



OLIVES
*South Australia
Incorporated*



**2016 ROYAL ADELAIDE
OLIVE AWARDS
CATALOGUE OF RESULTS**

The 2016 Royal Adelaide Olive Awards is organised and run by Olives South Australia Inc. in conjunction with the Royal Agricultural and Horticultural Society of SA Inc.



ROYAL AGRICULTURAL &
HORTICULTURAL SOCIETY OF
SOUTH AUSTRALIA INCORPORATED



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EQUIPMENT | MACHINERY | ADVICE

Award: Dr Michael Burr AM Trophy for Best Oil of Show

Judged from oils entered in Classes 1-4.

Prizes : \$500 Cash and \$500 Product Voucher



Award : Best Oil of Provenance

Judged from oils entered in Class 1

Prizes : \$250 Cash, \$140 Trophy, \$110 Featured Listing



Department of Primary Industries

Award: Best SA Oil of Show

Judged from oils entered in Classes 1-4

Prize : \$250 Cash



Award: Best Medium Oil (Class 1-4)

Prize : \$250 Cash



Award: Best Processor Award

For the most consistently performing processor in the show.

Prize : \$250 Cash

The Olive Centre

The Olive Centre specialises in supplying premium equipment, machinery and products to olive growers in Australia and major olive producing countries worldwide. It also offers professional technical advice, soil and leaf analysis, variety identification, and an online consulting and reporting service. Product range includes grove maintenance, irrigation, olive pest and disease control, harvesting, pruning, processing equipment and information resources. The Olive Centre organises and presents the Olive Expositum conference and trade expo, Australia's prominent olive industry event, next held in 2017. www.theolivecentre.com

Olive Industry Network

Olive Industry Network is the leading specialist online business site for the Australian olive industry. It provides a Directory of Growers, Producers, Processors and Suppliers to the industry, and, a Market Place where you can buy or sell new and used olive equipment, machinery and products within Australia. Olive Industry Network is the source for current national and international news, agribusiness articles, research & development updates and innovations within the olive industry. You can also list your grove for sale within the Real Estate section and view upcoming Events within the industry. The site is also a referral guide for consumers interested in sourcing local producers of olive oil products within their State. www.oliveindustrynetwork.com.au

NSW Department of Primary Industries - Oil Testing Service

NSW Department of Primary Industries operates an Oil Testing Service based at Wagga Wagga NSW, offering a comprehensive analysis of olive oil for growers, processors, producers, marketers and retailers. The chemical testing Laboratory and organoleptic (sensory) panel is accredited by the National Association of Testing Authorities (NATA) and the International Olive Council (IOC). The laboratory also provides all testing required in determining if olive oil meets the Australian Standard AS5264-2011. Australia's only IOC Accredited Sensory Laboratory. www.dpi.nsw.gov.au/content/aboutus/services/das/olive-oil

Graphix Labels & Packaging

Graphix offers quality and innovation in labelling and printing which has placed them at the forefront of digital and conventional offset printing. They are the largest digital labelling and packaging company in Australasia. Graphix are designers and printers with leading knowledge of brand marketing and the marketplace. Graphix provides short, medium and long run capabilities and conversion of all forms of self-adhesive labels and flexible packaging, from simple colour requirements through to highly embellished olive oil labels and packaging options. Graphix is a leader in printing, lamination and conversion of flexible packaging, including printed rewind bags, pouches and shrink sleeves to effectively market your brand. www.graphixlabels.com.au

W E Ware & Co.

W E Ware & Co is a leader in manufacturing quality stainless steel olive equipment. The majority of products are designed and manufactured in-house, with attention to detail and finish. The Company supply original standard and custom made products to olive oil producers, winemakers and food industries within Australia and to export markets. W E Ware & Co continually investment in product research, development and innovation, and are always interested to hear customer's ideas and comments about products that will make their jobs easier. They are also a South Australian agent for Gruppo Pieralisi, dedicated Innovators for separating solutions. Gruppo Pieralisi's constant commitment to research and development of advanced technologies has made them the the indisputable leader in olive oil extraction. The key to Pieralisi's success in the olive oil sector is the continual testing of innovative high-tech solutions aimed at increasing customers' olive oil yield and quality. www.weware.com.au



AGROMILLORA AUSTRALIA

Award : Best Robust Oil (Class 1-4)
Prize : \$250 Cash



Award : Best Flavoured Oil
Prize : \$250 Cash

COSPAK

HARNESSING THE POWER OF PACKAGING

Award : Best Packaging
Prize : \$250 Cash



Award : Best Producer
Prize : \$250 Cash

Agromillora Australia

Agromillora Australia is the world leader in fruit and olives trees. Agromillora is a nursery dedicated to the production and commercialization at both the national and international levels, of plants with the highest genetic and production quality. It is the only global platform propagating woody species for agriculture, offering an ideal meeting place for the global community of breeders and producers. Innovation and research have been the heart of Agromillora and its future. By improving trees through cross-pollination and advanced breeding methods, we create better varieties, increasing yields, fruit quality, disease resistance, uniformity, and shelf life that helps sustain agriculture for future generations. Techniques like Tissue culture, Elisa test, PCR-RFLP, Molecular markers (RAPD's) and other advanced biotechnological techniques are used to insure the best phytosanitary and genetic control over the final product. www.agromillora.com/eng/Products

Bottega Rotolo ~ Fine Food and Wine Merchants

Bottega Rotolo are committed to importing and distributing the world's best food and wine with a specific focus on Europe and Australia. Every aspect of the business has the primary aim of delivering the best product, ultimate service and education. We aim to maintain the integrity of our products by using highly skilled staff, a fleet of refrigerated vans and climate controlled warehousing. Bottega Rotolo specialise in premium imported and Australian extra-virgin olive oil, wine, artisan cheese, select vinegars, pasta, chocolate and much more. The importing department selects suppliers based on their commitment to quality and their passion for food and wine. The diversity of products are underpinned by one philosophy... the celebration of good food and wine. www.bottegarotolo.com.au

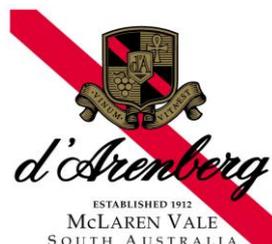
Cospak

Cospak is a manufacturer, importer and distributor of rigid and flexible packaging products. The Company's core business involves the supply of these products to the olive, wine, food, beverage and pharmaceutical industries. Their extensive product range includes bottles, jars, tins, drums, pails, pouches, tubes, closures, cartons and cardboard dividers. Cospak maintain ample stock holdings providing customers with consistent supply, technical support, flexibility, excellent service and the capacity to innovate and design entirely new packaging formats. Commitment to innovation, exceptional customer service and a diverse product range makes Cospak a major supplier to many market leaders in Australia and New Zealand. www.cospak.com.au

Seasol International

Seasol International manufacture and market organic liquid seaweed and environmentally friendly fertilisers in the retail, commercial and export sector. The Company manufactures and markets high quality kelp, fish, humic and trace element products for the horticultural and agricultural market. Seasol is a dynamic plant health tonic, made from highly refined seaweed extracts to provide a synergistic range of natural compounds, trace elements and some Potassium. Seasol is organically certified and comprised of a unique blend of King Island Bull Kelp (*Durvillea potatorum*) and Knotted Kelp (*Ascophyllum nodosum*). The Company's products cover a wide range of applications, from establishing new plantings to increasing frost or dry resistance and general soil and plant health, and are manufactured to the highest quality and the highest possible concentrations. Season is Australian made and owned. www.seasol.com.au

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TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY



EXTRA VIRGIN OLIVE OIL COMPETITION

Olive Oil Judging Overview

All entries were received by the Chief Steward (Michael Johnston) and were treated with complete discretion and confidentiality until the results were announced on the 30th August 2016. Olive Oil judging took place on Saturday 20 August 2016 at the National Wine Centre, Adelaide.

Judging Panels

The Chairman of Judges was Trudie Michels. There were nine highly trained and experienced judges from both South Australia and interstate. The head judges of each panel had an average of over 25 major metropolitan, national and international competitions experience. Three associate judges also participated in the judging in a training capacity. These twelve judges volunteered their time on the day and were assigned to one of three tasting panels, with each panel judging up to 28 entries. There were 83 olive oil entries in total. It was imperative that as a number of judges had oils entered in the competition, the olive oils were strategically allocated to the panels in a way which made certain that a judge would not be assessing his/her own oil. Oils were judged by class number.

Exhibitors were asked to certify at the time of entry that the oil being entered meets chemical standards for EVOO (FFA<0.8%, PV<20, UV232<2.55). In order to judge the milder oils before the more robust oils, all oils in Class 1 to 4 had their UV absorbance testing done at 225nm as a proxy for olive oil bitterness. This was then used to rank oils from mild to robust, and determine the judging order of the oils for each panel. Post judging, up to 20% of entries including all gold medals and a random sampling of other non-gold winning exhibits was undertaken to confirm Extra Virgin Olive Oil status. Oils from Class 5a and 5b (flavoured oils) did not undergo chemical testing.

The **International (Los Angeles)** 100 Point Sensory Scoring System was used by all judges to assess the oil's levels of freshness, aroma, flavour, balance, complexity, intensity, and aftertaste. At the time of tasting and scoring, the oil's style (delicate, medium or robust) was documented. This was used at a later date to confirm the validity of using the UV225 absorbance testing as a successful alternative to total polyphenols for assessing extra virgin olive oil bitterness and therefore style.

The key areas for awarding points were:

AROMA good fruit intensity, balance & absence of faults – up to 35 points

PALATE good fruit intensity, balance & absence of faults – up to 45 points

HARMONY & COMPLEXITY including **fruit intensity** balance with bitterness and pungency – up to 25 points

MAXIMUM SCORE - 100 points

Medals were assigned to the following scores:

65 – 75 points Bronze

76 – 85 points Silver

86 – 100 points Gold

<50 points – defective

Best of Class and Best of Competition were determined by a rank process. All gold medal winning oils in each class were presented to the entire judging panel, and were ranked for quality by each judge. The total of the ranks were used to determine the best of each class. The process was repeated using the best oils of each class (1-4) to determine the best oil of competition. Cobalt blue International Olive Council standard glasses were used for this process.

The flavoured oil classes were judged at the conclusion of the extra virgin classes.

2016 ROYAL ADELAIDE OLIVE AWARDS SPECIAL PRIZES

THE OLIVE CENTRE PRIZE
and
DR MICHAEL BURR AM TROPHY
for
BEST OIL OF SHOW
\$500 sponsored by **Olives South Australia**
Voucher (value \$500) sponsored by
The Olive Centre
Rylstone Olive Press Cudgegong 1
Rylstone NSW
Picual, Frantoio and Barnea blend

THE OLIVE INDUSTRY NETWORK PRIZE
for
BEST OIL OF PROVENANCE
\$250, Trophy and Product (value \$110) sponsored by **Olive Industry Network**
Product in a complimentary feature listing on the oliveindustrynetwork.com.au
Boundary Bend Estate Cobram Estate Ultra Premium Picual
Boundary Bend VIC
Picual

THE NSW DEPARTMENT OF PRIMARY INDUSTRIES PRIZE
for
BEST SA OIL IN SHOW
\$250 sponsored by **NSW Department of Primary Industries - Olive Oil Testing**
Nangkita Olives Extra Virgin Olive Oil
Tooperang SA
Frantoio and Koroneiki blend

THE SEASOL PRIZE
for
BEST PRODUCER
\$250 sponsored by **Seasol International**
Boundary Bend Estate, Victoria

THE W E WARE & CO PRIZE
for
BEST PROCESSOR
\$250 sponsored by **W.E. Ware & Co**
Boundary Bend Estate, Victoria

THE COSPAK PRIZE
for
BEST PACKAGING
\$250 sponsored by **Cospak**
Krilis Grove Extra Virgin Olive Oil
Inglewood VIC
Frantoio and Leccino blend

THE ARGOMILLORA AUSTRALIA PRIZE

for

BEST ROBUST OIL

\$250 sponsored by **Agromillora Australia**
Boundary Bend Estate Cobram Estate Ultra Premium Picual
Boundary Bend VIC
Picual

THE GRAPHIX LABELS & PACKAGING PRIZE

for

BEST MEDIUM OIL

\$250 sponsored by **Graphix Labels & Packaging**
Rylstone Olive Press Cudgegong 1
Rylstone NSW
Picual, Frantoio and Barnea blend

THE OLIVES SOUTH AUSTRALIA PRIZE

for

BEST MILD OIL

Medallion sponsored by **Olives SA**
Wattle Hill Olives Extra Virgin Olive Oil
Latrobe TAS
Picual, Frantoio and Barnea Blend

THE BOTTEGA ROTOLO PRIZE

for

BEST FLAVOURED OIL

\$250 sponsored by **Bottega Rotolo**
Arkstone Olives Garlic Agrumato
Central Tablelands NSW

THE OLIVES SOUTH AUSTRALIA PRIZE

for

BEST REGIONAL

Medallion sponsored by **Olives SA**
Rylstone Olive Press Cudgegong 1
Rylstone NSW
Picual, Frantoio and Barnea blend

THE OLIVES SOUTH AUSTRALIA PRIZE

for

BEST MULTI REGIONAL

Medallion sponsored by **Olives SA**
Boundary Bend Estate Cobram Estate Premiere
Boundary Bend & Boort VIC
Coratina

THE OLIVES SOUTH AUSTRALIA PRIZE

for

BEST OPEN OIL

Medallion sponsored by **Olives SA**
ROSTO Pty Ltd ROSTO Mellow
Upper Hunter Valley, NSW
Coratina and Koroneiki blend

THE OLIVES SOUTH AUSTRALIA PRIZE

for

BEST TABLE OLIVE OF SHOW

Medallion sponsored by **Olives SA**
Kalamata, Cicada Pty Ltd, Normanville, SA

EXTRA VIRGIN OLIVE OIL CLASS RESULTS

Class 1 - Provenance Class.

The oil must be totally sourced from olives grown on a single estate and sold by the grower of the olives under the brand name owned by the grower of the olives. Minimum volume 100L.

Commercial Oil Name and Location	Exhibit Number	Score (out of 100)	Award	Style	Olive Varieties if known (main 3)	Judges' Comments (moderated by Head Judge)
Boundary Bend Limited. Cobram Estate Ultra Premium Picual 2016. Boundary Bend, VIC	12	90	Gold	Robust	Picual	Aromas of freshly cut tomato, cut grass, banana and lemon zest. The savoury aromas match the palate and are enhanced by tomato leaf, vegetal and slightly sweet tropical characters. Clean creamy mouthfeel with a long flavourful aftertaste. Medium black pepper on the mid to back palate which is balanced by its bitterness. A complex oil.
Paringa Ridge Leontyna. Mornington Peninsular, VIC	38	89	Gold	Robust	Picual	Intense freshly cut grass, green beans and banana on the nose with strong savoury follow through onto the palate. Robust bitterness balanced with a lemon pepper pungency. Long length and complex flavour depth.
Arkstone Olives. 100% Manzanillo 2016. Central Tablelands, NSW	7	88	Gold	Robust	Manzanillo	Cut grass with complex herbal aromas on the nose and palate. Citrus notes also on the palate. Well balanced harmonious oil with bitterness and a pepper kick. Lingering length and flavours.
Grassy Spur Olives. Picholine. South Gippsland, VIC	20	88	Gold	Robust	Picholine	Cinnamon and fresh marzipan aromas. Excellent intensity on nose and palate. Big robust bitterness and chilli like pungency with a persistent aftertaste. Creamy mouthfeel.
Flinders Island Olives. Organic Olive Oil. Flinders Island, ACT	18	87	Gold	Robust	Leccino, Frantoio	Floral, honeysuckle and fresh tropical fruit notes with good transfer to palate. Moderate bitterness balanced with spicy pungency. Full flavoured creamy mouthfeel with a long finish.
Oasis Olives Olive Oil. Kialla East, VIC	37	87	Gold	Robust	Coratina, Frantoio	Perfumed green apple, guava, lavender and fresh cut grass. Good follow through onto herbal palate. Balanced pungency with bitterness and a lingering aftertaste. A faultless finish.
Darnum Park Estate Olive Oil. West Gippsland, VIC	15	86	Gold	Robust	Coratina	Zingy marzipan, fragrant grass and cooked green beans. A good fresh vibrant palate. Some sweet almond flavours among the grassy notes. Intense but fruity, measures up to the spicy peppery finish. Long length and harmonious.
Fedra Olive Grove Extra Virgin. Olive Oil. Collector, NSW	41	86	Gold	Medium	Frantoio	Intense fresh green herbal nose with cinnamon and vanilla notes. Flavours follow through onto the palate. Long flavourful length with balanced pepper and bitterness. A clean tasty oil.

Class 1 - Provenance Class. Cont.

Commercial Oil Name and Location	Exhibit Number	Score (out of 100)	Award	Style	Olive Varieties if known (main 3)	Judges' Comments (moderated by Head Judge)
Boundary Bend Limited Cobram. Estate Ultra Premium Hojiblanca 2016. Boundary Bend, VIC	13	85	Silver	Medium	Hojiblanca	Fresh intense herbal, green vegetal, tomato and passionfruit aromas. Good follow through onto the palate. A complex oil with a light creamy mouthfeel, late peppery kick, medium bitterness and a long aftertaste.
Arkstone Olives. 100% Correggiola 2016. Central Tablelands, NSW	6	84	Silver	Robust	Correggiola	Grassy and dried herb aromas with good flavours of nettle, cut grass and artichoke. Very firm bitterness. A touch metallic with a chilli-like pungency. A little out of balance but a strong oil.
Emu Rock Grove Olive Oil. Clare, SA	17	84	Silver	Robust	Frantoio, Correggiola	Lifted herbal and green tea character on nose. Leafy palate. Spicy warm peppery finish with creamy mouthfeel and notes of a slightly burnt astringency.
Esposito Olive Grove. Kangaroo Island Olives. Nepean Bay, Kangaroo Island, SA	27	84	Silver	Medium	Frantoio, Koroneiki	Perfumed and fruity granny smith apple and rose petal nose. Long flavour with a late green peppery pungency. Slight lingering bitterness. A pleasant oil.
Lentara Grove. Frantoio Premium Reserve. Exeter, TAS	31	84	Silver	Robust	Frantoio	Lifted marzipan, cinnamon and spicy aroma. Flavours less pronounced on palate. Creamy avocado-like mouthfeel with a strong peppery finish. Long length.
Argo Olive Oil. Virginia, SA	5	82	Silver	Medium	FS17	Medium intensity of floral, green almond and citrus aromas. Pleasant sweet flavours. A clean mouthfeel with some late pungency.
Rash Valley Olives. Palmtree, QLD	40	82	Silver	Medium	Frantoio, Correggiola	Intense cut grass, green banana and green apple aromas following through onto palate. Clean mouthfeel with moderate pungency and bitterness and long length.
Big River Olives. Mypolonga, SA	11	80	Silver	Medium	FS17	Medium intensity with green banana and floral notes. Aromas stronger than the flavours on the palate. A pleasant oil with a clean mouthfeel and moderate peppery length.
Michael Johnston. Michael's Olives - Koroneiki. Hindmarsh Island, SA	25	80	Silver	Robust	Koroneiki	Fresh cut grass, green tea and rose petal. Herbal flavours were a little dominated by the bitterness. A chilli like pungency contributes to a long length.
East Ridge Olive Grove. Extra Virgin Olive Oil. Lue, NSW	16	79	Silver	Medium	Frantoio, Leccino, Picual	Intense ripe tomato, herbal salad and grassy nose. Aromas transfer onto palate but not as intense. Moderate length with consistent pungency and balanced bitterness.
Belle Hannah Olives. Balhannah, SA	10	78	Silver	Robust	Frantoio, Leccino	Grassy nose and flavour on the palate. Moderate flavour intensity. The bitterness builds in harmony with the fruit. Clean mouthfeel and medium long length. A good balanced oil.
Anatinus Olives. Riverlea, NSW	4	76	Silver	Medium	Correggiola, Frantoio	Herbaceous, green pea and green banana nose. Milder flavours on the palate but the pungency gave the oil's finish a lift.

Class 1 - Provenance Class. Cont.

Commercial Oil Name and Location	Exhibit Number	Score (out of 100)	Award	Style	Olive Varieties if known (main 3)	Judges' Comments (moderated by Head Judge)
Hugo Wines Pty Ltd. Hugo Olive Oil. McLaren Flat, SA	23	76	Silver	Medium	Verdale	Aromas and flavours of fresh cut grass, ripe tomato and banana confectionary. Creamy mouthfeel but the palate develops the bitterness a little too quickly. Medium pepper and length.
Lomondo Extra Virgin Olive Oil. Mudgee, NSW	32	76	Silver	Mild	Frantoio, Correggiola	Dried tobacco, green tea and melon aromas. Herbal and woody characters on the palate. Mild soft creamy palate with pleasing astringency and a warm finish.
Tarralea Grove Olive Oil. Jarrahdale, WA	44	76	Silver	Robust	Mission, Manzanillo	Fresh citrus leaf aromas and lemon peel flavours. Moderate to high bitterness overpowered the moderately intense flavours. Creamy mouthfeel and long length.
Grassy Spur Olives Picual. South Gippsland, VIC	22	75	Bronze	Robust	Picual	Herbaceous leafy aroma with moderate intensity. Good flavour transfer with flavours of citrus and green herb detected. Long length but slightly out of balance bitterness and pepper.
Grassy Spur Olives. Coratina. South Gippsland, VIC	21	73	Bronze	Medium	Coratina	Mild grass and tropical fruit characters on the nose and palate with low bitterness but a spicy unbalanced hot pungency.
Michael Johnston. Michael's Olives - Correggiola. Hindmarsh Island, SA	26	73	Bronze	Mild	Correggiola	Fresh green apple and herbal nose. Slightly nutty palate with some bitterness and touch of black pepper. Lacks complexity.
Krilis Grove. Extra Virgin Olive Oil. Inglewood, VIC	29	72	Bronze	Robust	Frantoio, Leccino	Ripe, very lifted confectionary, estery fruit aromas and flavours. Strong peppery finish overpowers fruit with a light fattiness on the finish.
Barilla Olive Oil. Northern Adelaide Plains, SA	8	70	Bronze	Robust	Frantoio	Grassy nose with hints of hay and red apple. Aroma attractive but let down by a very bitter finish that does not meet fruit intensity. Slightly fatty/oily finish.
Buckland Park Estate. Kangaroo Paw Olive Oil & Sundry. Buckland Park, SA	28	70	Bronze	Medium	FS17	Green apple peel and herbaceous nose following through onto palate. A lemon pithy astringency overpowers some of the fruit. Medium Pungency and bitterness with a dusty finish.
Manzanillo Grove Olive Oil. Drysdale, VIC	33	70	Bronze	Medium	Manzanillo	Banana skin and confectionary notes with some pleasant pungency. Creamy clean mouthfeel. Medium Length.
Nangkita Olives. Koroneiki. Tooperang, SA	34	70	Bronze	Mild	Koroneiki	Light fresh fruit on the nose. Aromas did not transfer to the palate. A little buttery on the palate. The oil had an unbalanced lingering wild rocket-like bitterness.
Nangkita Olives. Pendolino. Tooperang, SA	36	70	Bronze	Mild	Pendolino	Spicy fruit and citrus zest on the nose with lemon rind notes on the palate. Finished with a slight pungency and astringency that dried out the mouth. Medium length.
Patly Hill Farm. Extra Virgin Olive Oil. Clare, SA	39	70	Bronze	Robust	Manzanillo, Verdale	Mild nose of banana, rocket and hay. Broad soft palate with an unbalanced bitter warm finish.

Class 1 - Provenance Class. Cont.

Commercial Oil Name and Location	Exhibit Number	Score (out of 100)	Award	Style	Olive Varieties if known (main 3)	Judges' Comments (moderated by Head Judge)
Varapodio Estate Gold. Buronga, NSW	47	70	Bronze	Medium	Verdale	Strong ripe fruit aroma of mango, pineapple and mint. Big sweet flavours but drying astringent bitterness on the finish. An unusual oil.
Nangkita Olives. Frantoio. Tooperang, SA	35	68	Bronze	Medium	Frantoio	Tropical fruits, leafy herbs and red apple on the nose and palate. Clean flavours but slightly unbalanced with a warm peppery kick and bitterness.
Stone Ridge Olives - Early Harvest. Clare, SA	42	68	Bronze	Robust	Koroneiki	Moderate aroma and flavours of cut grass, green herb and lemon. Buttery mouthfeel with a bitter finish. Flavours, bitterness and pepper slightly out of balance.
ALDI. The Olive Tree Australia Extra Virgin Olive Oil Robust. Adelaide Plains, SA	1	65	Bronze	Robust	Koroneiki	Pleasant fruity nose with tropical notes. Medium flavour transfer but slightly unbalanced bitterness on palate.
Cockatoo Grove. Mid-Night Olive Oil. Cobram, VIC	14	65	Bronze	Medium	Frantoio, Correggiola	Mild fruity and dried grass aroma with a pleasant mouthfeel. Pepper and bitterness builds on the back palate and lingers.
Grassy Spur Olives. Frantoio. South Gippsland, VIC	19	65	Bronze	Mild	Arbequina	Slight aromas of hay, grass and herbs on the nose transferring onto the palate. However the lingering pepperiness and bitterness, unfortunately overpower the fruit.
Michael Johnston. Michael's Olives - Manzanillo Frantoio. Hindmarsh Island, SA	24	65	Bronze	Mild	Manzanillo, Frantoio	Herbaceous and fruit driven on the nose but not transferred to the palate. Clean mouthfeel but warm late pepper.
	2	64		Mild	Frantoio	Aromas of nuts, wood and dry hay. A tired palate that lacks fruit intensity and any pungency.
	84	64		Medium	Frantoio, Pendolino	Mild aromas of baking spice and herbs with the same characters on the palate. Flat on the palate with unbalanced pungency.
	9	60		Mild	Manzanillo, FS17	Tropical confectionary notes with over ripe characters on the palate. Oily finish with little pepper or bitterness.
	30	50		Robust	Frantoio, Leccino	Mouldy aromas detected.
	43	50		Robust	Koroneiki	Dull flat hay like nose. Rancidity detected.
	46	50		Mild	Koroneiki, Kalamata	Rancidity detected. Buttery tired palate with aromas of zinc cream and wax crayon.
	3	49		Robust	Barnea, Coratina	Ripe apple aroma but had a flat tired palate. Slight rancidity detected.
	45	49		Robust	Frantoio	Slightly muddy/fusty aroma detected.
	48	48		Medium	Frantoio, Coratina	Rancidity detected.

Class 2 - Regional Class.

The oil must be sourced from olives grown on single or multiple estates from within a single region, and not eligible for Class 1. Minimum volume 100L.

Commercial Oil Name and Location	Exhibit Number	Score (out of 100)	Award	Style	Olive Varieties if known (main 3)	Judges' Comments (moderated by Head Judge)
Rylstone Olive Press. Cudgegong 1. Rylstone, NSW	57	92	Gold	Medium	Picual, Frantoio, Barnea	Interesting complex savoury nose. Nettle, green tomato, fresh basil and mint and salad greens. Aromas transferred to palate. A long herbal length with nicely balanced bitterness and fine grained pepper. A delicious oil.
Rylstone Olive Press. Cudgegong 3. Rylstone, NSW	54	87	Gold	Medium	Picual, Correggiola, Frantoio	Intense fresh nettle, green tea and tropical guava aromas that follow through onto the palate. Very complex with deep flavours. Firm bitterness with fruit to match. Well balanced.
Rylstone Olive Press. Murrumbidgee. Rylstone, NSW	55	85	Silver	Medium	Barnea, Coratina, Correggiola	Fresh spicy notes of aniseed, freshly cut grass and green banana. Flavours transfer to palate and include rocket, green peppers and lime. Slight pungency but balanced with pepper. Light mouthfeel and long length.
Rylstone Olive Press. Murray Darling. Rylstone, NSW	53	83	Silver	Medium	Barnea, Picual, Coratina	Intense tropical aromas with ripe tomato and a herbal mintiness on the nose and palate. Ripe rounded palate with a slightly oily finish but enduring length. Balanced bitterness and pungency.
Nasmin Coratina. Mt Compass, SA	82	80	Silver	Medium	Coratina	Fresh floral, vegetal and earth characters on nose. Medium intensity. Sweet malty flavours also on palate with green banana and orange pith bitterness. Astringent on finish. Medium to long length.
Nasmin Frantoio. Mt Compass, SA	81	77	Silver	Medium	Frantoio	Medium intensity of grass and fresh green beans. Sweeter floral 'lipstick' like characters on the palate. Interesting oil but a touch oily on the finish.
Nasmin Verdale. Mt Compass, SA	83	76	Silver	Medium	Verdale	Herbaceous and tropical fruit notes transferred well onto the buttery palate with a pleasing warmth and bitterness. Lingering aftertaste.
Lentara Grove. Correggiola. Exeter, TAS	52	71	Bronze	Medium	Correggiola	Fresh perfumed fruity, banana and cut grass aromas. Moderate flavour transfer. Obvious peppery kick throughout the palate with a long chilli warm finish which was slightly out of balance.
Rylstone Olive Press. Cudgegong 2. Rylstone, NSW	56	68	Bronze	Medium	Picual, Correggiola, Barnea	Light to medium apple with sweet dried floral notes. Dried herb flavour with a smooth texture, clean mouthfeel and a nice mild pungent finish.
ALDI. The Olive Tree Australia Extra Virgin Olive Oil Delicate. Boundary Bend, VIC	51	66	Bronze	Medium	Arbequina	Baking spice, nuts and ripe banana on the nose, with a late lingering warmth on the palate and hints of late white pepper.
The Australian Olive Company Pty Ltd. Mediterranean Gold - Phoenician. Finnis, SA	58	66	Bronze	Mild	Picual, Frantoio, Barnea	Light hay aromas with some ripe banana. Flavour on palate not as strong as the nose. Creamy mouthfeel, short finish and very light pungency.

Class 2 - Regional Class. Cont.

Commercial Oil Name and Location	Exhibit Number	Score (out of 100)	Award	Style	Olive Varieties if known (main 3)	Judges' Comments (moderated by Head Judge)
	50	63		Medium	Picual	Tropical fruit notes on nose but little flow through to a flat sweet palate. One dimensional flavour lacking freshness. An unbalanced bitterness on the finish with a short length.
	59	55		Robust	EP Blend	A burnt aroma. Intensely bitter without any fruit support. Very unbalanced.
	49	50		Medium	Barnea	Stale nuts with hints of salami on nose. Rancidity Detected.

Class 3 - Multi Regional Class.

The oil must be sourced from olives grown from more than one region. Minimum volume 100L.

Commercial Oil Name and Location	Exhibit Number	Score (out of 100)	Award	Style	Olive Varieties if known (main 3)	Judges' Comments (moderated by Head Judge)
Boundary Bend Limited. Cobram Estate Premiere 2016. Boundary Bend & Boort, VIC	60	90	Gold	Medium	Coratina	Fresh clean oil with intense aromas of green tea, lemon, malt and green banana skin. Good savoury flavour transfer to palate and include green walnut and rocket. A complex oil with fine late pepper and balanced moderate bitterness. A creamy mouthfeel and long aftertaste.
Boundary Bend Limited. Cobram Estate Robust 2016 Harvest. Boundary Bend & Boort, VIC	61	87	Gold	Medium	Coratina	Complex perfumed nose of celery, waldorf salad, fresh nuts and green apple. Very flavourful palate with good flavour transfer, late pungency and a long green pepper aftertaste.
Fedra Olive Grove. Jeff's Blend Extra Virgin Olive Oil. Collector, NSW	66	81	Silver	Medium	Frantoio	Interesting fruit salad and herbal nose with earthy tones. Riper creamier mouthfeel with balanced pungency and pepper. Well balanced with some complexity.
Diana Olive Oil Holdings. Diana Novello. Fleurieu Peninsula, SA	63	76	Silver	Mild	Frantoio	Moderate green banana, tomato leaf and malt. Good flavour transfer. Creamy mouthfeel with a balanced pepper and bitterness. A little astringent on the palate.
Rylstone Olive Press. Crooked River 1. Rylstone, NSW	64	76	Silver	Mild	Picual, Correggiolo, Frantoio	Medium intensity of fresh salad leaves, rocket, mild green banana and peppers with ripe apple and a creamy avocado-like mouthfeel. Intense nose and a long length with minimal bitterness and pungency.
Diana Olive Oil Holdings. Diana Olive Oil. Fleurieu Peninsula, SA	62	70	Bronze	Medium	Frantoio	Intense ripe banana, fresh grass, nuts and lifted floral notes. Creamy mouthfeel with moderately balanced bitterness and pepper. Bitterness on front palate.
Rylstone Olive Press. Crooked River 2. Rylstone, NSW	65	66	Bronze	Mild	Barnea	Hints of lemon, tropical fruit, melon and green apple. Basic flavour transfer onto the palate with mild black tea pungency. Lacked intensity. Short length.

Class 4 - Open Class. All other extra virgin olive oils not eligible for Class 1-3. Minimum volume 500L.

Commercial Oil Name and Location	Exhibit Number	Score (out of 100)	Award	Style	Olive Varieties if known (main 3)	Judges' Comments (moderated by Head Judge)
Rosto Pty Ltd. ROSTO Mellow. Upper Hunter Valley, NSW	72	89	Gold	Medium	Coratina, Koroneiki	Intense guava and tomato leaf aromas. Powerful flavour transfer to palate. Nicely balanced bitterness and a long persistent finish. Medium throat-catching pungency.
Nangkita Olives. Extra Virgin. Tooperang, SA	69	87	Gold	Robust	Frantoio, Koroneiki	Fresh green grass and herbs with lemon on the nose. An elegant oil with a creamy clean mouthfeel, white pepper pungency, balanced bitterness. A lingering finish.
Rosto Pty Ltd. ROSTO Extra Oomph. Upper Hunter Valley, NSW	73	85	Silver	Robust	Coratina, Koroneiki	Avocado, guava and herbal olive leaf aroma that transfers well onto the palate. Balanced pepper and bitterness with a medium length.
Wattle Hill Olives. Latrobe, TAS	76	79	Silver	Medium	Not specified	Medium intensity with herbal and green apple notes. Fresh green almond and banana flavours. Nice clean finish with sweet marzipan flavours. Balanced pungency and medium length.
Our Lady Of The Snow Olive Oil. Oaklands Junction, VIC	70	78	Silver	Medium	Picholine, Frantoio, Kalamata	Tropical fruity herbaceous aroma which transfers onto the palate with a lingering spicy peppery finish.
Primo Estate Winery. Joseph First Run Extra Virgin Olive Oil. Mount Compass, SA	71	76	Silver	Robust	Frantoio, Leccino	A fragrant herbaceous green and citrus nose following onto the palate. Green vegetal flavours with a clean mouthfeel and a warm late lingering pepper finish.
Ausvigor PTY LTD. Living Pure Premium Australian Extra Virgin Olive Oil-Robust. Bylands, VIC	68	68	Bronze	Robust	Frantoio, Coratina, Manzanillo	Tomato leaf and artichoke aromas with a grassy buttery palate and a warm chilli heat on the finish. Short length.
	67	64		Mild	Mission, Leccino	Grassy but with a fennel like character. Vanilla sweetness suggests some frost damage but also had a light greasy finish.
	75	48		Mild	Leccino, Kalamata	Fermentation characters detected. Muddy sediment, lactic with a greasy finish.
	74	47		Mild	Frantoio, Mediterranean	Fermentation characters detected. Salami aromas with sweet flavours and a fatty finish.

Class 5a - Flavoured Olive Oils - 'Agrumato'.

Flavoured oils made exclusively by adding fresh ingredients to the olives at crushing. Minimum volume 50L.

Class 5b - Flavoured Olive Oils - Methods other than 'Agrumato'.

Flavoured oils made by using methods other than by adding fresh ingredients to the olives at crushing. Minimum volume 50L.

Commercial Oil Name and Location	Exhibit Number	Score (out of 100)	Award	Style	Olive Varieties if known (main 3)	Judges' Comments (moderated by Head Judge)
Arkstone Olives. Garlic Agrumato Olive Oil. Central Tablelands, NSW	79	86	Gold	N/A	Correggiola	Attractive olive and fresh green herbal, garlic and chive aromas. Flavours are in harmony with aromas. Nice depth of flavour. Fresh, lively and very usable. Lingering flavour with a spicy peppery finish.
Diana Olive Oil Holdings. Diana Agrumato. Morgan, SA	80	78	Silver	N/A	Frantoio	Light lime flavours, somewhat pithy. Sweet clean oil underneath. Not intense. Less distinct lime on palate. Light bitter finish.
Arkstone Olives. Lemongrass & Chilli Agrumato Olive Oil. Central Tablelands, NSW	77	78	Silver	N/A	Correggiola	Clean spicy aromatic nose with an interesting complexity. Chilli was mild on nose but warming and robust on palate. Balanced bitter finish.
Arkstone Olives. Rosemary, Lime & Chilli Agrumato Olive Oil. Central Tablelands NSW	78	70	Bronze	N/A	Correggiola	Dried chilli powder dominated aroma and flavour. Medium warmth with a clean and well flavoured base oil. Lime and rosemary did not stand out.

TABLE OLIVE COMPETITION

Table Olive Judging Overview

All entries were received by the Chief Steward (Paul Eblen) and were treated with complete discretion and confidentiality until the results were announced on the 30th August 2016. Judging took place on Saturday 20th August 2016 at the Plant Research Centre, Waite Campus, Adelaide.

Judging Panels

The Chairman of Judges was Dr Michelle Wirthensohn. There were five experienced judges that tasted all fifteen table olives. None of the judges had olives entered in the competition.

The judging process consisted of three steps:

Step 1. Chemical testing: All table olive exhibits underwent physio-chemical and microbiological testing, specifically Minimum sodium chloride (NaCl), Maximum pH, Minimum lactic acidity, Microbiological Criteria - Escherichia coli (if unpasteurised) or Lactobacillus (if pasteurised). Any exhibits found to be outside of the specifications of the new Voluntary Standard for Table Olives in Australia were disqualified.

Step 2. Organoleptic (sensory) assessment: The table olives were assessed on the following characteristics: absence of blemishes, appealing colour, good fresh texture, olive flavour, acidity, saltiness, residual bitterness, absence of off flavours and overall flavour balance. Gold, Silver and Bronze Certificates were awarded for each class.

Step 3. A further **Organoleptic Assessment** of the top scoring table olives were re-tasted blind to determine the Best Table Olive in Show.

TABLE OLIVE CLASS RESULTS

Class 6 - Green Olives, plain, whole or pitted or sliced but not stuffed.

Commercial Oil Name and Location	Exhibit Number	Score (out of 30)	Award	Olive Varieties	Judges' Comments (moderated by Head Judge)
Cicada Verdale	1	26.5	G	Verdale	Excellent all round flavour, good taste, great flavour
Torzi Matthews Wines Green Kalamata	2	24.4	S	Kalamata	Lifted aroma, colour attractive, firm in texture, flavour intense, long lasting

Class 7 - Black Olives, plain, whole or pitted but not stuffed or sliced.

All varieties except Kalamata and California Ripe processed.

Commercial Oil Name and Location	Exhibit Number	Score (out of 30)	Award	Olive Varieties	Judges' Comments (moderated by Head Judge)
Talinga Grove	3	24.4	S	Pendolino	Mild flavour, leafy aroma, some blemishes, texture slightly soft, bitterness obvious in after taste

Class 8 - Kalamata Olives, plain, whole olives only.

Commercial Oil Name and Location	Exhibit Number	Score (out of 30)	Award	Olive Varieties	Judges' Comments (moderated by Head Judge)
Cicada Kalamata	4	26.6	G	Kalamata	Lovely aroma, great flavour, saltiness balanced by intense flavour, great colour, skin little firm
Patly Hill Farm Kalamata	9	23.1	S	Kalamata	Aroma subdued, no blemishes, flavour short accentuating bitterness & saltiness
Coriole Jumbo Kalamata	5	21.1	B	Kalamata	Aroma subdued, cheesy, lactic aroma, flavour little short, some blemishes, bitterness in aftertaste.
Coriole Large Kalamata	6	21.8	B	Kalamata	Slight reductive aroma, skin toughness, olive flavour lacking intensity, low salt
Nangkita Kalamata	8	21.8	B	Kalamata	Good looking olive, texture tough, intense aroma, cheesy buttery flavour, too salty, lack of flavour persistence
Torzi Matthews Wines Kalamata	11	21	B	Kalamata	Good aroma slightly buttery, good texture, overly salty, colour dull & variable, flavour lacking persistence
Willunga Hills Organic Kalamata	12	21.8	B	Kalamata	Good looking, touch buttery, bitterness & saltiness obvious, overly acidic
	7	18.9	-	Kalamata	Slightly acidic aroma, fizzy, flavour overly acidic, texture slightly too soft, unbalanced
	10	18.9	-	Kalamata	Lactic aroma, buttery cheesy character dominating, touch soft texture, bitterness obvious, bit vinegary

Class 9b - Spiced Olives, flavoured with garlic and/or chilli.

Commercial Oil Name and Location	Exhibit Number	Score (out of 30)	Award	Olive Varieties	Judges' Comments (moderated by Head Judge)
The Australian Olive Company Finnis Estate Gourmet Mix	13	23.5	S	Kalamata, Kalamata (Giant), Koroneiki, Mediterranean, Leccino	Active spicy aroma, minor blemishes, good flavour intensity, hint of bitterness in black olives

Class 9c - Dried Olives, sun, salt or heat dried, including spiced and pitted.

Commercial Oil Name and Location	Exhibit Number	Score (out of 30)	Award	Olive Varieties	Judges' Comments (moderated by Head Judge)
Coriole Kalamata Salt Cured	14	24.6	S	Kalamata	Good texture and flavour, good balance, flavour persists, slight cheesy character

Class 10 - Wild Olives and Olive Medleys, plain whole olives only.

Commercial Oil Name and Location	Exhibit Number	Score (out of 30)	Award	Olive Varieties	Judges' Comments (moderated by Head Judge)
The Australian Olive Company Finnis Estate Koroneiki (Wild)	15	22	S	Koroneiki	Aromatic aroma, texture slightly soft, flavour persistent but not intense, low salt



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