



# PERTH ROYAL OLIVE AWARDS OLIVE OIL RESULTS CATALOGUE

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The 2018 Perth Royal Olive Awards are organised and run by the West Australian Olive Council Inc. in conjunction with the Royal Agricultural Society of WA and the Perth Royal Food Awards





## Comments from the Chief Steward team

The chief stewards would like to thank the entrants for their continued support of WA's premier olive oil competition run under the Perth Royal Food Awards banner.

A combination of EVOO and flavoured oils totalling 89 oils, were received this year from 48 entrants. Of these oils, nine oils (or 10.1%) received a gold medal winning score, 42 a silver (or 47.2%), and 29 were awarded a bronze medal (or 32.6%).

Thank you to our major sponsor The Olive Centre for generously supporting the Perth Royal Olive Awards again this year. Much appreciation and a since thank you also to our trophy sponsors, Preston Valley Grove, Olio Bello, Tarralea Grove and major trophy sponsor for the Best Oil of Show, Multi-Colour Corporation for their continued support of the Awards. We also thank the Royal Agricultural Society and staff of the Perth Royal Food Awards for their administration and media support, and providing us with the opportunity to be part of the Taste WA Pavilion at this year's Perth Royal Show.

As always, we are greatly indebted to the judges who volunteer their valuable time to training and judging at various times throughout the year. These dedicated people are an incredible asset to the industry, donating a whole weekend to the competition judging, as well as additional time for prior training. Our Chief Judge, Isabelle Okis continues to champion judging in the WA industry, donating significant time and energy into the competition and all associated training. Thank you for everything Isabelle, and also to our stewards for the weekend Nadia Okis and Janine Milton.

The job of chief steward this year has been shared by Susie Watterston and Karen Sanders (also West Australian Olive Council Executive Officer), under the guidance of our former Chief Steward Ellen Slobe. The stewarding this year was definitely a team effort, supported by WAOC's Competition Committee comprised of Isabelle Okis, Joanne Bradbury and Karen Sanders.

This year saw our judging venue relocate to Greenwood College which facilitated a relaxed and professional environment for the judges along with a great work space for the stewards preparing the oils. Thank you to Greenwood College for donating this venue. In appreciation Olives WA left behind a few of the leftover oils for the College's Food Technology department to use in class. This opportunity to sample quality oils also offers to increase the exposure of Olives WA, along with an appreciation of the quality olive oil and its growers to a wider cross section of the community.

As always, we are always looking for ways to improve the competition and raise the profile of our olive industry so please let us know if you have any suggestions for future competitions.

On behalf of the WA Olive Council we wish you all the best for remainder of the year, and the coming season.

Susie Watterston & Karen Sanders
Chief Steward & Competition Administration Team

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## **Comments from the Chief Judge**

I would like to extend my thanks to the West Australian Olive Council (WAOC) for inviting me to chair the Perth Royal Olive Awards. This major metropolitan olive oil competition has consistently been the second largest show in Australia, equal with the Royal Adelaide Show, after the Australian International Olive Awards (AIOA).

Judging is a difficult business when choosing the best of show and the gold medal winners in their respective classes, as you are judging the very best of the best.

This season's oil had an average free fatty acid (FFA) level of 0.2 %, which is an excellent improvement compared to previous years. The polyphenol level was average this season, confirming the medium fruity styles. Perhaps this was due to our long dry summer.

From the 74 Extra Virgin Olive Oil (EVOO) entries, we managed to score:

9 Gold medals

33 Silver medals

24 Bronze medals

Four of the oils indicated faults after the chemical analysis in the laboratory at Wagga, and a further five oils were deemed faulty after sensory testing in Perth. Most of the defective oils showed symptoms of muddy sediment with vegetable water.

Growers who didn't win a medal this year should not take this rejection personally, but should see it as a challenge to improve their product. Every grower has at some time had an oil which has failed either the chemical testing at Wagga, or the sensory testing by the panel of judges. I would advise any new grower to join either WAOC or the Australian Olive Association (AOA) to learn and share information, and attend industry field days and events to build knowledge.

Of the 15 flavoured oils ranging from citrus to garlic, chilli and curry leaf, 14 were awarded medals. Flavoured oils are judged partly on the subtle flavour of the carrier oil, which has to be fresh and not overpowering. The carrier oil should be confirmed as EVOO before being infused. Flavoured oils are usually 'Agrumato', where the fruit is added to olives during the processing stage. If an essence is used, a maximum of one percent is acceptable.

To summarise, I applaud the exhibitors who consistently enter their oils. It's because of you that we continue to have our competition each year. Thank you to our lovely stewards, Janine and Nadia, for your hard work and diligence. Also a big thank you to our panel of judges who unselfishly gave up their weekend to offer their expertise. A special thank you to Ellen Slobe, who resigned as chief steward last year, but came back to oversee the training of our new chief stewarding team of Karen Sanders and Susie Watterston.

Isabelle Okis (Moderator)

## The AOA's 100 Point Olive Oil Sensory Scoring System

The 100-point scoring system includes assessment of the oil's freshness, aroma, and flavour complexity, balance, and aftertaste.

AROMA (A) good fruit intensity\*, balance & absence of faults 35 points

PALATE (P) good fruit intensity\*, balance, complexity & absence of faults 45 points

HARMONY (B&P) balance (including bitterness & pungency)\* 20 points

SCORE (maximum) 100 points

How medals are calculated:

 Gold
 86 or more

 Silver
 76 – 85

 Bronze
 65-75

 No medal
 55-64

 Defective
 <54</td>

## How the Oils Were Judged

#### Overview

All entries were received by the Chief Steward and were treated with complete confidentiality until the results were announced.

The judging process consisted of three steps:

- 1. Chemical testing\*: for (i) % Free Fatty Acid (%FFA) which is an indicator of good grove and processing practices, (ii) peroxide value which relates to storage of the oil and its shelf life, (iii) UV absorbance which relates to an oil's state of preservation from oxidisation and (iv) level of polyphenols which is an indicator of the intensity of an oil's taste or style, ie. delicate, medium or robust. Shown as 'D', 'M', or 'R' in the results pages.
- **2. Organoleptic (sensory) assessment:** using the AOA's 100 point Sensory (Aroma and Palate) scoring system, awarding gold medals to those oils that scored 86 points and above, silver medals to those scoring 76 to 85 points, and bronze to those scoring 65 to 75 points.
- **3.** A second **Organoleptic assessment** of those oils that scored a gold medal in Step 2, to determine the Best Boutique Oil, Best WA Oil & Best Oil of the Show.

<sup>\*</sup>assessed relative to the style of oil, i.e. delicate, medium or robust.

<sup>\*</sup>Flavoured oils did not undergo chemical testing.

### **Judges and Judging Panels**

The final arbiter of the results was Isabelle Okis, one of Western Australia's most experienced olive oil judges and tasters. A key role for Isabelle was to ensure consistency across the competition judging panels, while ensuring relativity with judging panels elsewhere in Australia.

The 15 trained judges and one associate judge were volunteers drawn from tasters who have attended recognised olive oil tasting courses (often at their own expense), and who meet to hone their tasting skills. Day one of the competition saw the judges assigned to one of four tasting panels to taste the EVOO, with each panel consisting of at least three experienced judges. Results were tallied in preparation for taste-offs on day two.

A review panel of three judges also retasted several oils to confirm their scores; or ascertain whether any required promoting or demoting after their initial assessment.

Judging was completed on day two with the flavoured oil entries which comprised a wide and interesting array of different flavour enhancements.

As several judges had oils entered in the competition, the oils were allocated to the panels in a manner that ensured a judge did not assess their own oil.

### The Judging Steps In Detail

#### Step 1: Chemical Analysis

A 50ml sample of each entry in Classes 1 to 4 was sent to NSW Department of Primary Industries (DPI) for:

- 1. Analysis of its Free Fatty Acid (expressed as a % of oleic acid), which should not exceed the international standard of 0.8%. Three entries did not pass this test.
- 2. Analysis of Peroxide Value (expressed as milliequivalent of peroxide oxygen per kg of oil) which should not exceed the standard of 20 mEq/kg of oil. This test measures the active oxygen in the oil, and its potential to go rancid. Two entries were disqualified following the testing of Peroxide Value as they did not meet IOC standards.
- 3. Analysis of UV Absorbance which should not exceed the following extinction coefficients:

  DeltaK no greater than 0.01; 270 nm no greater than 0.22; & 232 nm no greater than 2.5.

  This test measures changes in the structure of fatty acids, something which occurs during ageing or heating of oil. One entry did not pass this test.
- 4. Determination of the Polyphenol level (expressed as mg of caffeic acid per kg of oil or ppm [parts per million]). The main use of this test is to enable the oils to be presented to the judges in ascending order of taste intensity. This helps maintain the sensitivity of a judge's palate.
  - The test is also used to broadly classify an oil's style as delicate, medium or robust. The transition between delicate and medium styles is typically a polyphenol value of 140 to 160. Medium to robust is typically 240 to 260.

Only some of the chemical test results are displayed in this booklet. A comprehensive report is supplied to each entrant regarding their individual test results.

#### **Step 2: AOA Sensory Assessment**

- 1. Samples of oil received from each entrant were decanted into standardised glass bottles and were identified by a code number known only to the Chief Steward.
- 2. The oils were presented to each judging panel in blocks of 4, in ascending order of flavour intensity, based on the oils' polyphenol values.
- 3. The individual judges assessed each oil in the 4 allocated to their panel. 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 re-tasted more than once to reach a conclusion by the panel.

The Moderator of Judges was available at all times to assist the panels in their deliberations and confirm panel decisions. Once agreement was reached about an oil's assessment its score and judges' comments were entered on the summary score sheet. The comments on this sheet are moderated by the Chief Judge before inclusion in this Results Catalogue.

**4.** The flavoured oils in Classes 5a and 5b were assessed separately by two Flavoured Oil judging panels on Sunday. The classes were later combined for determination of the Best Flavoured Oil and for this results booklet.

#### Step 3: 'Best of' Awards

At the conclusion of judging the 84 eligible oils, the gold medal oils in Classes 1 to 4 were subjected to a blind tasting by all judges working as one panel to determine the Best Boutique Oil of the Show, Best Oil of the Show and Best WA Oil of the Show.

The gold medal oils were divided into several groups. The judges were asked to rank the oils in order of preference. These oils had been given new identification code to remove potential bias.

The scores for each group were summed by the Chief Steward to ascertain the major trophy winners.

Class 1: Boutique Volume, using oil source from a single grove: Production volume of oil is 25 litres to 199 litres.



## Best Boutique Oil of Show

Award Name Nearest Town to Grove	Entrant Bottle ID	%FF A	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Wren Retreat - Kalamata & Koroneiki Gingin, WA	SP01	0.6	292	M/R	90	Gold Ist in Class	Kalamata Koroneiki	A: Big green tomato nose which continues onto the palate. Complex fruits. B&P: Harmonious bitterness and pungency.	Jumanga Olives
Wren Retreat - Manzanillo & Kalamata Gingin, WA	WR29	0.2	341	R	88	Gold 2nd in Class	Manzanillo Kalamata	A: Aromas of rocket and sorrel. P: Fresh fruity flavours of salad, artichoke. Creamy texture. B&P: Well balanced with good level of bitterness and pungency. Nice lingering peppery finish. A very distinct oil.	Jumanga Olives
Long Gully Grove Extra Virgin Olive Oil Nannup, WA	5663	0.2	200	D	87	Gold 3rd in Class	Mission Frantoio Coratina	A: Aroma of tropical fruits which transfers to the palate. P: Complex fruits with good flavours. B&P: A well balanced smooth oil with a lingering bitterness and pungency.	Olio Bello
Gidgee Grove - Frantoio Gidgegannup, WA	A6083	0.2	383	R	84	Silver	Frantoio	A: Fresh herbaceous aromas. P: Aroma transfers onto the palate. B&P: A well balanced oil with a nice lingering peppery finish.	York Olive Oil Co
Levanda Grove - Tuscan Blend Bridgetown, WA	0618	0.1	364	R	84	Silver	Leccino Frantoio	A: Fresh green tomato, green olive aromas. P: Herbal, grassy green tomato flavours. B&P: Firm bitterness and lingering pungency	Self
Tolcon Gidgegannup, WA	4043	0.2	396	R	80	Silver	WA Mission	A: Aromas of fresh cut grass. P: Fruity with green tomato and crushed olives flavour and hint of spiciness. B&P: Well-balanced oil with mild bitterness and pungency	York Olive Oil Co

Class 1: Boutique Volume, using oil source from a single grove: Production volume of oil is 25 litres to 199 litres.

Award Name Nearest Town to Grove	Entrant Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Elaionas Brunswick, WA	ETCM	0.1	265	M/R	78	Silver	WA Mission Koroneiki Minerva	A: Light green aromas-artichoke. P: Aromas follow through so that palate is stronger than aromas. B&P: Late pungency that lingers. Lifted flavours on palate to provide a balanced bitterness and pungency.	Destiny
Yirri Grove - Kalamata Esperance, WA	YK18	0.1	422	R	78	Silver	Kalamata	A: Green rocket, herbaceous. P: A smooth oil with good flavours. B&P: Lingering bitterness and pungency.	Self
Yirri Grove - Barnea Esperance, WA	YB18	0.2	390	R	76	Silver	Barnea	A: A medium strength nose with vegetative, rocket leaf tones. P: A sweet and clean with medium palate. B&P: Well balanced with persistent pungency.	Self
Karridale Olive Farm Extra Virgin Olive Oil Karridale, WA	KIWI	0.1	267	M/R	75	Bronze	Kalamata	A: Grassy, herbaceous aroma. P: Strong flavours. B&P: Robust bitterness and pungency.	Whirlwind Olives
Yirri Grove - Manzanillo Esperance, WA	YM18	0.2	477	R	71	Bronze	Manzanillo	A: Light fruits and grasses. P: Mild fruit flavours/characters flow onto palate. B&P: Pleasant smooth finish with balance bitterness and pungency.	Self
Gidgee Grove - Frantoio Gidgegannup, WA	B8655	0.2	348	R	70	Bronze	Frantoio	A: Mild herbaceous leafy nose. P: Clean, dried herbs and rocket with long pungency	York Olive Oil Co

Class 1: Boutique Volume, using oil source from a single grove: Production volume of oil is 25 litres to 199 litres.

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Meelup Grove Pauline's Dunsborough, WA	PD90	0.2	514	R	70	Bronze	Frantoio	A: Mild herbaceous aroma. P: transfers to palate with nutty overtones. B&P: Bitterness dominates.	
Campo Verde Olive Oil Harvey, WA	CV18	0.2	236	М	66	Bronze	New Norcia Mission Manzanillo	A: Weak nose detracts from a flavoursome oil. P: Quite a vegetative grassy palate. B&P: Pungency is somewhat out of balance	Destiny Olives
	PD21	0.5	199	D	60			A: A mild aroma of ripe fruits. This followed onto the palate with unbalanced bitterness and pungency.	
	SD89		432		49			Fault detected - metallic chemical taste.	

Class 2: Commercial volume, using oil sourced from a single grove: Production volume of oil is 200 litres to 4,999 litres.



## \*\* Best Oil of Show & Best WA Oil of Show

Award Name Nearest Town to Grove	Entrant Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
New Norcia Olive Oil Bindoon, WA	Mono	0.2	372	R	91	Gold Ist in Class	Mission	A: Beautiful fresh aroma of tropical fruits. P: Transfers to palate with good bitterness and pungency. B&P: A beautiful complex oil - vibrant and delicious. A premier oil	York Olive Oil Co
Chapman River Olives - Queen of Spain & Frantoio Geraldton, WA	3005	0.1	170	D	87	Gold 2nd in Class	Queen of Spain Frantoio	A: Tropical, rich green aroma. P: Some sweetness on palate with nice level of bitterness and pungency. B&P:  Very good oil with a persistent peppery finish.	Self
Chapman River Olives - Queen of Spain & Coratina Geraldton, WA	3004	0.1	131	D	86	Gold 3rd in Class	Queen of Spain Coratina	A: High aroma strength with green tomatoes. P: Carries through to palate, clean mouth. B&P: Low but persistent pungency, well balanced.	Self
Leontyna Black Label Mornington Peninsula, VIC	PBL2	0.2	229	D	85	Silver	Picual	A: Very aromatic of guava and tropical fruits / melon. Plus greeness and spiciness. P: Quite astringent, pleasant. Clean mouthfeel. Quite bitter - flow through of bitterness/pungency. B&P: Very complex elegant oil (vibrant complex). Quite persistent / harmonic.	Self
Cobram Estate - Picual Boundary Bend, VIC	CEO3	0.1	240	D	83	Silver	Picual	A: Grassy herbaceous nose. P: Strong salad leaf and fresh grassy flavours. B&P: Good level of bitterness and late peppery finish.	Self
Chapman River Olives - Queen of Spain & Frantoio Geraldton, WA	3006	0.1	191	D	83	Silver	Queen of Spain Frantoio	A: strong lantana bush nose. P: herbaceous forest wood flavours, sweetness. B&P: Mild bitterness with persistent lingering pungency.	Self

**Class 2**: Commercial volume, using oil sourced from a single grove: Production volume of oil is 200 litres to 4,999 litres.

Award Name Nearest Town to Grove	Entrant Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Tarralea Gove – Manzanilla / Kalamata Blend EVOO Jarrahdale, WA	0218	0.2	286	D/M	82	Silver	Manzanilla Kalamata	A: Nice fresh fruity nose, tropical notes. P: Fruity herbaceous flavours with moderate bitterness and pungency. B&P: Lingering peppery finish.	Self
Sherwood Springs - Greg's Blend Mumballup, WA	VCAM	0.1	295	М	82	Silver	Frantoio Leccino Minerva	A: Green grassy, artichoke aromas. P: Green tomato, artichoke flavours. B&P: Well-balanced oil with a warm pungent finish.	Destiny Olives
Petra Extra Virgin Olive Oil Dunsborough, WA	PB18	0.2	463	R	81	Silver	Leccino WA Mission Nevadillo	A: Herbal, spicey notes on the nose. P: Complex mix of herbs and spices on the palate. Firm bitterness morphing into a spicy finish.	Self
Cobram Estate - Hojiblanca Boundary Bend, VIC	CEO2	0.1	225	М	81	Silver	Hojiblanca	A: Green tomato leaf aroma. P: Green apple flavour matched by good level of bitterness. B&P: Persistent late peppery finish.	self
Blackwood River Products Nannup, WA	1312	0.2	367	R	81	Silver	Leccino Pendolino Frantoio	A: Very fresh aromas; herbaceous. P: Reflects aromas. Strong bitterness and pungency.	Olio Bello
Sathya - Extra Virgin Olive Oil Bunbury, WA	2018-01	0.1	386	R	79	Silver	Frantoio New Norcia Mission	A: Interesting aromas of herbs with underlying spices. Green apples included. P:Aromas carry to the palate. Very herbaceous; green characters. Fresh green fruit on palate. B&P: Fruit in balance with pungency.	Destiny Olives
Tarnagulla Farm Balingup, WA	KNRD	0.2	290	M/R	79	Silver	Kalamata Volos	A: Herbaceous nose of salvias and parsley. Good strength of mixed herbs. P: Herbs follow on palate. Good light feeling in mouth. B&P: Nice fresh oil with good and lingering bitterness & pungency.	Destiny Olives

**Class 2**: Commercial volume, using oil sourced from a single grove: Production volume of oil is 200 litres to 4,999 litres.

Award Name  Nearest Town to Grove	Entran tBottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Levanda Grove - Blackwood Blend Bridgetown, WA	0718	0.1	370	R	77	Silver	WA Mission Frantoio	A: Grassy dried herbs with some honey aromas. P: Rocket with moderate pepper and continuing medium pungency.	Self
Lomondo Olive Oil Mudgee NSW	Mada	0.2	506	R	77	Silver	Frantoio Correggiola Manzanillo	A: Lemon and banana aromas. P: Green on palate; fruits not well carried over. Good bitterness and pungency. B&P: Lingers quite well.	Self
Rokewood Olive Grove Balingup, WA	0506	0.2	110	D	77	Silver	Leccino Frantoio Mission	A: Good complex aroma of ripe tomato and floral hints. P: Delicate on palate with tropical notes. B&P: A good complex delicate oil.	
Leontyna Tuscan Blend Mornington Peninsula, VIC	PTB2	0.1	185	D/M	76	Silver	Leccino	A: A delicate oil with mild, sweet, tropical aromas. P: Mild, herbaceous, salad leaf flavours. Well balanced with a good level of bitterness & pungency. B&P: Slight astringent, persistent finish.	Self
Yirri Grove - Frantoio Esperance, WA	YF18	0.2	590	R	76	Silver	Frantoio	A: Rich compunded aromas by bananas and green leaf. Strong green leaf and artichoke flavours followed by strong bittnerness and pungency and peppery finish.	Self
Chapman River Olives - Queen of Spain Geraldton, WA	3003	0.1	82	D	74	Bronze	Queen of Spain	A: Tropical and floral with greenness. Fresh & mild strength. P: Banana & fresh apple flavour in this mild oil. Light bitterness and pungency. B&P: A balanced oil with light/low bitterness and pungency.	Self
Leontyna Arbequina Mornington Peninsula, VIC	PAR3	0.1	188	D	74	Bronze	Arbequina	A: Light fresh sweet almond aroma. P: Aroma follows through on palate. Light in the mouth. Building pungency. B&P: A light, soft oil.	Self
Oriwa Grove Nannup, WA	L884	0.2	275	М	73	Bronze		A: Fruity guava aromas with herb background and spices. P: Artichoke, tomato leaf follow through. Bitterness and pungency with clean finish. B&P: Delayed strong lingering pungency.	Olio Bello

**Class 2**: Commercial volume, using oil sourced from a single grove: Production volume of oil is 200 litres to 4,999 litres.

Award Name Nearest Town to Grove	Entrant Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Sherwood Springs - Geographe Blend Mumballup, WA	1750	0.2	289	М	73	Bronze	Frantoio Minerva	A: Mild tropical aroma. P: Aroma does not transfer to palate with herb and rocket leaf on the palate. B&P: Firm bitterness and pungency which lingered.	Destiny Olives
Tarralea Grove - Mission Extra Virgin Olive Oil Jarrahdale, WA	0118	0.2	412	R	73	Bronze	Mission	A: Sweet fruit (banana and capsium) and floral aromas. P: Very green on palate. Good bitterness and pungency - light and delayed. B&P: Pungency lingers but then drops.	Self
Hawthornden Farm Extra Virgin Olive Oil Toodyay, WA	2217	0.2	174	D	73	Bronze	Mission Frantoio Verdale	A: Grassy aromas with some floral and ripe fruit. P: Ripe fruits follow onto palate in this soft oil. B&P: Reasonable balance.	
3 drops extra virgin olive oil Mount Barker, WA	THJ	0.1	225	D	71	Bronze	Frantoio Pendolino	A: Mild herbaceous aroma with hints of celery. P: Salad leaf on the palate with firm bitterness and pungency. B&P: Lacks complexity and balance.	Destiny Olives
Esslemont Estate Certified Organic Olive Oil Toodyay, WA	AKEA	0.2	253	М	70	Bronze	Frantoio Mission Leccino	A: Grassy vegetative green nose. P: Mild palate, medium pepper and mild to gentle pungency.	Self
Gidge Grove Extra Virgin Olive Oil Gidgegannup, WA	1966	0.3	194	D	69	Bronze	Frantoio Correggiola	A: A mild fresh aroma with herbs and grass. P: Fresh herbs on the palate but lacks complexity.	Cherith Grove
Swan Valley Estate Henley Brook, WA	PHAC	0.5	82	D	66	Bronze	Mission	A: Delicate, sweet tropical aroma. P: Mild herbaceous, slightly nutty flavour, firm bitterness.	Destiny Olives

**Class 2**: Commercial volume, using oil sourced from a single grove: Production volume of oil is 200 litres to 4,999 litres.

Award Name Nearest Town to Grove	Entrant Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
MSO Organic Extra Virgin Olive Oil Beverley, WA	R129	0.2	300	M/R	65	Bronze	Manzanillo Frantoio	A: Mild ripe banana. P: One dimensional with firm bitterness and pungency. B&P: Lacks complexity.	Tarralea Grove
	BWRJ				49			Fustiness & mustiness detected.	
	V74R				49			Muddy sediment.	

Class 3: Commercial volume, using oil sourced from a single grove: Production volume of oil is 5000 litres or more.

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Talbot Grove - Nevadillo York, WA	TEIC	0.2	244	М	87	Gold Ist in Class	Nevadillo	A: Green banana/tomato, extremely complex. P: Very smooth on palate with lovely flavours with bitterness & pungency. B&P: Lingering finish, based on very green fruit. Varietal aromas and flavours are distinctive.	Sumich
Rosto - Mellow Merriwa, NSW	MORI	0.2	179	D/M	86	Gold 2nd in Class	Koroneiki Coratina Corregiola	A: Good aroma of apple, fresh & fruity. P: Complex on the palate with late lingering bitterness and pungency.  B&P: A distinctive oil.	Self
Cobram Estate - Premiere Boundary Bend, VIC	CEO4	0.3	341	R	82	Silver 3rd in Class	Coratina Koroneiki	A: Green apple aromas. Gentle aromas. P: Fresh flavours. B&P: Balanced oil with mild bitterness and pungency. A delicate oil.	Self
Regans Ridge - Mild and Fruity Gingin, WA	1868	0.5	198	D	81	Silver	Koroneiki	A: Green tomatoes & capsicums, grassy/salads. P: good nose followed onto palate. Very pleasant in mouth. B&P: Very fresh, lovely sweet oil.	Self
Talbot Grove - Frantoio York, WA	WASC	0.2	238	D/M	80	Silver	Frantoio	A: Good aroma of herbs and tomato. P: fresh artichoke on the palate with hints of mint. B&P: Complex with firm bittneress and pungency.	Sumich
Regans Ridge - Moore River Blend Gingin, WA	1857	0.2	254	D/M	79	Silver	Frantoio Barnea Leccino	A: Freshly mowed grass with herbal fruity notes. P: Savoury herbal flavours balance with mild bitterness. B&P: Persistent finish.	Self
Talbot Grove - Manzanilla York, WA	KOEL	0.2	153	D	77	Silver	Manzanilla	A: Ripe fruits, guava, with green banana. P: Immediate bitterness with building pungency. Fresh aromas follow through on palate. B&P: Good, balanced and persistent oil.	Sumich

Class 3: Commercial volume, using oil sourced from a single grove: Production volume of oil is 5000 litres or more.

Award Name Nearest Town to Grove	Entrant Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Cobram Estate - Koroneiki Boundary Bend, VIC	CEO1	0.2	124	D	76	Silver	Koroneiki	A: Green tomato, medium. P: Fresh light palate with tomato coming through. B&P: Mild pungency with little bitterness, some complexity.	Self
Regans Ford Estate - Arbosana & Arbequina Gingin, WA	0404	0.3	130	D	75	Bronze	Arbosana Arbequina	A: Moderate green pea and grassy aroma. P: Mild herbaceous hints on the palate of tomato leaf & tobacco.	Fini
Oliver's Mt Barker, WA	MD13	0.1	299	M/R	74	Bronze	Leccino	A: An aroma of ripe green fruits . P: A light feel in mouth,but little complexity. B&P: Short on bitterness but strong pepper.	Self
Great Southern Groves - Tuscan Style Frankland River, WA	LR88	0.1	295	R	73	Bronze	Frantoio Leccino	A: Mild, fresh grassy aroma. P: Artichoke and rocket on palate. B&P: Mild bitterness and pungency but lacks persistence.	Self
Regans Ford Estate - Koroneiki Gingin, WA	4166	0.2	245	M	71	Bronze	Koroneiki	A: Mild fresh tomato leaf aroma. P: Transfers to palate with firm pepper. B&P: Lacks complexity	Fini
Fedra Olive Grove - Extra Virgin First Cold Press Olive Oil Collector, NSW	FOGF	0.2	358	R	70	Bronze	Frantoio	A: Mild, fresh floral aroma. P: Fresh nutty and green banana on palate. B&P: Bitterness slightly ovepowers.	Self
Rosto - Extra Oomph Merriwa, NSW	EOR2	0.2	214	D	68	Bronze	Coratina Koroneiki Corregiola	A: Weak to mild green, floral aromas. P: Vegetative, delicate herbal notes, clean. B&P: Somewhat unbalanced, quite dominant pungency.	Self

Class 4: Commercial volume, using oil sourced from <u>more than one</u> grove: Production volume of oil is 200 litres or more.

Award Name Nearest Town to Grove	Entrant Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Cobram Estate - Robust Flavoured Extra Virgin Olive Oil Boundary Bend, VIC	CEO7	0.1	199	D/M	89	Gold Ist in Class	Coratina Koroneiki	A: Strong green tomato banana peel nose. P: Full flavoured palate with leafy tomato. B&P: Balanced bitterness/pungency. Very persistent. A delicious premier oil.	Self
Third Pillar Boyup Brook & Balingup, WA	RT33	0.1	278	M/R	80	Silver 2nd in Class	Frantoio Mission Kalamata	A: Medium strength tomato with a vegetative nose that carries through to the palate. Strong robust pungency and pepper.	Destiny Olives
North Perth Primary School P&C Harvest 6006 Perth, WA	5246	0.3	197	D/M	80	Silver 2nd in Class	Various	A: Nice fresh savoury herbal aroma. P: Green banana, slight nutty flavours. B&P: Well balanced with a good level of bitterness and pungency.	York Olive Oil Co
York Olive Oil Co York, WA	ECNA	0.3	203	D/M	79	Silver	Frantoio	A: Quite complex aromas with herbs and tropical fruits. P: Spicy and tropical aroma followed through onto palate. B&P: Delayed bitterness and pungency which drops quickly.	Self
Cobram Estate - Classic Flavoured Extra Virgin Olive Oil Boundary Bend, VIC	CEO6	0.2	300	M/R	78	Silver	Barnea Picual Frantoio	A: Moderate to strong green tomato nose which carries through to palate. B&P: Low bitterness but good pungency.	Self
Cobram Estate - Light Flavoured Extra Virgin Olive Oil Boundary Bend, VIC	CEO5	0.2	118	D	78	Silver	Arbequina Barnea Picual	A: Exotic sweet fruits, guava and pineapple. P: Transfers well on the palate, but the flavour quickly fades. C: Slightly unbalanced but a pleasant peppery finish.	Self

Class 4: Commercial volume, using oil sourced from <u>more than one</u> grove: Production volume of oil is 200 litres or more.

Award Name  Nearest Town to Grove	Entrant Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Lomondo Olive Oil Mudgee, NSW	Guso	0.2	390	R	76	Silver	Frantoio Picual Manzanillo	A: Mild floral aroma. F: Fresh herbal flavours on palate. B&P: Gentle bitterness and pungency which lingers.	Self
Fedra Olive Grove - Jeff's Blend Extra Virgin First Cold Press Olive Oil Collector, NSW	FOGJ	0.2	266	D/M	70	Bronze	Frantoio	A: Green grassy with tobacco in tones. P: mild grassy flavour with moderate pepper and balanced pungency.	Self
Red Island - Extra Virgin Olive Oil Boundary Bend, VIC	R018	0.2	109	D	70	Bronze	Frantoio Barnea Leccino	A: Dry woody forest nose. P: Herbaceous, lacks green tones. B&P: Medium pungency, one dimensional.	Self

Class 5: Combined Flavoured Oils - 5a: Citrus flavoured & Class 5b: Other flavoured: production of oil is 50 litres or more

## \*\* Best Flavoured Oil of Show

Award Name  Nearest Town to Grove	Entrant's Bottle ID	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)	Processor
Sathya, Nuja's Infusion - Basil Bunbury, WA	2018-03	83	Silver Ist in Class	Basil	A: Strong pleasant aroma of basil. P: Very strong flavours; full flavours of herbs with bitterness and pungency. B&P: Good harmony between pungent herb and good oil.	Destiny Olives
Guinea Grove - Garlic Crush Gingin, WA	687P	82	Silver 2nd in Class	Garlic	A: Savoury with herbs. P: medium garlic flavour with a nice level of bitterness and pungency a with a pleasant spicy finish.	Self
Guinea Grove - Lime Pressed Gingin, WA	WA24	81	Silver 3rd in Class	Lime	A: Strong pleasant aromas of herbs which follows through onto the palate. B&P: A balanced bitterness and pungency.	Self
Marvick Native Farms, Australian Wild Limes - Red Centre Lime Gingin, WA	1593	78	Silver	Red Centre Lime	A: Good aroma with freshness. Distinct lime aroma. P: Pleasant oil with good complexity. Aroma carried through to a limited degree. Light delayed bitterness and pungency. B&P: Very pleasant citrus flavoured oil.	Self & Regans Ridge
Guinea Grove - Lemon Pressed Gingin, WA	89DO	77	Silver	Lemon	A: Light pleasant aroma of mild lemon. P: Good underlying oil with a fresh light lemon.	Self

Class 5: Combined Flavoured Oils - 5a: Citrus flavoured & Class 5b: Other flavoured: production of oil is 50 litres or more

Award Name Nearest Town to Grove	Entrant's Bottle ID	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)	Processor
Petra Extra Virgin 'Agrumato' Lemon Oil <sub>Dunsborough</sub> , WA	LE18	77	Silver	Lemon	A: Fresh lemon aroma. P: Good lingering bitterness and pungency with lemon flavours. Aroma transfers well to palate. B&P: Delicate underlying EVOO with late pungency.	Self
Tarralea Grove - Garlic Infused EVOO Jarrahdale, WA	0318	76	Silver	Garlic	Mild garlic flavour matched with fruity oil with medium bitterness and pungency and a persistent pepper.	Self
Sathya, Nuja's Infusion - Curry Leaf Bunbury, WA	2018-05	76	Silver	Curry Leaf	A: Pleasant curry leaf aromas matched by a fresh, pungent olive oil and a generous pungent, spicy finish.  Complexity in range of fruit and green leaf.	Destiny Olives
Guinea Grove - Cumquat Pressed Gingin, WA	SAGI	76	Silver	Cumquat	A: Cumquat aromas (citrus) - some sweetness. P: Cumquat flavour comes through. Some bitterness and pepper develops. Delicate base oil. B&P: Quite pleasant oil with citrus/cumquat overtones and flavours.	Self
Sathya, Nuja's Infusion - Chilli Bunbury, WA	2018-06	75	Bronze	Chilli	A: Mild chilli, green banana aromas. P: Nice light oil with firm chilli heat and lingering pungency.	Destiny Olives
Guinea Grove - Chilli Crush Gingin, WA	RT34	74	Bronze	Chilli	A: Distinct bouquet of chilli, capsicum. P: Toasted chilli flavour, but the carrier oil lacks freshness.	Self

Class 5: Combined Flavoured Oils - 5a: Citrus flavoured & Class 5b: Other flavoured: production of oil is 50 litres or more

## Flavoured Oils (cont.)

Award Name  Nearest Town to Grove	Entrant's Bottle ID	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)	Processor
Petra Extra Virgin 'Agrumato' Lime Oil Dunsborough, WA	LI18	73	Bronze	Lime	A: Pleasant aromas, lime comes through (cloudy). P: Bitterness is strong with sweetness building. Lime follows through on palate. B&P: balanced, quite complex oil.	Self
Marvick Native Farms, Australian Wild Limes - Sunrise Lime Gingin, WA	2593	70	Bronze	Sunrise Lime	A: Weak to moderate aromas. P: Mild flavour; not overpowering. B&P:Low bitterness and pungency.	self & Regans Ridge
Marvick Native Farms, Australian Wild Limes - Finger Lime Gingin, WA	4593	66	Bronze	Finger Limes	A: Somewhat overpowering citrus oil aromas. P: weak flavours on the palate. The carrier oil lacks freshness.	self & Regans Ridge
	3593	55			A: A very light bouquet. The carrier oil was a little bland with low lime flavour.	