive Press Murrumbidgee

72/100 Class 2
Mild aromas of rocket, tomato leaf and green grass. Moderate transfer with additional citrus and blossom. The mouthfeel is soft, full and a little flat. The mid palate has some bitterness, but the pungency is very mild. Not a long finish.



Shalumar EVOO

72/100 Class 3
Medium intensity bready, olive focaccia, ripe tomato, thyme. Strong upfront bitterness is unbalanced. Flavours are medium intensity like ripe black olives, stalky, ripe tomato, bitter radicchio. Creamy mouthfeel, clean oil with harsh bitterness.



Tasmanian Olive Groves Barnea

72/100 Class 3
Aromas of banana skin, tomato vine, olive fruit and green mango. The fruit transfer to palate was low with flavours of olive, rocket, pine and nettle. Light but harsh mouthfeel because of strong bitterness that is throat catching. Warm peppery and bitter finish.



The Olive Press Limited Pressed Gold Oilmaker's Blend 72/100 Class 2
Mild aromas of wood herbs, fresh rocket, tobacco, green olive fruit and cut grass are evident. The transfer to palate is unbalanced with a banana peel flavour and astringency. Strong bitterness and a short sharp pungency which does not linger.



Monini SpA MONINI CLASSICO EXTRA VIRGIN OLIVE OIL 71/100 Class 2
Mild sweet tropical notes of pineapple, melon and golden kiwi with herb and red apple. Moderate transfer to the palate. Full mouthfeel. Balanced bitterness and pepper that slightly overpowers the fruit. Moderate persistence.



Adina Vineyard & Olive Grove Unfiltered Frantoio 70/100 Class 2
Mild aromas of celeriac and ripe tomato flesh. Creamy mouthfeel with vanilla biscuits and a light spiciness. Clean oil with a late bitterness and minimal pungency.



Cradle Coast Olives Paragon 70/100 Class 3
Moderate aromas of earthy aniseed, stalky herbs, malt, cooked apple, and citrus blossom. There is a good transfer of flavours to the palate with additional fig leaf, green tea and tomato vine. Clean mouthfeel. A forward spicy bitterness and warm pungency that builds and lingers. Good length.



Currawong OLEAPAK Carrickalinga 70/100 Class 3
Mild smelling oil, with low aroma, hints of apple pie, citrus, and a slight mushroom note. Flavour of snow peas, cut grass, ripe tropical fruit. Good palate transfer, but unbalanced. Lingering white pepper finish. Delicate mild oil.



Goya en España S.A.U GOYA® EXTRA VIRGIN OLIVE OIL 70/100 Class 3
Sweet tropical aromas with underlying green herbal notes. Mild transfer to palate with hints of green salad leaves and apple. Full bodied on the palate. Bitterness and white pepper pungency slightly dominate the fruit. Short Finish.



Nasmin Pty Ltd FS-17 70/100 Class 4
Mild aroma of boiled potato and olive leaf. Light mouthfeel. Olive leaf dominates the palate with a very dry astringency that is unbalanced in pungency and bitterness.



Long Paddock Olive Rustlers One Tree 70/100 Class 2
Moderate aromas of olive fruit with citrus and vanilla complexity. On the palate, fruitiness fades, giving way to strong bitterness and a chilli pepper sensation at the back of the throat. Becomes green and somewhat astringent.



Geelong Region Olives Barwon River Olives Tuscan 69/100 Class 2
Medium aroma with floral, ripe olive, lemon and leafy greens. Low flavour transfer, light body, clean in the palate. Mild bitterness and pungency with a short warm lemon pepper length.



Monini SpA MONINI BIOS ORGANIC - ITALIAN EXTRA VIRGIN OLIVE OIL 69/100 Class 5B
Moderate aromas of herbs, watermelon skin, and grass with limited complexity. Mild transfer to the sweet palate, followed by strong pungency and bitterness. Peppery finish is strong but slightly out of balance.



Monochorum Ltd trading as New Norcia Services New Norcia WA Mission 68/100 Class 3
Sweet tropical fruit, tomato sugo and pea shoot aromas are evident. The smooth transfer immediately disappears as a strong bitterness comes into play and continues with chilli heat to finish.



The Village Olive Grove Frantoio 68/100 Class 2
Very mild aromas of vanilla confectionary with floral, blackberry and lavender notes. There is a smooth transfer with a creamy mouthfeel. Black pepper pungency and the bitterness is unbalanced. Spiced flavours lead to a simple warm pepper finish. Not overly complex.



Cape Schanck Olive Estate Picual 66/100 Class 5A
 Very mild oil exhibiting some pear and apple aroma, with a hint of floral at the end. The palate displayed mild marzipan and raw nuts. Light mouthfeel with low bitterness, unbalanced pungency and a chalky astringent finish.



Nullamunjie Olive Oil Pty Ltd Nullamunjie Olive Oil Pty Ltd 66/100 Class 2
 Mild aromas of grass, blossom and vanilla. Subtle transfer of aromas to palate. Full mouthfeel with balanced pungency but overpowering bitterness. Short warm finish.



Rylstone Olive Press Limited Edition Manzanillo 66/100 Class 5A
 Mild aromas of stalky branches, ripe banana, dried grass and spice. Moderate transfer with a full mouthfeel. On the palate, it has ripe banana cake mix flavour. Balanced bitterness, a hint of pungency and short finish.



Tree Tops Plantation Pty Ltd Frantoio 66/100 Class 4
 Foral notes and sweet peas on the nose, creamy mouthfeel, minimal transfer that is not persistent. Raw nuts in the mouth, with a slightly course black pepper pungency.

BRONZE MEDAL WINNERS



Flavoured Olive Oil Results

PLATINUM MEDAL WINNER



BEST FLAVOURED OIL IN SHOW (COMMERCIAL VOLUME) BEST IN CLASS 7
Kyneton Olive Oil Chilli Agravato 93/100 Class 7B

Amazing fresh chilli and capsicum notes, in a multi-dimensional palate of chillies, some wood-fired. Excellent transfer to the palate with extra notes of capsicum seed, pickled pimento and floral chilli flower. Long, complex finish, not dominated by heat but balanced and delicious. A fantastic fruit driven oil.



BEST FLAVOURED OIL IN SHOW (BOUTIQUE VOLUME)

Pendleton Olive Estate Blood Orange Agrumato

91.5/100 Class 7A

Fresh distinct fresh and enticing harmonious blood orange and citrus aromas, which are bright and easily recognised. Good intensity. Good transfer to the palate with more citrus curd, blossom and zest flavours. Citrus was less fresh and intense on the palate; a warm pithy bitterness adds extra complexity. Smooth and creamy with a warm gentle peppery lingering finish.



Rio Vista Olives X Paul Farag Sahawiq

91/100 Class 7B

Abundant and fresh aromas of mint, garlic and herb with lifted coriander. Attractive fresh medley. Innovative and versatile. A pleasant complex melange of flavours reminiscent of Vietnamese salad. Harmonious and well blended. Well balanced flavours with chilli bringing a mild warm finish.



Rio Vista Olives X Paul Farag Shatta

89/100 Class 7B

Fresh vibrant aromas, using authentic interesting ingredients. The EVOO was mild and unobtrusive and suited the blend of flavours well. Well balanced and harmonious. Captures all of the elements of the ingredients beautifully. Brings visions of a trip to the middle east. Well done.



Rio Vista Olives Chilli Pressed Olive Oil

88/100 Class 7B

Excellent intense aromas of fresh red chili and roasted capsicum with a pleasing earthiness. An impressive depth of aroma and flavour in a long strong and persistent oil. Pure and authentic robust chilli flavours, would suit chilli lovers. This oil is hot.

GOLD MEDAL WINNERS



Gooramadda Olives Rosemary & Thyme

89/100 Class 6B

Intense aroma of fresh rosemary and thyme transferring through to delight the palate and senses. Clean mild base oil. Harmonious delivery of flavours and aroma. Well balanced and long warm finish. Well done.



Fedra Olive Grove Olive Oil Infused with Garlic, Thyme, Lemon and Oregano

88/100 Class 6B

A warm spicy flavoured oil with intense and distinct herbal notes with garlic and subtle lemon aromas and flavours blended in a clean fresh oil. Good representation of flavourings with excellent transfer. Smooth and rounded mouthfeel. Herbal additions are carried by delicious green pepper pungency. A balanced and flavoursome oil with long and clean length.



Currawong Oleapak Export lemon Agrumato

87/100 Class 7A

Striking notes of fresh zesty lemon coming through with intensity. Transferred well, with a lovely creamy mouthfeel and chilli persistence. Well balanced, harmonious delightful oil, well done.



Fedra Olive Grove Olive Oil Infused with Lemon Myrtle, Garlic and Thyme

86/100 Class 6B

Intense nose, with all components identifiable. The lemon myrtle dominates the palate with overtones of garlic and thyme. Fresh. Transferred well to palate. Balanced bitterness and pungency that lead to a long flavoursome pepper finish. Complex and interesting oil.



Kyneton Olive Oil Basil Agrumato 86/100 Class 7B

Fresh clean aromas of basil stem, leaf and green olive. Transfers well to palate with a creamy mouthfeel and a lovely background of olive oil flavours dominating. A sweet oil with mild balanced pungency and bitterness. Lingering basil flavours with a warm matching white pepper pungency. Long persistence of flavours.

SILVER MEDAL WINNERS



Fedra Olive Grove Olive Oil Infused with Blood Orange and Tarragon

85/100 Class 6B

Strong aromas of blood orange and candied peel on the nose with hints of botanical herbs. Sweet savoury and spice aromas transfer nicely. Well balanced, lingering, harmonious, clean mouthfeel. Warm peppery finish.



Kyneton Olive Oil Truffle Infused Oil

84/100 Class 6B

Fresh truffle, mushroom aromas with savoury notes. Good transfer to the palate with a definite mushroom and truffle flavour, notes of parmesan umami. Base oil is bold and vibrant with a good bitterness and lingering heat. Truffle flavour lingers.



Longridge Olives Lemon Agrumato Olive Oil

83/100 Class 7A

Fresh lemon nose with good zestiness and sweet lemon, lemon juice and clean citrus aromas. Medium transfer to the palate with hints of lemon zest and olive oil notes that linger. Full mouthfeel and mild pungency



Kyneton Olive Oil Garlic Agrumato

81/100 Class 7B

Fresh savoury garlic and sweet roasted garlic aromas. Good transfer to the palate with extra raw garlic and onion. A light creamy mouthfeel. A lingering garlic and warm spicy pepper finish. Well balanced.



Hunter's Dream Estate Lemon

80/100 Class 6A

Aromas of lemon sherbert and lemon zest. Good transfer to the palate with lemon barley and lollies with fresh lemon pith notes. Very astringent palate and long persistent length.



Fedra Olive Grove Olive Oil Infused with Wild Lime and Chilli

80/100 Class 6B

Bright fresh lime with sweet confectionary nose. Transfers to a mild base oil, with distinct chilli. Slight soapiness on palate. Balanced bitterness and pungency. Medium intensity, with long persistent chilli.



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

Big and bold fresh garlic aroma, though slightly one dimensional. Fresh garlic flavour which transfers well. Mild base oil carries the flavour well. Smooth mouthfeel, with heavy bitterness and garlic flavour. Strong finish that falls away quickly.



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

Attractive sweet truffle earthy nose with chive notes. Smooth and mild palate. Clean mouthfeel. Low balanced bitterness and pungency.



W2Olives Lime Agrumato 78/100 Class 7A

Fresh lime aromas with lime curd, lime leaf and orange notes. Medium transfer to the palate of lime cordial, lime zest and makrut lime. Thick mouthfeel with low heat and lingering lime flavours.



Gooramadda Olives Lemon & Lime Infused Olive Oil 76/100 Class 6A

Mild aromas of lime, hints of lemon and brown lime cordial. Light transfer to the palate with dominating olive base oil and notes of oregano and lime. Late pithy bitterness and very gentle flavours.

SILVER MEDAL WINNERS



Table Olive Results

PLATINUM MEDAL WINNER



**BEST TABLE OLIVE IN SHOW (BOUTIQUE VOLUME)
BEST IN CLASS 14
BEST IN SOUTHERN HEMISPHERE
Lisadurne Hill Kalamata 92/100 Class 14**

These deep red appealing olives have a shiny, smooth and consistently shaped appearance and size. The dark red brine is clear with intense, plum, stone fruit and shiraz flavours. The skin and flesh are firm and the intense flavours are well integrated, balanced and long lasting. Delicious olives which are a delight to eat.

GOLD MEDAL WINNERS



**BEST TABLE OLIVE IN SHOW (COMMERCIAL VOLUME)
Goya en España S.A.U GOYA®
Whole Queen Olives Stuffed with Minced Pimientos 90/100 Class 17**

Good Bright golden yellow green large olives with vibrant pimento centre. Tangy, zesty aroma with great firm thick texture to the flesh. Firm flavoursome pimento with a good balance to acidity, bitterness and salt. Great flavour length and mouth finish. The brine was amazing!



Adina Vineyard Preserved Lemon & Cracked Pepper Cerignola

89/100 Class 18A

Bright light straw green olives with consistent sizing and shape. Vibrant aromas of preserved lemon, zest and lime. Firm flesh texture, with deep flavours of preserved lemon and white pepper. Rich, lingering flavours and satisfying mouthfeel. Balanced salt, bitterness and acid.



University of SA AU-Olives Leccino

89/100 Class 12

Straw green and purple black medley of small olives, some difference in sizing and shape. Some marks and bruises. Good clean fresh aroma with notes of thyme. Firm texture and good meat to pip ratio and consistency. Attractive ham hock taste and savoury notes. Balanced saltiness, bitterness and acid.



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

88/100 Class 17

These small green olives carry the chorizo flavour well. The brine is clearly of salty chorizo and the flavour of the filling, with notes of paprika warmth, is a welcomed addition to the palate. Delicious lingering finish.



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

86/100 Class 17

Tuna and olives are good company. The olives are consistent in size and shape and colour. The tuna flavoured brine is clean and the flesh and skin is firm. The flavours were late to come but built. The flavours blend well to produce a good, reliable finish.



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

86/100 Class 17

These small green olives are equal in shape, colour and size. The full flavoured brine is balanced and uniform with jamon and olive flavours. The flavour pairing was harmonious. Softer flesh is to be expected after pasteurization. Great length.



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

86/100 Class 17

Golden straw colour, minor blemishes with red pimento filling. Solid fruit flavours, minor spice, good firm texture and bite. Excellent pimento texture. Obvious balanced acidity and salt. Good flavour length.



Gooramadda Olives Kalamata

86/100 Class 14

Good example of kalamata. An appealing consistency of pointed shape, deep burgundy colour and a large size. The brine colour is a soft pink. The aromas are intense with a pleasant smokiness characteristic of kalamata. The salty, smooth meaty texture is pleasing, balanced and lingers.



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

86/100 Class 11

Pleasant consistent yellow green colour with some pressure marks and bruising, but not detracting. Mild aroma with green grass and lemon. Clean palate with long flavoursome length. Balanced salt, bitterness and acidity. Medium and harmonious texture.

SILVER MEDAL WINNERS



Wollundry Grove Manzanillo 85/100 Class 13

These olives are well presented, attractive and shiny. However, there are some minor irregularities in size and shape. They are clean, and intense with a distinct olive aroma on the nose. The skin flesh texture is consistent across the sample - firm yet yielding. There is an excellent blend of olive flavour and brine with a good lingering salty after taste.



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

84/100 Class 17
The olives were similar in shape and colour. The blue cheese as a filling gave a pleasant elevated flavour. The texture varied but the brine was complex and clean with a balanced saltiness. The intensity and complexity of the blue cheese and the olive were coordinated and flavoursome.



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

84/100 Class 17
Manchego cheese enhances the flavour of the manzanilla olives. Appearance is pleasing and olives are consistent in size and colour. The brine is authentic to the cheese - rich and clean. The texture of the cheese is typical of a paste and the flavour is delicately balanced.



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

82/100 Class 17
Small green round olives with few blemishes carry the stronger smoked salmon flavour well. The brine is delicious, clean and clear. The skin and flesh are firm and the flavour profile is well balanced.



Gooramadda Olives Black Manzanillo

82/100 Class 13
Medium sized olives are appealing visually in size and colour. A lovely burgundy colour with very minor blemishes. The skin is firm revealing a soft and flavoursome flesh - salty with good fruity flavours. Brine is clean, pink with light and lifted aromas. The texture varies from a little soft to medium firmness and are balanced with good fruity flavours on the palate.



University of South Australia AU-Olives Hojiblanca

82/100 Class 11
These olives have an even soft colour and medium size. They have a bright complex fresh aroma blend. There are some nutty and smoky aromas. Intense flavours are very clear but there are some inconsistencies in the firmness of the flesh. The overall favour balance was good.



Gooramadda Olives Chardy Olives

81/100 Class 11
Tan, army green colour and varying sizes, minor blemishes. Red wine barrel to sweet vermouth aromas with a consistent transfer to the palate with extra spiciness, cinnamon raisin toast notes. Pleasant texture, with persistent length and balance. Nice to eat, great for a dirty martini.





Goya en España S.A.U GOYA® Whole Queen Olives
80/100 Class 11
 Straw coloured, large consistent good-looking olive with minor marks and slight colour variation. Mild aroma with green tobacco and grape juice. Firm skin and flesh texture with some woodiness. Mild olive flavour with some pine nuttiness, good balance of bitterness, acid and salt.



Gooramadda Olives Pizza Olives
79/100 Class 18B
 Large brownish green olives with some variation in sizing and shape but no blemish. Clean aroma with notes of oregano, smoked paprika, tomato powder and cumin. Flavour transfer to the mouth with a very meaty steak-like texture tending to tough and woody. Clean mouth feel and long flavour profile.



Monini SpA Monini Italian Organic Pitted Leccino Olives
79/100 Class 17
 Darker army green olive, clean pipping. Good consistency and appearance. Clean aroma with strong robust olive notes. Firm, tending to tough flesh, ideal for cooking with. Slightly harsh bitterness but good olive flavour.



Mount Zero Olives Mixed Olives
78/100 Class 12
 Medley of small straw green olives, varying purple kalamata and large straw green olives. Some bruises and marks. Aroma was light, zesty and green tobacco. Textures varied even between like varieties, and olive varieties were not complementary.



Gooramadda Olives Green Queens
77/100 Class 11
 Fresh deep green colour with some minor blemishes of the skin. Good complex aromas and hint of aniseed. The palate was clean, well-balanced and pleasant. The flesh was firm, even crunchy and the skin was quite tough but easily separated from the pip. It had a well-balanced pronounced olive flavour with a good texture.

SILVER MEDAL WINNERS



BRONZE MEDAL WINNERS



Agronio Organic Herb Farm Olive Grove Agronio Wild
75/100 Class 15
 Dark brown to black small olives, varying wrinkles and some peduncles. Initial yeastiness on aroma but then rose petal, candied zest, blossom and liquorice. Good texture but tough skin. Some olives have great flavour – some more mushroom. Balanced acid, bitterness and salt. Lingering richness. Oil coating olives shows hints of rancidity.



Lisadurne Hill Sevillano
75/100 Class 11
 The appearance shows large green olives but there are inconsistencies in colour. There are blemishes, marks, creases and deformity on the skin. The brine is clear and the olives have a good meaty texture and bite, but the flesh sticks to the pip. The flavour profile was unbalanced with pronounced lingering bitterness.



University of SA AU-Olives Picual
71/100 Class 11
 These olives have some variation in size, colour and some blemishes. Bruising and colour variation was evident. The brine is clean and clear. On the palate the skin was quite fibrous. But the flavour profile was good and salt and vinegar balanced.

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: By appointment only in Heathcote and Melbourne
Location: Ladys Pass, Heathcote
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/>



Alto Olives

Products: EVOO, Table Olives, Flavoured Oils, Vinegars
Online Sales: No
Farmgate: No
Other outlets: Carriageworks Farmers Market every Saturday in Sydney
Location: Crookwell
Family-owned business, operating for over 20 years
<https://www.alto-olives.com.au/>



Arthur's Grove

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



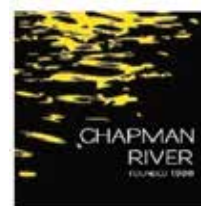
Campaspe Bend

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



Cape Schanck Olive Estate

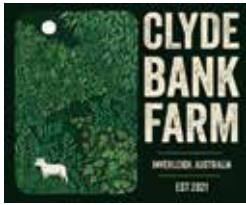
Products: EVOO
Online Sales: Yes
Farmgate: No
Location: Mornington Peninsula VIC
www.capeschanckestate.com.au



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

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: Extra virgin olive oil and infused extra virgin olive 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/>

COCKATOO GROVE

Cockatoo Grove

Products: EVOO, Vinegars, soaps

Online Sales: Yes

Farmgate: No

Other outlets:

Location: Cobram VIC

This certified organic extra virgin olive oil is grown and processed without the use of synthetic chemicals, fertilisers or genetically modified organisms.

Cockatoo Grove is certified organic

through ACO to the National Standard for Organic and Bio-Dynamic produce. Established by Ken & Joan Dugan in 1996 with 20,000 trees.

<https://cockatooogrove.com.au/>

CRADLE COAST OLIVES



Cradle Coast 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



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.

www.estanciadasoliveiras.com.br



Fedra Olive Grove

Products: EVOO, Table Olives, Flavoured Oils, Dukkah

Online Sales: Yes

Farmgate: Yes - 5796 Federal Highway, Collector NSW 2581

Location: Collector NSW

Fedra Olive Grove was made with love by Spiros (Jeff) Konstantinou and Fedra Konstantinou using their Greek heritage as experience to produce an excellent product within Australia for Australians. Over 6,000 olive trees are used to product the award winning extra virgin olive oil, as well as olives. Come and enjoy a meal at our Olive View Cafe & Restaurant.

<https://www.fedraolivegrove.com.au/>



First Press Extra Virgin Olive Oil

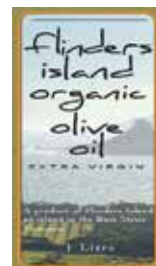
Products: EVOO

Online Sales: Yes

Farmgate: No

Location: Western Australia

www.firstpress.au (coming soon)



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>

FLORENCE COURT
EXTRA VIRGIN OLIVE OIL



Florence Court

Products: EVOO

Online Sales: No

Farmgate: No but the oil is sold in several Benalla businesses (Fruits n fare, Benalla Food Co-op) Contact Sarah for more information.

Location: Benalla VIC

E: flocourt@bigpond.com

T: Tel: 0409 024718

Florence Court Extra Virgin Olive Oil comes from our farm near Benalla in North East Victoria. Our grove is 25 years old and is made up of Corregiola and Frantoio olive trees. We harvest in June and the olives are cold pressed locally within a few hours of being picked. We sell our bottled oil in Benalla.



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/>



Gilmore Valley Grove

Products: EVOO, Garlic, Artisanal Products

Online Sales: Yes

Farmgate: By appointment only

Other outlets: Visit our webpage for a list of our stockists

Location: Gilmore 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 dukkahs, local cheeses, gelato, regional and local produce

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: +34 955 632 032

www.goyaliveoils.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, Lemon Agrumato, Honey, Truffle Honey.

Online Sales: Yes

Farmgate: Tour of the grove and processing room, and a tasting of olive oil on request.

Location: Meeniyan, VIC

M: 0413 158 442

<https://www.grassyspurolives.com.au/>



EXTRA VIRGIN OLIVE OIL

Hannaford Olive Oil

Products: EVOO

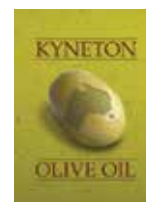
Online Sales: No

Farmgate: Visit website for a list of stockists.

Other outlets: Mosman Market First Saturday of each month.

Location: Taralga NSW

<https://www.hannafordoliveoil.com/>



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 & flavoured oils.

<https://www.kyneton-oliveoil.com.au/>

L . A . C
ESTATE

Lac Estate

Products: EVOO

Online Sales: Yes

Farmgate: By appointment only.

Location: Sunbury, VIC

E: sales@lacestate.com.au

Vineyard venue for Weddings, Functions & Events

<https://www.lacestate.com.au/>



Lauriston Grove

Products: EVOO, Table Olives

Online Sales: Yes

Other outlets: Farmgate Market Bathurst Street Hobart, Hill Street stores and Salamanca Fresh stores.

Location: 119 Roaring Beach Rd, South Arm, Tasmania.

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>



Paringa Ridge Pty Ltd

Products: EVOO

Online Sales: Yes

Farmgate: No

Location: Red Hill South VIC

<https://www.leontyna.com.au/>



Lisadurne Hill

Products: EVOO, Table Olives, Flavoured Oils, Vinegars,

Online Sales: Yes

Farmgate: Yes, by appointment.

Farmers Markets: Coburg, Flemington, Alphington, Carlton, Euroa, Tallarook and Girgarre

Other outlets: Leo's supermarkets – Kew and Glen Iris, Rushworth IGA, Rushworth General Store, Colbinabbin General Store, Mitchelton Winery, Fowles Winery, Bendigo – Edwards Providore

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 our EVOO and table olives, combined with a walk around the garden. We also sell mosto cotto and barrel aged balsamic vinegar, from farm grown trebbiano grapes. Our newest product is a range of cosmetics using the rose hydrosol from our rose garden. The farm has been in the one family since 1876 when the land was first opened for purchase.

<https://www.lisadurnehill.com.au/>



Lomondo Olive Oil

Products: EVOO, Balsamic

Online Sales: Yes

Farmgate: No

Location: Mudgee SA

M: 0448 815 150

Local farmers markets, Flavours of Mudgee, Mudgee Christmas Markets. Corporate sales welcome.

<https://www.lomondo.com.au/>



Longnan Longxiangyuan Olive Oil Agricultural Development Co., Ltd.

Products: EVOO, Flavoured oil, seasonings, fungi and tea

Online Sales: No

Farmgate: No

Location: WUDU, China

T: 0086 18794761660

E: 3286993727@qq.com

Established in 2022. The company is a comprehensive local specialty development company that integrates deep processing and marketing. Main production, processing, packaging and sales: olive oil, Sichuan pepper oil, Sichuan pepper, tea, black fungus, flower mushroom, shiitake mushroom, monkey head mushroom, fern, morel mushroom, nuclear peach blossom and other series of agricultural specialty products. Contact via email for more information.



Longnan Olive City Agricultural and Forestry Products Development Co. Ltd.

Products: EVOO, vegetables, fungi, fruits, and nuts, wine

Online Sales: Yes

Farmgate: Yes

Location: WUDU, China

T: 008618794080183

E: 3064854292@qq.com

The company actively participates in various regional and national exhibitions as well as government enterprise cooperation activities: exhibiting at various exhibitions, such as cross regional cooperation and assistance activities, national exhibitions, and local characteristic production and sales activities.



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/>



Nurturing the Land,
Nurturing your Health

Manna Hill Estate

Products: EVOO, Table Olives

Online Sales: Yes

Other outlets: Ballan Farmers Market, Ballan Farmers Market, Wild Things Food (Melbourne), The Simple Market (Adelaide), Elaine Farmgate Shop, Ballarat Wholefoods Collective, Hepburn Wholefoods, Gelateria E Caffè Toorak

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



Monini SpA

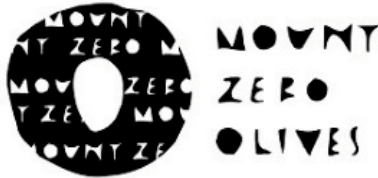
Products: EVOO, Table Olives, Flavoured Oils

Online Sales: Yes

Farmgate: No, but available in good supermarkets

Location: Spoleto (Italy)
Family-owned company.

<https://www.monini.com/en-au/>



Mount 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

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/>



Myrtle Brae

Products: EVOO

Online Sales: No

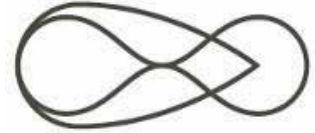
Farmgate: No

Location: Mudgee NSW

E: Nick: nick.rfi@bigpond.com
0419163346

E: Tanya: tantob@bigpond.com
0438258411

Bulk sale of oil in 20L/4L tins and 500ml bottles



Nasmin Pty Ltd

Products: EVOO, Flavoured Oils, Table Olives

Online Sales: Yes

Farmgate: Yes – By appointment only

Location: Mount Compass SA

E: accounts@afo.com.au

T: 0414801930 – Loay Bawazir

Authentic family owned grove.



New Norcia Services

Products: EVOO, Biscotti, Nut Cake, Pan Chocolatti, wine, beer

Online Sales: Yes

Farmgate: Yes, New Norcia Road New Norcia, WA

Location: New Norcia, Bindoon WA

The Benedictine Community of New Norcia has one of the oldest olive groves in Western Australia. New Norcia, a monastic town, was founded on its present site in March 1847. Visit the museum, art gallery, roadhouse and Salvado Cafe.

<https://newnorcia.com.au/>



Nullamunje Olive Oil Pty Ltd

Products: EVOO and Restaurant

Online Sales: Yes

Farmgate: No

Location: Tongio, Swift's Creek VIC

Nullamunje olive groves are situated on the lower slopes of Mount Stawell on the banks of the Tambo River at Tongio, eastern Victoria. The first grove of 600 Correggiola trees was planted in 1998 by Annie Paterson, with further groves of Correggiola, Frantoio and Leccino planted in subsequent years to a total, to date, of just over 3,000 trees. The trees are tended in accordance with organic principles is the founder and owner of Nullamunje Olive Groves.

<https://www.nullamunje.com.au/>



Oleapak Pty Ltd

Products: EVOO, Flavoured Oils, vinegars and avocado oil. Contract packaging.

Online Sales: No

Farmgate: No

Location: Adelaide/McLaren Vale
Oleapak is Australia's largest, family-owned packager of edible oils established in 2004 with over 2.3 million litres packaged per year through our facility. Our export markets include Japan, China, South-east Asia, USA, and the Middle East.
www.oleapak.com.au



PENDLETON
OLIVE ESTATE

Pendleton Olive Estate

Products: EVOO, Flavoured Oils, vinegars and olive wood utensils

Online Sales: Yes

Farmgate: Available in good local South Australian grocery stores

Location: Keith SA

Pendleton Olive Estate's groves are situated on South Australia's ancient Limestone Coast that have ideal conditions for producing impeccable Extra Virgin Olive Oil. Our paddock to plate philosophy ensures we control every step of the process, generating premium quality and unsurpassed flavour profiles. We are a South Australian family-owned and operated business. Nick and Rachel are passionate about food, family and promoting the health benefits of EVOO.
<https://pendletonoliveestate.com.au>



PENINSULA
PROVIDORE

Peninsula Providore

Products: EVOO, Table Olives, Flavoured Oils, Spices

Online Sales: Yes

Farmgate: Farm Shop 1st weekend of Month. **Other outlets:** Willunga 1st and 3rd Saturdays of the month and add Adelaide Farmers Market 2nd and 4th Sundays of month.

Location: Goolwa SA

E: Sales@peninsulaprovidore.net.au
<https://peninsulaprovidore.net.au/>



Pipeclay Estate

Products: EVOO, Table Olives, Wine

Online Sales: Yes

Farmgate: Cellar door is currently closed to the public but we are offering visits by appointment.

Location: Mudgee NSW

M: 0400 200 943.

E: georgia@pipeclayestate.com.au

Pipeclay Estate is stewarded by the Price family in the heart of Mudgee, New South Wales. Set on the historic Pipeclay goldfields, our working farm produces small-batch wine, extra virgin olive oil, and farm-raised livestock that reflect both our determination and the character of the place we now call home. We craft every product with intention, honest effort, and deep care. Our olive trees thrive in rich red loamy soils and a Mediterranean-like climate, producing olives of unparalleled quality.



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/>



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 Yarrowonga – open 7 days

Location: Yarrowonga 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 Yarrowonga, 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 and agrumato oils produced in the Adelaide Hills.

<https://riovistaolives.com.au/>



ROSTO Grove

Products: EVOO

Online Sales: No

Farmgate: No but available in

NSW: Harris Farm Markets stores and online shopping and **Victoria's** Toscano's.

Location: Merriwa NSW

E: sfhiggs@bigpond.com

A family owned and run company in the Upper Hunter Valley (Merriwa) property with a 60,000 tree grove made up of the best olive tree varieties from Italy, Spain and Greece.

<https://www.rostogrove.com.au>

RYLSTONE

OLIVE PRESS

Rylstone Olive Press

Products: EVOO

Online Sales: Yes

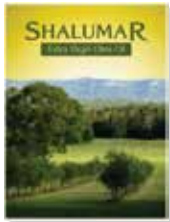
Farmgate: Cellar Door Friday to Sunday except when the markets are on in the region.

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/>



Shalumar

AG&J Smith TAS Shalumar

Products: EVOO

Online Sales: No

Farmgate: No. See online for stockists

Location: Cessnock NSW

E: Shalumar01@gmail.com

<https://www.shalumar.com>



Taralinga Estate Olive Oil

Products: EVOO

Online Sales: Yes

Farmgate: No

Location: Shoreham VIC

E: sales@taralinga.com.au

A family tradition born in Sicily, made on the Mornington Peninsula. This grove is a living testament to the Tarascio family's rich Sicilian heritage, established by Sam Tarascio Snr in honor of his grandfather, Salvatore Tarascio, a man revered for his dedication to quality olive oil back in Vizzini, Sicily, circa 1930. Still family owned with an unwavering commitment to quality,

<https://www.taralinga.com.au/>



Tarralea Grove

Products: EVOO

Online Sales: No

Farmgate: You can phone ahead to purchase Tarralea Grove olive oil and then collect it from their orchard store in Jarrahdale, or you can buy it at any Gilberts Fresh stores, IGA Mundijong, the Jarrahdale Post Office.

Location: Jarrahdale WA

M: 0414 457 049

E: tarraleaholdings@bigpond.com

A family-owned grove situated 50 kms south of Perth bordering on the Serpentine National Forest. Owners Barry and Anne Sander began establishing their grove in 2002 with Barouni, Hojiblanca, Mission and Ascolana varieties.

Tasmanian Olive Groves

Products: EVOO

Online Sales: Yes

Farmgate: Yes, by appointment.

Location: Moonah, Tasmania

E: samuel@caccavogroup.com.au

M: 03 6165 1116

The Caccavo family established Olive Groves of Tasmania and the olive plantation at Campania in 1996. The olive grove is the largest in Tasmania and is located in the Coal River Valley in southern Tasmania, an area selected for its warm summers and cool temperate winters. Beginning with 7,000 to a now 17,000+, with varieties of olives including Frantoio, Barnea, Verdale, Mission & Manzanillo.

<https://www.tasmanianoliveoil.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: No

Farmgate: No. See online for stockists

Location: San Remo VIC

<https://www.thehouseonthehill.com.au/>



THE OLIVE PRESS

PREMIUM NEW ZEALAND OLIVE OIL

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



Extra Virgin Olive Oil

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/>



Treetops Plantation

Products: EVOO
Online Sales: No
Farmgate: No
Location: Griffith, Riverina NSW
<https://www.treetopsplantation.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/>



WAIKERIE
OLIVE GROVE

Waikerie Olive Grove

Products: EVOO
Online Sales: No
Farmgate: No
Location: Waikerie SA
M: 0401 582 355 Kimberley
For orders or enquiries please email sales@waikerieolivegrove.com.au or send a message to our face book page "Waikerie Olive Grove"
<https://www.waikerieolivegrove.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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INTERNATIONAL**
Olive Awards®

www.internationaloliveawardsaustralia.com.au





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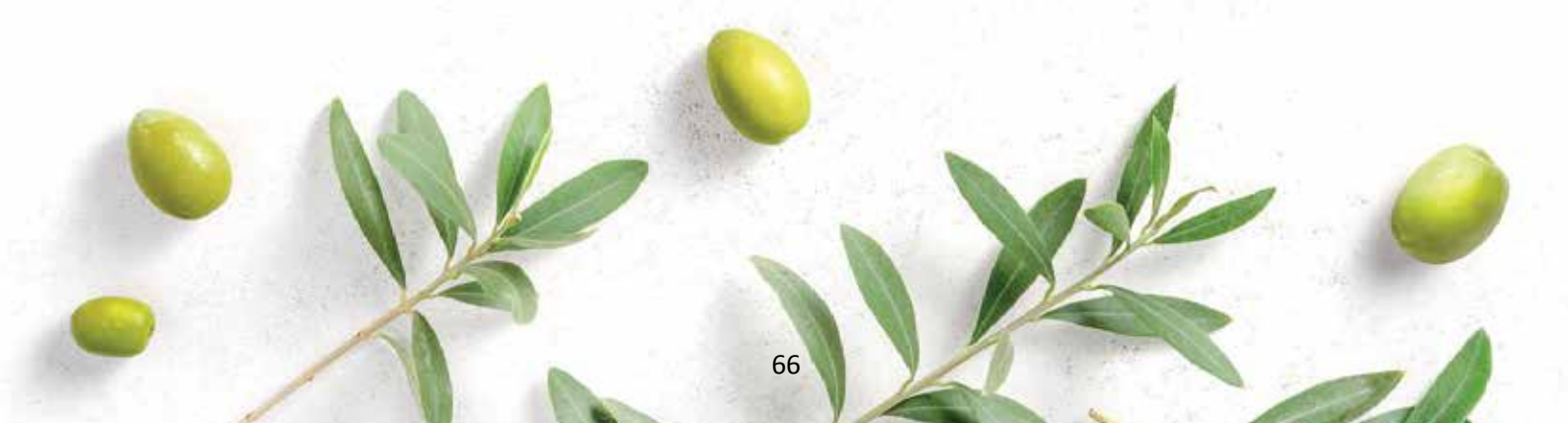
Orora Packaging Australia Pty Ltd 2025

Orora provides market-leading sustainable packaging solutions for the beverage and food industries. Proud Sponsor of:
Best Extra Virgin Olive Oil of Show, Commercial Volume

OliveCare® Event Partner



OOPS - Proud sponsor of Champion South Australian EVOO.



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, winery. These would score '0' - '5' points would be awarded for a very clean aroma.
Aroma Intensity and Complexity	0-10	What is the intensity of olive flavour? Abundant flavour or little flavour, one dimensional aroma or lots going on? Aroma complexity will depend on the class, variety, brine and added flavourings. Score of '0' is no intensity or complexity - '10' is very intense, complex, fresh, and appealing.
Aroma Score (Max 15 pts)		
Flavour/Palate (Gustatory sensations)	Points	Comments
Clean/Faulty	0-5	The flavour of the olive in your mouth should be clean and fresh. Score of '0' is for unpleasant flavours (metallic, soapy) - '5' is fresh and clean.
Skin/Flesh Texture	0-10	Apart from dried olives, the skin of olives that are treated and/or finally suspended in brine, should be smooth and not wrinkled, yet elastic and resistant to handling damage. Green olives should have a firm skin but not tough whereas black olives have a softer skin but shouldn't be or squishy or flabby. Olive flesh should be firm but not woody or granular. Green olives should have firm crisp flesh, ripe or black olives will have softer flesh (due to later ripening), however it should not be squashy or mushy. The flesh should separate easily from the stone, but this will depend on the variety. Flesh to pip ratio is a varietal consideration not a quality consideration, therefore it is not assessed in these criteria. Score of '10' is for excellent skin and flesh texture - '0' is for unsightly skin and unpleasant texture.

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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2024 Winners







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