



OLIVES
South Australia



OLIVES SA INC & ROYAL ADELAIDE SHOW

**2015 EXTRA VIRGIN OLIVE OIL &
TABLE OLIVE COMPETITION**

CATALOGUE OF RESULTS

EXTRA VIRGIN OLIVE OIL CLASSES**SINGLE VARIETY**

100% of one variety.

Class 1 - Mild

Medal	Exhibitor	Score
G	Cobram Estate, Cobram Estate Hojiblanca, Hojiblanca	19
Judges Comments: "A complex perfumed oil with aromas of mixed salad greens, tomato leaf, freshly cut grass and eucalypt all abundant on the palate. Light bodied with a creamy texture and long aftertaste. A harmonious oil with pungency and bitterness well integrated and balanced."		
S	Cobram Estate, Corbam Estate Picual, Picual	15
Judges Comments: "Aromas of tomato, Greek salad, eucalypt and Italian herbs. Flavour intensity does not follow through to palate. Clean mouthfeel and balanced pepper and pungency."		
S	T & M Papadopoulos, Argo Olive Oil, FS17	15.5
Judges Comments: "Fresh guava, tomato flesh and artichoke leaf aromas following through to palate. Creamy full mouthfeel with a mild pungency and medium aftertaste."		
S	SKF Investments, Fedra First Cold Press Olive Oil, Frantoio	15
Judges Comments: "Delicate aromas of red apple, green tea and almond. The flavours appear on the palate with balanced warm pepper and bitterness and a clean mouthfeel."		
B	Australian Olive Company Pty Ltd, Finniss Estate Tuscan, Frantoio	14
Judges Comments: "Mild aromas of green walnut and tomato leaf with a balanced hint of pepper and bitterness on the finish. Slightly oily on the palate."		
B	Tristar Trading Pty Ltd, Olimia Estate, Frantoio	13
Judges Comments: "Mild nose with aromas of malt, butter and hay. Minimum pungency but lacked persistence and complexity in flavour."		
2	Leccino	12
Judges Comments: "Tired dried hay aromas with nutty dusty flavours and medium pepper on finish. Short on fresh fruit character and complexity."		
3	Frantoio	12
Judges Comments: "Very mild aromas of dried grass/herbs. Lacked freshness with very little flavour or texture on palate. A flat oil broad oil that appeared quite tired."		
25	Koroneiki	12
Judges Comments: "Very light aroma and flavour with a sweet creamy texture and a touch of late pungency. The oil was tired and had a slightly fatty character."		

BEST SINGLE VARIETY MILD OIL**Cobram Estate, Cobram Estate Hojiblanca, Hojiblanca****Class 2 - Medium**

Medal	Exhibitor	Score
G	Big River Olives, Big River Olives, FS17	17.5
Judges Comments: "Fresh cut green grassy and perfumed aromas that follow through onto the palate. Good long aftertaste with balanced pepper and noticeable bitterness. A clean oil with well harmonised complex and delicate fruit characters."		
G	Kangaroo Paw Olive Oil & Sundry, FS17	17
Judges Comments: "Complex aromas of vine ripe tomato, artichoke leaf, rocket, mint and cinnamon. Flavours are even more intense on palate. Textured spicy pepperiness with a full palate and long aftertaste. A complex oil."		

Class 2 Continued...

Medal	Exhibitor	Score
G	Nangkita Olives, Nangkita Olives, Koroneiki	17
<i>Judges Comments: "Abundant citrus and lemon aromas combined with green herbs, malt and nettle. Aromas reinforced on palate. Balanced late bitterness reminiscent of lemon pith and pepper with a light bodied long aftertaste."</i>		
G	Nangkita Olives, Nangkita Olives, Frantoio	17.5
<i>Judges Comments: "Intense herbaceous nose with perfumed floral tones, grass, avocado and green apple. Good follow through of flavours onto palate. Balanced white pepper and bitterness with a creamy light mouthfeel with long aftertaste."</i>		
G	Nangkita Olives, Nangkita Olives, Kalamata	17.5
<i>Judges Comments: "Intense vegetal aromas of green beans, snow pea, capsicum, mint, green apple and a hint of lemon that follow through onto the palate. Lovely textured oil with warm pepper tones and balanced bitterness. A long complex aftertaste and clean finish."</i>		
G	Paringa Ridge Pty Ltd, Leontyna, Picual	18.5
<i>Judges Comments: "Green banana, fresh cut grass and tomato leaf aromas following through onto the palate. Clean buttery drying mouthfeel with long lingering flavour. Mild level of bitterness with a warm kick of pepper at the back of the throat. A complex oil."</i>		
G	Paringa Ridge Pty Ltd, Leontyna (Tunscan Blend), Frantoio	17.5
<i>Judges Comments: "Fresh grass, fleshy herbs, toffee apple and floral aromatics which follow through onto the palate. Well balanced oil with fine pepper and a rocket type bitterness. Clean mouthfeel with slight drying astringency."</i>		
G	Australian Olive Company, Finniss Estate Phoenician, Koroneiki	17.5
<i>Judges Comments: "Fresh floral and perfume aromas with citrus tones. Hints of sweet green almond on the palate with a creamy long persistent fruit-driven aftertaste. Complex well integrated pepper and bitterness."</i>		
G	Throon Pty Ltd, Michaels Olives, Correggiolo	19
<i>Judges Comments: "Abundant aromas of green banana, rocket, green basil and grass. Strong flavours on palate with good savoury fruit character and a tangy chilli pepper finish and balanced bitterness. A clean mouth feel with a long aftertaste. A delicious and complex oil."</i>		
G	Arkstone Olives, Arkstone Correggiolo, Correggiolo	18
<i>Judges Comments: "Spicy, green capsicum and herbaceous nose following through onto the palate. Light fresh mouthfeel with intense chilli peppery kick at the end with medium bitterness. Lovely flavourful textured oil."</i>		
S	Riversend, Riversend, Frantoio	15
<i>Judges Comments: "Spicy artichoke and green fig leaf characters following through onto the palate. Slightly drying on the palate with a hint of bitterness and white pepper. A clean fresh oil with a long aftertaste."</i>		
S	Bovalina Olive Oil Group, Bovalina, Koroneiki	15
<i>Judges Comments: "Fresh green apple, parsley and cut grass aromas follow through onto the palate. Clean light bodied mouthfeel. A long aftertaste with a slightly overpowering spicy pepper finish."</i>		
S	Patrick Moran, Feral, Feral	15.5
<i>Judges Comments: "Fresh herbal and ripe banana nose with a peppery kick and medium bitterness at the end. Buttery mouthfeel and medium length aftertaste. A little broad but finish was balanced."</i>		
S	Seaview Grove, Seaview Grove, Barnea	15
<i>Judges Comments: "Green banana, green tea and floral aromas with pronounced bitterness and late pepper. Full bodied and good aftertaste with a late hint of pepper."</i>		

Class 2 Continued...

Medal	Exhibitor	Score
S	Tristar Trading Pty Ltd, Olimia Estate, Corregiola	16
<i>Judges Comments:</i> "Subdued but fresh aromas of green tomato, artichoke and herbs are also evident on the palate. A creamy mouthfeel with a strong robust finish with spicy pepper and astringent bitterness."		
S	Lentara Olives, Lentara, Frantoio	15
<i>Judges Comments:</i> "Aromas of Guava, lemon, melon, freshly cut grass and green chilli. Medium flavour follow through onto palate with warm green pepper characters and a clean finish. Moderate bitterness and medium length aftertaste."		
S	Tankee Estate, Tan, Manzanillo	15.5
<i>Judges Comments:</i> "Green grass and herbal characters on the nose. These flavours were not as pronounced on the palate. Medium pepper and late bitterness with a short to medium aftertaste."		
B	Nangkita Olives, Nangkita Olives, Leccino	14
<i>Judges Comments:</i> "A pleasant oil with malt and almond flavours. Undertones of sweet confectionary notes on the palate. Overt pungency and pepper overpowers fruit on palate and finish."		
B	Pendleton Estate Pty Ltd, Pendleton Fine Foods, Manzanillo	14.5
<i>Judges Comments:</i> "Mild aroma of eucalypt and spice with peppery undertones and pronounced bitterness. Full bodied on palate."		
B	Russell Trainor, Russell Trainor, Frantoio	14.5
<i>Judges Comments:</i> "Aroma of spicy green banana with grass and earthy tones. Soft full mouthfeel but lacked a little freshness. Bitterness was out of balance with fruit and pepper. Long aftertaste."		
B	Big River Olives, Big River Olives, Coratina	14
<i>Judges Comments:</i> "Hints of lemon, fresh grass and herbs on the nose. Flavours intensity didn't follow through onto palate. Strong bitterness and mild pepper. Not overly complex but some nice fruit character."		
B	Hugo, Hugo, Verdale	14
<i>Judges Comments:</i> "Aromas of fresh cut grass, tomato stalk and tobacco. Medium levels of pepper with a slightly unbalanced bitter aftertaste."		
B	Patly Hill Farm, Patly Hill Farm, Manzanillo	14
<i>Judges Comments:</i> "Almond and grassy characters on the nose with a slightly buttery mouthfeel. Medium pepper and strong bitterness on the back palate overpowers fruit."		
19	Disqualified, Koroneiki	9
<i>Judges Comments:</i> Exhibit was disqualified for not meeting AOA EVOO Standards		

BEST SINGLE VARIETY MEDIUM OIL
Throon Pty Ltd, Michaels Olives, Correggiolo

Class 3 - Robust

Medal	Exhibitor	Score
S	Big River Olives, Big River Olives, FS17	15.5
<i>Judges Comments:</i> "Stone fruit and tomato leaf characters on the nose and palate with abundant yet balanced pungency and pepper. Good follow through from nose to palate. Moderate aftertaste length."		
S	Arkstone Olives, Arkstone Manzanillo, Manzanillo	16.5
<i>Judges Comments:</i> "Pleasant floral aroma and taste with hints of cut grass and hay. Light mouthfeel with well balanced pepper and bitterness. Long length."		
B	Angus Hewitson, Angus Hewitson, Paragon	14
<i>Judges Comments:</i> "Tobacco and dried herb aromas on the nose and unripe banana on the palate. Slightly flabby in the mouth. Medium peppery finish with obvious bitterness."		

Class 3 Continued...

Medal	Exhibitor	Score
6	Koroneiki	12
<i>Judges Comments:</i> "Simple dried grass nose with citrus pith on the palate. Harsh mouth drying bitterness. Slightly metallic aftertaste. Oily finish."		
35	Frantoio	11.5
<i>Judges Comments:</i> "Mild aroma of rocket and hay with a throat catching chilli finish. Lacked olive flavour intensity on the palate and balance."		

BEST SINGLE VARIETY ROBUST OIL**Arkstone Olives, Arkstone Manzanillo, Manzanillo****OTHER/BLEND**

Class 4 - Mild

Medal	Exhibitor	Score
S	Cobram Estate, Cobram Estate Classic, Picual, Barnea	15.5
<i>Judges Comments:</i> "Freshly cut grass with sweet ripe tomato flesh on the nose and palate. Good texture on palate with medium bitterness and late spicy pepper. Medium length with clean mouthfeel."		
B	Cobram Estate, Cobram Estate Light, Arbequina, Barnea	13
<i>Judges Comments:</i> "Ripe tomato leaf with malt on the aroma and palate. Late pepper and mild bitterness."		
B	Throon Pty Ltd, Michaels Olives, Manzanillo, Frantoio	14
<i>Judges Comments:</i> "Mild citrus lemon tones with hints of roasted fennel. A mild oil in aroma and flavour. Slightly oily mouth feel with a touch of bitterness and late fine pepper."		
B	Paradiso Garden Of Eden, Paradiso Garden Of Eden, Frantoio, Leccino, Coratina, Arbequina	13
<i>Judges Comments:</i> "Fresh aromas of cut grass and green tea. Strong bitterness and residual pepperiness on back palate which overpowers the flavours a little."		
40	Koroneiki, Frantoio, Mediterranean, Arbequina	9
<i>Judges Comments:</i> "Rancidity detected. Very stale and greasy finish."		

BEST OTHER/BLEND MILD OIL**Cobram Estate, Cobram Estate Classic, Picual, Barnea**

Class 5 - Medium

Medal	Exhibitor	Score
G	Jumbuck Olives, Jumbuck Olives, Frantoio, Leccino	18
<i>Judges Comments:</i> "Intense savoury aromas of fresh tomato, green tea, earthy tones and cut green herbs - all following onto palate. Clean light mouthfeel with a long aftertaste and a warm green chilli pepper finish. Pungency in balance."		
G	David Castle, Telford Olives, Manzanillo, Leccino, Mission, Verdale	17.5
<i>Judges Comments:</i> "Very complex oil. A perfumed aroma with floral and sweet tropical fruit characters that follows through to palate. A creamy buttery texture in the mouth with well balanced bold flavours and ample pepper and bitterness. It has a flavoursome lingering aftertaste."		
G	Diana Olive Oil Holdings, Novello, Manzanillo, Leccino, Pendolino	19.5
<i>Judges Comments:</i> "A very fresh oil with abundant green grass, rose water and herbal tones both on the nose and palate. Clean light oil on the palate with complex flavours and textures. Excellent long length with a balanced pungent finish and fine late spicy pepper. A delicious oil with complexity and intensity."		
S	Riversend, Riversend, Koroneiki, Manzanillo, Frantoio	16.5
<i>Judges Comments:</i> "Intense perfumed aromas of green apple, lemon peel and passionfruit following through onto the palate. Clean mouth feel with green pepper pungency with slightly out of balance bitterness."		

Class 5 Continued...

Medal	Exhibitor	Score
S	Australian Olive Company Pty Ltd, <i>Finniss Estate Cucina</i> , Frantoio, Manzanillo, Leccino, Pendolino	15
<i>Judges Comments:</i> "Green banana, sweet malty spice and salad leaves on the nose and palate. Creamy mouthfeel with lingering warm pungency with medium pepper."		
S	Woodside Farm Pty Ptd, <i>Woodside Farm</i> , Leccino, Coratina, Frantoio	15.5
<i>Judges Comments:</i> "Intense cut grass, herbal tones and green apple on the nose and palate. Creamy but light mouthfeel with balanced bitterness and pepper and a long aftertaste."		
S	Torzi Matthews Wines Barossa, Torzi Matthews Vat Number 1, Frantoio, Leccino, Mission	15.5
<i>Judges Comments:</i> "Intense aromas and flavours of ripe banana, tobacco and hints of fragrant cardamon spice. Balanced palate with creamy mouthfeel and a late chilli pepper hit."		
B	Longridge Olives, <i>Longridge Olives Mild EVOO</i> , Arbequina, FS17, Arbesona	14.5
<i>Judges Comments:</i> "A fresh oil with celery and green herbal aromas. Soft mouthfeel with a long peppery length with slightly unpleasant overpowering bitterness on back palate."		
B	Rio Vista Olives, <i>Augusto</i> , Corregiola, Mission	13
<i>Judges Comments:</i> "Mild to medium oil with ripe banana with floral and vanilla aromas. Creamy mouthfeel but lacks olive flavour on palate. Short aftertaste with mild pepper and course bitterness."		
B	Rosto Pty Ltd, <i>Rosto Mellow</i> , Coratina, Verdale, Mediterranean	14
<i>Judges Comments:</i> "Earthy, green tea, artichoke and green banana aromas. Flavour not as intense as nose. Creamy mouthfeel with ripe flavours. Short length with mild and balanced bitterness and pepper."		
B	Belle Hannah Olives, <i>Belle Hannah</i> , Frantoio, Leccino	14.5
<i>Judges Comments:</i> "Attractive savoury aromas of salad leaves, shallot, green banana and lemon. Flavours not as intense on palate. Slightly heavy mouthfeel with lingering pungency."		
B	Clover Glen Olive Grove, <i>Clover Glen Olive Grove Estate Blend</i> , Koroneiki, Verdale	14.5
<i>Judges Comments:</i> "Aromas of tropical fruit salad with mint and apple. Follows through onto palate. Medium pepper and bitterness. Palate was a little flat with a slightly oily mouthfeel and short aftertaste."		
B	Nangkita Olives, <i>Nangkita Olives</i> , Koroneiki, Kalamata, Frantoio, Arbequina	14
<i>Judges Comments:</i> "A simple oil with cut grass and rose petal aromas with balanced bitterness and warm pepper. Light mouthfeel with a spicy pungent finish and a touch of drying astringency on the gums. Medium length aftertaste."		
B	Rosto Pty Ltd, <i>Rosto Extra Oomph</i> , Frantoio, Verdale, Colonial, Arbequina	14
<i>Judges Comments:</i> "Aromas of fresh cut grass and green banana. Flavours do not follow through to the palate. Clean mouthfeel with a pungent finish."		
B	Cobram Estate, <i>Cobram Estate Robust</i> , Picual, Coratina	13
<i>Judges Comments:</i> "This oil is a reserved on the nose with basic aromas of ripe red apple and nuts. It is medium bodied with an astringent mouthfeel and slightly pungent finish."		
B	Cobram Estate, <i>Cobram Estate Premiere</i> , Coratina, Koroneiki	14
<i>Judges Comments:</i> "Fragrant nose of green tomato leaf and mint. Attractive nose but let down by the palate. Not very complex oil with upfront harsh bitterness and quite hot late pepper."		
B	Diana Olive Oil Holdings, <i>Diana Red Label</i> , Frantoio, Leccino, Koroneiki	13.5
<i>Judges Comments:</i> "A one dimensional oil with aromas of tomato leaf and green bean. Flavours on palate not overly distinctive. Buttery on the palate with a subtle peppery finish. Short aftertaste."		

Class 5 Continued...

Medal	Exhibitor	Score
B	Jumbuck Olives, <i>Jumbuck Olives</i> , Frantoio, Leccino	14.5
<i>Judges Comments: "Aromas of citrus/lime (agrumato in intensity) and malt. Flavours do not follow through to the buttery palate. Delayed pungency with a short aftertaste."</i>		
55	FS17, Manzanillo	11.5
<i>Judges Comments: "A flat oil that lacks any fresh fruit characters. Hints of brined black olives. Unbalanced with a short finish."</i>		
63	Manzanillo, Coratina, Frantoio	11
<i>Judges Comments: "Aromas of ripe banana, malt and sweet pine nuts. A buttery palate with limited flavour. Showing signs of tiredness."</i>		

BEST OTHER/BLEND MEDIUM OILDiana Olive Oil Holdings, *Novello*, Manzanillo, Leccino, Pendolino**Class 6 - Robust**

Medal	Exhibitor	Score
B	Longridge Olives, <i>Longridge Olives Medium EVOO</i> , Arbequina, Koroneiki, FS17, Arbosana	14.5
<i>Judges Comments: "Aromas of banana skin and cut grass. Flavours follow through to palate. Clean mouthfeel with strong bitterness, spicy pepper and a long aftertaste."</i>		
64	Frantoio, Frantoio	12
<i>Judges Comments: "Mild green aroma with nutty characters. Palate lets it down with lack of flavour intensity and texture. Oily in the mouth with mild pepper and pungency."</i>		

BEST OTHER/BLEND ROBUST OIL*Longridge Olives Medium EVOO*, Arbequina, Koroneiki, FS17, Arbosana**Class 7 - School Class**

Open to all Schools

Medal	Exhibitor	Score
66	Koroneiki	12

TABLE OLIVE CLASSES

Class 8a - Green Olives, natural

Medal	Exhibitor	Score
G	Cicada, Verdale	27.1
<i>Judges Comments:</i> "Good looking olive, lovely aroma, great flavour, good acid/salt/ bitterness balance."		
S	Coriole Vineyards, Coriole Verdale	24.3
<i>Judges Comments:</i> "Good aroma, seed separates easily, slightly salty, good looking olive, good texture & flavour balance."		
S	Kangaroo Paw Olive Oil & Sundry, Kangaroo Paw Verdale	23.3
<i>Judges Comments:</i> "Good flavour balance, good texture, great taste, some colour variation."		
76	Kalamata	18.9
<i>Judges Comments:</i> "Lacking aroma, texture slightly hard, balance out due to high salt, colour variable, bitterness too evident."		

Class 9 - Black Olives, plain, whole or pitted but not stuffed or sliced.

All varieties except Kalamata and California Ripe processed.

Medal	Exhibitor	Score
S	Talinga Pendolino	24.7
<i>Judges Comments:</i> "Not quite balanced, flesh a little too soft, flavour lacking, slight over bitterness."		

Class 10 - Kalamata Olives, plain, whole olives only.

Medal	Exhibitor	Score
G	Coriole Vineyard, Coriole Kalamata Large	26.6
<i>Judges Comments:</i> "Good colour, really nice flavour, appearance good, slight skin toughness."		
S	Coriole Vineyard, Coriole Kalamata Medium	24.0
<i>Judges Comments:</i> "Great looking, good flesh texture, good flavour, nice balance, slight buttery aroma, saltiness overly evident."		
S	The Australian Olive Company Kalamata Medium	24.1
<i>Judges Comments:</i> "Good looking, texture lightly soft, good flavour and balance, good acid, touch nutty on finish."		
S	The Australian Olive Company Kalamata Large	24.8
<i>Judges Comments:</i> "Varying colour, slightly over bitter, skin tough, very good olive."		
S	Torzi Matthews Kalamata Olives Barossa Valley	22.5
<i>Judges Comments:</i> "Good looking, quite acidic, colour variable, flavour lacking, overly salty, good texture."		
S	Cicada Pty Ltd, Cicada Kalamata	22.8
<i>Judges Comments:</i> "Good looking, slightly acidic, slight fermented character, good texture."		
B	Kangaroo Paw Olive Oil & Sundry, Kangaroo Paw Kalamata	20.2
<i>Judges Comments:</i> "Texture good, overly salty, aroma very acidic, creases in skin, lacking flavour, not good balance."		
75	Kalamata	18.8
<i>Judges Comments:</i> "Little aroma, too salty, skin texture tough, over bitter, colour variable."		

Class 11b - Spiced Olives, flavoured with garlic and/or chilli.

Medal	Exhibitor	Score
G	The Australian Olive Company Connoisseur Collection G	25.0
<i>Judges Comments:</i> "Texture on soft side, good mix of colours, good texture, good flavour."		
S	Bovalina Olive Group, Bovalina Kalamata	23.1
<i>Judges Comments:</i> "Some blemishes, skin little tough, garlic well integrated, good looking, bit salty."		

Class 12 - Wild Olives and Olive Medleys, plain whole olives only.

Medal	Exhibitor	Score
G	The Australian Olive Company Koroneiki	26.1
<i>Judges Comments:</i> "Some soft olives, good aroma, very good."		

SPECIAL AWARDS

THE OLIVES SA PRIZE

for

BEST OLIVE OIL IN SHOW

Trophy and Perpetual Trophy sponsored by **Olives South Australia**
Diana Olive Oil Holdings, Novello, Manzanillo, Leccino, Pendolino

THE OLIVES SA PRIZE

and

THE OLIVE OIL PACKAGING SERVICE PRIZE

for

BEST SA OLIVE OIL IN SHOW

Trophy sponsored by **Olives South Australia**
Voucher sponsored by **Olive Oil Packaging Service**
Diana Olive Oil Holdings, Novello, Manzanillo, Leccino, Pendolino

THE OLIVES SA PRIZE

for

BEST SMALL PRODUCER (Under 1000 litres)

Trophy sponsored by **Olives South Australia**
Thron Pty Ltd, Michaels Olives, Correggiolo

THE OLIVES SA PRIZE

for

BEST PACKAGING AWARD

Trophy sponsored by **Olives South Australia**
Paradiso Garden Of Eden, Peter Eden

THE OLIVES SA PRIZE

for

PROCESSOR AWARD

For the most consistently performing processor in the Show.
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THE OLIVES SA PRIZE

for

BEST TABLE OLIVES IN SHOW

Trophy and Perpetual Trophy sponsored by **Olives South Australia**
Cicada Verdale

INDEX TO EXHIBITORS

EXTRA VIRGIN OLIVE OIL
TABLE OLIVES



ROYAL AGRICULTURAL &
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SOUTH AUSTRALIA INCORPORATED

