



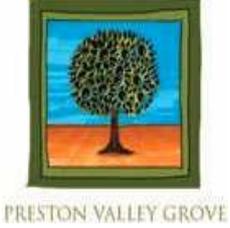
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AWARDS



# PERTH ROYAL OLIVES SHOW SCHEDULE



We gratefully acknowledge the generous support of the following sponsors who have contributed towards the 2016 Perth Royal Olives Show:

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**The 2016 Perth Royal Olives Show is  
organised and run by the West Australian Olive Council Inc.  
in conjunction with the Royal Agricultural Society of WA**



## Comments from the Chief Steward

What an interesting season it has been for the WA olive industry and also for the annual Perth Royal Olives Show!

There was a significant drop in entries from last year, which we have attributed mainly to the widespread reports across Western Australia and elsewhere of extremely low crops this year.

So, we must thank the 36 entrants who entered a total of 52 entries into the competition. Despite the drop in entries, it is clear that quality remains high with 7 gold medals awarded (13% of entries), 17 silver medals (29% of entries) and 25 bronze medals (48% of entries). Unfortunately one entry was disqualified after chemical testing revealed a raised peroxide level.

A big thank you to the trophy sponsors, Preston Valley Grove, Olio Bello, Tarralea Grove and Destiny Olives for their continued support of the Perth Royal Olives Show. We also thank the Royal Agricultural Society for their support.

We are greatly indebted to the judges who volunteer their valuable time to training and judging at various times throughout the year. There were some changes for the judges this year, including a new scoring method and sheet, and also a new Chief Judge in Isabelle Okis. The judges took this in their stride and did a great job.

As mentioned, the WA Olive Council nominated a new Chair of Judges this year (or Moderator as she prefers to be known). Isabelle Okis is one of WA's most experienced and qualified judges and an excellent candidate for the role. She is extremely passionate and dedicated to the promotion of the WA olive industry and also in cultivating and supporting our pool of judges. Thank you for your guidance Isabelle.

A special mention should also be made of our previous Chief Judge, Richard Gawel. While he wasn't involved in the 2016 competition, he had been with the Perth Royal Show for 15 years previously and I have enjoyed working with him for many of those. We wish him all the best in his future endeavours.

Thank you to a few others who have assisted in the competition including Stan Kailis for his expertise during judge training, our assistants at the judging weekend and refreshers, and also WAOC Executive Officer Karen Sanders for her assistance with all Council related matters.

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

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

Ellen Slobe  
Chief Steward  
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## Comments from the Moderator of Judges

I would like to thank WAOC for giving me the honour to be the moderator for the 2016 Perth Royal Olives Show. I prefer the term Moderator over Chief Judge, as we have several senior judges that I started my training with, and we are all on the same level. This year is the seventeenth year of the WA competition, and I feel that we have come a long way since that first competition, where we had just completed our training at the UWA campus under the tutelage of Prof. Stan Kailis and Dr. Luciano Di Giovacchino from the Istituto Sperementale in Pescara, Italy.

There was a 60% drop in entries this year, mainly due to the prevalence of diseases such as anthracnose and the olive lace bug. The warm, wet conditions during the last summer and autumn contributed to the spread of these diseases, resulting in many smaller growers not even bothering to harvest their fruit.

We introduced a new judging sheet this year, which included criteria to help judges assess the oils, and aimed at providing a better explanation to producers' enquiries. A review panel was also introduced to re-assess oils that originally scored just under a gold or silver medal award, to determine if they warranted an extra point or two so they could move up to a higher category. The same review panel re-assessed oils with low scores to determine if they could be moved up to a bronze medal status. I believe that this is a fairer system for both the producer and consumer of EVOO oils.

The judging panels have gone through more intensive training this year. We began in March with Prof. Stan Kailis enlightening us on the EVOO extraction process, health benefits of olive oil and the testing of the oil and EVOO quality. Judges came away with a thorough understanding and knowledge of olive oil.

In August we had more training in judging to refresh our minds and palates. We sourced oils from Geraldton, the mid-west, Cunderdin, Frankland River, Albany and the South West, as well as some interstate oils to refresh our palates. The more oils we taste from different areas and states, the more educated our palates become. I would like to sincerely thank all the producers who took the time and effort in donating these oils.

Good olive oil begins with the attention given in the grove, followed by the processor whom we trust with our fruit. Then there is the settling and the packaging processes before the producer submits his oil for chemical testing and show judging. Judges must have the ability to be able to differentiate between a gold, silver and bronze medal oil, and be able to detect a defect in oil. They must also adhere to IOOC rules when judging. To produce the "golden juice of the gods" is a collective action from all.

Oils submitted this year had polyphenol levels ranging from 50 to 590, with a median value of around 250. The free fatty acid content was up from last year, probably due to the above average wetter conditions during the summer and autumn. Even a small proportion of diseased fruit in a batch can lead to a higher free fatty acid content and lower polyphenol counts, causing bland, lifeless aromas and flavours. The result is that proportionally we had more delicate oils this season.

On the positive side, we had some amazing oils with beautiful aromas, exciting complexity on the palate and harmonious finishes. Even in difficult times, we manage to produce amazing oils.

Since the introduction of flavoured oils into the competition in 2009, volunteers from the judging panel were asked to taste and comment on these oils. As flavoured oils are becoming more popular, training is required for all judges to be able to assess these oils. Judges need to be able to determine the qualities of the carrier oil, including its freshness, which can be difficult when the oil is overpowered with flavouring. Even though flavoured oils are not chemically tested, “truth in labelling” still applies. Prof. Stan Kailis has included an article on flavoured oils.

I would like to sincerely thank Prof. Stan Kailis from the School of Plant Biology for his huge input into our judges’ training. Also, a huge thank you to our Chief Steward for the efficient organisation of the judging. I would also like to thank the stewards for their work in ensuring the judging was run smoothly. And, a special thank you to our panel of judges for their excellent work and donating their time over the weekend. Thank you and congratulations to the associate judges who completed their training and attended the judging session. Next year they will be upgraded to level 1.

For the 48 EVOO entries this year, the following number received awards:

Gold	6
Silver	14
Bronze	24

Congratulations to our medal winners, and a huge vote of thanks to all entrants who participated in this show. I hope next season will bring a bumper crop to all producers, and I look forward to the opportunity to judge the 2017 Perth Royal Olives Show.

Isabelle Okis

## Flavoured oils

There is increasing interest in flavoured oils using olive oil as the base. Such oils have a suit of aromas and flavours: Citrus – orange, lemon, lime mandarin; herbs – garlic, oregano, thyme and rosemary; and spices – saffron, harissa, and garam masala. The flavoured oils are prepared by adding aroma and flavour during olive processing; adding essential oils; or by infusing the oil with dried herbs. Each method of flavouring has advantages and disadvantages.

During the 2016 competition, three flavoured oils were entered. Each of the oils was of award quality – one Gold (lime); one Silver; and one Bronze. For this competition a specific scoring protocol was developed, in line with previous judging methods that included a number of criteria.

<b>Attribute</b>	<b>Parameter</b>
Olfactory Sensation (aroma)	Bouquet strength (aroma presence)
	Fresh/Stale
	Other positive sensations
Gustatory Sensation (flavour)	Flavour strength (flavour presence)
	Fresh/Stale
	Virgin olive oil
	Bitterness
	Pungency
	Other positive sensations
Complexity/Persistence	Complexity (variety of attributes)
	Bitterness/Pungency, Persistence
	Harmony/Balance
	Pleasant/Unpleasant/other
Perception of Defects/Intensity	Rancid
	Fusty
	Musty
	Muddy sediment
	Winey/vinegary/sour
	Chemical/metallic
	Other unactable attributes

Flavoured oils were evaluated by 5 trained judges and 3 associate Judges. Individual assessments were discussed and an agreed mark was reached. The presence of virgin oil was identified by judges that partially confirmed that other edible oils such as canola or sunflower, had not been used as the carrier oil. Defects were not present in the entered oils. It was agreed that overly bitter or pungent attributes and stale products would be allocated zero to low scores. Well-balanced aromas and tastes, consistent with the flavour additive, scored highly as did those that had identifiable and balanced olive oil characteristics.

Prof. Stan Kailis  
School of Plant and Biology  
UWA

# 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) 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.

*\*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 3 judging panels, while ensuring relativity with judging panels elsewhere in Australia.

The 11 trained judges and 3 associates 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 3 tasting panels, with each panel totalling at least three judges, including at least one Level 2 judge.

Each panel judged a total of 16 EVOO entries.

A review panel of four Level 2 judges reviewed several oils on Sunday morning 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 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.

<b>AROMA</b>	good fruit intensity*, balance & absence of faults	35 points
<b>PALATE</b>	good fruit intensity*, balance, complexity & absence of faults	45 points
<b>HARMONY</b>	balance (including bitterness & pungency)*	20 points
<b>SCORE (maximum)</b>		<b>100 points</b>

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

## ***The Judging Steps In Detail***

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

A 30ml 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%. All entries 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. One entry was disqualified following the testing of Peroxide Value as it 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.
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 has been 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 were moderated by the Chairman of Judges before inclusion in this Results Catalogue.

4. All panels tasted approximately 12 entries during Saturday, and a further 4 on Sunday morning.
5. The flavoured oils in Classes 5a and 5b were assessed separately by a Flavoured Oil judging panel on Sunday morning.

## **Step 3: Best Oil Awards**

At the conclusion of judging the 51 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 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 was then awarded Best Oil of the Show. As the Best Oil of Show was not from Western Australia, a separate taste-off was run to determine the Best WA Oil.

**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 (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Arkstone Olives 100% Corregiola Oberon, NSW	CO16	0.2	464	R	88	 Gold 1 <sup>st</sup> in Class	Corregiola	Aroma: Herbaceous and green olive nose. Palate: A fruity palate with olive and chilli overtones. Harmonious finish with chilli notes on the end.	self
Wren Retreat Gingin, WA	WR29	0.2	282	R	87	Silver 2 <sup>nd</sup> in Class	Manzanillo Ascolana Picholine	Aroma: Fresh aromas of green tomato and green banana. Palate: Strong palate followed from the nose with a smooth feel in mouth. Good balance and complexity.	Jumanga Olives
Nannup Ridge Olive Oil Nannup, WA	X88X	0.3	250	M/R	84	Silver 3 <sup>rd</sup> in Class	Frantoio Mission Leccino	Aroma: Green salad and green banana on the nose. Palate: Fruity characters from the aroma follows through onto the palate with some mild pungency.	Olio Bello
Chimes Estate Margaret River, WA	8852	0.7	130	D	82	Silver	Leccino	Aroma: A strong floral, fresh nose with fruit and tomato overtones. Palate: Good, strong fruit and nutty flavours. A sweet oil that reflects nose and palate. A very pleasant, smooth and tempting oil.	Olio Bello
Wren Retreat Gingin, WA	OK29	0.5	305	R	81	Silver	Koroneiki Frantoio	Aroma: Lovely olive fruit and green tomato aroma. Palate: Fresh, rich olive, green banana flavours. A well balanced oil with moderate bitterness and pungency.	Jumanga Olives
Moore Park Moora, WA	1369	0.3	50	D	79	Silver	WA Mission	Aroma: Fresh olive and green banana. Palate: Mild but pleasant fruit flavours. Clean palate with moderate bitterness & pungency. A well balanced oil.	York Olive Oil Co
Elaionas Brunswick, WA	ETCM	0.2	280	R	76	Silver	WA Mission Koroneiki Minerva	Aroma: Good medium aroma; grassy and tomato. Palate: Good complexity with some nuttiness. Bitterness and pungency somewhat balanced but tends to drop off.	Destiny Olives

**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 (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Blackwood River Products Nannup, WA	1312	0.3	270	R	73	Bronze	WA Mission	Aroma: Aromas of melons and soft fruits. Palate: Pleasant tasting fruit on the palate. Delicate finish	Olio Bello
Arkstone Olives 100% Manzanillo 2016 Oberon, NSW	MA16	0.2	475	R	73	Bronze	Manzanillo	Aroma: Green olive aroma. Palate: Some fruitiness on the palate with strong bitterness and late pungency.	self
Campo Verde Robusta Harvey, WA	CV16	0.2	153	D/M	72	Bronze	New Norcia Mission Manzanillo	Aroma: Good bouquet with fruity, grassy overtones. Palate: Mild balanced flavour.	Preston Valley Grove
Karridale Olive Farm Karridale, WA	MISH	0.6	50	D	66	Bronze	Kalamata	Aroma: Ripened vegetable, squash, courgettes. Palate: Some fruits on the palate, but short lived. Bitterness and pungency delayed but persistent.	Destiny Olives
Bindoon Olives Bindoon, WA	BIN16	0.5	565	R	65	Bronze	Manzanillo Nevadillo Blanco Frantoio	Aroma: Mild aromas of green tomato. Palate: Very mild fruit flavours of green olive on the palate with bitterness dominating.	York Olive Oil Co
	CLD	0.3	590	R	49			Burnt characters detected.	

**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'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
Silver Lakes Extra Virgin Olive Oil Byford, WA	B116	0.2	422	R	86	Gold 1 <sup>st</sup> in Class	Manzanillo Verdale	Aroma: Aroma of tomato and lettuce leaves. Palate: Strong fruity flavour with a clean mouth feel, good complexity and a harmonious finish.	Destiny Olives
Scarlet Robin Olive Oil Hastings WA Wandering, WA	HSRG	0.2	220	M	83	Silver 2 <sup>nd</sup> in Class	Corregiola Manzanillo	Aroma: Fresh grassy green tomato and guava aromas. Palate: Fresh, medium oil with green banana & olive flavours supported by its bitterness and pungency. Pleasant mouth feel and depth.	Tarralea Grove
Tipsy Oil Mumballup, WA	3107	0.2	242	M/R	79	Silver 3 <sup>rd</sup> in Class	Frantoio Minerva	Aroma: Fresh grassy aromas with strong floral overtones. Palate: Rocket, ripe olive flavours with a good balance of bitterness and pungency resulting in a nice smooth finish.	Destiny Olives
Chapman River Olives Queen of Spain & Picual Geraldton, WA	3002	0.4	151	D/M	76	Silver	Queen of Spain Picual	Aroma: Fresh grassy, green tomato aromas. Palate: A delicate oil with ripe fruit flavours, well balanced with light bitterness and pungency.	self
Levanda Grove - Blackwood Bridgetown, WA	1607	0.2	511	R	75	Bronze	Frantoio WA Mission Pendolino	Aroma: Mild herbaceous with some rocket aromas; a pleasant nose. Palate: Ripe fresh herb flavours but bitterness and pungency are high and tend to override the fruit on the palate. Good persistence of flavours.	Levanda Grove
Yirri Grove Esperance, WA	Y116	0.2	257	M/R	74	Bronze	Frantoio Kalamata Barnea	Aroma: Mild to strong fresh fruit aromas. Palate: Fresh green leafy and grassy flavours with good pepper and bitterness. A good complex oil.	Yirri Grove
Sherwood Springs Gargano Blend Mumballup, WA	CBGM	0.2	80	D	73	Bronze	Frantoio Minerva	Aroma: Aroma of sweet apples. Palate: Pleasant complex flavour of apples and pears. Well balanced bitterness and pungency with a persistent finish.	Destiny Olives

**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 (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Chapman River Olives Picual & Frantoio Geraldton, WA	3003	0.2	303	R	73	Bronze	Picual Frantoio	Aroma: Strong varietal characteristics. Palate: Strong fruity olive flavours coming through reflecting varietal tones.	self
New Norcia Olive Oil Bindoon, WA	MONO	0.3	109	D	72	Bronze	Mission	Aroma: Pleasant bouquet of tropical fruit with tomato leaf. Palate: Capsicum and nutty flavours complemented nose well. Mild pleasant bitterness and lingering pungency lingers.	self
Tarralea Grove Mission EVOO Jarrahdale, WA	0116	0.2	364	R	72	Bronze	Manzanillo Mission Ascolana	Aroma: Ripened vine tomatoes. Palate: Tomato flavour comes through, clean mouth feel. Fine finish.	Tarralea Grove
Leontyna Red Hill, VIC	JJ10	0.2	324	R	72	Bronze	Picual	Aroma: Fresh mown hay. Palate: Grassy taste, with strong pungency.	Paringa Ridge
Forest Edge Farm Frantoio Mt Barker, WA	CED1	0.2	322	R	72	Bronze	Frantoio	Aroma: Fresh tomato leaf aromas. Palate: Mild ripe, tropical fruit flavours. Moderate bitterness with strong pungency.	York Olive Oil Co
York Olive Oil Co York, WA	ECIF	0.2	250	M/R	71	Bronze	Frantoio	Aroma: Fresh and lively aromas of green olives and rocket. Palate: Slight green banana flavour with firm bitterness up front.	York Olive Oil Co
Regans Ridge Organic Moore River Blend Gingin, WA	MR16	0.1	173	M	70	Bronze	Frantoio Leccino Barnea	Aroma: Mild aromas of green tomato. Palate: Mild fruit flavours with a pleasant level of bitterness & pungency.	not supplied

**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 (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Regans Ridge Organic Mild and Fruity Gingin, WA	MF16	0.3	171	M	69	Bronze	Koroneiki Frantoio	Aroma: Aroma of mixed spices. Palate: Aroma follows through onto the palate. Chilli finish.	
Chapman River Olives Queen of Spain, Picual, Picholine & Coratina Geraldton, WA	3001	0.8	254	M/R	66	Bronze	Queen of Spain Picual Picholine	Aroma: Mint aroma. Palate: Buttery, banana notes. Low in bitterness and pungency.	self
	16RS	0.3	373	R	49			Rancidity detected.	
	W46F	0.7	183	M	49			Rancidity detected.	
	PE16	0.1	109	D	49			Burnt characters detected.	

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

 **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 (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
ROSTO Mellow Merriwa, NSW, NSW	ROMT	0.2	227	M	89	 Gold 1 <sup>st</sup> in Class	Koroneiki Coratina	Aroma: Strong tomato on the nose combined with other fruit. Palate: Wonderfully flavoursome oil; delicious on the palate. A very complex and well balanced oil that keeps persisting.	self
ROSTO Extra Oomph Merriwa, NSW, NSW	REOT	0.3	312	R	88	Gold 2 <sup>nd</sup> in Class	Koroneiki Coratina	Aroma: Strong nose of green tomato reminiscent of green guava. Palate: Clean mouth feel with complex fruity flavours that persist with a harmonious finish. This is a memorable oil.	self
Fedra Olive Grove Extra Virgin Olive Oil Collector, NSW	FOG1	0.3	220	M	79	Silver 3 <sup>rd</sup> in Class	Frantoio	Aroma: Lovely earthy pleasant aromas. Palate: Good fresh vibrant oil with a mild pepper that persists.	self
Redhill Oliva Boyup Brook, WA	DIM1	0.2	176	M	78	Silver	Minerva Mission	Aroma: Sweet apple and pear with some citrus notes. Palate: Aroma follows through onto palate. Delicate flavours with persistent bitterness and pungency.	Frankland River Olive Co
Lomondo Extra Virgin Olive Oil Mudgee, NSW	LOM	0.1	311	R	68	Bronze	Not provided	Aroma: Mild aromas. Palate: A very delicate oil with very mild fruit flavours and bitterness but strong pungency.	
Oliver's Mt Barker, WA	OL07	0.2	225	M	67	Bronze	Frantoio	Aroma: Fresh aroma but low in fruitiness. Palate: Strong and persistent bitterness.	

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

 **Best WA Oil**

Award Name	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
Cooladerra Farm - Batch 43	MGTT	0.3	275	M/R	88	 Gold 1 <sup>st</sup> in Class	Frantoio Leccino Coratina	Aroma: Grassy with distinct fruit/plant aroma. Palate: Aroma follows onto palate with creamy tones. Harmonious, complex oil with good persistence on the throat.	self
Cobram Estate Robust 2016 Harvest	PR98	0.2	260	M/R	86	Gold 2 <sup>nd</sup> in Class	Coratina Picual	Aroma: Fresh rocket with a touch of wild berries. Palate: Nice ripe fruit flavours with good level of bitterness and pungency. A well balanced complex oil with long persistent creamy finish.	self
Jingilli Devine	KLP3	0.5	270	R	85	Silver 3 <sup>rd</sup> in Class	Frantoio Leccino	Aroma: Fresh lively apple and green banana nose. Palate: Fresh grapefruit and green olives flavour with moderate bitterness and pungency. A well balanced oil with lovely creamy mouth feel.	self
Cobram Estate Ultra Premium Picual 2016	PR95	0.1	211	M	81	Silver	Picual	Aroma: Nice aroma of tropical fruits. Palate: Aroma follows through on the palate. Delicate bitterness and pungency.	self
Third Pillar	BBDK	0.2	293	R	81	Silver	Minerva Mission	Aroma: A walk amongst the pine trees. Palate: Nice delicate, flavoursome fruits. Not a great deal of bitterness but a definite delayed pungency.	Frankland River Olive Co
Cobram Estate Premiere 2016	PR94	0.3	269	R	75	Bronze	Coratina Koroneiki	Aroma: Fruity with banana and ripe tomato aromas. Palate: Mild fruity and hay flavours. Strong bitterness and persistent pungency.	self
Cobram Estate Classic 2016 Harvest	PR97	0.2	123	D	74	Bronze	Picual Barnea Frantoio	Aroma: Tropical aroma. Palate: Aroma follows through onto the palate. Nice delicate 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 (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Third Pillar	T02R	0.2	362	R	74	Bronze	Minerva Frantoio	Aroma: Spicy aroma with rocket. Palate: Aroma follows through to the palate with spicy, chilli flavours. A smooth, clean finish with medium pungency and fresh flavours.	FROC & Destiny Olives
Cobram Estate Ultra Premium Hojiblanca 2016	PR96	0.2	246	M/R	72	Bronze	Hojiblanca	Aroma: Pleasant capsicum aroma. Palate: Strong flavour with strong finish.	self
Jeff's Blend Extra Virgin Olive Oil (Fedra Olive Grove)	JB01	0.2	188	M	70	Bronze	Frantoio	Aroma: Leafy olive, green tomato aroma. Palate: Mild green tomato, artichoke flavours with medium bitterness and pungency.	self

**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	Class (5a or 5b)	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)	Processor
Guinea Grove Farm - Lime Crush Gingin, WA	GH86	5a	86	 Gold 1 <sup>st</sup> in Class	Lime	Aroma: Immediate freshness followed by notes of fresh ripe olive and lime aroma. Palate: Excellent balance of lime with fresh olive oil flavour.	self
Guinea Grove Farm - Garlic Crush Gingin, WA	732K	5b	78	Silver 2 <sup>nd</sup> in Class	Garlic	Aroma: Fresh aroma. Palate: Buttery, mild pleasant olive flavour which persists. Good mouthfeel. Smooth and well balanced oil.	self
Tarralea Grove Orange Infused EVOO Jarrahdale, WA	0216	5a	75	Bronze 3 <sup>rd</sup> in Class	Orange	Aroma: Very orange aroma with an orange flower overtone. Palate: Orange detectable, but could be stronger. Pleasant and persistent finish.	Tarralea Grove