

The Australian Olive Association Ltd



*10th National
Extra Virgin Olive Oil
Show*

CATALOGUE OF RESULTS

Presented at the Australian Olive Expo
Canberra, ACT
October 26, 2006

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The AOA Board thanks the Judges and Organising Committee for their generous support of the Extra Virgin Olive Oil Show.



S U M M A R Y O F M A J O R A W A R D S

Carol L'Heureux Trophy for Best Oil in Show

Kathy and Jos Weemaes, Gooramadda Olives: UCI3A6

Trophies for Best in Class

Class 1

Kathy and Jos Weemaes, Gooramadda Olives: UCI3A6

Class 2

Torzi Matthews Vintners: Vat Number One

Class 3

Boundary Bend Marketing Ltd: Koroneiki Style

Class 4

Julian Barson, Leontyna (BAI)

Class 5

Robert Goddard, Coronea Grove Olives (CGG)

Congratulations to all award winners and many thanks to all exhibitors for entering the Australian Olive Association 10th National Extra Virgin Olive Oil Show.

To those exhibitors who did not receive an award, we encourage you to reflect on the judges' comments, incorporate whatever changes are necessary and exhibit again next year.

CHAIRMAN'S COMMENTS

Congratulations to the Australian Olive Association and its stakeholders, the Australian olive oil producers for successfully staging its 10th National Extra Virgin Olive Oil Show. The first National Show had under 40 entries. Many were hand harvested from feral olive trees and processed with mat presses. We certainly have come a long way.

This year saw 187 exhibits from 104 exhibitors located in all the States, and from 24 different regional associations. The AOA National Show has grown to clearly become the biggest and most competitive of all the major extra virgin olive oil shows in Australia.

A glance at this year's results might suggest that the judges were somewhat generous. Significantly more gold medals were awarded than has been the case in the past. Traditionally, only around 1 in 20 oils receive the highest award. In reality the outcomes both in terms of the number and type of medals awarded this year reflect the high standard of entries. Despite many olive growing regions experiencing a long dry spell often accompanied by frost, it would appear that in the main most exhibitors only presented sound oils for judging. This was pleasing in that it demonstrates a level of knowledge regarding what constitutes good oil, and also the ability to put that knowledge into practice.

A feature of the gold medal winners this year was the diverse positions that they hold within the Australian industry. Gold medal winners included some very small producers through to Australia's largest, from boutique brands to un-bottled bulk oil. This is a fabulous outcome. It shows that small and large producers alike understand what it takes to make excellent extra virgin olive oil and more importantly they are putting that knowledge into sound practice. It is worth noting that the judges are under no obligation to award gold medals. They can award none or many in each class. The number awarded depends solely on the quality of the oils being exhibited.

Despite this, it perhaps goes without saying that we need to continually strive for improvements in Australian olive oil quality. It would be wrong to assume that our competitors are not improving themselves, or are incapable of making large volumes of high quality oils. As a notable example, in my opinion, the standard and consistency of Spanish extra virgin oil has improved substantially over the last few years. The dominance of good varieties, modern 2 phase mills, and their wealth of knowledge and experience, both practically and scientifically makes the Spanish producers formidable competitors. But given the standard of oils seen in

this show, we should move forward with confidence that we can compete in terms of quality, both at the small and large ends of the production spectrum.

As always, it is appropriate that we warmly thank the judges for contributing their time and tasting

skills to undertake this important task. Chuck L'Heureux should also be congratulated for his utmost professionalism in organising and managing the conduct of the show.

*Richard Gawel
Chief Judge*

C H I E F S T E W A R D ' S S U M M A R Y

The 10th National Extra Virgin Olive Oil Show 2006 attracted 187 oils from 104 exhibitors this year, just under last year's record number. Unfortunately, several people missed the closing date which would easily have given us another record year. Still, quite a good result for a year affected by frost.

The average FFA of oils decreased slightly this year from .21 to .19. The average polyphenol level of oils was also slightly lower at 240 vs 246 in prior year..

The Single-Estate (Class 1) had the largest number of entries, and produced some excellent oils with many awarded Bronze, Silver or Gold medals.

All judging was conducted in Sydney over the weekend of 23rd and 24th September. The AOA extends its sincere thanks to all Judges and to the Chairman, Richard Gawel, for their involvement and time freely given. We would not be able to stage such an extensive show without their enthusiastic involvement and support. We also wish to thank Alfa Laval for their generous sponsorship of the EVOO Show and Award Dinners. Lastly, we wish to thank the NSW Department of Primary Industries laboratory at Wagga Wagga whose timely completion of the chemical testing ensured the Show progressed smoothly.

*Chuck L'Heureux
Chief Steward*

THE JUDGING PANELS

The Australian Olive Association's 10th National Extra Virgin Olive Oil Show 2006 was ably judged by the following:

Chair

Richard Gawel

Judges

Robert Armstrong	NSW	Tony Hodge	NSW
Christine Ashcroft	NSW	Mark Kailis	WA
Jayne Bentivoglio	NSW	Patrice Newell	NSW
Andrew Burgess	Vic	Peter Olson	NSW
Anne Foggo	NSW	Annette Quinn	NSW
Robert Foggo	NSW	Nelson Quinn	NSW
Steve Goodchild	NSW	Ian Roy	Qld
Robert Harris	NSW	Ruth Sutherland	NSW
Robert Hirst	Qld	Michael Thomsett	NSW
Ann Hodge	NSW		

Chief Steward

Chuck L'Heureux



THE JUDGING PROCESS

Judges and Judging Panels

The Chairman of the Show was Richard Gawel, Supervisor of the AOA's internationally (IOOC) recognised Organoleptic Panel. The Chairman's key roles are to ensure that award winners meet technical standards of excellence, and to ensure consistency across judging panels.

Nineteen volunteer judges were drawn from industry people who had previously judged in either major or regional olive oil shows. There were no Associate (apprentice non-scoring judges) this year.

Judges were assigned to tasting panels of three judges, with each panel judging between 12 and 20 oils.

Some judges were exhibitors, or had an association with an exhibit. To remove any possibility of bias, these judges assessed classes that did not include their oil, and they were at no time in a position to influence the outcome of a class which included their oil.

Conduct of Judging

All 187 entries were received by the Chief Steward, and were treated with complete confidentiality until the announcement of results.

Over the years and under the guidance of Richard Gawel, most extra virgin olive oil shows have been modifying the judging processes to help accommodate the ever-increasing number of entries and maintain consistency and fairness of judging.

Judging was held over two days at Dooley's Waterside, Silverwater.

Prior to judging

Prior to the judging, the oils are chemically tested for:

- (i) % free fatty acid (%FFA)—which is an indicator of good grove and processing practices as well as having an internationally accepted maximum of 0.8% and,
- (ii) level of polyphenols—which can be used as an indicator of the oil's style i.e. mild, medium or robust.

The judging consisted of two stages.

Stages of judging

1. Organoleptic (sensory) assessment:

using the Australian Olive Association's 20 point Sensory scoring system. Medals are awarded on the following basis:

Gold Award	17.0 to 20.0 points
Silver Award	15.0 to 16.5 points
Bronze Award	13.0 to 14.5 points

2. A second **Organoleptic assessment** of those oils in classes 1 through 4 that scored a gold medal in Step 1, to determine the winner of the *Carol L'Heureux Award for Best Oil of the Show*.

The judging steps in detail

Step 1: Chemical analysis

A 50 mL sample of each oil was sent to the NSW Department of Primary Industries, Diagnostic and Analytical Services, Wagga Wagga for:

1. Analysis of free fatty acid content (expressed as a % of oleic acid), with a maximum of 0.8%. The results were very good, with no oil exceeding the maximum. The median FFA figure was 0.21%.
2. Determination of the polyphenol level (expressed as mg of caffeic acid per kg of oil or ppm [parts per million]).

Step 2: AOA Sensory Assessment

1. A 500 mL sample of each entry was placed in a 'standard' 500 mL, screw-top opaque glass bottle by the Chief Steward and given an exhibit number known only to the Steward. This step was taken to ensure the judges had no idea as to the origin of the oils.
2. Prior to the judging, oils were placed in categories of mild, medium or robust depending on their polyphenol data..
3. The oils were presented to each judging panel in classes. Where panels tasted more than one class or sub-class, oils were presented in order of mild, medium and robust.
4. The individual judges assessed each oil in their class. Each panel then discussed the individual judge's scores and reached consensus as to the final score, fault (if any) and description of the oil. An oil was often retasted more than once to reach a conclusion by the panel. The Chairman was available at all times to assist the panels in their deliberations and confirm panel decisions. Once agreement of an oil's rating was reached, its details were entered on the summary score sheet. The comments on this sheet were moderated by the Chairman before inclusion in the Results Booklet.

Step 3: Best Oil Awards.

At the conclusion of judging the 186 entries, the seventeen gold medal oils were subjected to blind tastings by judges working as one panel. Judges (excluding the Chair) were asked to rank the oils in order of preference from 1 (best) to 6. The scores were summed and the *Carol L'Heureux Award for Best Oil of the Show* went to the oil with the lowest overall total rank.

THE CLASSES

Class 1: Single Estate Grown

Minimum volume of exhibit produced – 200 litres

- Class 1 A Mild
- Class 1 B Medium
- Class 1 C Robust

Class 2: Multi Estate Grown

Volume of exhibit produced – 200 to 4999 litres

- Class 2 A Mild
- Class 2 B Medium
- Class 2 C Robust

Class 3: Multi Estate Grown

Volume of exhibit produced – Greater than 5000 litres

- Class 3 A Mild
- Class 3 B Medium
- Class 3 C Robust

Class 4: Non packaged

Minimum volume 200 litres

Class 5: Micro Volume

50 to 199 litres

DECALS

In response to requests in previous years, the AOA has small (20mm) round Bronze, Silver or Gold decals for application to olive oil bottles that have won these awards. These can only be applied to bottles containing oils that have won these distinctions and cannot be applied to blends containing other oils. Decals are available in dispenser boxes of 200, or should you wish to incorporate the decals into your own label, artwork can be purchased on disk.

Cost of labels: Final costs will depend on total number of decals ordered, but will not be more than \$16 per box plus postage.
Please contact the AOA Secretariat to order.

PO Box 309
Pendle Hill NSW 2145
Tel: 02 9863 8735
Fax: 02 9636 4971
Email: secretariat@australianolives.com.au

Orders must be received by Wednesday, November 8 and will be dispatched before the end of November.

CLASS 1: Single Estate Grown, min. volume 200 L

Code	FFA %	P/P	Style	Score	Medal	Name
BEST OF SHOW AND BEST OF CLASS 1						
BON	0.18	299	Robust	18.5	Gold	Gooramadda Olives UC13A6
ABG	0.14	220	Medium	18.0	Gold	Abilene Grove Abilene Grove
TOP	0.23	389	Robust	18.0	Gold	Gooramadda Olives Hardy's Mammoth
MDP	0.15	179	Medium	17.5	Gold	Myra Downs Estate Pendolino
BARKOR	0.15	323	Robust	17.0	Gold	Barilla Olive Oil Koroneiki
FED	0.17	189	Medium	17.0	Gold	Big River Olives Signore, Kalamata, Koroneiki
.SEH	0.17	409	Robust	17.0	Gold	Hairy Marron Frantoio
DGB	0.13	199	Medium	17.0	Gold	Murradoc Oil Processors Picual, Manzanillo, Barnea
HM6	0.18	227	Medium	17.0	Gold	Olevano Olives Hardies Mammoth
JL3	0.11	247	Robust	17.0	Gold	The Wicked Virgin Manzanillo
O6PI	0.21	108	Mild	16.0	Silver	Fini Olives Picual
AJF	0.11	238	Medium	16.0	Silver	Forest Edge Farm Frantoio
NER	0.39	414	Robust	16.0	Silver	Manzanillo Grove Manzanillo
BES	0.14	364	Robust	16.0	Silver	Rylstone Australian Organics Manzanillo, Picual
POB	0.12	292	Robust	15.5	Silver	Red Rock Olives Frantoio, Manzanillo, Nevadillo. Blanco Robust
ZAN	0.11	139	Medium	15.5	Silver	JR & ML Roulston Manzanillo

Judges' Description

Pristine fresh fresh herbal aromas with some sweeter tropical characters in support. Intense deep flavours that build. Solid fruit throughout together with a tight ginger like pungency and moderate to firm bitterness. An outstanding oil showing fruitiness, freshness and versatility. A credit to the producer.

Fresh fruity nose that carries well to palate. Clean fresh mouthfeel with flavours of artichoke and some riper tropical flavours. Good balance with late pungency.

Intense floral and ripe citrus fruit aroma. Great fresh ripe fruit on the palate with moderat balanced bitterness and pungency. Clean vibrant finish.

Complex fresh herbal aromas. Palate showed interesting tones of green tea with a moderate level of pungency.

Intense fresh green banana character. Long and intense complexity fruity taste with firm but balanced bitterness.

Green apple aromas. Riper fragrant flavours of excellent complexity. Late moderatee bitterness & pungency. An excellent oil.

Intense herbaceous nose complemented by intense fruit on palate. Firm and persistent bitterness and pungency supports the fresh fragrant fruit evident on the palate.

Very intense ripe tomato aroma. More tropical fruit on palate. Excellent complexity of flavour. Peppery finish.

Excellent intense floral and ripe banana nose. Ripe vibrant fruit with layers of fruit together with a firm bitterness and pungency. Clean lively finish.

Good primary fruit characters of banana with hints of almond complexity. Fresh vibrant fruit on the palate matched with rocket like bitterness and pungency.

Fresh tomato like aromas that carried well to palate with sweet fresh taste. Good balance bitterness & pungency.

Sweet fruit nose that carries to palate. Good late pungency on finish.

Pronounced ripe tropical aroma. Intense palate flavours with strong bitterness and pungency.

Good intensity of green apple and herbson nose. Good flavour matched with intense bitterness and pungency. Overall a very good robust oil.

Intense tropical and floral aromas. Good intensity and complexity of fruit with a fresh clean finish.

Herbaceous green apple aromas. Spicy rocket fruitiness on opening palate with a firm peppery finish.

class continued overleaf

CLASS 1: Single Estate Grown, min. vol. 200 L (cont.)

Code	FFA %	P/P	Style	Score	Medal	Name
AG1	0.13	244	Robust	15.0	Silver	Ashbolt Ashbolt Select
SE4	0.10	187	Medium	15.0	Silver	Aggies Lake Olive Oil Barnea, Picual
SPG	0.10	218	Medium	15.0	Silver	Debonnaire Olives Leccino, Frantoio
AHD	0.15	220	Medium	15.0	Silver	Dwarda Ridge Estate Premium Blend
COD2	0.22	419	Robust	15.0	Silver	Fini Olives Coratina
NEL	0.16	393	Robust	15.0	Silver	Manzanillo Grove Frantoio
MWI	0.14	387	Robust	15.0	Silver	Mount William Olive Grove Pty Ltd Manzanillo
MDF	0.17	166	Medium	15.0	Silver	Myra Downs Estate Frantoio
OMA	0.13	223	Medium	15.0	Silver	Oakfield Estate Manzanillo
LSP	0.16	269	Robust	15.0	Silver	Olio Mio Estate
ES4	0.31	149	Medium	15.0	Silver	Regans Ridge Moore River Blend
NWL	0.14	103	Mild	15.0	Silver	Rio Vista Olives Frantoio
LNW	0.14	197	Medium	15.0	Silver	Rio Vista Olives Nevadillo Blanco
QRS	0.13	161	Medium	15.0	Silver	Rylstone Olive Press Cudgegong
T32	0.14	83	Mild	15.0	Silver	Tatiara Olive Grove Sevillano
SG3	0.14	226	Medium	15.0	Silver	Zephyr Estate Frantoio, Leccino, Mission (WA), Pendolino
BBE6	0.19	195	Medium	14.5	Bronze	Boundary Bend Marketing Pty Ltd Premium Harvest Blend

Judges' Description

Complex herbal tea and grassy aromas. Fresh lifted palate with malty and mossy flavours. Moderate to firm bitterness on finish.

Fresh herbaceous characters. Good complexity of herbal and citrus fruit on palate. Moderate bitterness and pungency.

Fresh grassy nose. More spicy characters on palate. Moderate pungency and firmer bitterness.

Fresh grassy nose that carried to palate. Good depth of fruit on palate and a well balanced late pungency.

Tropical fruit and tomato bush translating to the palate. Intense throat catching pungency balances well with fruit flavours.

Ripe guava with tropical notes. Although less intense on the palate the oil has a consistent level of flavour and balanced bitterness and pepper.

Butterscotch & caramel aromas. Firm & lasting bitterness & pungency complements the good fruit.

Spiced apple aroma. Malty and spicy flavours that showed both good length and depth.

Good nose, fresh & floral. Fresh fruit on palate with a late pungency. A good complex oil.

Intense formic character with green banana. Good fruit weight throughout with firm rocket like bitterness and a building pepperyness.

Ripe tomato with green herbs on the nose. Fresh fruit on palate with moderate bitterness and pungency.

Fresh grassy nose that carried to palate. Good flavour but more sweet and almond like. Slight bitterness & late pungency.

Strong herbaceous aromas. Intense clean fresh fruit flavours with balanced bitterness and pungency.

Green banana delicate fruit complexity. Good balance, mild heat, extended finish with good fruit weight.

Fresh sweet tropical aromas and flavours. Sweet mellow fruit on the palate, with light and delayed bitterness & pungency.

Fresh complex fragrant Frantoio like nose. Fresh fruit flavours with firm bitterness and pungency.

Tomato and light riper tropical aromas and flavours. Good fruit on palate with late bitterness and pungency.

class continued overleaf

CLASS 1: Single Estate Grown, min. vol. 200 L (cont.)

Code	FFA %	P/P	Style	Score	Medal	Name
A27	0.13	236	Medium	14.5	Bronze	Cooladerra Farm Frantoio, Leccino, Nevadillo
I9L	0.12	142	Medium	14.5	Bronze	Eagle Bay Olives Fresh Fruity
CPE	0.11	200	Medium	14.5	Bronze	Gilgong Gold Hillside Blend
RHC	0.13	280	Robust	14.5	Bronze	Hairy Marron Leccino
HAB	0.16	410	Robust	14.5	Bronze	Hairy Marron WA Mission
6MA5C	0.11	368	Robust	14.5	Bronze	Lakelands Olives Manzanillo
O14	0.15	334	Robust	14.5	Bronze	Outback Olive Oil Manzanillo Paragon
R49	0.13	384	Robust	14.5	Bronze	Rising Sun Olive Grove Correggiola
ERGN	0.33	270	Robust	14.5	Bronze	York Olive Oil Co. Frantoio
R27	0.17	269	Robust	14.0	Bronze	Agonis Ridge Organic Mowen
AG5	0.11	198	Medium	14.0	Bronze	Ashbolt Ashbolt Olive Oil
705	0.16	174	Medium	14.0	Bronze	Athena Grove Athena Grove White
SCA	0.17	227	Medium	14.0	Bronze	Big River Olives Koroneiki
TR3	0.14	216	Medium	14.0	Bronze	Coombend Estate Barnea, Correggiola
PE06	0.17	141	Medium	14.0	Bronze	Fini Olives Pendolino
7H8	0.07	213	Medium	14.0	Bronze	Kalaparee Olives Leccino, Pendolino
6FR05	0.10	330	Robust	14.0	Bronze	Lakelands Olives Frantoio Fresh & Fruity
SRMA	0.29	211	Medium	14.0	Bronze	Olio Bello Special Release

Judges' Description

Fresh grassy nose. Sweeter milder fruit on palate together with moderate bitterness and pungency.

Fresh herbal characters with distinct peppery pungency. Good length of fruit on finish.

Good olive fruit on nose and palate. Good length of flavour. Moderate to firm pungency.

Moderate herbal fruit on aroma and palate. Clean fruit and moderate pungency lifts palate.

Green grass and apple aromas. Good fruity taste with a pronounced pungency.

Moderate clean fresh grassy aroma. Lighter flavours that do not quite support the firm bitterness.

Sweet fragrant aroma and flavour. Aroma more intense than flavour. Strong bitter finish.

Pronounced grassy and spicy rocket leaf fruit aromas. Spicy flavours matched with a strong bitterness on finish.

Good riper fruit characters of apple & pear. Moderate confectionery flavours with gingery pungency.

Leafy tea, herbal notes. Fresh flavours with firm bitterness.

Strong fresh oil showing green tea and spicy characters. Balanced bitterness and pungency.

Moderate banana aroma with rocket bitterness and pleasant light pungency.

Fresh floral and banana like nose that extends to palate. Firm bitter finish.

Mild to moderate banana aromas. Light bitterness with firmer lingering pungency.

Green stalky tomato and artichoke aromas and flavours with strong pungency at finish.

Caramel and hay like characters on nose. Moderate sweet fruit with honey notes. Lingering pungency.

Fresh grassy and fragrant characters on nose and palate. Late lingering pepper.

Unusual nose, malty or barley like. Good fruit on palate with a late moderate bitterness and pungency.

class continued overleaf

CLASS 1: Single Estate Grown, min. vol. 200 L (cont.)

Code	FFA %	P/P	Style	Score	Medal	Name
RR1	0.17	184	Medium	14.0	Bronze	Redtail Ridge Organic EVOO
LR5	0.37	113	Mild	14.0	Bronze	Regans Ridge Mild & Fruity
AML	0.13	97	Mild	14.0	Bronze	Rio Vista Olives Correggiola
905	0.19	126	Medium	13.5	Bronze	Athena Grove Athena Grove Black
BEB6	0.13	196	Medium	13.5	Bronze	Barfold Olives Estate Blend
6F9	0.18	206	Medium	13.5	Bronze	Eagle Bay Olives Intense Fruity
32T	0.17	231	Medium	13.5	Bronze	Frankland River Olive Company Jingilli Devine
SAE	0.10	158	Medium	13.5	Bronze	Gilgong Gold Leccino
6CO3R	0.10	264	Robust	13.5	Bronze	Lakelands Olives Correggiola
DRP	0.14	230	Medium	13.5	Bronze	Murradoc Oil Processors Barnea, Frantoio, Manzanillo, Picual
PG8	0.21	340	Robust	13.5	Bronze	The Olive Pit Paragon
OEC	0.16	260	Robust	13.0	Bronze	Oakfield Estate Early Correggiola
144	0.25	78	Mild	13.0	Bronze	Pukara Estate Picual, Barnea, Koroneiki
ZAC	0.19	164	Medium	13.0	Bronze	Talbot Grove Frantoio
NJJ	0.17	429	Robust	13.0	Bronze	Three Drops Frantoio Three Drops Great Southern WA
101	0.30	252	Robust	10.0		
596	0.21	231	Medium	12.0		
651	0.17	197	Medium	12.0		
69Z	0.15	252	Robust	11.0		

Judges' Description

Good olive fruit on nose. Fresh fruity palate. Moderate bitterness and milder bitterness.

Moderate grassy nose with light floral fragrance. Good fruity sweet palate with a buttery finish.

Fresh grassy nose that carried to palate. Sweeter almond like flavours on finish. Good balanced bitterness & pungency.

Mild ripe fruit notes on nose. Good sweet olive fruit with a soft peppery finish.

Fresh grassy aromas and flavours. Prominent pungency on finish.

Moderate depth of fruit on nose and palate. Late intense pungency.

Fresh herbal nose. Moderate fruit on the palate. A firm bitterness and pungency came on late.

Fresh spicy and herbal aromas. Balanced bitterness & pungency.

Almond and grassy aroma. Palate displayed apple and almond meal flavours which had a pleasant balanced bitterness.

Moderate intensity of herbaceous characters on nose and palate. Intense peppery finish.

Fresh fragrant aroma and flavour. Balanced bitterness and pungency.

Fragrant tea leaf & herbal notes. Complex flavours building to a balanced peppery finish.

Strong tomato and citrus like nose. Sweet floral flavours. Very slight pungency.

Moderate fruit aromas but lighter flavours. Mild to moderate pungency on finish.

Intense herbaceous nose with floral undertones. Good level of fruit and pronounced pungency.

Overripe fruit aromas and flavours. Palate showed some flatness.

Light apple fruit on nose. Less intense fruit on the palate, but had some late pungency which gave the oil a lift.

Fresh but straightforward tropical aroma and flavour. Moderate pungency and lighter bitterness.

Grassy aroma. Herbaceous palate, but the finish was flat and dominated by bitterness.

CLASS 1: Single Estate Grown, min. vol. 200 L (cont.)

Code	FFA %	P/P	Style	Score	Medal	Name
6LE1+2C	0.10	457	Robust	12.5		
6SR06	0.12	338	Robust	12.5		
98A	0.20	260	Robust	12.0		
A46	0.13	264	Robust	11.0		
BARFRAN	0.18	221	Medium	12.5		
BE06	0.16	212	Medium	12.0		
BFL	0.14	364	Robust	12.5		
DDA	0.10	308	Robust	12.0		
EO1	0.15	186	Medium	12.5		
FTD1	0.30	125	Medium	12.5		
GIL	0.13	316	Robust	12.5		
GW9	0.13	229	Medium	12.5		
J20	0.63	291	Robust	12.0		
KH8	0.19	474	Robust	12.0		
KURU	0.17	356	Robust	12.5		
LMB	0.31	258	Robust	12.0		
M28	0.21	303	Robust	12.5		
ME1	0.17	143	Medium	12.0		
MSO	0.21	186	Medium	12.0		
N6-2	0.21	378	Robust	12.5		
OLC	0.14	248	Robust	12.0		

Judges' Description

Mild clean grassy aromas and flavours. The bitterness was intense as was the later pungency.

Fresh olive fruit on nose, butg does not transfer to palate. Firm bitterness on finish.

Light to moderate herbaceousness on nose and palate. Firm bitterness and lighter pungency on finish.

Lacking fresh fruit definition. Strong pungent finish.

Light grassy aroma. Light fruit on palate but there was a distinct bitterness and pungency.

Riper banana aroma and flavour. Sweeter and more tropical on palate. Moderate bitterness and pungency.

Grassy aromas but just short of fruit on palate. Distinct bitterness & pungency was predominant on palate.

One dimensional herbaceous characters throughout together with a strong bitterness and peppery finish.

Mild ripe fruit on aroma and palate. Strong pungency on the finish.

Light grassy and herbal notes on nose. Mild apple flavours with light to moderate bitterness and pungency.

Medium intensity of ripe apple fruit. Sound fresh oil but just short on intensity and complexity.

Grassy aroma and flavour. Fruit was not distinct on palate. Moderate to strong bitterness on finish.

Ripe banana flavours with mown hay like flavours. Sweet buttery finish.

Lifted grassy aromas and flavours, but the bitterness was overpowering.

Grassy aroma with riper flavours. Just short of fruit on palate but pungency was intense.

Leafy aromas and flavours. The fruit flavours were somewhat dulled and the pungency stood out.

Moderate herbal fruit but lighter on palate. Moderate to high bitterness and pungency.

Sweeter banana like ripe fruit characters, but overall on the lighter side. Moderate pungency.

Tropical fruit characters on nose and palate. Some woody stewed fruit flavours on finish.

Mild clean grassy aromas. Balanced bitterness and pungency but just lacking fruit intensity on palate.

Light apple like aroma. Sweeter fruit on palate, but the oil finished with a buttery character and quite strong bitterness.

class continued overleaf

CLASS I: Single Estate Grown, min. vol. 200 L (cont.)

Code	FFA %	P/P	Style	Score	Medal	Name
POT	0.31	273	Robust	12.0		
RES	0.17	432	Robust	12.0		
RETB	0.29	273	Robust	12.5		
RV4	0.22	158	Medium	11.0		
T30	0.12	134	Medium	12.5		
T31	0.21	190	Medium	12.5		
T31 (B)	0.75	170	Medium	10.0		
VO6	0.13	155	Medium	10.0		
X43	0.13	233	Medium	12.0		
XK1	0.21	114	Mild	12.5		
XPT	0.24	239	Medium	12.5		



Judges' Description

Tomato leaf characters on nose with light sweet buttery flavours. Moderate bitterness and pungency.

Moderate clean grassy aroma. While the palate fruit was evident it was overpowered by intense bitterness & pungency.

Moderate green apple aromas. Lighter flavours with rocket like bitterness and tight pungency.

Lacking olive fruit definition. Slight flat buttery finish.

Sweet aromatic nose. Spicy palate with tea leaf characters. Light late pungency.

Tomato and herbal aromas and flavours. Light to moderate bitterness and pungency.

Very light fruit on nose and palate. Sweet fruit palate but overall the oils showed a lack of fruit freshness.

Artificial fruit characters. Stewed fruit flavours that were flat on the finish.

Low fruit intensity on nose and palate. Late pepper on the finish.

Fresh grassy nose. Lighter fruit on palate with some bitterness on finish.

Mild floral aromas and flavours. Bitterness was strong in comparison to the fruit.



CLASS 2: Multi-Estate Grown, 200 to 4999 L

Code	FFA %	P/P	Style	Score	Medal	Name
BEST OF CLASS 2						
MTM1	0.27	280	Robust	17.5	Gold	Torzi Matthews Vintners Vat Number One
MTM2	0.25	274	Robust	17.0	Gold	Torzi Matthews Vintners Synergy
DM06	0.27	243	Robust	15.5	Silver	Dash Olives Australia Frantoio, Coratina, Picual
LH6	0.15	204	Medium	15.5	Silver	Olevano Olives Blend
ROMA	0.17	431	Robust	15.5	Silver	Olio Bello Romanza
MTM3	0.23	248	Robust	15.5	Silver	Torzi Matthews Vintners Una Wild
GIO	0.17	313	Robust	15.5	Silver	W2 Olives Correggiola
CRC	0.19	350	Robust	15.5	Silver	Wollundry Grove Olives Correggiola, Manzanillo
A99	0.12	309	Robust	15.0	Silver	Kynetone Olive Oil Family Selection
CRF	0.19	346	Robust	15.0	Silver	Wollundry Grove Olives Frantoio
DO06	0.21	225	Medium	14.5	Bronze	Dash Olives Australia WA Mission, Correggiola, Paragon
TL1	0.33	502	Robust	14.5	Bronze	Rose Creek Estate Frantoio, Correggiola
X4L	0.29	173	Medium	13.0	Bronze	Coquin Olive Groves Coquin
GM2	0.13	192	Medium	13.0	Bronze	Ridge Estate Olive Oil Max's
342	0.17	208	Medium	12.0		
AAA	0.13	335	Robust	12.5		
ABC	0.13	174	Medium	12.0		
BBB	0.10	263	Robust	12.5		
BEA	0.14	229	Medium	11.5		
BEI	0.10	235	Medium	12.0		
BJS6	0.17	232	Medium	12.5		

Judges' Description

Fresh floral aroma with tropical fruit on palate. Definite sweet fruit with bitterness and a warm peppery back palate.

Excellent intensity of sweet banana and citrus aromas. Balanced bitterness & pungency. Sweet chilli back palate.

Green tomato leaf aroma,. Distinct fresh flavours and a warm peppery finish.

Very ripe complex guava aromas and flavours. Good strength of character and persistence.

Fresh oil with green apple on nose and a zesty grapefruit like bitterness on the finish.

Sweet spiced apple fruity nose and flavour. Balanced bitterness and pepper finished off this versatile oil.

Good green apple fruit through with a lasting robust finish.

Strong fresh green fruit aroma with lingering pepper. Appealing green apple flavours.

Fresh grass and apple characters. Pleasant level of bitterness and pungency.

Soft ripe apple fruit aroma with good bitterness and pungency with riper fruit on palate.

Nice grassy nose. Lively balanced palate with fruitiness and good finish.

Green herbal aromas with fresh floral flavours on the palate. Intense bitterness on the finish, but enough fruit in support.

Fresh ripe apple aromas. Light to moderate bitterness & pungency.

Mild green banana characters on nose. Riper floral and banana fruit on palate. Moderate pungency.

Tomato and citrus aromas and flavours. Overall mild in character.

Sweet ripe melon aroma with robust bitterness and a milder chilli pepper.

Light green apple aroma and better flavours. Clean finish.

Soft green artichoke aroma with lingering malty fruit character and pungency.

Light grassy nose. Palate lacked fruit definition. Bitterness lifted the finish.

Mild grassy nose with more apple and floral flavours, but overall lacked intensity.

Mild grassy aroma and flavour. Sweeter flavours on the finish together with a distinct bitterness.

class continued overleaf

CLASS 2: Multi-Estate Grown, 200 to 4999 L (cont.)

Code	FFA %	P/P	Style	Score	Medal	Name
DG06	0.21	367	Robust	12.5		
GGG	0.13	294	Robust	12.5		
GM1	0.13	155	Medium	12.0		
GXF	0.13	225	Medium	12.5		
MTI	0.17	254	Robust	12.5		
POF	0.13	219	Medium	11.5		
POM	0.17	222	Medium	12.0		
RBI	0.17	268	Robust	12.5		
STR	0.14	235	Medium	11.0		
TLA	0.31	467	Robust	12.0		
VLH (A1)	0.17	179	Medium	11.5		
VLH(B2)	0.45	129	Medium	12.0		
WWG	0.13	284	Robust	12.5		



Judges' Description

Fruity tomato bush like aroma. Lighter flavour with medium to high bitterness and slightly less pungency.

Malty aroma but the flavour had characters of dried grass. Strong peppery finish. Some grassy aroma with riper banana flavours. Slightly flat on the finish.

Fresh grassy fruity aroma however lacking in intensity. Pleasant level of bitterness and pepperyness.

Soft green apple aromas. Sweeter buttery fruit but with an intense pungency.

Low aroma and flavour. Flat dried character was evident on the palate as was a distinct pungency.

Light grassy aroma. Palate was a little flat in fruit and displayed a high level of bitterness.

Banana fruit on nose. Palate fruit is less distinct, but bitterness and pungency give finish a lift.

Nutty aroma and woody flavours. Moderate bitterness and pungency. Overall the oil lacked fresh fruit vibrancy.

Sweet floral aromas and flavour with a persistent pepper back palate.

Mild banana like aromas. Lighter flavours that had reasonable persistence.

Fresh light aromas. Mild flavours, but the oil finished with a dry woody finish.

Herbaceous aromas with a malty flavour. Firm bitterness on the finish.



CLASS 3: Multi-Estate Grown, Greater than 5000 L

Code	FFA %	P/P	Style	Score	Medal	Name
BEST OF CLASS 3						
KO06	0.25	274	Robust	17.0	Gold	Boundary Bend Marketing Pty Ltd Koroneiki Style
LENA	0.06	236	Medium	15.5	Silver	Olio Bello Leccino
PI06	0.11	179	Medium	15.0	Silver	Boundary Bend Marketing Pty Ltd Picual Style
343	0.23	197	Medium	15.0	Silver	Kailis Organic Olive Groves Ltd Chef's Blend
317	0.14	212	Medium	14.5	Bronze	Robinvale Estate Olive Oil Murray Gold Blend Early Harvest
BA06	0.14	227	Medium	14.0	Bronze	Boundary Bend Marketing Pty Ltd Barnea Style
SF4	0.33	207	Medium	13.5	Bronze	Barossa Olive Oil Company Ollo FF
MRPB	0.17	425	Robust	13.5	Bronze	Olio Bello Margaret River Blend
126	0.15	247	Robust	13.5	Bronze	Robinvale Estate Olive Oil Murray Gold Blend
EO3	0.16	165	Medium	13.5	Bronze	Rosto Pty Ltd Rosto
EFO	0.18	117	Medium	12.0		
LO1	0.15	356	Robust	12.0		
ME3	0.17	123	Medium	12.0		
NMC	0.25	226	Medium	12.0		
XM4	0.35	139	Medium	11.5		

Judges' Description

Fresh complex fruit salad nose which carried well to palate. Good level of bitterness and pungency to sustain the fruit.

Ripe tropical aromas and an interesting strawberry like flavour. Good length of fruit with a late pungency.

Big lifted Picual tomato like aroma. Good flavour being riper in style. Long fruit finish.

Sweet floral and apple like characters. Well balanced medium oil with attractive bitterness & pungency.

Ripe floral and sweet almond aromas. Sweet fragrant flavours with moderate bitterness.

Ripe banana aromas. Straightforward banana and citrus characters. Tight pungency on the finish.

Mild, banana aromas with well balanced bitterness and pungency.

Moderate herbaceous nose and flavour intensity. Bitterness was strong but in check with the fruit.

Very fresh grassy nose and palate. Good bitterness and persistent pungency.

Fresh fruity grassy aromas and green banana flavours. Good balance of bitterness with the fruit.

Light ripe like aromas. Palate lacked sufficient distinct olive fruit. Light bitterness and pungency.

Light herbaceous nose. Palate dominated by bitterness.

Ripe tomato aromas and light banana like flavours. Slightly flat on the finish.

Light aroma and flavour around. Ripe almond flavours on the finish together with moderate pungency.

Weak banana and malty aroma and flavours. Lacking olive definition. Flat finish.

CLASS 4: Non-packaged, minimum volume 200 L

Code	FFA %	P/P	Style	Score	Medal	Name
BEST OF CLASS 4						
BA1	0.10	139		18.0	Gold	Leontyna
G61	0.43	231		17.5	Gold	Guilderton Olives Pty Ltd Guilderton Olives 100% Picual
SPO	0.10	174		15.0	Silver	Springmount Olives
XAL	0.18	259		14.5	Bronze	Cobram Estate Frantoio
LHI	0.39	196		14.5	Bronze	Lewis Horticulture Signore (FS17)
ST1 (B)	0.20	162		14.0	Bronze	Trevi Olive Estate FS17 'Signore'
KBS	0.52	244		14.0	Bronze	Wooloomooloo Koroneiki
PCS	0.06	81		13.0	Bronze	Wooloomooloo Picual
663	0.10	171		12.5		
729	0.23	261		12.5		
9CM	0.55	96		12.0		
ARD	0.09	123		12.5		
F4S	0.24	174		12.0		
KAS	0.22	206		12.5		
L7X	0.12	264		12.0		
LG1	0.10	191		12.5		
ST1	0.10	246		12.0		
TLBB	0.18	225		12.5		
YWS	0.33	270		12.5		
00R						

Judges' Description

Fresh grassy nose - good structure, green olive palate supported by balanced bitterness & pungency. Hints of grass.

Pronounced fruit on nose. Ripe Picual like character which carries through on the palate and is supported by moderate but balanced bitterness & pungency. Excellent fresh and flavoursome oil.

Fresh fruity nose with undertones of apple and grass. Distinctive sweeter fruit and an early pungency which lasts.

Apple like fruit on nose which carries through to the palate. Persistent pungency on the finish.

Good ripe fruit aromas with undertones of ripe guava/ and tomatoes. Firm but balanced bitterness and pungency.

Mild but clean nose of ripe fruit and tomatoes. Sweeter buttery finish.

Fresh grassy and tropical fruit on nose. Moderate fruit on palate as was the bitterness and pungency.

Mild but pleasant fruit-fresh aroma. Balanced bitterness & pungency.

Mild but clean fruit on the nose. Herbaceous green undertones. Limited fruit on palate which was supported by steady bitterness and pungency.

Ripe fruity nose well supported on palate. Moderate levels of apple like fruit with balanced pungency and a stronger bitterness.

Green, herbaceous mild nose, nutty asparagus pleasant palate. Balanced bitterness & pungency.

Mild but clean nose and flavour of fresh peas. A late pungency on the finish.

Mild clean grassy nose with floral undertones. Moderate fruit on the palate with moderate bitterness and pungency.

Mild clean olive nose. Sweeter fruit on the palate. Lasting pepper & bitterness.

Butterscotch, confectionery nose. Sweet fruity palate rounded out by intense but lasting pungency.

Lacking in fruit intensity. Palate overpowered by pungency.

Very mild nose and low fruit level on palate. Slightly oily aftertaste.

Mild palate of ripe banana fruit. Bitterness and pungency matched the light fruit.

Green herbaceous nose. Sweet apple flavours but finished with a slightly oily feeling.

CLASS 5: Micro Volume, 50 to 199 L

Code	FFA %	P/P	Style	Score	Medal	Name
BEST OF CLASS 5						
CGG	0.13	158		17.5	Gold	Coronea Grove Olives
SEI	0.11	139		17.0	Gold	Main Creek Olives Frantoio
AJC	0.29	161		16.0	Silver	Foggo Grove HM, Correggiola, Koroneiki
CE8	0.09	227		15.0	Silver	Haunted Gully Olives Picual
JY2	0.11	243		15.0	Silver	Yalla-Y-Poora Grove Picual
VFI	0.16	258		13.0	Bronze	Forth Valley Olive Grove Frantoio
115	0.11	322		12.0		
AND	0.12	146		9.0		
DEH	0.09	222		12.0		
EPM	0.17	481		12.0		
J56	0.14	270		12.0		
JY1	0.09	194		12.0		
KJ1	0.24	295		12.0		
LPM	0.14	300		12.0		
PIH	0.16	163		12.0		
SOG	0.09	199		11.0		

Judges' Description

Interesting fresh herbaceous tones on nose. Fresh green herbs and a complexing mossy like character follows through onto the palate. Interesting sweet mint like finish with a balanced bitterness and pungency.

Apple and grass aromas with hints of rocket like spicyness. Excellent freshness and complexity of flavours melded with mild bitterness and pungency.

Floral fruit aroma with sweet fruit, moderate bitterness and a soft chilli like pungency.

Green fresh tomato aromas and flavours. Nice intensity of flavour which was matched with a good level of bitterness and pungency.

Soft tropical and ripe tomato Picual like nose. Good level of fruit on palate and more bitterness than pungency.

Herbaceous aromas and flavours. Good herbal fruit with a firm level of bitterness.

Light herbal fruit on nose and palate. Strong bitterness on finish.

Rancidity detected.

Soft fruit throughout which emphasised the level of bitterness and pungency in the oil.

Moderate herbaceous aromas and flavours. Very strong bitterness dominated the oil.

Banana and herbal fruit on nose. Flat fruit palate with lingering bitterness.

Light fruit aroma and flavour but with a firm bitterness on the finish.

Very soft fruit on nose and palate, but bitterness was prominent.

Woody and hay aromas. Buttery flavours with a strong bitter finish.

Grassy and apple like nose. Sweet fruit on palate, but the palate was a little flat on the finish.

Light hay like aromas and flavours. Palate lacked vibrancy of fresh fruit.

