



MEDIA RELEASE
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Industry quality celebrated at 2025 Australian International Olive Awards



Australian olive growers overcame drought, frost and flood to produce a quality offering of extra virgin olive oils, flavoured oils and table olives in 2025.

Winners of the nation's premier olive competition were announced in Adelaide on 30 October - and more than 200 platinum, gold, silver and bronze medals awarded - highlighting the supreme quality of Australian olive products and their diverse aromas, flavours and textures.

The Australian International Olive Awards is held annually by the Australian Olive Association, drawing entries from across the country and the world. Judging this year was conducted by a 19-member Australian team and expert panels in Italy, New Zealand, Tunisia and China.

2025 winners

Best Extra Virgin Olive Oil (EVOO) in Show, Boutique Volume, was awarded to Hannaford Olive Oil's Corregiola and Paragon blend – a delicate oil with a polyphenol level of 87.

Hailing from the New South Wales Tablelands, Hannaford Olive Oil is a long-time award entrant. It was finally able to scoop the awards pool in 2025, with the oil also awarded Best Extra Virgin Olive Oil Southern Hemisphere, Best Australian Extra Virgin Olive Oil, Best of State Extra Virgin Olive Oil New South Wales and Mild Extra Virgin Olive Oil Champion.

Adelaide Hills producer Rio Vista Olives took home Best EVOO of Show, Commercial Volume, for its Signore Extra Virgin Olive Oil, which also won Best of State Extra Virgin Olive Oil South Australia.

It was a good year for Rio Vista Olives, which was also awarded Champion Italian Varietal Extra Virgin Olive Oil for its Signore, Champion Greek Varietal Extra Virgin Olive Oil for its Koroneiki and Reserve Champion Greek Varietal Extra Virgin Olive Oil for its Elisi Grove Kalamata.

Victoria's Kyneton Olive Oil took home the Best Flavoured Olive Oil of Show, Commercial Volume and Champion Agrumato Olive Oil trophies for its Chilli Agrumato, following in the footsteps of its 2024 award for Best Flavoured Olive Oil of Show, Boutique Volume.

Best Flavoured Olive Oil of Show, Boutique Volume, was awarded to South Australian producer Pendleton Olive Estate from the state's Limestone Coast, for its Blood Orange Agrumato.

The table olive competition featured strong representation from both Australia and abroad.

Victoria's Lisadurne Hill was awarded the Best Table Olive in Show, Boutique Volume trophy for its Kalamata olives, while Spain's Goya en España S.A.U GOYA® secured the Best Table Olive of Show, Commercial Volume trophy for its Whole Queen Olives Stuffed with Minced Pimientos.

The Spanish producer led the field of international entrants once again in 2025 - its Whole Queen Olives

Stuffed with Minced Pimientos also winning Best Table Olive Northern Hemisphere and its Premium UNICO Extra Virgin Olive Oil awarded Best Extra Virgin Olive Oil.

Competition overview

Event Convenor and Chief Steward Trudie Michels said exceptional olive products were offered for judging once again this year.

"There have been a wide range of flavour profiles and aromas in this year's oils. This has made judging an exciting experience," she said.

"There were oils with 'green' aromas and flavours (fresh cut grass, rocket, herbs), many had more ripe fruit characters (tomato, tropical fruits, floral notes) and some had more spiced attributes (cinnamon, malt, aniseed). Lots of complexity and harmony.

"The 2024 competition celebrated milder oils, however this year's competition celebrated oils that were robust with more pepper and bitterness on the palate.

"There was a good selection of flavoured oil entries this year. It was pleasing to see this year's agrumato oils continue to provide great flavour intensity and purity on the nose and palate. All entries won gold or silver medals.

"Table olive entry numbers were solid this year and the quality and diversity are encouraging."

Industry overview

Australian olive producers are growing and creating some of the best olive products in the world, according to Australian Olive Association Chief Executive Officer Michael Southan.

"Australia's olive industry standards are unparalleled and have really shaped our international reputation for quality," he said.

"This year's results are yet more proof that if you choose Australian certified olive oils and table olives, you are getting the very best money can buy."

Results

Award winners were announced at the Australian International Olive Awards Dinner in Adelaide on 30 October 2025.

Full results and a list of major award winners are available [here](#).

(Ends)

Images available upon request.



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