# PERTH ROYAL **EXTRA VIRGIN OLIVE OIL SHOW 2013 RESULTS CATALOGUE**





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The 2013 Perth Royal Extra Virgin Olive Oil Show is organised & run by the West Australian Olive Council Inc.

#### **Comments from the Chief Steward**

There are always many people who contribute to organising a successful event or project and the 2013 Perth Royal Extra Virgin Olive Oil (EVOO) Show is no different...

On behalf of the WA Olive Council Inc. (WAOC) I would like to thank the 84 entrants who entered their oils this year. Many entrants have been sending their oils in every year for over a decade, but it is great to see new entrants each year. It was also pleasing to see an increase in interstate entries (22 entries, up from 7 entries last year). The Chief Judges report on page 2 contains more details on the quality of entries, but with 30% of entries receiving a silver medal or better, it remains consistent with previous years. Unfortunately there were two disqualifications due to raised FFA%.

We must thank several companies who have provided financial and in-kind support: Silverlock Packaging for the printing of this Results Catalogue; Destiny Olives, Preston Valley Grove, Olio Bello and York Olive Oil Company for their sponsorship of trophy awards and Plasdene Glass-Pak for providing complimentary bottles for use during judging. Without the support of all these parties, we would not be able to provide the industry with a viable and successful competition each year.

The Council also thank the Royal Agricultural Society of WA for their continued support. Entries were again received at the RAS grounds; they also assist greatly by providing a venue for judging and the awards presentations, and in promoting the competition to the public via its media relationships and exposure through the Royal Show week. While there will not be a WA olive industry stand at the 2013 Perth Royal Show, award winners are encouraged to submit labelled samples to Pauline for exhibition at the Show.

We are again indebted to the 15 judges who volunteered up to two days of their time on the judging panels, as well as attend the refresher course a fortnight prior. With the unexpected increase in entries this year it was no small task to taste the required oils, but they do an amazing job year after year.

Australia's best known olive oil taster, Richard Gawel led the judging again this year. We thank Richard for coming over to WA each year again to provide his expertise for the judging weekend, the refresher course and the enormous task of moderating the judges' comments.

Executive Officer, Pauline North has provided much support to me as Chief Steward this year, and has made an enormous contribution to the WA olive industry during her tenure as Executive Officer. This Competition would not have been able to run without her invaluable assistance. Thank you Pauline!

Feedback on the competition is always welcomed. Please don't hesitate to contact me on the details below.

Ellen Slobe Chief Steward Tel: 0411 293 398

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## **Comments from the Chairman of Judges**

Once again I would like to extend my thanks to the West Australian Olive Council for extending the inviting to chair the Royal Perth Extra Virgin Olive Oil Show. It is a great privilege to head the judging team of the second largest and one of the longest running extra virgin olive oil competitions in Australia.

This year the competition was scored using a 100 point scoring system. While this competition predates most of the major international competitions, the WAOC kindly agreed to trial a 100 point system to align itself with international scoring ranges which would allow comparison of outcomes. I have had the pleasure of judging in a number of international competitions since 2006 and was able to bring my experience to the table. Two weeks prior to the show judging, a training course was organized by the WAOC whereby I familiarised the judges with the 100 point protocol, and my experiences in how it has been interpreted internationally. In my opinion the transition was successful, which was in part due to the fact that the bronze, silver and gold cut-off used in the 100pt system are (co-incidentally) a multiple of the cut-offs used in the Australian 20 point system. There was one important variation to what is used internationally (albeit not universally). Most international competitions award all oils provided that they do not display a defect. Here, we feel that there is still scope to not medal below average oils that are not specifically defective. Therefore a range (50-64) was provided to accommodate such oils. The other important note, is that the system that was used was largely unprescribed – 35points were allocated for 'aroma', 45 points for 'palate' and 20 points for 'complexity and harmony'. Some 100pt systems used elsewhere are highly prescriptive in terms of point allocation which does not necessarily suit competitions such as this one in which many varieties and styles need to be accommodated fairly.

The average free fatty acid level (FFA) of the exhibits in 2013 (0.27%) was higher than 2012 (0.23%), as were their peroxide values (8.2 in 2013, 7.9 in 2012). The average polyphenol level (which relate to the bitterness and pepperyness, and in part, to shelf life) was 267 mg/kg which was down from 285 mg/kg in 2012 and on par with values in 2011. This year saw a significant increase in entries from outside of Western Australia which has allowed for some comparisons (albeit tentative given the still relatively small number of interstate entries). FFA WA- 0.28, Other 0.22: Peroxide value WA-8.2, Other-6.3: Polyphenol WA-257, Other-327. While polyphenol levels depend on climatic conditions, varieties grown and level of ripeness at harvest, and therefore will naturally vary from place to place, the higher average FFA and particularly peroxide value of the Western Australian exhibits compared with their interstate counterparts may be of concern. I have reported previously on the importance of low PV in oil quality particularly in regard to shelf life, and on what factors affect it.

So what was the overall sensory standard? As always the best oils were fresh and most importantly complex in their aroma and flavour profiles. The best of class winnners were diverse in their varietal make-up and overall style which indicates a healthy acceptance of diversity on part of the judges. On a less positive note, unfortunately some oils still displayed defective characters. Many in my opinion were in some way related to oil storage management post extraction, with muddy like or vegetable water characters being the most common.

I would like to sincerely thank the expert judges who freely contributed their time and expertise to the betterment of extra virgin olive oil in Australia, and in particular to those who have continued to work outside of show judging day in an effort to build on their tasting skills. I would also like to highly commend the stewards who ensured a rock solid fair outcome for all exhibitors.

Richard Gawel Chairperson

## **How The Oils Were Judged**

#### Overview

All entries were received by the Chief Steward, being 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, and (ii) 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) new 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.

#### **Judges and Judging Panels**

The Chairman of Judges and final arbiter of the results was Richard Gawel, Australia's most experienced olive oil judge and taster. A key role for Richard was to ensure consistency across the 5 judging panels, while ensuring relativity with judging panels elsewhere in Australia.

The 15 trained judges and 1 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. The judges were assigned to one of five tasting panels, with each panel judging up to 30 entries.

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 AOA's 100 Point Olive Oil Sensory Scoring System

This newly introduced 100-point scoring system has been used by international olive oil shows for many years. The Perth Royal EVOO Show is the first to use this system in Australia, but it is expected that most shows around Australia will follow suit. Part of the assessment includes the oil's freshness, aroma, and flavour complexity, balance, and aftertaste.

SCORE (maxim	um)	100 points
HARMONY	complexity & balance (including bitterness & pungency)*	25 points
PALATE	good fruit intensity*, balance & absence of faults	45 points
AROMA	good fruit intensity*, balance & absence of faults	35 points

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

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

#### The Judging Steps In Detail

#### **Step 1: Chemical Analysis**

A 30ml sample of each entry in Classes 1 to 4 were 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%. Of the 139 oils tested, all but two passed 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 the potential to go rancid. All entries met IOC standards.
- 3. 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.

#### **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 5, in ascending order of flavour intensity, based on the oil's polyphenol value.
- 3. The individual judges assessed each oil in the blocks of 5 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 Chairman 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 were moderated by the Chairman of Judges before inclusion in this Results Catalogue.
- 4. Once a panel had finished their assessment of a block of oils, these were removed and a new block of oils presented for assessment.
- 5. All panels tasted approximately 20 entries during Saturday, and a further 10 on Sunday morning.
- 6. The flavoured oils in Classes 5a and 5b were assessed separately by three judging panels on Saturday afternoon.

#### Step 3: Best Oil Awards

At the conclusion of judging the 152 entries, the 10 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 based on entry Class. 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. The lowest scoring oil from each group was then re-tasted to determine the oil with the lowest overall total score, which was then awarded Best Oil of the Show.

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	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Karridale Olive Farm Karridale, WA	MISH	0.3	6	202	M	87	Gold Ist in Class	Kalamata Manzanillo	Savoury nut meal and honey nose. Initial honey, floral, and fresh nut flavour with a hint of bitterness and pungency that persists.	Destiny Olives
Meelup Grove - Late Harvest Dunsborough, WA	CSL7	0.1	8	136	D	86	Gold 2nd in Class	Frantoio	Ripe banana aroma and fresh fruit. Hints of artichoke, lingering bitterness and pungency adds to complexity. Well balanced with a clean finish.	Olio Bello
Place of Plenty Toodyay, WA	3147	0.2	9	167	М	83	Silver 3rd in Class	Corregiola California Mission	Fresh grassy aroma. Moderate pepperness, sweet apple flavour.	Jumanga
Wren Retreat Koroneiki Gingin, WA	КО29	0.4	10	434	R	80	Silver	Koroneiki	Fresh green tomato and grass aroma. Sweet nutty flavours with complementary bitterness and a pungency that lingers.	Jumanga
Yaribelle Braes Kendenup, WA	KF64	0.1	7	302	R	78	Silver	Kalamata Frantoio	Fresh nutty aroma with tomato overtones. Complex flavours of green tomato with hints of fresh nuts.	Cooladerra Farm
Moore Park Moora, WA	1369	0.4	12	177	M	78	Silver	Mission	Pleasant melon aroma. Good fruit complexity. Mild pungency extends on palate.	York Olive Oil
Arkstone Olives Manzanillo Arkstone, NSW	TGM1	0.1	5	598	R	78	Silver	Manzanillo	Complex artichoke savoury nose. Tomato leaf flavours, chilli like pungency and bitterness linger.	Arkstone Olives

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
Chimes Estate Leccino Margaret River, WA	2065	0.2	9	177	M	76	Silver	Leccino	Fruit salad aromas and flavours. Very slight pungency on finish.	Destiny Olives
Le Maison Blanc Pinjarra, WA	LMB1	0.1	5	317	R	76	Silver	Manzanilla Mission	Light green banana aroma, More intense flavour and bitterness. Warm lingering pepperness.	self
Lake Preston Robust Harvey, WA	AJE1	0.3	8	207	М	76	Silver	Manzanillo Picual Mission	Herbaceous, cut meadow grass aroma with fruity green banana flavours. Light bitterness and pungency.	Destiny Olives
Glenroy Grove Balingup Balingup, WA	8575	0.1	6	206	М	76	Silver	Kalamata Leccino Pendolino	Green meadow grass aroma and flavour. Palate also shows hint of banana and a light pungency that lingers.	Red Hill Creek
North Perth Primary School - Harvest 6006 North Perth, WA	H6NP	0.5	10	155	М	76	Silver	Unknown	Tropical and nut aromas. More green vegetable like on palate with subtle bitterness.	York Olive Oil
Cherax Pendolino Gidgegannup, WA	HG01	0.2	9	296	R	75	Bronze	Pendolino	Faint ripe banana. Artichoke flavour with lingering bitterness and pungency.	York Olive Oil
Brockman River Grove Bindoon, WA	6504	0.3	8	197	М	73	Bronze	Manzanillo	Green olive and tomato aromas. Floral flavours on palate with good pungency.	York Olive Oil
Frog Gully Farm Witchcliffe, WA	FR30	0.3	11	245	R	73	Bronze	Frantoio	Green banana aromas. Initial sweet nutty flavours. Some lingering astringency distracted.	Olio Bello

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
Samahana Olive Oil Northam, WA	SM57	0.3	10	205	М	73	Bronze	Manzanillo Leccino Barnea	Fruit salad with spice aroma. Buttery flavour with pungency that lingers.	Jumanga
Medulla Valley Pendolino Jarrahdale, WA	1LAN	0.1	17	192	М	73	Bronze	Pendolino	Light sweet passionfruit aromas. Mild melon flavour that did not persist. An unusual oil.	
Winter Creek Koroneiki Boddington, WA	LOU3	0.2	4	465	R	73	Bronze	Koroneiki	Green apple aroma. Green tomato flavours. Chilli like pungency.	Strelley Grove
Gidgegannup No 2 Gidgegannup, WA	BG02	0.3	11	225	М	70	Bronze	Hojiblanca	Fresh mild leafy and green banana characters. Light pungent finish.	Jumanga
the wandoo grove Bridgetown, WA	S208	0.1	7	223	М	70	Bronze	Minerva Zeus	Very slight pesto and herbal aroma. Initial array of flavours, quickly overpowered by bitterness that lingers.	Preston Valley Grove
Gidgee Grove Perth WA Gidgegannup, WA	2415	0.3	9	278	R	70	Bronze	Kalamata	Fresh citrus and olive characteristics. Bitterness mid palate but fruit was light on the taste.	York Olive Oil
Winter Creek Frantoio Boddington, WA	MAT2	0.1	6	302	R	69	Bronze	Frantoio	Light fragrant aroma. Green tomato palate with bitterness and pungency that lingers.	Strelley Grove
Chimes Estate Pendolino Margaret River, WA	1065	0.3	11	173	М	68	Bronze	Pendolino	Low intensity tropical and banana aromas and flavours. Moderate persistence.	Destiny Olives

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
Debonnaire Olives Kendenup, WA	QVRZ	0.2	17	148	D	67	Bronze	Mission Frantoio	Very mild nose with some floral hints. Mild palate showing banana flavours. Buttery finish.	Cooladerra Farm
Yaribelle Braes Kendenup, WA	KL46	0.1	5	285	R	65	Bronze	Leccino Frantoio Kalamata	Fruity banana aroma. Moderate flavours with some bitterness, late pungency.	Cooladerra Farm
Seaview Ridge Olives Special Koroneiki Lancelin, WA	PM01	0.5	8	208	М	65	Bronze	Koroneiki	Low intensity aromas of rocket and ripe tomato. Slight green tomato flavours and light pungency.	Jumanga
	6940	0.4	12	278	R	64			Mild aromas of green apple. Palate lacked fruit definition despite reasonable bitterness and pungency.	
	6868	0.4	7	281	R	64			Sweet perfumed and passionfruit aroma and flavour. Bitterness overpowered the fruit.	
	1360	0.3	9	249	М	64			Faint banana aroma. Slight, light bitterness on palate.	
	SAMB	0.1	9	297	R	64			Rocket aroma. Buttery flavour on palate and overpowering pepperiness.	
	RS05	0.2	12	151	D	62			Distinct tomato on nose. Greasy finish on the palate suggests a lack of freshness.	

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
	ввсс	0.2	9	288	R	60			Mild spicy aroma. Slightly buttery flavours dominated by strong bitterness.	
	SDB3	0.3	9	278	R	55			Earthy olive leaf aroma. Mild fruit on palate. Predominant bitterness.	
	WR29	0.3	6	425	R	55			Some fruit aromas and flavours and a displayed a hard bitterness and overall lack of freshness.	
	CJ57	0.3	7	288	R	45			Mustiness and rancidity detected. Resinous and metallic flavour.	
	ELL1	0.2	7	173	М	25			Wineyness detected	

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

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Tarnagulla Farm Balingup, WA	VK31	0.2	5	153	М	94	Gold Ist in Class	Volos	Intense green tomato aroma. Firm nutty and herbaceous flavours on palate. Good level of pepper and bitterness that complements the intense fruit.	Preston Valley
Burnbrae Donnybrook, WA	MCFC	0.2	10	175	М	90	Gold 2nd in Class	Frantoio Mission Leccino	Fresh cut grassy aromas. Harmonious flavours, bitterness and pungency. Clean, vibrant finish.	Destiny Olives
Torbay Olives - Pendolino Blend Albany, WA	5451	0.1	6	178	М	89	Gold 3rd in Class	Pendolino Leccino	Rocket and artichoke aroma. Herbaceous on palate with good level of bitterness and lingering pungency.	Cooladerra Farm
Arimia Extra Virgin Olive Oil Dunsborough, WA	VALM	0.4	9	281	R	85	Silver	Mission Frantoio Pendolino	Fresh herbal aroma. Herbaceous on palate with lingering chilli.	
Levanda Grove Blackwood Bridgetown, WA	0713	0.1	6	186	М	81	Silver	WA Mission Frantoio Pendolino	Good clean aromas with a strong fresh grassy flavour. Finishes with a warm lasting pungency.	Levanda Grove
Chapman River Olives - Pick of the Crop Geraldton, WA	0411	0.3	9	156	М	80	Silver	Queen of Spain Picual Picholine	Good tropical aromas and flavour with with passionfruit hints. Gentle pungency and hint of bitterness.	Norcoast
Dane Choice Lake Preston Harvey, WA	AJE2	0.2	9	186	М	80	Silver	Barnea Mission	Fresh lively green banana aroma. Good flavour intensity with a degree of bitterness and pungency that matched the fruit.	Destiny Olives
Silver Lakes Extra Virgin Olive Oil Byford, WA	B113	0.3	7	187	М	80	Silver	Manzanillo Verdale	Green tomato aroma with hints of a floral, rose like character. Gentle rocket leaf and green tomato on palate. Lingering pepper and bitterness.	Destiny Olives

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
Clackline Valley 2013 Manzanillo Verdale Leccino Northam, WA	DRHD	0.3	6	222	М	80	Silver	Manzanillo Verdale Leccino	Rich fruit aroma of green banana. Good fruity flavour with balanced pepper and bitterness.	York Olive Oil
Varapodio Estate Gold Buronga NSW, NSW	TLOIT	0.4	10	174	М	80	Silver	Verdale	Ripe olive aroma, with ripe tomato and hints of blackcurrant on palate. Late pepperness.	Varapodio Estate
Wellyboot M62W Donnybrrok, WA	M62W	0.4	16	154	М	79	Silver	Mission Paragon	Light to medium fresh cut grass aromas with round mouthfeel and good lingering pungency.	Preston Valley Grove
Pialligo Estate Extra Virgin Olive Oil Canberra, ACT	PE13	0.1	8	165	M	77	Silver		Fresh cut grass and artichoke aromas. Flavours were light, but well balanced with a lasting bitterness.	Felta Olive Grove
Seaview Ridge EVOO Koroneiki 2013 Lancelin, WA	DM01	0.4	7	160	M	77	Silver	Koroneiki	Tropical fruits and grassyness with a well balanced palate. Lasting bitterness and a clean finish.	Jumanga
Seaview Ridge Manzanillo Special Lancelin, WA	PM02	0.5	8	253	М	76	Silver	Manzanillo Frantoio	Moderate grass aroma with clean well balanced palate and fresh finish.	Jumanga
34degrees South Margaret River, WA	AP13	0.3	7	220	М	76	Silver		Fresh grassy aroma. Well balanced. Mild fruit flavour, combined with some pepper gave reasonable persistence.	
Grindon Fruity Boyup Brook, WA	97F1	0.3	6	219	М	76	Silver	Manzanillo	Tropical aroma. Delicate flavours on the palate. Well balanced, good length.	Preston Valley Grove

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
Olio Bello Premium Blend Cowaramup, WA	PRM1	0.5	10	241	M	76	Silver	Mission Frantoio Leccino	Fresh herbaceous aromas, hints tomato leaf. Mild fruit on palate.  Some bitterness and moderate pungency. Clean finish.	Olio Bello
Alchera Olive Farm Cowaramup, WA	H264	0.3	6	345	R	76	Silver	WA Mission Frantoio	Green apple aroma and flavour matched with a good level of bitterness & pungency.	Destiny Olives
Chapman River Olives - Queen of the Crop Geraldton, WA	1704	0.5	10	263	R	76	Silver	Queen of Spain Picholine Coratine	Fresh tropical and melon aroma. Fresh tomato leaf fruit on palate, with lingering pepper.	Norcoast
Torbay Olives - Frantoio Albany, WA	5453	0.5	6	258	М	75	Bronze	Frantoio	Aroma with hints of nutmeg and vanilla. Sweet flavours. An unusual oil.	Genovese
34degrees South Margaret River, WA	ML10	0.7	7	183	М	75	Bronze		Avocado-like aroma. Delayed banana-like flavours on palate.	
The Hopetoun Olive Company Hopetoun, WA	ROSI	0.3	8	288	R	75	Bronze	Arbequina	Green tomato aroma. Milder fruit flavours and a peppery finish.	York Olive Oil
Elkanah Grove - Tuscan Blend Donnybrook, WA	SJAT	0.3	4	271	R	75	Bronze	Frantoio Mission	Pleasant artichoke aromas with riper undertones. Clean fresh mouthfeel with immediate pepper and bitterness.	Preston Valley Grove
Grindon Delicate Boyup Brook, WA	39D7	0.2	8	75	D	75	Bronze	Frantoio Hardies Mammoth Leccino	Green banana aroma, follows through to palate. Hints of mild bitterness and pungency. A good mild oil.	Preston Valley Grove

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
SATHYA Australind, WA	1306	0.4	11	167	М	75	Bronze	Coratina	Fresh cut grass aroma, fruit salad flavours on palate with mild pepper and bitterness.	Destiny Olives
34degrees South Margaret River, WA	YF11	0.2	6	242	М	75	Bronze		Green tomato aroma that transfers well to palate with mild chilli finish.	
Myrtlevale Olives - Strathbogie Donvale, VIC, VIC	JK42	0.2	8	317	R	74	Bronze	Corregiola	Dry grass and cane aromas with well balanced bitterness and pungency.	
Kajact Farm Dunsborough, WA	PMRT	0.4	10	254		74	Bronze	Frantoio Mission	Rich fruit aroma, olive characteristics. Mild palate, moderate fruit, well balanced.	Destiny Olives
Leontyna Cream Label Mornington Peninsula, VIC	PA13	0.2	6	189	М	74	Bronze	Arbequina	Morning dew like aromas with good follow through onto palate. Clean finish.	Kyneton Olives
Grindon Robust Boyup Brook, WA	71R3	0.4	8	236	М	74	Bronze	Manzanillo	Green bean aroma. Sweeter nut-meal character on palate.	Preston Valley Grove
SATHYA Australind, WA	1703	0.2	7	306	R	72	Bronze	Frantoio Leccino New Norcia Mission	Green apple aroma and flavour. Pungency was the dominant feature.	Destiny Olives
Goccia d'Oro Olive Grove - Frantoio Capel, WA	3FO5	0.1	7	119	D	71	Bronze	Frantoio	Olive leaf aromas with herbaceous undertones. Well balanced palate showing delayed pungency and tomato leaf flavours.	Olio Bello

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
Jackson Grove Margaret River, WA	ТОВУ	0.2	7	251	М	71	Bronze	WA Mission Leccino Manzanillo	Fresh herbal aroma. Mild fruit with tomato on palate. Some bitterness and pungency. Well balanced.	34 degrees South
Myrtlevale Olives - Strathbogie Donvale, VIC, VIC	GL66	0.1	9	196	М	70	Bronze	Corregiola Kalamata	Ripe apple and banana aroma. Good fruitiness on palate with a slight bitter finish.	
SATHYA Australind, WA	1808	0.3	6	214	М	70	Bronze	Koroneiki	Cashew nut aroma with almond flavours on palate. Very mild bitterness and pungency.	Destiny Olives
Gillett Grove Medio Harvest North Dandaup, WA	Y13M	0.1	7	251	М	70	Bronze	Leccino	Fragrant grassy aroma, spicy. Mild flavour and pungency.	Destiny Olives
Torbay Olives - Leccino Blend Albany, WA	5452	0.3	5	268	R	70	Bronze	Leccino Frantoio	Fruit salad aroma with cinnamon. Spicy cinnamon flavours on palate. Well balanced.	Genovese
Goccia d'Oro Olive Grove - Minerva Capel, WA	1MA5	0.1	8	170	М	70	Bronze	Minerva	Citrus and nutty aromas with well balanced palate. Good warmth and lasting clean finish.	Olio Bello
Goccia d'Oro Olive Grove - Mission Capel, WA	2MN5	0.1	7	291	R	70	Bronze	Mission	Pleasant green apple aromas with a well balanced palate.	Olio Bello
Goccia d'Oro Olive Grove - Coratina Capel, WA	4CA5	0.1	5	408	R	70	Bronze	Coratina	Green banana aroma transfers to palate with bitterness and lingering pungency.	Olio Bello

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
Levanda Grove Tuscan Bridgetown, WA	0613	0.2	7	234	M	70	Bronze	Leccino Frantoio	Low aroma intensity with hints of green stalk. Well balanced palate with delayed pungency.	Levanda Grove
Cherax Frantoio Gidgegannup, WA	KJ02	0.3	14	304	R	70	Bronze	Frantoio	Grassy and leafy aroma and flavour. Firm bitterness. A burnt caramel flavour detracted.	York Olive Oil
Olio Bello Romanza Cowaramup, WA	ROM3	0.4	9	263	R	69	Bronze	Mission Frantoio	Fresh grassy and green tomato aromas. Milder fruit flavour, pepper & bitterness.	Olio Bello
Kalaparee Estate Blend 2013 Stuart Mill, VIC, VIC	E477	0.2	6	420	R	69	Bronze	Leccino Pendolino	Dry hay aromas. Strong bitterness and pungency.	Kalaparee
Preston Valley Grove Estate Blend Donnybrook, WA	PO10	0.8	9	183	M	68	Bronze	Frantoio Picual Minerva	Fruity exotic aromas of guava and melon. Less intense flavours and slightly greasy finish.	Preston Valley Grove
Alchera Olive Farm Cowaramup, WA	H164	0.2	6	336	R	67	Bronze	Frantoio	Faint grassy aroma. Stronger herbaceous flavours. Slightly one dimensional.	Destiny Olives
Rokewood Olive Grove Balingup, WA	0506	0.2	7	234	М	67	Bronze	Leccino Mission Frantoio	Mild fragrant aroma. Delicate oil with mild fruit salad flavour and a light pepperyness.	Preston Valley
Kalaparee Frantoio 2013 Stuart Mill, VIC, VIC	F347	0.2	5	422	R	66	Bronze	Frantoio	Green apple aroma. Light herbaceous flavours with firm bitterness and pungency.	Kalaparee

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
Blackwood River Nannup, WA	1312	0.3	10	142	D	65	Bronze	Mission Pendolino Frantoio	Low intensity caramel and dry hay. Tomato leaf on palate which finished short.	Preston Valley Grove
Alexandra Bridge Olives Margaret River, WA	7475	0.3	8	473	R	65	Bronze	Mission Frantoio	Ripe tomato aroma. Bitterness & pungency dominate.	Destiny Olives
	CORN	0.3	5	410	R	64			Olive leaf characteristics with overpowering bitterness and pungency.	
	AL2N	0.1	11	198	М	64			Hints of aniseed on nose. Low flavour intensity and lacking in flavour persistence.	
	C347	0.2	14	225	М	64			Ripe herbal aroma, slightly perfumed. Mild fruit on the palate, slight buttery flavour and pungency.	
	A001	0.3	8	622	R	64			Low intensity herbaceous aromas and flavours. Bitterness overpowers the fruit.	
	RM12	0.7	6	179	М	64			Earthy characteristics with fruity undertones. Very mild and dry hay flavours, and greasy mouthfeel.	
	BCLF	0.3	8	237	М	64			Mild aroma and flavour showing tomato like characters. Gentle pungent finish.	

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
	96FM	0.3	15	151	М	64			Dry hay and apple with low intensity of aromas. Low pungency with light flavours.	
	FZ32	0.5	7	224	М	63			Low intensity of aromas and flavour. A delayed pungency gave the palate a lift.	
	R26	0.2	5	337	R	63			Low intensity of fruit on nose and taste. Intense lasting bitterness was the predominant character.	
	DHRD	0.1	9	214	М	62			Low intensity aroma and flavours with a comparatively pronounced bitterness.	
	4043	0.3	8	384	R	62			Buttery flavours. Finished with delayed bitterness and an greasy aftertaste.	
	49A1	0.2	9	461	R	62			Lacking in aroma intensity. Very strong bitterness and astringency dominated the fruit.	
	TGC1	0.1	3	560	R	60			Lacked aroma and flavours with overpowering bitterness and long lasting astringency.	
	RLHS	0.1	5	98	D	60			Gentle aroma showing hints of dried figs. Lacks fruit on palate.	

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
	4SJ7	0.2	6	164	М	60			Low intensity citrus aroma and sweet flavour. Nutty aftertaste.	
	1937	0.6	11	415	R	60			Lacks aroma and flat on palate. Oily mouthfeel.	
	MGPU	0.3	5	291	R	60			Very weak grassy aroma. Flat tasting palate that lacks fruit definition.	
	YMAZ	0.4	11	285	R	51			Rancidity detected.	
	ARTE	0.2	6	251	М	50			Briney and winey characters detected.	
	1RJN	0.3	9	216	М	49			Rancidity detected.	
	B002	0.1	5	389	R	47			Briney character detected.	
	HNJJ	0.3	8	404	R	45			Barnyard, stable character strongly suggesting muddy defect.	

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	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Cobram Estate Ultra Premium Hojiblanca Boort, Boundary Bend VIC, VIC	соно	0.2	5	215	М	92	Gold Ist in Class	Hojiblanca	Green tomato leaf aroma with an interesting white pepper charactere.  Vibrant fruity palate with good bitterness & pungency. The flavour persisted well into the finish.	Cobram Estate
Rosto Mellow Woollahra, NSW, NSW	ROM1	0.2	6	145	D	91	Gold 2nd in Class	Kalamata Koroneiki Hardys Mammoth	Tomato on the vine with tomato leaf. Palate full of fruit flavours. Very well balanced, harmonious oil with excellent length.	Rosto
Lomondo Olive Oil, Mudgee Mudgee NSW, NSW	0236	0.2	7	230	М	89	Gold 3rd in Class	Frantoio Corregiola	Fresh green tomato leaf and herbal aroma and flavours. Good balance of bitterness and pungency. Interesting complex oil with a long finish.	
Regans Ford Estate Gingin, WA	0548	0.4	9	413	R	88	Gold	Koroneiki	Grassy and fragrant aromas. Good olive fruit and very good bitterness & pungency lingering. Complex with good length.	Fini
Rosto Extra Oomph Woollahra, NSW, NSW	ROE2	0.2	5	232	М	81	Silver	Kalamata Koroneiki Coratina	Fresh cut grass, herbaceous aroma. Palate carries excellent fruit flavours. Good bitterness & pungency. Balanced with good length.	Rosto
Cobram Estate Ultra Premium Picual Boort, Boundary Bend VIC, VIC	СОРІ	0.2	6	236	М	76	Silver	Picual	Herbaceous aroma. Very good fruit on palate. Well balanced.	Cobram Estate
Regans Ridge Organic Moore River Blend Gingin, WA	RB01	0.2	11	182	М	75	Bronze	Frantoio Barnea Leccino	Herbaceous and fresh cut grass. Olive fruit on palate. Balanced.	
Cooladerra Farm Blend Frankland River, WA	2772	0.2	8	507	R	75	Bronze	Frantoio Leccino Nevadillo Blanco	Floral aroma. Mild fruit with a delayed pepperyness. Balanced.	Cooladerra Farm

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Fresh and Mild Extra Virgin Olive Oil Gingin, WA	0012	0.2	10	136	D	75	Bronze		Fresh grassy aroma. Mild palate flavour that finished quickly.	Fini Olives
Rich and Robust Extra Virgin Olive Oil Gingin, WA	0013	0.4	7	258	М	73	Bronze		Green banana aroma. Slightly oily palate but good bitterness & pungency. Good balance.	Fini Olives
Regans Ford Estate Gingin, WA	RF55	0.2	10	243	М	72	Bronze	Arbequina Arbesan Frantoio	Delicate aromas of green banana. Good fruit on palate. Well balanced.	Fini
Olio Bello Kurunba Cowaramup, WA	KUR4	0.2	7	431	R	70	Bronze	Corregiola Paragan	Floral sweet nose. Low fruit on palate. Balanced levels of bitterness and pungency.	Olio Bello
Jingilli Frankland, WA	PR47	0.2	7	229	М	69	Bronze	Frantoio	Grassy aroma and flavour. Mild bitterness. Short length.	self
Cooladerra Farm Frantoio Frankland River, WA	3773	0.2	6	526	R	69	Bronze	Frantoio	Sweet mild aroma. Good fruit on the palate. Good balanced bitterness and pungency but a slightly oily finish.	Cooladerra Farm
Oliver's Mt Barker, WA	MD19	0.2	5	370	R	68	Bronze	Mission	Floral aroma. Mild flavour, mild bitterness & pungency. Short length.	Oliver's
Esslemont Estate Toodyay, WA	7411	0.2	9	111	D	65	Bronze	Mission Frantoio Leccino	Fresh cut grass aroma. Lacking flavour. Low bitterness & pungency. Short length.	Esslemont Estate

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
	3051	0.2	12	159	М	62			Ripe tropical aroma. Oily finish lacking vibrant fruit.	
	MD29	0.3	5	201	М	60			Herbal aromas. Palate was short on fruit, and the oil finished flat.	

## 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's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Cobram Estate Premiere	COPR	0.3	6	387	R	91	Gold Ist in Class	Coratina Picholine	Tropical nose. Good olive fruit and very good bitterness & pungency.  Complex with good length.	Cobram Estate
York Olive Oil Co	CDMV	0.3	9	275	R	78	Silver 2nd in Class	Frantoio Manzanillo Corregiola	Fresh cut grass with sweet undertones. Lavender notes on palate. Balanced. Good length.	York Olive Oil
Cobram Estate Classic Flavour Intensity	COCF	0.3	6	283	R	77	Silver 3rd in Class	Picual Barnea	Strong tomato nose with herbs following through to the palate. Mild bitterness and pungency with a lingering finish.	Cobram Estate
Third Pillar Geographe Blend	RJAD	0.3	7	275	R	76	Silver	Minerva Leccino Frantoio	Sweet tropical aromas. Fruit driven palate, mild bitterness & pungency. Well balanced and good length.	Destiny Olives

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
Golden Grange Olive Oil	\$313	0.5	9	418	R	74	Bronze	Frantoio Leccino Koroneiki	Fresh cut grass but lacks intensity. Well balanced, and reasonable length.	AOOOC
Cobram Estate Robust Flavour Intensity	CORF	0.5	6	358	R	74	Bronze	Picual Coratina	Tomato leaf aromas. Fresh fruit on palate. Mild bitterness & pungency.	Cobram Estate
Golden Grange Olive Oil	S113	0.4	6	465	R	73	Bronze	Coratina	Herbaceous aroma. Good fruit on the palate, mild bitterness and pungency. Balanced.	AOOOC
Lekesa Estate Dongara, WA	W100	0.3	9	435	R	73	Bronze	Frantoio Corregiola	Sweet delicate nose with banana and strawberry. Lacking some fruit on the palate and has a slightly bitter finish.	Green Gold Farm
Paringa Ridge Tuscan Blend	PT13	0.2	6	416	R	70	Bronze	Leccino Frantoio	Delicate apple aroma. Overall lacks fruit and has a slightly oily finish. Pleasant.	Kynton Olives
Golden Grange Olive Oil	S213	0.4	6	448	R	65	Bronze	Frantoio Koroneiki	Sweet aroma of pineapple and banana. Lacking fruit intensity, mild bitterness and pungency.	AOOOC
	BQ25	0.6	6	214	М	62			Mild but pleasant tomato leaf aroma. Bitterness dominated the fruit.	

# Class 5a; Citrus flavoured: production of oil is 50 litres or more and 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	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Preston Valley Grove Chilli Pressed Donnybrook, WA	POC0					84	Silver Ist in Class	Chilli	Fresh red capsicum like aroma. Excellent level of heat. Very usable. As good splashes of oil could be applied and a moderate-firm level of heat obtained.	Preston Valley Grove
Cobram Estate Lemon Boort, Boundary Bend VIC, VIC	COLI					81	Silver 2nd in Class	Lemon	Nice hint of lemon flavour. Smooth palate, good underlying fruit. Well balanced.	Cobram Estate
Olio Bello Five Fruits Pressed Cowaramup, WA	FVFR					80	Silver 3rd in Class	Citrus	Sweet fruit salad aromas. Sweetness carries through to palate with a good clean finish.	Olio Bello
Chimes Estate Rosemary Infused WA Mission Margaret River, WA	4065					78	Silver	Rosemary	Good herbal rosemary like characters. Good intensity throughout. Slight oily finish detracted.	Destiny Olives
Cobram Estate Garlic Infused Boort, Boundary Bend VIC, VIC	COGI					78	Silver	Garlic	Good garlic character, but a touch "oniony" on taste. Finishes with a garlic taste. A good effort in a difficult genre.	Cobram Estate
Jumanga Olives Kaffir Lime Carabooda, WA	МЈК3					75	Bronze	Kaffir Lime	Light kaffir lime aromas. Teatree flavour with stronger lime leaf flavours.	Jumanga
Jumanga Olives Chilli Carabooda, WA	GAC3					74	Bronze	Chilli	Chilli powder like aroma. Low aroma. Good level of heat that builds.	Jumanga

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Peroxide Value	Polyphenol Level	Style	Score (out of 20)	Award Level	Olive Varieties (up to 3)	<b>Judges' Comments</b> (moderated by Chief Judge)	Processor
Chimes Estate Lime Infused WA Mission Margaret River, WA	3065					73	Bronze	Lime	Good lime aromas with light & low intensity of olive characteristics.  Olive characteristics did not carry through to palate.	Destiny Olives
Guinea Grove Farm 'Lemon Agrumato' Gingin, WA	CDLB					71	Bronze	Lemon	Nice hint of lemon flavour. Lacking some fruit intensity. Mild bitterness and pungency.	Guinea Grove Farm
Alchera Olive Farm Cowaramup, WA	H364					70	Bronze	Lemon	Nice good lingering lemon flavour. Good balance between fruit and flavour.	Destiny Olives
Olio Bello Ginger Garlic Chilli Pressed Cowaramup, WA	SRAF					67	Bronze	Ginger Garlic Chilli	Unusual smoky aroma as well as ginger. Initially a smoky flavour but finished like ginger beer.	Olio Bello
	SLIA					62		Lemon	Lacking in lemon aroma. Some bitterness evident.	
	POL0					62		Lime	Distinct lime character, but the base oil was greasy and lacked freshness.	