



West Australian

2020 OLIVE AWARDS

RESULTS BOOKLET

This year's competition is proudly organised
by the West Australian Olive Council Inc.



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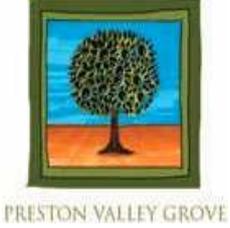
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The 2020 WA OLIVE AWARDS is
organised and run by the West Australian Olive Council Inc.



Comments from the Chief Steward

I would like to take this opportunity to thank the WA Olive Council for inviting me and welcoming me back to the role of Chief Steward after several years. It's been a pleasure to reconnect with old friends whether it be entrants or olive oil judges and to meet newcomers to the industry and Show.

It is great to see some of the same entrants continuing to support this premier WA olive awards year in, year out.

2020 has certainly been a tumultuous year for many, and our industry and this competition has certainly not been immune to the effects. There has been a significant drop in entry numbers this year, due to several factors like alternate year fruiting, climate, birds and, for our eastern states' entrants, the catastrophic fires earlier this year.

There were 60 entries received from 30 entrants. Across all classes, a whopping 14 oils (or 23%) received a gold medal winning score, 30 a silver (or 33%), and 7 were awarded a bronze medal (or 11%). Unfortunately, one oil was disqualified due to raised FFA% levels.

A big thank you to the trophy sponsors, Preston Valley Grove, Olio Bello, Tarralea Grove and Destiny Farm for their continued support of the trophies.

The dedicated judges should be applauded for their dedication to maintaining their skills and expertise. Having had the privilege of working with many of these individuals for more than a decade, I can attest to their passion and enthusiasm for our industry. These individuals will sacrifice several weekends of their time to refresh and hone their skills. The wonderfully descriptive feedback in the tasting notes is testament to this. These judges are a true asset to the industry.

Our Chief Judge, Isabelle Okis is also a champion for the WA industry, donating her time and energy into training and recruiting judges for the industry at both a state, national and international level. Thank you for everything Isabelle, also to Nadia and Jari for their assistance at judging days and workshops.

We welcome any feedback regarding the competition, so please don't hesitate to contact me with any comments regarding the Awards.

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

Ellen Slobe
Chief Steward
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Comments from the Chief Judge

First, I would like to thank all the growers who entered their oils in the WA show.

It has been a difficult year, with bush fires and floods in the East, and a long, hot and dry summer in the West. If that wasn't enough, along comes a pandemic.

So, to all olive growers, I applaud you all for persevering to get your harvest done.

I would also like to thank the WAOC Board for giving me the privilege to oversee the show judging process, and to guide our wonderful and dedicated panel of judges during training sessions throughout the past year. Many of the judges have close to 20 years' experience in judging EVOO, so all entrants can be confident of an expert appraisal of their oil.

We had 48 EVOO's entered in the competition this year and judged that 13 of these oils deserved a gold medal, with 3 of these gold medal winners being in the premium class (a score of 90 and over). Of the remaining oils, 24 were judged as being deserving of a silver medal, and 4 oils were awarded a bronze medal.

In the flavoured oil category, we had 12 entrants. Of these, 2 were awarded gold medals, 7 received a silver medal, and 2 were allocated bronze medals.

This year we had more delicate and medium oils. The average polyphenol count was approximately 290ppm, with a median FFA count of 0.2%.

I was also delighted to see 14 oils entered from Victoria, NSW, and the ACT. Thank you to these growers for participating in the WA competition, and for having faith in our judges.

To the WA growers, a big thank you for taking the time and effort to present your oils. To the panel of judges, a huge thank you for giving up your time in training as well as judging, your dedication and for your experienced judging ability.

To the growers who didn't do as well as hoped for this year, keep learning and persevering. The majority of this year's gold medal winners would have also started with lesser medals in their first few shows and would have researched into what was required to produce higher standard oils. In my 21 years of judging EVOO, and as a grower, I have found this to be the most challenging year. The upside to this is that next year you may well be a winner.

Isabelle Okis

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 (PV) which relates to storage of the oil and its shelf life, (iii) UV absorbance which relates to an oil's state of preservation from oxidation 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 Australian Olive Association's (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.

**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 4 judging panels, while ensuring relativity with judging panels elsewhere in Australia.

The 14 trained judges 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. The judges were assigned to one of 4 tasting panels, with each panel totalling at least three experienced judges. Each panel judged a total of up to 13 oils on the judging days.

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

As several judges had oils entered in the Competition, the oils were allocated to the panels in a manner that ensured a judge wouldn't be assessing his/her own oil.

The Judging Steps In Detail

Step 1: Chemical Analysis

A 100ml 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%. One entry was disqualified following FFA testing.
- 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 the potential to go rancid.

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.

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 oil's polyphenol value.
3. The individual judges assessed each oil in the blocks of 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 Class 5 were assessed separately by 2 Flavoured Oil judging panels.

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	good fruit intensity*, balance & absence of faults	35 points
PALATE	good fruit intensity*, balance, complexity & absence of faults	45 points
HARMONY	balance (including bitterness & pungency)*	20 points

SCORE (maximum) **100 points**

*assessed relative to the style of oil, i.e. delicate, medium or robust.

How medals are calculated :

Premium Gold 90 or more

Gold 86 – 89

Silver 76 – 85

Bronze 65-75

No medal 55-64

Defective <54

Step 3: Best Oil Awards

At the conclusion of judging the 60 entries, 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 to remove potential bias.

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

Key for abbreviations:

A:	Aroma
P:	Palate
C:	Complexity
FFA:	Free Fatty Acid

Class 1: Boutique volume, using oil sourced 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's Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Tarralea Grove Barouni Jarrahdale, WA	0120	0.1	315	M	90	 Premium Gold	Barouni	A: Fresh intense fruit aromas of green melon, green banana and fresh cut grass. P: Aroma transfers to palate with hint of sweetness and combined with a firm bitterness and pungency. C: A delicious, lively complex oil.	self
Long Gully Grove Extra Virgin Olive Oil - Frantoio/Leccino Nannup, WA	2002	0.2	279	M	89	Gold	Frantoio Leccino	A: Sweet fresh grassy peashoot aromas that carry through to the palate. P: Very pleasant mouthfeel. C: Complex and well balanced oil highlighted by a good level of bitterness that carries through to a lovely finish.	Olio Bello
Tarralea Grove Hojiblanca Jarrahdale, WA	0220	0.2	226	D/M	88	Gold	Hojiblanca	A: Excellent aromas of sweet ripe banana and fresh vegetables & ripe tomatoes. P: Transferred well onto the palate along with guava. C: Mild, slow developing bitterness and pungency with nice pepper finish which persisted beautifully. Very well balanced.	self
KOF2020 Karridale, WA	ROM8	0.2	275	M	83	Silver	Kalamata Frantoio	A: Aroma of green apple & banana with hints of spice. P: Complex flavours of green fruit followed by fresh mushroom. C: Clean mouthfeel with mild bitterness & pungency and gentle chilli finish	Destiny Farms
Long Gully Grove Extra Virgin Olive Oil - Mission/Frantoio Nannup, WA	2001	0.3	203	D	82	Silver	Mission Frantoio	A: Good fresh herbaceous aroma with hints of citrus. P: Transfers well to palate with gentle bitterness & pungency and late chilli-like finish	Olio Bello
Long Gully Grove Extra Virgin Olive Oil - Picual/Coratina Nannup, WA	2004	0.2	220	D	78	Silver	Picual Coratina	A: Tropical fruit & tomato leaf aromas. P: Passionfruit on palate with lots of peach & citrus. C: Mild bitterness & pungency	Olio Bello
Long Gully Grove Extra Virgin Olive Oil - Frantoio/Picual Nannup, WA	2005	0.3	291	M	77	Silver	Frantoio Picual	A: Herbaceous aroma with floral hints. P: Rocket & artichoke on the palate. Firm pepper and chilli pungency.	Olio Bello

Class 1 continued : Boutique volume, using oil sourced 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	Judges' Comments (moderated by Chief Judge)	Processor
Knack Farm 'I Novizi' Balingup, WA	2130	0.1	219	D	76	Silver	Minerva (Leccino) Frantoio Zues (Pendolino)	A: Mild green tomato aroma which transferred onto the palate. P: Mild pepper, possibly late picked. C: Persisted & well balanced.	Preston Valley Grove
Roccannoil by Rocco & Anna Perrella not supplied, WA	3436	0.2	161	D	72	Bronze		A: Pleasant bouquet, attractive aroma. Artichokes, fresh floral, green banana and lime. P: Mild herbaceous flavour with mild bitterness & pepper C: Delicate oil, clean finish, perhaps lacking pepper	self
	BM20	0.4	319	M	50			Rancid, bandaid, old nuts	
	7654	0.3	211	D	50			Faulty oil. Metallic, bandaid and very ripe apple aroma.	
	ETCM	0.2	297	M	50			Burnt, stewed apple, baby vomit aromas.	

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

 **Best WA Oil of Show & Best Oil of Show**

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Chapman River Olives - Queen of Spain & Frantoio Geraldton, WA	3004	0.2	186		91	 Premium Gold	Queen of Spain Frantoio	A: Vibrant, fresh green tropical aromas. P: Flavour transfers to palate with unfolding tropical flavours which persist with a very late hint of spice. C: A beautiful complex oil.	self
Tarralea Grove Blend Jarrahdale, WA	0320	0.3	194		90	Premium Gold	Mission Kalamata Manzanilla Frantoio	A: Excellent aroma of citrus; fresh & clean. P: Complex flavours of tropical fruits on the palate. C: Flavours mixed well with the mild bitterness & pungency which persisted to a good finish.	self
Yirri Grove Frantoio Esperance, WA	Y20F	0.3	476		88	Gold	Frantoio	A: Pleasant aromas of guava and peashoots P: Intense green flavours of rocket and sorrel and firm bitterness and pungency but balanced by a hint of sweetness on the palate.	self
Paringa Ridge Leontyna Black Label Mornington, VIC	BL01	0.3	192		87	Gold	Picual	A: Lovely fresh aromas of artichoke, green banana, rocket and peashoots. P: Herbal notes on the palate complement soft ripe fruits and the slight bitterness and pungency. C: Well balanced oil with lovely lingering pepper	Taralinga
Chapman River Olives - Queen of Spain & Coratina Geraldton, WA	3003	0.2	226		86	Gold	Queen of Spain Coratina	A: Fresh tropical, pineapple aromas. Banana and sweet grasses. P: Fruit transfers well. Good bitterness & pungency, clean on palate. C: Well balanced and lingering on the palate. Plesaan overall oil, well balanced with fruit & nuts.	self
Third Pillar - Coratina Boyup Brook & Balingup, WA	EGB1	0.1	330		86	Gold	Coratina	A: Beautiful tropical aromas in green oil. Strong peppers of artichoke and rocket. P: Herbaceous flavours with fruity overtones. C: Complex and well balanced. Fresh aromatic oil with fresh gustatory sensations with complexity and persistence.	Frankland River Olive Co
Paringa Ridge Leontyna White Label Mornington, VIC	WL01	0.1	122		86	Gold	Arbequina	A: Sweet floral, toffee, apple aromas. P: Good transfer of aroma to the palate with a slight sweetness and floral overtones. C: Delicate, mild oil with soft flavours and mild peppery finish.	Taralinga

Class 2 continued : 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's Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Robust Leccino Frantoio Jarrahdale, WA	8391	0.2	362		85	Silver	Leccino Frantoio Pendolino	A: Salad leaves, green banana & citrus. Fresh peppermint, herbal & floral tones. P: High levels of bitterness & pepper are attractive. Transferred aromas. C: Robust balanced oil. Flavours linger. Herbaceous oil with floral tones. Bitter/pungent persistent.	Taralea
Guinea Grove Frantoio Gingin, WA	A468	0.5	288		85	Silver	Frantoio	A: Strong floral bouquet with green tomato & citrus. Attractive tropical fruits. P: Well balanced and interesting bitterness and pungency transfers aroma to palate well. C: Balanced robust oil with good bitterness and pungency. Lingering fruit flavours.	self
Olio Bello Arbequina Cowaramup, WA	7284	0.2	244		84	Silver	Arbequina	A: Mild aroma of vegetables, ripe tomatoes with tropical overtones. P: Some transferred but short term and slightly one dimensional. C: Strong bitterness and pungency	self
Petra Extra Virgin Olive Oil Dunsborough, WA	PB20	0.3	499		82	Silver	Frantoio Nevadillo Blanco Koroneiki Leccino WA Mission	A: Strong floral bouquet, ripe fruits. Green melon aromas. P: Strong bitterness enhances the flavours. Fruit transfers to palate with olive flavours. Clean finish. C: Balanced robust oil. A fruit oil with bitterness.	self
Lenzo's Oil Wanneroo, WA	V120	0.2	124		81	Silver	Frantoio Manzanillo Mission	A: Strong fruity - peach. Maybe late picked. P: Aroma didn't transfer to the palate, but was fruity and sweet. C: A very delicate finish.	self
Chapman River Olives - Frantoio & Kalamata Geraldton, WA	3005	0.3	336		81	Silver	Frantoio Kalamata	A: Soft floral and tropical fruit aromas. P: Flavour transfers to palate, followed by firm pepper and unfolding spices of cloves and cardamom.	Self
Silver Lakes Extra Virgin Olive Oil Byford, WA	B120	0.3	373		81	Silver	Manzanilla Verdale Frantoio	A: Sweet confectionary aroma. P: Rocket & eucalypt on palate with firm pepper and lingering warm finish.	Destiny Farms

Class 2 continued : 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's Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Tarnagulla Farm Balingup, WA	DLBL	0.2	263		79	Silver	Kalamata Voles	A: Green olive and tomato leaf aromas. Fresh parsley, herbaceous aromas. P: Long persistent pungency. C: Robust oil with herbaceous tones and persistent pungency.	Destiny Farms
Guinea Grove Blend Gingin, WA	G6FP	0.3	220		78	Silver	Frantoio Pendolino	A: Pleasant, light, fruity aroma of green banana. P: Pleasant flavour; smooth on palate, herbaceous with building bitter and pepper following. C: Well balanced delicate oil with complementary bitterness & pepper.	self
Zeus Extra Virgin Olive Oil Eagle Bay, WA	2909	0.3	249		77	Silver	Frantoio	A: Fresh herbal grassy aromas with hints of pine needs and tomato leaf. P: Mild flavours of green tomato and green cucumber. C: Medium pungency and peppery finish.	Olio Bello
Olio Bello Kurunba Cowaramup, WA	8284	0.2	384		76	Silver	Corregiola Bouteillan	A: Very green aroma which transferred on the palate. P: Green tomato C: Strong pungency and persistence.	self
Talbot Grove Manzanilla York, WA	CIRM	0.3	648		76	Silver	Manzanilla	A: Strong sweet floral and peach aromas. P/C: Aroma transferred to the palate but the bitterness somewhat overpowered pungency.	York Olive Oil Co
Guinea Grove Pendolino Gingin, WA	36BK	0.2	196		73	Bronze	Pendolino	A: Average aroma; mild green grass and tropical, sweet fruits. P: Good flavours; sweetness transfers to palate. Mild pepper & bitterness, fresh late pungency. C: Reasonable complexity; balanced oil with building bitterness & pepper	self
	Y20B	0.4	337		64			A: Aromas of tropical melon and overripe fruits. P: Unpleasaant stewed fruits taste on the palate.	
	27MR	0.2	273		62			A: Minimal mild aroma, some sweet tones. P: Astringent on palate, minimal transfer. C: Bitterness out of balance with the remainder.	

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	Judges' Comments (moderated by Chief Judge)	Processor
Fedra Extra Virgin First Cold Press Olive Oil Collector, NSW, ACT	FOGF	0.4	157		81	Silver		A: Good spicy, herbaceous and grassy aroma. F: transferred well onto the palate with spice & vegetable overtones. C: Well balanced with bitterness & pungency developing into a long lingering pleasant aftertaste.	self
Regans Ridge Organic Mild and Fruity Gingin, WA	39MF	0.4	263		70	Bronze	Koroneiki	A: Hints of peppermint & mint & fresh mushroom. F: Mint and herbs on palate with firm pepper. C: Persistent chilli finish but slightly lacking balance.	Rapanelli Plant
	M46	0.8	221		64		Coratina Leccino	A: Green apple, floral aromas but very mild. F: Oversweet apple flavour and flat on palate with late pungency.	

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

Award Name	Entrant's Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties	Judges' Comments (moderated by Chief Judge)	Processor
Cobram Estate Classic Flavour	CERO	0.2	310		88	Gold	Arbequina Barnea Picual	A: Fresh aromas with mint, floral and green banana and mature guava tones. F: Good transfer. Tomato leaf, green grass and pepper flavours. C: A nice oil, robust oil with good/moderate complexity and lingering pepper.	self
Cobram Estate Ultra Premium Hojiblanca	CEHO	0.2	111		87	Gold	Hojiblanca	A: Good tropical fruit aromas of green banana and passionfruit. F: Transfers to palate with unfolding flavours developing. Mild bitterness & pungency. C: Good complexity with gentle persistence.	self
Cobram Estate Premium Picual	CEPI	0.1	143		86	Gold	Picual	A: Fresh aromas of green banana, apple and artichoke. Fresh, mild oil with aromas transferring to palate to create a complex oil with pleasant mouthfeel and a mild peppery finish.	self

Class 4 continued : Commercial volume, using oil sourced from more than one grove: Production volume of oil is 200 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	Judges' Comments (moderated by Chief Judge)	Processor
Cobram Estate Ultra Premium Coratina	CECO	0.1	285		84	Silver	Coratina	A: Complex aroma both leafy, vegetative and tropical sweetness. F: aroma transferred well with lively complexity. C: Good moderate bitterness and pungency, pleasant persistence	self
Third Pillar - Coratina Blend	L53M	0.2	274		83	Silver	Coratina Frantoio Kalamata	A: Floral aromas that are light but fresh. Strong beautiful fruit aromas. F: Pleasant oil, buttery mouth feel. Vegetable tones e.g. broccoli. Transfers aromas to palate - herbaceous. C: Acceptable bitterness and low pungency. A good silver medal oil.	Frankland River Olive Co & Destiny Farms
Oliver's	M47	0.4	270		82	Silver	Coratina Mission	A: Nice aromas of green bananas, herbs and olive leaf. F: Good mix of bitter and sweet flavours on the palate and late pungent finish. C: Complex and well rounded oil.	self
Jeff's Blend Extra Virgin First Cold Press Olive Oil	FOGJ	0.1	313		81	Silver		A: Tropical aromas with hints of sweet spices. F: rocket and pepper on palate followed by lingering chilli.	self
Preston Valley Grove - Estate Blend	PE20	0.2	239		79	Silver	Mission Picual Coratina Leccino & Barnea	A: Fresh herbaceous aroma with hints of tropical fruit. F: Green banana on palate with firm pepper. C: Good balance of bitterness & pungency with late chilli-like finish	self
Jingilli	Y\$8%	0.1	143		75	Bronze	Leccino Frantoio	A: Soft floral and passionfruit aromas, but very mild. F: Nutty with some hints of tropical fruits. C: Lacks persistence, short length.	self
Cobram Estate Light Flavour	CECL	0.1	132		73	Bronze	Arbequina Hojiblanca	A: Fresh herbaceous aroma, tropical fruit and some spiciness, possible coffee aroma. F: Grassiness on palate. Low bitterness and pungency, clean finish. C: Reasonable complexity; well balanced.	self

Class 5: Flavoured oil: production of oil is 50 litres or more

 **Best Flavoured Oil of Show**

Award Name Nearest Town to Grove	Entrant's Bottle ID	Class	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)	Processor
Guinea Grove Garlic Crush Gingin, WA	3036	5	87	 Gold	Garlic	Good garlic aroma. Light garlic builds and persists on palate. Very pleasant garlic oil on good base oil. Subtle garlic flavoured oil with evidence of olive oil characteristics.	self
Whirlwind Garlic Fused Olive Oil Margaret River, WA	2510	5	86	Gold	Garlic	Pleasantly aromatic and flavoured garlic oil with underlying virgin olive oil characters. Great for use on hot potatoes or steak.	Stacey Elward
Olio Bello Lemon Pressed Cowaramup, WA	9284	5	83	Silver	Lemon	Mild lemon aromas matched by a fresh oil. Well balanced with a moderate level of bitterness and pepperyness. Agrumato. Steamed fish, prawns or salad dressing	self
Infused EVOO - Garlic Oil Thyme & Lemon infused with Oregano Collector, NSW, ACT	FOGG	5	82	Silver	Garlic Thyme Lemon Oregano	A delicate blend of all flavours that work in harmony with a well balanced underlying oil. Flexible with all kinds of meat & fish.	self
Infused EVOO - Chilli & Lemon Oils with Dry Chilli Collector, NSW, ACT	FOGC	5	81	Silver	Chilli Lemon Chilli	Subtle lemon flavoured chilli oil to be added to yoghurt for dips. Pasta, seafoods, chicken as per taste.	self
Infused EVOO - Lemon Myrtle, Garlic & Thyme Collector, NSW, ACT	FOGM	5	80	Silver	Lemon Myrtle Garlic Thyme	Interesting combination of aromas and flavours match a fresh, well balanced oil enhanced by a nice level of lingering bitterness.	self

Flavoured Oils continued

Class 5: Flavoured oil: production of oil is 50 litres or more

Award Name Nearest Town to Grove	Entrant's Bottle ID	Class (5a or 5b)	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)	Processor
Preston Valley Grove - Chilli Pressed Donnybrook, WA	PC20	5	80	Silver	Chilli	Fresh carrier oil with good pungency & bitterness. Multiple uses; breads, pasta, pizza. Pleasant flavoured oil, pleasant oil for a chilli oil.	self
Infused EVOO - Lemongrass & Basil Leaves Collector, NSW, ACT	FOGL	5	79	Silver	Lemongrass Basil	Strong lemongrass basil aromas with lemongrass dominating. Fresh underlying oil carried the pleasant flavours with moderate level of persistent bitterness. Use with asian foods. Agrumato.	self
Yirri Grove Basil Oil Esperance, WA	Y20A	5	77	Silver	Basil	Fresh basil flavours, well balanced fresh oil. Suitable for fish, salads, pasts and tomatoes.	self
Whirlwind Burner Hot Chilli Fused Olive Oil Margaret River, WA	2511	5	70	Bronze]Chilli	Hot chilli aromas on fresh oil. Difficult to detect olive oil characters. Very hot chilli oil - limited use in curries.	Stacey Elward
Guinea Grove Orange Pressed Gingin, WA	CL56	5	68	Bronze	Orange	Mild orange flavour that lacked freshnes, that followed through to the palate. Not a complex oil. Use for cakes or dressings.	self
	1366	5	63			Some pepper aromas. Pepper pre-dominates over the olive oil. Can't taste oil. No bitterness. Pungency. Possible uses on pepper steak or stirfry. Insufficient markers for the virgin olive oil to be identified.	