



# 2018 ROYAL ADELAIDE OLIVE AWARDS CATALOGUE OF RESULTS



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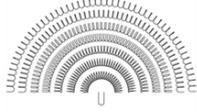


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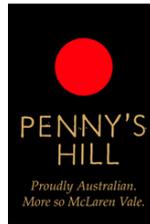
We gratefully acknowledge the generous support of the following sponsors who have contributed towards the 2018 Royal Adelaide Olive Awards:

 <p>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</p>	<p><b>The Olive Centre</b></p> <p>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. <a href="http://www.theolivecentre.com">www.theolivecentre.com</a></p>
 <p>Award: Olive Oil Testing Prize for Best Oil of Provence - Class 1 Prize : \$250 Cash</p>	<p><b>NSW Department of Primary Industries - Oil Testing Service</b></p> <p>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. <a href="http://www.dpi.nsw.gov.au/content/aboutus/services/das/olive-oil">www.dpi.nsw.gov.au/content/aboutus/services/das/olive-oil</a></p>
 <p>Award : Best Flavoured Oil Prize : Service voucher to the value of \$250</p>	<p><b>Olive Oil Packaging Service (OOPS)</b></p> <p>We are bag in box packaging specialists. Casks protect your olive oil from light and air and ensure that it stays as fresh as is possible.</p> <p>We can pack your oil for you at our factory, or we can supply everything you need to pack it yourself. We even provide the instructions.</p> <p>Casks come in 1, 2, &amp; 4 litre for home use, 10 &amp; 20 litre for food service, and 250 &amp; 1000 litre bag in drum IBCs.</p> <p>We can even help with the labels for your casks.</p> <p>Bag in box – the modern way to package olive oil.</p>
 <p>Award : Best Open Oil - Class 4 Prize : \$250 Cash</p>	<p><b>Cospak</b></p> <p>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. <a href="http://www.cospak.com.au">www.cospak.com.au</a></p>
 <p>Award : Best South Australian Oil in Show Prize : 2 x 50 litre drums of commercial grade Seasol</p>	<p><b>Seasol International</b></p> <p>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 (<i>Durvillea potatorum</i>) and Knotted Kelp (<i>Ascophyllum nodosum</i>). 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. Seasol is Australian made and owned. <a href="http://www.seasol.com.au">www.seasol.com.au</a></p>

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ekhidna



## 2018 Royal Adelaide Olive Oil Awards

### Head Judge Report – Extra Virgin and Flavoured Oils

Firstly, I'd like to thank the hard-working olive producers who submitted olive oil entries into the Awards this year. We are grateful to you for you sharing your product with us.

Sincere thanks go to Michael Johnson for a first-rate job as Head Steward. There was a great deal of running around this year - picking and dropping off oils, decanting oils, liaising with the Royal Agricultural and Horticultural Society and the Kooyonga Golf Club, sending samples for testing, and generally providing fantastic support for a well and fairly conducted competition. A big thank you must also go to Michele Freeman, Trent Moullae, Bradley Hicks and Kent Hallett for their behind the scenes stewarding assistance and attention to detail.

A very big thank you to Shane Cummins for stepping in at the very last minute and helping out as head judge. His input and experience assisted in a very smooth running of the judging. Granted having a newborn in the house – Shane's help also put my mind at ease.

### Receiving of Entries

For the 2018 competition, all olive oil entries were received by the Royal Agricultural and Horticultural Society of SA Inc.

The oils were then collected and categorised by the Chief Steward (Michael Johnston). The identity of all oils was treated with complete discretion and confidentiality until the results were announced at the Royal Adelaide Olive Awards dinner on 5<sup>th</sup> September 2018.

### Judging Panels

The Head Judge for the competition was Trudie Michels and on judging day, Shane Cummins stepped in at the last minute to moderate the judging programme.

As always, we are indebted to the judges who volunteered their time at the judging in August. It was great to have several associate judges in training join us this year. We are proud to be part of training up the next generation of competition judges. There were eleven highly trained and experienced judges from South Australia and New South Wales. The judges were chosen for their regional, state-based, national and international judging experience.

These eleven judges volunteered their time on the day and were assigned to one of four tasting panels, with each panel judging 20 entries. As a number of judges had entered oils into the competition, it was imperative that the olive oils were strategically allocated to panels so that no judge would assess their own oil. Oils were judged by class number.

### Oil Judging

Judging took place on Saturday 25<sup>th</sup> August 2018 at the Kooyonga Golf Club. It provided a great location with plenty of natural light, good temperature control for the oils and excellent facilities.

The 100 Point Sensory Scoring System was used by all judges to assess each oil's levels of freshness, aroma, flavour, balance, complexity, intensity, and aftertaste.

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:

86 – 100 points Gold

76 – 85 points Silver

65 – 75 points Bronze

<50 points – Withdrawn - possible defect or lacking any olive character.

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 totals 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 the competition.

The flavoured oil classes were judged at the conclusion of the Best Extra Virgin Olive Oil in Show judging.

### **The Outcomes**

The Royal Adelaide Olive Awards received a total of 88 oil entries this year, slightly down on last year, but given this year was a low alternative bearing year, this was anticipated. There was 79 Extra Virgin Olive Oil entries and nine flavoured oils entered. 89% of entries were awarded a medal.

This olive oil entries came from VIC, SA, NSW, TAS, ACT, and WA.

In the Extra Virgin Classes (1-4) eleven gold medals were awarded (13.9% of entries), 27 silver medals (34% of entries) and 38 bronze medals (48.1% of entries). Six oils scored between 51 and 64 points (no medal) whilst three oils were withdrawn for being possibly defective or lacking any evidence of olive character (3.7% of entries). This number is down on last year.

In the Flavoured oil Classes (5a - 5b) all nine entries received medals with 3 gold, 3 silver and 3 bronze medals being awarded. This is a considerable increase on last year's entries and it was great to see that flavoured oil producers are improving technique and quality and being rewarded for it.

This year, we asked judges to tell us their overall thoughts on the oils this year. Comments varied but the main overarching themes were

“Fair spread of quality across all classes”

“A large number of oils with really interesting and unusual aromas and/or flavours”

“Overall the oils were a little flat in the flavour department. Aromas were good however the flavours didn't follow through.”

“The gold medal oils were complex and simply wonderful”

“A larger number of mild and medium oils this year with some really good mild oils”

“Many of the robust entries and some of the medium oils were very bitter, astringent and unbalanced with late pepper”

“Quite a few solid oils but nothing to blow me away in terms of complexity and flavour depth from start to finish”

Thank you again to everyone who was involved in the competition.

Trudie Michels

Head Judge

## EXTRA VIRGIN & FLAVOURED OLIVE OIL COMPETITION

<b>CLASS 1 PROVENANCE</b> - 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.					
<b>Exhibitor Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal (Gold, silver, bronze)</b>	<b>Style (Mild, Medium, Robust)</b>	<b>Comment</b>
Boundary Bend Olives	Cobram Estate Hojiblanca	92	GOLD	Robust	Complex nose of dead ant, tomato leaf, anise and herbal basil. Rich, persistent flavours, tomato, herbal, balanced pungency. Long length. Textured and seamless.
Throon Pty Ltd	Michael's Olives Manzanillo Frantoio	91	GOLD	Medium	Banana, tropical aromas with tomato leaf. Great transfer to palate. Good bitterness and pungency with a lingering finish.
Nasmin	Nasmin FS 17	90	GOLD	Medium	Abundant aromas, fresh greens and herbs. Well balanced with a long clean finish and textured bitterness and pungency.
Fedra Olive Grove / SFK Investments	Extra Virgin First Cold Press Olive Oil Frantoio	90	GOLD	Robust	Green banana nose, floral confectionary notes with a spiciness. A long balanced peppery finish.
Auburn Olive Oil	Auburn Extra Virgin Olive Oil	88	GOLD	Medium	Aroma of artichoke, green tea and tomato leaf. Palate of avocado with a long, warm ginger finish. Balanced Bitterness and pungency.
Rosto Pty Ltd	Rosto Extra Oomph	88	GOLD	Mild	Grassy aromas, green tomato and fruit transferring to palate. Balanced lingering bitterness and pungency.
Romley Estate	Romley Estate 2018 Grand Reserve Koroneiki	88	GOLD	Medium	Dried oregano and vanilla nose. Ripe banana, lingering bitterness, slight astringency and great persistence.
Rosto Pty Ltd	Rosto Mellow	87	GOLD	Mild	Rosewater, vanilla and floral nose. Sweet vanilla, caramel flavours, rose and cacao on the palate, gentle bitterness and pungency. Complex and interesting.
Jumbuck Pastoral	Jumbuck Olive Oil	87	GOLD	Medium	Grassy, red apple, celery, and salad leaf nose. Great balance with a long peppery pungency.
Boundary Bend Olives	Cobram Estate Picual	87	GOLD	Mild	Fresh grass and green tomato leaf aroma. Green bean flavour transferring to a creamy finish, and an elegant balanced bitterness and pungency.
Belle Hannah Olives	Belle Hannah Olives Extra Virgin Olive Oil	82	SILVER	Robust	Banana and fresh herbal aromas transferring to palate. Late bitter wasabi astringent finish.
Longridge Olives	Longridge Olives MILD	80	SILVER	Medium	Clean fresh citrus, blossom and salad greens. Clean, smooth, good transfer, late white pepper finish.
Waikerie Olive Grove	The Distinguished Olive	80	SILVER	Medium	Pleasant aromas, grassy, green artichoke and tomato leaf. Dry herb flavours with late pepper.
Nasmin	Nasmin Leccino	80	SILVER	Medium	Grassy, tomato on the nose with fresh meadow aroma. Endive on palate, gentle bitterness and a rocket leaf finish.
Hugo Wines Pty Ltd	Hugo Extra Virgin Olive Oil	80	SILVER	Medium	Sweet caramel, ripe banana, dried oregano. Slight bitterness and green chilli heat.
Nasmin	Nasmin Coratina	79	SILVER	Medium	Woody herb aromas, sage, grass, thyme. Good transition from nose to palate. Long peppery finish, great bitterness.
AMPALE Extra Virgin Olive Oil	AMPALE Extra Virgin Olive Oil	76	SILVER	Medium	Grassy, celery, apple aroma. Full body, good length, medium peppery finish.
Telford Olives	Telford Blend	76	SILVER	Mild	Lemon aroma. Green herbaceous palate, long lasting bitterness. Pungency dominates and persists.
The Ferals	The Good Life	76	SILVER	Mild	Delicate aroma. Creamy finish, very light floral flavours, slightly astringent, tropical green banana.
Woodside Farm	Woodside Farm Olive Oil	76	SILVER	Mild	Woody tomato characters on the nose and transferring onto the mouth. Nice long finish.
Rio Vista Olives	Rio Vista Olives Signore	76	SILVER	Medium	Fresh tomato leaf aroma with good transfer. Long well balanced astringent finish. Lingering finish.
The Ferals	Miller's Late Haul	76	SILVER	Mild	Ripe fruit and tomato leaf aromas with good transfer. Good pungency and bitterness.
Elisi Grove	Elise Grove Koroneiki	75	BRONZE	Mild	Classic floral notes with a hint of bitter greens. Aroma to palate transfer not as intense. Mild bitterness and pungency.

Exhibitor Company Name	Brand Name of Exhibit	Score	Medal (Gold, silver, bronze)	Style (Mild, Medium, Robust)	Comment
Romley Estate	Romley Estate 2018 Estate Blend	74	BRONZE	Robust	Citrus, lemon, melon aroma transferring well to palate. Mild bitterness, astringent finish with a radish heat.
Throon Pty Ltd	Michael's Olives Koroneiki	74	BRONZE	Mild	Dried herb, green banana, strong bitterness, lingering vanilla.
Tarralea Grove Jarrahdale	Tarralea Grove Jarrahdale Manzanillo Kalamata	72	BRONZE	Robust	Ripe pea shoots, leafy, banana, cashew nut aromas. Buttery mouthfeel, ripe fruit, late peppery bitterness.
Throon Pty Ltd	Michael's Olives Corregiolo	71	BRONZE	Medium	Medium candied citrus on the nose, medium transfer and slightly unbalanced bitterness and pungency. A touch harsh on the finish.
Sadler L & Scarlett G	Fleur de Lys	71	BRONZE	Medium	Green and grassy nose. Initial bitterness, green banana, late pungent finish.
Elisi Grove	Elisi Grove Kalamata	70	BRONZE	Medium	Herbaceous notes, tomato leaf. Flavour transfer lacked intensity. Medium pungency, luscious mouthfeel, rich full finish.
Longridge Olives	Longridge Olives MEDIUM	70	BRONZE	Mild	Savoury tomato and herb aromas, poor transfer. Oil lacks a little complexity on palate. Astringent and unbalanced on the palate and finish.
Flinders Island Olives	Flinders Island Organic Olive Oil	70	BRONZE	Mild	Ripe tropical fruit aroma and lemon zest, through to tropical fruit flavours. Lingering finish.
The Ferals	The G.	70	BRONZE	Mild	Ripe fruit, tropical nose, green tomato. Papaya, guava walnut. Little bitterness and late red chilli.
Nasmin	Nasmin Leccino Coratina	69	BRONZE	Mild	Moderate to low fruit intensity on nose. Almond and green bean notes and flavours, a textured finish but lacks fruit on the palate and finish.
Peppercorn Pastures	Finniss River Farm Extra Virgin Olive Oil	69	BRONZE	Mild	Green banana with mild transfer to the palate. Moderate length with gentle bitterness.
Auburn Olive Oil	Auburn Olive Oil Manzanillo	68	BRONZE	Medium	Mild tomato leaf and herb aromas, green banana flavours. Very bitter and pungent. Not balanced.
M & M Trading Company	Kangaroo Paw Olive Oil	67	BRONZE	Mild	Mild floral aroma with artichoke and green tea. Flavours not as intense on palate. Simple palate structure with mild fruit and pungency on the finish.
Patly Hill Farm	Patly Hill Farm Verdale, Mission & Mediterranean Extra Virgin Olive Oil	67	BRONZE	Mild	Pleasant floral aromas transferring to apple flavours. Mild finish with short length.
Murray Gums Estate	Murray Gums Estate	65	BRONZE	Mild	Olive fruit aromas, very mild green tomato. Short mild bitterness and pungency.
Our Lady of The Snow Olive Oil	Our Lady Of The Snow Olive Oil	65	BRONZE	Robust	Attractive aromas of green fresh grass that did not follow through onto palate. Highly bitter.
Patly Hill Farm	Patly Hill Farm Extra Virgin Olive Oil Manzanillo	64	-	Medium	Mild fruit, green grass aromas transferring to palate. Bitterness overpowering.
Bahloo Glen Olives	Bahloo Glen Olives Extra Virgin Olive Oil	64	-	Mild	Some confectionery notes but lacks fresh fruit characters. Unbalanced and short length.
Rio Vista Olives	Rio Vista Olives Manzanillo	64	-	Mild	Mild aroma and flavour. Walnut and caramel flavours. Lacks fresh fruit. Bitterness out of balance.
Auburn Olive Oil	Auburn Olive Oil Koroneiki	63	-	Mild	Mild aroma of tomato and herb. Weak finish and short length lets the oil down.
TOB/SRO	SRO	-	-	-	Withdrawn
TGJ	Mission	-	-	-	Withdrawn

**CLASS 2 REGIONAL** - 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 200L.

<b>Exhibitor Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal (Gold, silver, bronze)</b>	<b>Style (Mild, Medium, Robust)</b>	<b>Comment</b>
Primo Estate Wines	Primo Estate Wines Joseph First Run	82	SILVER	Medium	Herbaceous, green tomato aroma, good fruit flavours transferring to palate. Long lasting, clean finish, enjoyable mid palate.
Boundary Bend Olives	Cobram Estate Robust	81	SILVER	Medium	Aromas of fresh green cut grass and herbs on the palate. Attractive bitterness that lingers.
Primo Estate Wines	Primo Estate Wines Joseph Cold Press	80	SILVER	Medium	Banana and floral on the nose. Banana, sweet, creamy flavours on the palate with a late pink peppercorn finish.
Boundary Bend Olives	Cobram Estate Classic	76	SILVER	Mild	Aromatic lush tropical fruit on nose to palate. Creamy mouthfeel with little bitterness and pungency on the medium to short finish.
Diana Olive Oil Holdings Pty Ltd	Diana Olive Oil Novello	74	BRONZE	Medium	Ripe nose, slight tropical notes. Sweet palate with slight pinenut and ripe banana on the palate. Gentle finish building to a heated finish.
Telford Olives	Bundaleer Blend	72	BRONZE	Medium	Ripe, papaya on the nose and the palate. With overripe tropical notes, late chilli finish.
Romley Estate	Romley Estate 2018 Family Reserve	70	BRONZE	Robust	Green grassy palate, endive and banana. Lingering sage bitterness and wasabi pungency.
Bonina Olive Grove	Bonina Olive Grove Extra Virgin Olive Oil	69	BRONZE	Medium	Herbal, green tea and green banana nose. Good flavour transfer, astringent, late pungency.
ALDI Stores	The Olive Tree Australian Extra Virgin Olive Oil Northern Victoria	68	BRONZE	Mild	A simple oil that holds its own with soft herbal and caramel notes. Short finish. Lacks a little freshness.
Peninsula Providore Farm	Peninsula Providore	68	BRONZE	Mild	Apple, herbs and citrus notes on nose. Mild transfer with a mild palate and a late lingering pungency.
Boundary Bend Olives	Cobram Estate Light	67	BRONZE	Mild	Nettle, ripe olive, biscuits and tomato flesh on the nose with weaker transfer to a somewhat stale palate. Broad on the palate that lacks freshness.
ALDI Stores	The Olive Tree Australian Extra Virgin Olive Oil Adelaide Plains, SA	66	BRONZE	Medium	Fresh lemon, banana and herbal aroma. Not as evident on the palate. Lingering warm finish, balanced pungency.
Elisi Grove	Woodlane Blend 2018	66	BRONZE	Medium	Lemon, apple and grassy notes on the nose with a pithy bitterness on the finish. Pungency unbalanced.
ALDI Stores	The Olive Tree Australian Extra Virgin Olive Oil Moore River, WA	66	BRONZE	Mild	Youthful aroma of sweet confectionery notes. Flavour transfer includes notes of almond. Short finish with unbalanced bitterness and pungency.

<b>CLASS 3 MULTI-REGIONAL</b> - The oil must be sourced from olives grown from more than one region. Minimum volume 200L.					
<b>Exhibitor Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal (Gold, silver, bronze)</b>	<b>Style (Mild, Medium, Robust)</b>	<b>Comment</b>
Bentivoglio Olives (Rylstone Olive Press)	Rylstone Olive Press 'Crooked River'	89	GOLD	Medium	Scents of lemon, apple, salad leaves and tropical fruit. Great transfer to palate with complexity and a creamy avocado viscosity. Long length with balanced bitterness and pungency.
Diana Olive Oil Holdings Pty Ltd	Diana Olive Oil Red Label	80	SILVER	Mild	An aromatic nose of dried herb, tomato leaf and floral notes. Transfers to palate with the addition of banana and baby spinach. Good mouthfeel but a little astringent on the finish.
Bentivoglio Olives (Rylstone Olive Press)	Rylstone Olive Press 'Murray Darling'	77	SILVER	Medium	Green tomato, savoury herbs and rocket. Good transfer of flavours with a creamy long finish. Moderate bitterness and pepper intensity.
Rio Vista Olives	Rio Vista Olives Gigi	77	SILVER	Mild	Cut grass aromas, lemon thyme, green tomato and tropical fruit flavours. Good transfer to palate. Balanced bitterness, length and complexity.
Fedra Olive Grove / SFK Investments	Jeff's Blend Extra Virgin First Cold Press Olive Oil	76	SILVER	Medium	Aromas of fresh herbs and tomato leaf. Floral, initial vanilla going into banana, late bitterness with lingering heat.
Rio Vista Olives	Rio Vista Olives Augusto	74	BRONZE	Medium	Green tomato aromas flowing onto palate. Clean light mouthfeel but slightly unbalanced and astringent on the finish.
Oleapak Pty Ltd	Currawong Mild & Fruity	73	BRONZE	Medium	Aromas of ripe olive and pineapple transferring to the nose. Ripe fruit, floral, nutty tastes with late chilli heat. A little unbalanced with a short to medium length.
Bentivoglio Olives (Rylstone Olive Press)	Rylstone Olive Press 'Murrumbidgee'	70	BRONZE	Mild	Honey and nutty aromas but falls a little flat on the palate. Good mouthfeel but intensely bitter finish. Unbalanced.
Boundary Bend Olives	Cobram Estate Premiere	68	BRONZE	Robust	Ripe banana, malty and sweet spice. Moderate flavour transfer. Very viscous on the palate with grassy hay notes and a unbalanced woody astringency.
Rio Vista Olives	Rio Vista Olives Kalamata	65	BRONZE	Medium	Tomato leaf, basil and green banana scents. Buttery mouthfeel, harsh astringent, moderate length.
BBO	RI	-	-	-	Withdrawn
<b>CLASS 4 OPEN</b> - All other extra virgin olive oils not eligible for Class 1-3. Minimum volume 200L.					
<b>Exhibitor Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal (Gold, silver, bronze)</b>	<b>Style (Mild, Medium, Robust)</b>	<b>Comment</b>
Ausvigor Global Pty Ltd	Living Pure Premium Australian Extra Virgin Olive Oil	79	SILVER	Mild	Fresh and aromatic tropical guava on nose with good transfer to palate. Engaging finish. Long length. Balanced pepper and bitterness.
Nangkita Olives	Nangkita Olives Frantoio	77	SILVER	Mild	Aromas of fresh blossom, lemon and salad leaves. Broad, buttery, pithy bitterness with some astringency.
The Australian Olive Company Pty Ltd	Mediterranean Gold	68	BRONZE	Robust	Soft herbal and tomato leaf notes transferring to palate. Dried grass, herbal, astringency and strong late pepper.
Rawley Power	Soon & Soms Koroneiki Verdale	67	BRONZE	Mild	Tropical notes of mango and mint. Ripe buttery palate with mild late pepper. Short finish.

Exhibitor Company Name	Brand Name of Exhibit	Score	Medal (Gold, silver, bronze)	Style (Mild, Medium, Robust)	Comment
The Australian Olive Company Pty Ltd	Mediterranean Gold Cucina	65	BRONZE	Mild	Delicate stone fruit and ripe banana on nose and palate. Unbalanced pungency on the palate.
Boundary Bend Olives	Cobram Estate Koroneiki	65	BRONZE	Mild	Tropical fruit aromas with some banana skin on palate. Medium intensity with an unbalanced finish. Short length.
The Australian Olive Company Pty Ltd	Mediterranean Gold Phoenician	63	-	Medium	Dried hay, waxy neutral aroma. Walnut on the palate with late pungency. Lacks olive flavour. Short finish.
Nangkita Olives	Nangkita Olives Leccino	63	-	Mild	Leafy, hay, fresh nuts and dried grass aroma. Lacks complexity on the palate and finish.

#### CLASS 5a FLAVOURED OILS - 'AGRUMATO' STYLE

Exhibitor Name	Brand Name of Exhibit	Score	Medal (Gold, silver, bronze)	Comment
Longridge Olives	Longridge Olives Lemon Agrumato	90	GOLD	Fresh lemon and lime zest and juice and green salad leaves. Great transfer to palate with a clean, creamy mouthfeel and a balanced mild pungency. Flavours of both lemon and olive fruit are harmonised and well balanced.
Oleapak Pty Ltd	Currawong Lemon Agrumato	78	SILVER	Fresh lemon zest, grass and a sherbet confection-like aromas with medium intensity. Pleasant pithy taste, with lingering fresh lemon notes and a peppery astringent finish.

#### CLASS 5b FLAVOURED OLIVE OILS - METHOD OTHER THAN 'AGRUMATO'

Exhibitor Name	Brand Name of Exhibit	Score	Medal (Gold, silver, bronze)	Comment
Fedra Olive Grove / SFK Investments	Fedra Olive Grove Garlic, Thyme, Lemon & Oregano Infused Extra Virgin Olive Oil	88	GOLD	Aromatic nose dominated by garlic and then thyme and oregano on the mid palate finishing with lemon. Balanced flavoursome oil with slight bitterness. Long length and complex.
Oleapak Pty Ltd	Currawong Garlic Gourmet Infusion	86	GOLD	Fresh vibrant delicate EVOO with a clean underlying garlic aroma and flavour. Smooth finish, well balanced. Almost creamy 'garlic cream' finish.
Fedra Olive Grove / SFK Investments	Fedra Olive Grove Rosemary Infused Extra Virgin Olive Oil	76	SILVER	Strong rosemary and dried herbal notes on the palate transferring well to the palate. Lingering flavour with medium bitterness and pepper. Moderate length.
Fedra Olive Grove / SFK Investments	Fedra Olive Grove Truffle Infused Extra Virgin Olive Oil	76	SILVER	Aromas of truffle, intense roast garlic, smoky BBQ, and an earthiness on the palate. Truffle characters overpower olive character. Long length with medium levels of bitterness and pungency.
Tarralea Grove Jarrahdale	Tarralea Grove Garlic Infused Olive Oil	72	BRONZE	Fresh balanced garlic aromas and flavours. Olive fruit character less intense than garlic. Moderate intensity with persistent aftertaste.
Fedra Olive Grove / SFK Investments	Fedra Olive Grove Chilli & Lemon Infused Extra Virgin Olive Oil	70	BRONZE	Lemon citrus nose with ripe lemon flavours on the palate. Chilli is more evident on the palate and finish. Combination works well just a little out of balance.

# **2018 ROYAL ADELAIDE OLIVE AWARDS SPECIAL PRIZES**

**THE OLIVE CENTRE PRIZE  
and  
DR MICHAEL BURR AM TROPHY  
for  
BEST OIL OF SHOW**  
\$500 Cash Prize and \$500 Product Voucher  
**Boundary Bend Olives, Cobram Estate Hojiblanca**

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**THE SEASOL PRIZE  
for  
BEST SOUTH AUSTRALIAN OIL IN SHOW**  
Seasol Products to the value of \$250  
**Throon P/L, Michael's Olives Manzanillo Frantoio**

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**NSW DEPARTMENT OF PRIMARY INDUSTRIES - OLIVE OIL TESTING PRIZE  
for  
BEST OIL OF PROVENANCE**  
\$250 Cash prize  
**Boundary Bend Olives, Cobram Estate Hojiblanca**

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**THE OLIVES SOUTH AUSTRALIA PRIZE  
for  
BEST REGIONAL OIL**  
**Primo Estate Wines, Joseph First Run**

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**THE OLIVES SOUTH AUSTRALIA PRIZE  
for  
BEST MULTI-REGION OIL**  
**Bentivoglio Olives (Rylstone Olive Press), Rylstone Olive Press 'Crooked River'**

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**THE COSPAC PRIZE  
for  
BEST OPEN OIL**  
**Ausvigor Global PTY LTD, Living Pure Premium Australian Extra Virgin Olive Oil**

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**THE OLIVES SOUTH AUSTRALIA PRIZE  
for  
BEST MILD OIL**  
**Rosto Pty Ltd, Rosto Extra Oomph**

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**THE OLIVES SOUTH AUSTRALIA PRIZE  
for  
BEST MEDIUM OIL**  
**Throon P/L, Michael's Olives Manzanillo Frantoio**

**THE OLIVES SOUTH AUSTRALIA PRIZE**  
for  
**BEST ROBUST OIL**  
Boundary Bend Olives, Cobram Estate Hojiblanca

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**OLIVE OIL PACKAGING SERVICES PRIZE**  
for  
**BEST FLAVOURED OIL**  
Services voucher to the value of \$250  
Longridge Olives, Longridge Olives Lemon Agrumato

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**THE OLIVES SOUTH AUSTRALIA PRIZE**  
for  
**BEST SOUTH AUSTRALIAN PRODUCER**  
Nasmin

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**THE OLIVES SOUTH AUSTRALIA PRIZE**  
for  
**BEST TABLE OLIVE OF SHOW**  
Romley Estate, Garlic Chilli & Herb Olives

## 2018 Royal Adelaide Table Olive Awards

### Head Judge Report – Table Olives

Firstly, I would like to thank the Chief Steward Paul Eblen and his assistant Michelle Eblen for organising the logistics of setting up prior to tasting. Special thanks to the judges Andrew Markides, Bob Barrett, Michael Harbison, and Michael Esposito for their time and expertise, and I hope we can call on them again for next year! I would also like to acknowledge the generous assistance of Royal Agricultural and Horticultural Society management and Melissa Lange and Amanda Ford of the RAHS in conducting correspondence and for providing the results booklet.

Entry numbers were slightly down, possibly due to the poor fruit set in the 2018 season in some areas. We had six exhibits in total with three entries in Class 8 Kalamata olives, two for Class 9 Spiced or specialty, and one in Class 10 Wild or medleys. One Gold medal was awarded in Class 9.

All judges agreed that Best of Show should be awarded to the Gold Medal winning Spiced Olives.

Cheers  
Michelle Wirthensohn

<b>Class 8 - Kalamata, plain whole olives only</b>				
<b>Exhibitor Name</b>	<b>Variety</b>	<b>Score (/30)</b>	<b>Medal (Gold, silver, bronze)</b>	<b>Comment</b>
Cicada Olives	Kalamata	22.2	SILVER	Good size, even colour, no blemishes, olive aroma lifted, flavour balanced, some bitterness obvious on aftertaste, some yeast infection.
The Australian Olive Company	Kalamata	21.3	BRONZE	Some slight bruising, soft pockets on flesh, aroma subdued, slight volatility, saltiness exceeds olive flavour, good texture but skin a little tough.
Nangkita Olives	Kalamata	20.1	BRONZE	Some slight bruising, varied in colour, good attractive aroma, good texture, over salted, balance is wrong, flavour does not last in aftertaste, hint of bitterness and skin slightly tough.
<b>Class 9 - Specialty Olives including spiced, pitted, sliced and stuffed</b>				
<b>Exhibitor Name</b>	<b>Variety</b>	<b>Score (/30)</b>	<b>Medal (Gold, silver, bronze)</b>	<b>Comment</b>
Romley Estate	Garlic Chilli & Herb Olives	25.0	GOLD	Minor blemishes, attractive flavours are abundant and work well together, good texture & flavour balance, spicy flavours from chilli and herb are in tune with intense fruit flavours.
The Australian Olive Company	Gourmet Mix	21.7	BRONZE	Gas pockets, slightly bitter, fresh tasting, firm green olives, but soft dark olives, herbal notes dominating aroma, flavour long lasting, bitterness in aftertaste distracting.
<b>Class 10: Wild Olives or Medleys</b>				
<b>Exhibitor Name</b>	<b>Variety</b>	<b>Score (/30)</b>	<b>Medal (Gold, silver, bronze)</b>	<b>Comment</b>
The Australian Olive Company	Koroneiki (Wild)	24.1	SILVER	Floral notes, good texture, lovely appearance, flavour intensity and persistence a key positive, salt in balance, bitterness in aftertaste distracting.







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