

PERTH ROYAL OLIVE AWARDS RESULT CATALOGUE

TABLE OLIVES AND OLIVE OIL

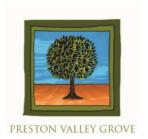


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The 2017 Perth Royal Olive Awards are organised and run by the West Australian Olive Council Inc. in conjunction with the Royal Agricultural Society of WA

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CLASS 5



Comments from the Chief Steward – Olive Oils

I'd like to take this opportunity to thank the entrants for their continued support of WA's premier olive oil competition run under the Perth Royal Show banner.

After low numbers last year, a pleasing rise in entry numbers resulted in 128 oils received from 62 entrants. 15 oils (or 11.7%) received a gold medal winning score, 49 a silver (or 37.5%), and 46 were awarded a bronze medal (or 36%)

A big thank you to The Olive Centre for sponsoring the Perth Royal Olive Awards, and also to the trophy sponsors, Preston Valley Grove, Olio Bello, Tarralea Grove and Destiny Olives for their continued support of the Awards. We also thank the Royal Agricultural Society for their administration and media support.

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

West Australian Olive Council Executive Officer Karen Sanders has also provided an enormous amount of support to me in this role, due to my increased commitments outside of olives. Karen has become an invaluable part of the team and I thank her for the amount of work she has put in to the competition and industry as a whole. Previous Executive Officer Vanessa Hawthorn has also assisted in the awards dinner preparations.

We 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 remainder of the year, and the coming season.

On a personal note, in what will be my final year as Chief Steward, I would like to thank everyone who has supported this competition over the years. It has been an extremely rewarding and enjoyable experience meeting so many passionate and dedicated members of the industry. I wish the WA Olive Council and the olive industry in Western Australia every success for the future.

Ellen Slobe Chief Steward Tel: 0411 293 398

Email: entries@oliveswa.com.au

Comments from the Chief Judge – Olive Oils

I would like to thank W.A.O.C for allowing me the privilege of being moderator for the 2017 Perth Royal Olive Awards. What a treat to have a beautiful crop of olives in 2017, after the disastrous 2016 year with most groves suffering from anthracnose.

This year we had 113 EVOO oils and 15 flavoured oils. For the judges and myself it was delightful. The oils ranged from delicate oils with a polyphenol level of 65 through to robust oils with a polyphenol level of 712.

The aromas ranged from floral bouquet to tropical through to artichoke, grassy and herbaceous, so the judges had an array of aromas to delight the retro nasal senses and to tantalise the palate.

In passing, I have heard growers say that years ago we had much more robust oils. I personally don't recall having large quantities of robust oil in previous years. I did a comparison from a 2004 awards booklet to the 2017 entries with the following results:

	2004	2017
No. EVOO entries	134	113
% receive medals	55	81
Average P/P	203	288
Average % FFA	0.2	0.2
No. oils flavoured		15
% receive medals		93

In 2004 we had one Eastern States entry, now in 2017 we have quite a few. WA judges are now invited to judge at the AOA national competition, and this year at the inaugural international competition. The West Australian panel should no longer feel it is isolated. We also are involved in the Taste Book, where samples of oils and table olives are posted out to anyone who wishes to be involved. Your opinion is then sent back to Peter McFarlane, who co-ordinates and publishes the interesting results. We are now coming together as a nation of growers rather than being segregated to our state bodies.

In March we had a training session at Castellorizian House, which has become our preferred venue for olive events. Our focus was on negative attributes, as fresh oils are unavailable at this time of year. Professor Stan Kailis explained the chemistry behind negative attributes in oils acquired from grove health to the milling stage. I focussed on the organoleptic side of detecting faults through the retro nasal senses and palate, and being able to differentiate faults resulting from post harvest, milling and poor storage practices.

This was followed up by a refresher course in early August, when fresh oils were available, and our focus was on positive attributes. We also sourced oils from all over Australia for calibration.

HOW WE JUDGED

When we came to the judging weekend, the judges had sound knowledge of what was expected of them. The 2017 EVOO gold and silver medal award winners were distinctive, vibrant and lively. To give our growers the best and fairest chance, we had a review panel set up. If an oil scored just below a gold, silver or bronze award, the oil was re-tasted by the review panel. It was either scored up into the next bracket or remained in place. Oils are always held in high regard as a show of respect to the grower, who toils 12 months to produce this quality product.

I would like to thank our chief steward Ellen Slobe for coordinating the judging weekend, Professor Stan Kailis for his patience and willingness to impart his bountiful knowledge of the olive industry. Thank you to Nadia Okis and Karen Sanders for stewarding and catering to all our needs. And a special thank you to our judges for their skills in judging and for unselfishly giving up their weekends.

And a huge thank you to our growers who entered the competition. Without their oils, this show would not be possible. Congratulations to all the award winners. Well done. I wish you all a prosperous season in 2018.

Isabelle Okis

LEGEND

P/P: Polyphenyl level FFA: Free Fatty Acids A.N: Anthracnose

AOA: Australian Olive Oil Association

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

How medals are calculated:

 Gold
 86 or more

 Silver
 76 – 85

 Bronze
 65-75

 No medal
 55-64

 Defective
 <54</td>

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

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 oxidisation and (iv) level of polyphenols which is an indicator of the intensity of an oil's taste or style, ie. delicate, medium or robust. Shown as 'D', 'M', or 'R' in the results pages.
- **2. Organoleptic (sensory) assessment:** using the 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 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 15 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 4 tasting panels, with each panel totalling at least three experienced judges. Each panel judged a total of up to 28 oils over the two judging days.

A review panel of four 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 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

^{*}Flavoured oils did not undergo chemical testing.

- 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 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 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. All panels tasted approximately 23 entries during Saturday, and a further 5 on Sunday morning.
- **5.** The flavoured oils in Classes 5a and 5b were assessed separately by a Flavoured Oil judging panel on Sunday afternoon.

Step 3: Best Oil Awards

At the conclusion of judging the 128 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.

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% Manzanillo Oberon, NSW, NSW	MAN7	0.2	712	R	88	Gold 1 st in Class	Manzanillo	A: Fresh herbaceous , grassy & artichoke. P: Complex fruit that compliments the aroma. B&P: Very well balanced. This is an interesting oil.	self
Russell Grove Late Harvest Toodyay, WA	L247	0.2	353	R	87	Gold 2 nd in Class	Frantoio WA Mission	A: Cut grassy aromas. P: Tropical fruit followed by herbaceous flavours. B&P: Good levels and length of bitterness and pepper. A harmonious distinctive oil.	York Olive Oil Co
Cherax Pendolino Gidgegannup, WA	BA23	0.2	560	R	81	Silver 3 rd in Class	Pendolino	A: Cut grassy aroma; peppery fruity aroma. P: Strong bitterness and pepper transfers from aroma to palate. Some level of astringency. B&P: Lingering chilli finish.	York Olive Oil Co
Yirri Grove Kalamata Esperance, WA	YK17	0.2	282	R	80	Silver	Kalamata	A: A distinct floral bouquet. P: A fruity palate with complexity. B&P: A A good degree of bitterness and pungency.	self
Samahana Olive Oil Northam Toodyay, WA	SM57	0.3	314	R	79	Silver	Manzanillo	A: A rich complex aroma of green banana & artichoke. P: This transfers onto the palate. B&P: Finishes with a good degree of bitterness and pungency.	Jumanga
Place of Plenty - Corregiola Toodyay, WA	SR10	0.2	283	R	79	Silver	Corregiola	A: Pleasant, delicate aroma. P: Chilli-like finish. A nice palate. B&P: A nice complex oil with good palate & aromas. Very pleasant.	Jumanga Olives
Elaionas Brunswick, WA	ETCM	0.1	170	М	77	Silver	WA Mission Koroneiki Minerva	A: Fresh watercress & mint aroma. P: Clean feel in mouth. Aroma translates onto Palate. B&P: Delayed lingering pungency.	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
Meelup Grove Dunsborough, WA	FUD5	0.1	397	R	77	Silver	Frantoio	A: Fresh cut grass and herbaceous aromas. P: Aromas transferred to palate. B&P: A balanced oil with persistent fruit and lingering pungency.	Olio Bello
Gardner Family Farm - Corregiola Brookton, WA	RCOR	0.2	186	М	76	Silver	Corregiola	A: Good aroma, floral, tomato & tropical. P: Did not carry through from aroma but had fresh mild fruit flavour ending with a positive experience. B&P: Late pungency, acceptable balance.	self
Gidge Grove Gidgegannup, WA	17KC	0.2	245	М	76	Silver	Frantoio	A: Delicate, light citrus, floral, caramel aroma. P: Delicate grassy aroma with chilli overtones. Good mouth feel. B&P: Well balanced with persistent bitterness & pungency.	York Olive Oil Co
Wren Retreat Gingin, WA	ОК29	0.2	241	M/R	76	Silver	Manzanillo Frantoio Verdale	A: Sweet apple aromas with floral undertones. P: Delicate flavours of salad leaf were complemented by a pleasant bitterness and a mild peppery finish.	Jumanga
BROO 3 - Blackwood River Olive Oil Nannup, WA	RES3	0.1	114	D	76	Silver		A: Distinct and balanced. Freshly mown hay. P: Pleasantly sweet with sufficient bitterness. Artichoke, tropical flavours, buttery but pleasant. B&P: Moderately complex with good balance.	Preston Valley Grove
Catholic Agricultural College Bindoon, WA	PD21	0.2	145	М	76	Silver	Verdale Manzanillo Leccino	A: Complex aroma of fruits and avocado. P: Fresh mild vegetables flavour. B&P: A balanced bitterness and pungency.	York Olive Oil Co
Chimes Estate Margaret River, WA	\$492	0.1	206	М	75	Bronze	Frantoio	A: Light aroma. P: Mild spicy flavour. B&P: Moderate lingering bitterness and pungency.	Olio Bello
Gardner Family Farm - Mission Brookton, WA	RNNM	0.1	320	R	75	Bronze	New Norcia Mission	A: Pleasant aroma of herbs. P: Aroma did not carry through to palate. B&P: Immediate bitterness with light delayed pungency.	self

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
Gidge Grove Gidgegannup, WA	17RC	0.2	175	М	74	Bronze	Frantoio	A: Strong fruity pineapple and herb aroma P: Palate did not quite carry through. A little flat. B&P: Some lingering fruit flavours. A mild, delicate oil.	York Olive Oil Co
Wren Retreat Gingin, WA	WR29	0.2	299	R	73	Bronze	Manzanillo Frantoio	A: A pleasant aroma with a light fruity palate. P: Pleasant after taste. Butter mouthfeel.	Jumanga
Meelup Grove Dunsborough, WA	CHD6	0.2	435	R	73	Bronze	Frantoio	A: Pleasant green grassy aromas but low fruitiness. P: Herbal green tea leaf, mild fruity and herbaceous. B&P: Average complexity with mild bitterness and pungency.	Olio Bello
Sugarloaf Olive Oil 2017 Yallingup, WA	0162	0.7	257	М	72	Bronze		A: Pleasant aroma, fruity and grassy. Green banana. P: Moderate green flavours - especially tomato. B&P: Pleasant oil with some bitterness.	Olio Bello
The Natural Circle (Serpentine) - Royalty Minerva Serpentine, WA	2133	0.5	137	D	70	Bronze	Royalty Minerva	A: A mild oil with pleasant banana/tropical notes. P: Subtle grass flavours in a light creamy oil with subtle and late bitterness with a gentle lingering pungency. B&P: A mild, balanced, delicate oil.	Tarralea Grove
Meelup Grove Dunsborough, WA	BOD3	0.1	447	R	70	Bronze	Frantoio	A: Light woody aroma with a touch of tomato. P: Green chilli flavour. B&P: Overwhelming bittterness and pungency.	Olio Bello
BROO 1 - Blackwood River Olive Oil Nannup, WA	RES1	0.2	105	D	68	Bronze		A: A floral, herbaceous and slight tropical fruit aromas in a very mild oil. P: Mild fruit flavours with slight grassiness and pepper. B&P: Lacks some complexity. Bitterness and pungency lacking.	Preston Valley Grove

Cherax Frantoio Gidgegannup, WA	MO52	0.2	574	R	68	Bronze	Frantoio	A: Salad leaf and rocket aromas persisted in the flavours with strong bitterness and minimal pungency.	York Olive Oil Co
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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
Place of Plenty - California Mission Toodyay, WA	IM07	0.2	264	R	68	Bronze	California Mission	A: Sweet tropical aromas. P: May be a little flat & oily. Strong pepper. B&P: A little one-dimensional, ie pungency drops.	Jumanga Olives
Campo Verde Products Harvey, WA	CV17	0.2	354	R	67	Bronze	New Norcia Mission Manzanillo	A: A very robust oil with a banana aroma. P: Strong bitterness is followed by a late strong pepper finish.	Destiny Olives
Harvest 6006 Perth, WA	5973	0.2	154	М	66	Bronze		A: Some tropical mature fruits/ vegetables. Some sweetness. P: Slight grassiness, somewhat lacking in fruits. B&P: Lacks complexity and persistence in mild bitterness and pungency.	York Olive Oil Co
Russell Grove Toodyay, WA	E247	0.1	387	R	65	Bronze	Frantoio WA Mission	A: Banana aromas are overtaken by a strong bitterness and aftertaste of unripe olives.	York Olive Oil Co
	RES2				64			A: Very mild spicy vegetable nose. P: Slightly fatty mouth feel with tomato flavours, light pungency. Balanced mild oil.	
	RMED				63			A: Mild aromas of sweet tropical fruit. Hint of citrus. P: Flat & lack freshness and fruit on palate. B&P: Little complexity.	
	ETCL				60			A: A combination of sweet aromas of caramel and aniseed. P: An oil that lacked olive flavour and was dominated by strong bitterness.	
	WG17A				55			A: Aroma is earthy with some green flavours and minimal pungency. Metallic flavours detected.	

W	WG17B		49		Chemical / metallic notes detected.	

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

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
Tarralea Grove Extra Virgin Olive Oil - Barouni Kalamata Volos Jarrahdale, WA	0217	0.1	183	М	90	Gold 1 st in Class	Barouni Kalamata Volos	A: Wonderful aroma of lemon myrtle which carried into the mouth and was complemented by a mild bitterness and late pepper. A delicious oil.	self
Preston Valley Grove Picual Donnybrook, WA	PPO4	0.1	270	R	89	Gold 2 nd in Class	Picual	A: Green beans with a touch of strawberry. P: Aroma transfers onto palate with the fruits coming through. B&P: Harmonious and persistent finish.	self
Sherwood Springs - Greg's Blend Mumballup, WA	U6M6	0.1	420	R	88	Gold 3 rd in Class	Leccino Frantoio Minerva	A: Mild floral aromas. P: Cherry tomato. B&P: Well balanced, delayed bitterness & pungency. A distinctive oil.	Destiny Olives
Chapman River Olives - Queen of the Crop Geraldton, WA	9494	0.1	135	D	87	Gold	Queen of Spain Coratina	A: Grassy, fresh cut grass in a powerful aroma. Some nuttiness. P: Cut grass transferred to palate. B&P: Lingering pepper, well balanced.	self
Levanda Grove - Blackwood Blend Bridgetown, WA	0717	0.1	210	M	87	Gold	WA Mission Frantoio Pendolino	A: Fresh grass and salads with sweet tropical overtones. P: Nuttiness with transfer of aroma to palate. B&P: Good level of fruitiness and pungency with lingering finish.	Destiny Olives
Leontyna Black Label Mornington, VIC	PRLB	0.2	264	R	87	Gold	Picual	A: Wonderful aromas of rocket and herbs. P: Complex herb and fresh leaf flavours with a well developed bitterness and pungency that persisted.	Taralinga
Rylstone Olive Press Crooked River EVOO Rylstone, NSW, NSW	ABC4	0.1	170	М	86	Gold	Barnea Corregiola	A: Beautiful, savoury herb aromas. P: Complex, lively spicy herb flavours. B&P: A well balanced, moderate oil.	self

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
Woondowing Creek Farm - Frantoio Northam, WA	9145	0.2	343	R	86	Gold	Frantoio	A: Complex subtle aromas of fresh mushroom, cut grass and spicy herbs. P: Aromas carry well into the flavours. B&P: Pleasant bitterness and pungency.	York Olive Oil Co
Tarralea Grove Extra Virgin Olive Oil - Barouni Jarrahdale, WA	0117	0.2	366	R	86	Gold	Barouni	A: Strong fruits - citrus & tropical fruits. P: Strong peppers with blending bitterness. Chilli finish. B&P: Strong bitterness complements fruits and peppers.	self
Arimia Olive Oil Dunsborough, WA	VALM	0.1	413	R	85	Silver	Frantoio Manzanillo Mission	A: Strong grassy ripe tomato flavour with a hint of mint. P: Strong herbal backbite. B&P: Immediate bitterness and pungency with a lingering pungency.	
Esslemont Estate Organic Olive Oil Toodyay, WA	7411	0.2	299	R	82	Silver	WA Mission Frantoio Leccino	A lovely complex nose of spicy herbs and fruit that developed in the flavours complementedf by a fresh bitterness and lesser but late pungency.	self
New Norcia Olive Oil Bindoon, WA	MONO	0.2	220	М	82	Silver	Mission	A: Strong aroma of eucalypt. P: Clean fresh feel in mouth with complex fruits. B&P: Strong lingering pungency.	York Olive Oil Co
Tolcon Gidgegannup, WA	4043	0.2	444	R	80	Silver	WA Mission	A: Green leaf and aniseed aromas. P: Green fruit with slowly developing bitterness and pungency.	York Olive Oil Co
3 Drops Mount Barker, WA	HNM	0.2	396	R	79	Silver	Frantoio Manzanillo Koroneiki	A: Pleasant oil with strong tropical fruit aroma. P: Fruity flavours of capsicum & tomato. B&P: Well balanced with mild bitterness and pungency.	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
Torbay Olives Albany, WA	MFP	0.1	186	М	79	Silver	Mission Frantoio Pendolino	A: Wholesome fresh mown hay aroma with sweet notes. P: Pleasant buttery feel with a strong bitterness and late peppery finish.	Oliver's
Grindon Boyup Brook, WA	126S	0.2	321	R	78	Silver	Frantoio WA Mission	A: A fresh leaf savoury herb nose was well developed in the nice olive flavours supported by a well balanced bitterness and a late start pepper finish.	Destiny Olives
Olio Bello - Special Release Arbequina Cowaramup, WA	ARB3	0.1	252	М	78	Silver	Arbequina	A: Fruity peach & guava aroma with some grass. P: Green apple. B&P: Reasonably well balanced with late pungency.	self
Gethsemane Estate Midland, WA	1624	0.2	206	М	78	Silver	Frantoio	A: Good aroma, reasonably fresh with green, herbal and grassy notes. P: Buttery, sweet, soft spicy fruit flavours of ripe olive fruit. B&P: Complex oil with aromas matched by spicy fruit flavours and mild, pungent finish.	self
Sherwood Springs - Gargano Blend Mumballup, WA	123G	0.1	351	R	78	Silver	Leccino Frantoio Minerva	A: Pleasant oil with distinct aroma. Strong fresh and grassy with hints of sorrell and rocket. P: Pungent oil with herbaceous green tomato flavour. B&P: Well balanced oil with flavours consistent with aroma.	Destiny Olives
Sherwood Springs - Gypsy Tapas Blend Mumballup, WA	FBBC	0.1	414	R	78	Silver	Frantoio	A: Strong floral bouquet with tropical fruit aromas. P: Pleasantly sweet fruity oil with mild bitterness and pungency. B&P: Complex oil with nice aromas and flavours with mild bitterness and pungency.	Destiny Olives
Tipsy Oil - Early Harvest Mumballup, WA	TOGM	0.1	384	R	78	Silver	Leccino Frantoio	A: Mild grassy and olive aromas. Pleasant hay aroma. P: Strong grasses; fresh late pepper, good persistent pepper finish. B&P: Gentle balance of bitterness and pungency. Well balanced.	Preston Valley Grove

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
Silver Lakes Extra Virgin Olive Oil Karrakup, WA	B117	0.1	248	М	78	Silver	Manzanillo Verdale	A: Spicy and green tomato aromas. P: Fresh green salad flavours complemented a complex oil with early bitterness and pleasant peppery finish.	Destiny Olives
Swan Valley Estate Henley Brook, WA	РНАС	0.2	165	М	77	Silver	Mission	A: Distinct olive aroma - tropical fruit, herbal green boronia. P: Mild pleasant, moderate bitterness with late pungency. B&P: Moderately complex. Well balanced, lingering on palate.	Destiny Olives
Blackwood River Products Nannup, WA	1312	0.1	293	R	77	Silver	WA Mission Frantoio	A: Green grassy hay aromas. Some leaf aromas. P: Persistent pleasant flavours. Bitterness and pungency develop well. B&P: Balance of bitter and pepper.	Olio Bello
Woondowing Creek Farm - Manzanillo Northam, WA	7391	0.1	473	R	76	Silver	Manzanillo	A: Strong grass and floral tobacco leaf aroma; pleasant nose. P: Good fruit on the palate. B&P: Persistent lingering bitterness and pungency.	York Olive Oil Co
Torbay Olives Albany, WA	PLF1	0.1	185	М	76	Silver	Pendolino Leccino Frantoio	A: Distinct aroma - green banana, artichoke, grassy. P: Green olive characteristics, herbaceous delayed pungency. B&P: Pungency great than fruit and bitterness.	Oliver's
Arkstone Olives 100% Corregiola Oberon, NSW, NSW	COR7	0.1	464	R	76	Silver	Corregiola	A: Complex set of aromas of salad leaf, herbs and artichoke and piquant flavours of herbs were supported by pleasant bitternesss and lingering peppery finish.	self
Rokewood Olive Grove 2017 Balingup, WA	0506	0.2	275	R	76	Silver	Leccino Frantoio New Norcia Mission	A: Good nose. P: Strong, pleasant palate with pepper and bitterness. B&P: Well balanced oil.	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
Guinea Grove Blend Gingin, WA	PF35	0.1	322	R	76	Silver	Frantoio Pendolino	A: Light grassy aroma with floral overtones. P: Delicate herbal flavour with a touch of chilli. B&P: Mild pungency which faded early.	self
Lomondo Olive Oil (Mudgee, NSW) Mudgee NSW, NSW	0867	0.2	246	R	76	Silver		A: Aromatic green tomato and artichokes with floral. P: Buttery, grassy, green tomato and robust. B&P: Well balanced oil.	
Olio Bello - Romanza Cowaramup, WA	ROM1	0.1	418	R	76	Silver	Mission	A: Faint aroma of green tomato leaf. P: Pleasant taste on the palate with spicy vegetable overtones. B&P: Delayed bitterness and pungency of moderate strength.	self
Olio Bello - Leccino Cowaramup, WA	LEC2	0.1	286	R	75	Bronze	Leccino	A: Light fruity aroma of green apple and banana. P: Slight tropical flavour with a hint of banana. B&P: Delayed bitterness & pungency consistent with a medium oil.	self
Petra Extra Virgin Olive Oil Dunsborough, WA	ET17	0.1	420	R	74	Bronze	Leccino Frantoio WA Mission	A: Savoury herb and grassy aromas. P: Followed by strong tomato and green salad aromas with a well rounded bitterness.	self
Olio Bello - Special Release Koroneiki Cowaramup, WA	KOR4	0.1	341	R	74	Bronze	Koroneiki	A: Fresh grassy nose. P: Good bitterness and pungency. Some oiliness on palate detracts from nice palate of grasses. B&P: Good balance, but a little flat.	self
Preston Valley Grove Coratina Donnybrook, WA	PC13	0.1	346	R	73	Bronze	Coratina	A: Ripe tomato and green apple P: Grassy with rocket causing bitterness. B&P: Well balanced with lingering bitterness and pungency.	self

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
Leontyna White Label Mornington, VIC	PRLW	0.1	125	D	72	Bronze	Arbequina	A: Pleasant fresh tropical banana. P: Subtle grassy flavour that offered a pleasant and lasting pungency in a generally balanced oil.	Taralinga
L'Uliveto Verde: The Green Olive Grove Mornington Peninsula, VIC, VIC	FLP7	0.1	220	М	72	Bronze	Leccino Frantoio Picual	A: Mild cut grass, green banana. P: Late pepper that follows through. Aromas reflected on palate. B&P: Complex aromas - even tobacco leaf. A pleasant mild, delicate oil.	
Tarnagulla Farm Balingup, WA	VILO	0.1	247	М	72	Bronze	Kalamata Volos Frantoio	A: Tropical and floral aromas with some herbs and peppers. P: High bitterness may impact balance. Nice olive fruits. B&P: Lacks some complexity.	Destiny Olives
Gardner Family Farm - Barnea Brookton, WA	RBAR	0.1	392	R	71	Bronze	Barnea	A: Grassy, herbal (oregano) aroma P: Vegetable, grassy on the palate. B&P: Delayed, lingering bitterness and pungency	self
Levanda Grove - Tuscan Blend Bridgetown, WA	0617	0.1	380	R	71	Bronze	Leccino Frantoio	A: Distinct aroma of tropical fruit and banana. P: Green banana and herbaceous flavour with residual bitterness. B&P: Reasonably well balanced oil with lingering bitterness.	self
Larrikins of Margaret River - Leccino Cowaramup, WA	0255	0.1	327	R	71	Bronze	Leccino	A: Aromatic oil reminiscent of fresh grass with a floral bouquest. P: Soft fruity herbaceous flowers with warm pungent finish. B&P: An oil with moderate bitterness that competed with overall flavour.	Olio Bello
Sathya Extra Virgin Olive Oil Australind, WA	1701	0.1	522	R	70	Bronze	Mission Coratina Frantoio	A: Light tomato & ripe banana. P: Chilli flavour. B&P: Not well balanced. Some bitterness & pungency.	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
Stirling Olives Kendenup, WA	5151	0.1	409	R	70	Bronze	Leccino	A: A limited aroma with some melon notes. P: The flavour is savoury green leaf and rocket. B&P: A reasonably balanced oil.	Oliver's
East Ridge Olive Grove not supplied, NSW	ERGL	0.2	288	R	70	Bronze	Frantoio Leccino Picual	A: Distinct aroma of green fruits. Mild tasting, balanced but flavour did not match aromatic characteristics.	
Bahloo Glen Olives EVOO Mount Compass, SA, SA	4125	0.2	112	D	70	Bronze	Frantoio Leccino Manzanillo	A: Vegetable aroma P: Slightly fatty flavour. Slightly thick feel on tongue. B&P: Delayed lingering bitterness & pungency.	
Nannup Ridge Olive Oil Nannup, WA	6612	0.1	485	R	70	Bronze	Mission Frantoio Leccino	A: Herbal, grassy aroma. P: Slight fatty feel in mouth. B&P: Bitterness overpowering	Olio Bello
The Natural Circle (Serpentine) - Minerva Serpentine, WA	6123	0.1	186	М	70	Bronze	MinerVa	A: Fresh cut hay aroma P: Clean feel in mouth. B&P: Medium strength, delayed lingering pungency.	Tarralea Grove
Clackline Valley Olives - An extraordinary oil from the Avon Valley Northam, WA	DHRD	0.2	299	R	69	Bronze	Frantoio Manzanillo Verdale	A: Light fruit aroma. P: Smooth feel in mouth. B&P: Delayed bitterness and pungency which lingered.	York Olive Oil Co
L'Uliveto Verde: The Green Olive Grove Mornington Peninsula, VIC, VIC	PI17	0.1	283	R	66	Bronze	Picual	A delicate oil with a subtle aroma of fruit salad. A late and lingering bitterness and pungency finshed the oil.	

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 - Kalamata/Frantoio Geraldton, WA	9496	0.3	185	М	65	Bronze	Frantoio Kalamata	A: Green apple, slight aromas. Fresh. P: Hints of tobacco. Slightly oily. B&P: Lacks complexity with low bitterness and pungency and lasting finish.	self
	9495				64			A: Spicy tropical fruit aroma. P: Oil had limited fruit flavours, followed by a dominant bitterness.	
	0558				64			A: Slightly burnt aroma. P: Bitterness was overpowering. B&P: Not well balanced.	
	1369				62			Aroma and taste do not match. Non descript, buttery oil but not unpleasant.	
	ISSE				49			Winey / vinegary aromas	
	CHRI				49			Metallic notes 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
Cobram Estate Hojiblanco Boundary Bend, VIC	NCAV	0.2	212	М	91	Gold 1 st in Class	Hojiblanco	A: A distinctive green artichoke aroma that contributed to the complex flavours of herbs in a fullsome and complex oil. B&P: A harmonious finish.This is an outstanding oil.	Cobram Estate
Cobram Estate Premiere Boundary Bend, VIC	EREV	0.3	310	R	87	Gold 2 nd in Class	Coratina Koroneiki	A: Very good aroma; cut grass P: Lovely palate with strong fruits. Excellent example of olive fruit on palate. B&P: Excellent balance & lingering. A very delicious & attractive oil.	Cobram Estate
Cobram Estate Picual Boundary Bend, VIC	UALV	0.2	170	М	84	Silver 3 rd in Class	Picual	A: Green tomato aroma / peppery cress. P: Light bitterness and pepper that lingered. B&P: Balanced light bitterness and pepper. A nice medium oil.	Cobram Estate
Deaken Extra Virgin Olive Oil Beverley, WA	2117	0.2	220	M	76	Silver	Frantoio Koroneiki	A: Unique aroma; minty, olive leaf characters, green fruit, tomato-like. P: Reasonably fresh, sweet but with nice bitterness and pungency. B&P: Balanced aromas that compliment tropical flavours on palate. Good finish.	self
Jeff's Blend Extra Virgin First Cold Press Olive Oil Collector, NSW, ACT	FOGJ	0.2	159	M	76	Silver	Frantoio	A: A mild, savoury salad nose. P: Aroma transferred into distinctive green salad flavours. B&P: Lively bitterness and pungency that persisted.	self
Regans Ridge Moore River Blend Gingin, WA	R068	0.1	172	М	72	Bronze	Frantoio Leccino Picual	A: Mild aromas, slight artichoke and hints of fresh cut hay. P: Good olive flavour, sweet with clean finish. B&P: Lacked balance - fruit flavours not matched by aromas.	self
Rosto Mellow Merriwa, NSW, NSW	ROM1	0.2	289	R	71	Bronze	Koroneiki Coratina	An interesting nose of subtle fruit and tomato that developed into ripe tomato and fruit flavours with a late pepper finish.	self

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

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Rylstone Olive Press Cudgegong EVOO Rylstone, NSW, NSW	DEF5	0.2	225	M	70	Bronze	Picual	A: Aroma of tropical fruit salad. P: Partly developed flavour were complemented by a balanced combination of bitterness and pepper.	self
Regans Ridge Mild & Fruity Gingin, WA	M057	0.1	151	М	70	Bronze	Frantoio Barnea Koroneiki	A: Pleasant aroma, some green and floral, green tomato. P: Distinctive flavour. Mild bitterness and pungency. Delicate. B&P: Moderate complexity - short finish.	self
Rosto Extra Oomph Merriwa, NSW, NSW	ROE2	0.1	289	R	69	Bronze	Koroneiki Coratina	A: Aromas include some banana and dark greens; soft aromas. P: Some low flavours on palate; soft tropical fruits. B&P: Balance is reasonable for a mild to medium oil. Low pepper and bitterness.	self
	3142				49			Muddy sediment	
	1097				49			Muddy sediment, rancidity detected.	
	MARI				49			Winey notes detected.	

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	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
Cobram Estate Classic	CLAV	0.3	232	М	80	Silver 1 st in Class	Barnea Picual	A: Moderate green banana mixed with herbs P: White pepper on the palate with a touch of green guava. B&P: Well balanced with medium bitterness & pungency.	Cobram Estate
Third Pillar	BER8	0.1	322	R	79	Silver 2 nd in Class	Frantoio Leccino Kalamata	A: Strong olive oil characteristics with banana and herbs. P: Pleasant oil, herbaceous with spicy tones. B&P: Reasonably well balanced oil with spicy and pungent notes and bitterness.	FROC & Destiny Olives
Rylstone Olive Press Murray Darling EVOO	XYZ7	0.1	290	R	79	Silver 3 rd in Class	Picual Frantoio Barnea	A: Strong aroma of dark greens (kale) P: Fresh cut mild herbs. B&P: Immediate bitterness with a delayed lingering pungency.	self
Yirri Grove Blended	YB17	0.2	437	R	78	Silver	Frantoio Manzanillo	A: Grassy and salad leaf aroma. P: Green rocket salad leaf. Good bitterness and pungency. B&P: Good balance of pepper and bitterness. Good chilli finish. Nice robust oil.	self
Great Southern Grove	GSG1	0.1	280	R	76	Silver	Leccino Coratina	A: Faint aroma of green tomato leaf. P: Pleasant taste on the palate with spicy vegetable overtones. B&P: Delayed bitterness and pungency of moderate strength.	self
York Olive Oil Co	BEVE	0.2	161	M	76	Silver	Frantoio Leccino	A: Pleasant herbal fresh cut grass. P: Clean mouth feel. Aroma translates onto palate. B&P: Well balanced, delicate oil. Lingering, not overpowering pungency.	self
Rylstone Olive Press Murrumbidgee EVOO	KLM6	0.1	235	М	75	Bronze	Manzanillo	A: Balanced aroma, fruity green tomato with green overtones. P: Buttery with low fruit flavour but a pleasant oil. B&P: Aroma and flavour inconsistent.	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	14ME	0.3	365	R	73	Bronze	Frantoio	A: Green coloured oil with grassy aroma. P: Rich and buttery. Green olive characteristics, bitterness and pungency. B&P: Green characteristics overpower other flavours.	Frankland River Olive Co
Oliver's	MD09	0.2	358	R	67	Bronze	Leccino Coratina	A: Light, floral, apple aroma. P: Oily feel in mouth. B&P: Light bitterness and pungency	self
	FOGF				64			A: Weak spicy aroma. P: Delicate grassy flavour. B&P: Delayed lingering pungency.	
	ANDV				63			A: Distinct olive aroma - tropical fruit. Artichoke bouquet. P: Low in fruitiness and green attribute. Low pungency. B&P: Low to moderate complexity.	
	5120				49			Winey, muddiness detected	
	4112				49			Muddy sediment	

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 - Kaffir Lime Crush Gingin, WA	KLA1	5a	86	Gold 1 st in Class	Kaffir Lime	A: Mild lime aroma with fresh evoo. Fresh & very aromatic. Many uses as an accompaniment cooking both savoury & sweet. Well balanced, good pungency, lingers well.	self
Jumanga Olives - Lemon Carabooda, WA	N5LM	5a	86	Gold 2 nd in Class	Lemon	A: Fresh lemon aroma. Fresh EVOO carried through to the palate. Nice on the mouth. Strong lingering pungency.	self
Sathya - Nuja's Infusions "Chilli & Garlic" Australind, WA	1707	5b	81	Silver 3 rd in Class	Chilli Garlic	A: Strong roasted garlic aroma. P: Flavour carried through. Carrier oil was fresh. B&P: Overall, complexity was acceptable.	Destiny Olives
Sathya - Nuja's Infusions "Lemongrass & Ginger" Australind, WA	1708	5b	78	Silver	Lemongrass Ginger	A: Pleasant aroma of lemongrass and ginger. Fresh aroma. P: Flavoured transferred well and were in harmony with aromas. B&P: Persistent flavours and acceptable complexity.	Destiny Olives
Jumanga Olives - Lime Carabooda, WA	E25L	5a	77	Silver	Lime	A: Fresh lime aroma. P: Slightly lime skin bitterness which overtook it. Harmony & balance good fresh evoo.	self
Guinea Grove - Lemon Crush Gingin, WA	17LG	5a	77	Silver	Lemon	A: Mild lemon aroma P: Lemon aromas transferrecd to the palate, lingering pungency. Oil very fresh.	self
Olio Bello - Asian Sensations Cowaramup, WA	ASI5	5b	77	Silver	Garlic Ginger Chilli	A: Nice pleasant combination of aromas of garlic, ginger and chilli. P: Nice blend of flavours complement the oil. B&P: Good balance of flavours and oil characteristics	self

Flavoured Oils (cont.)

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

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
Sathya - Nuja's Infusions "Garam Masala" Australind, WA	1709	5b	76	Silver	Garam Masala	A: Pleasant oil with chai cardamom overtones. P: Acceptable spicy oil as an adjunct to hot dish preparation or dessert. B&P: Nice finish on palate with plesant after taste. Acceptable complexity.	Destiny Olives
Sathya - Nuja's Infusions "Garlic" Australind, WA	1702	5b	76	Silver	Garlic	A: Firm garlic aroma P: Nice fresh garlic flavour, mild olive oil with clean mouthfeel. B&P: Reasonably complex oil, nice level bitterness and pungency to carry oil with firm garlic flavour	Destiny Olives
Guinea Grove - Basil Crush Gingin, WA	2847	5b	75	Bronze	Basil	A: Nice aroma of fresh basil. P: Slightly bitter and saturated bitterness on the palate.	self
Sathya - Nuja's Infusions "Lemongrass" Australind, WA	1704	5b	72	Bronze	Lemongrass	A: Lemongrass lacked clarity. P: Buttery after taste. Noticable bitterness and pungency. B&P: Pleasant oil but lacked complexity.	Destiny Olives
Jumanga Olives - Chilli Carabooda, WA	L3C2	5b	71	Bronze	Chilli	A: Mild herby aroma with capsicum fruit present. Fresh with acceptable bouquet strength. P: Strong chilli flavour maybe overpowering for some. B&P: Difficult to assess complexity because of high chilli content.	self
Jumanga Olives - Garlic Carabooda, WA	C5GR	5b	71	Bronze	Garlic	A: Mild garlic aromas. P: Soft to medium garlic flavour combines well to lift the fresh, mild olive oil. B&P: Light bitterness and pungency.	self
Tarralea Grove Garlic Infused EVOO Jarrahdale, WA	0317	5b	70	Bronze	Garlic	A: Fresh light olive and garlic aromas P: Light garlic flavour blended well with the delicate mild olive oil	self
	RLEY	5a	49			Muddy sediment	

Comments from the Competition Administrator – Table Olives

After an eight-year hiatus, Olives WA reintroduced the Table Olive classes to the Perth Royal Olive Awards. This reintroduction reflects the growing interest in good quality Australian olive products and the desire of Olives WA to offer greater diversity in the Perth Olive Awards.

Given the lapse in time since the last table olives competition, we did not expect to be inundated with entries this year. We are in a re-establishment phase, and hope for an increased number of entries next year. We would encourage other growers to enter next year as the competition is a great opportunity for growers to bench-mark their products with their peers and receive feedback from our experienced judges.

Thank you to all entrants for submitting their entries for the competition and for the care taken with the produce and its delivery. I hope your experience with the competition has been positive and that the comments made in this booklet will be beneficial for you.

On behalf of Olives WA I would like to thank Professor Stan Kailis for his contribution and commitment to the olive industry. In preparation for this competition Professor Kailis has held a number of workshops on table olives and instructing attendees on methods of processing olives. He has also held judges' training courses which ensured judges are equipped to undertake the competition judging. A number of olive producers also attend these courses to gain a greater understanding of processing methods and the factors considered for table olive assessment.

Thank you also to the judges who gave up their time for both the training and the judging.

We are grateful for the support of all sponsors of the Perth Royal Olive Awards – your financial contribution is invaluable. A special thank you goes to our trophy sponsors, Growise Bactivate, Multicolor Corporation (WA) Labels, and the dinner sponsors Olive Industry Network and Geraldton Greenough Financial Services - your assistance helped ensure that the table olive competition and the Awards Dinner went ahead this year.

Finally, we have endeavoured to conduct the Competition in a fair and impartial way with each entry presented to the judging panels in a standardised container with the Administrator's code, rather than using that supplied by the entrant. The results have been kept confidential prior to the awards presentation on 9 September 2017.

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Comments from the Chief Judge - Table Olives

Introduction

After a lapse of eight years, the WAOC Table Olive Competition was reinstated this year (2017). WAOC and judges thank the processors that submitted table olive products for assessment.

Products in the following classes were submitted Class 1 Kalamata, Class 2 Naturally black olives (excluding Kalamata), Class 4 Traditional Sicilian and Class 5 Flavoured or spiced. WAOC and judges congratulate processors that received awards for their products.

Awards

Because of the low number of entries, entries in classes 1 - 4 were combined into one (non-flavoured) class. All flavoured table olives were considered to be in the second class.

The panel was pleased to award a number of medals:

Gold - 1

Silver - 2

Bronze - 2

The gold award product was in the flavoured table olive class, and was awarded Best of Show. The highest-scoring silver award product (the Kalamata) was considered to be Best of Class in the first combined class.

Judges and Judging Panels

All judges were trained to assess table olive products by the Chief Judge Professor Stan Kailis (Olive and Oil Specialist). The 5 judges were volunteers who have had a long association with the olive industry and have had previous experience and training in olive product tasting.

Professor Kailis, who is a specialist in table olive judging and tasting, was the final arbiter of the results, and worked with the panel members to discuss and confirm assessments.

Table Olive Assessments

Three containers of olives were submitted for each entry. One of each entry was submitted for laboratory assessment, undertaken to Australian standards by a recognised laboratory. Tests carried out were: — Salt, pH, for Mould (mould defect), Yeast (pasteurisation indicator) and E. Coli (Food Safety Indicator). This full suite of tests ensured full microbiological safety. None of the submitted products were pasteurised so yeast organisms, typical of fermentation were present at acceptable levels. Overall, the products were cleared safe for the panel to undertake sensory evaluation of the products.

Note: The panel takes no responsibility in the interpretation of this data and entrants should seek advice from an appropriate consultant before marketing to third parties. This information was not used to calculate the panel scores of the table olive products. Scores were based sole on sensory evaluation of brine and olives by the panel.

Sensory Evaluation of Table Olive Products

All table olive products submitted for judging were assessed for: Brine Appearance, Olive aroma, Blemishes, Colour, Firmness, Mouth Feel (flesh/pit ratio), Ease of pit/flesh detachment, Texture, Bitterness, Saltiness, Acidity (eg vinegar, lemon), Olive flavour, Flavour Balance and Off flavours (refer Table 1).

On the judging day, the panel sat as one panel, and all judges individually assessed all samples submitted. After a group discussion, the judges moderated their scores and came to a consensus score for each product that was then submitted to the Chief Judge. The Chief Judge, who had independently evaluated all samples, then compared results. In the case of any discrepancy, the products were reassessed. Each product was awarded points out of 50. Medals were awarded on the basis of: Gold 42-50; Silver 36-41; Bronze 30-35; with no awards given to scores below 30.

Table 1. Supplementary information for table olive assessment

Brine/appearance	Positive - clear - no particulate material
brine, appearance	(Slit, cracked, pitted, flavoured, olives – brine may be oily or
	cloudy)
	Negative – cloudy, particulate or foreign matter
Brine aroma	Positive –distinct, winey, acceptable
Dillie alollia	Negative – rancid, mouldy, excessive winey, nail polish
Olive blemishes	Positive – no blemishes
Onve biennisnes	Negative – spots, blisters, shrivel eg tips
Olive Colour	Positive - Uniform vs mixed
Olive Coloui	Negative - Colour and/or intensity unappealing
Olive firmness between fingers	Positive – firmness - green>TC>black
Onve infiniess between inigers	Negative – soft, squashy
Olive mouth feel	Positive - stone size, smooth vs rough
Onve mouth reer	Negative – low flesh to pit ratio – obvious stone, little flesh
Olive mouth feel	Positive – easy flash detachment
Onve mouth reer	Negative – difficult flesh detachment
Olive Texture (biting)	Positive – crunchy/crisp
Onve Texture (biting)	Negative – hard/tough, fibrous, woody, soft, mushy
Olive bitterness	Positive – present but subtle
Onve Sitterness	Negative – over bitter (incomplete processing)
Olive saltiness	Positive – palatable
	Negative – unpalatable
Olive Acidity	Positive – palatable not over-powering – vinegary, lemon, citric
,	acid (sour)
	Negative – Excessive acid/vinegar tart, overpowering
Olive flavour	Positive – Pleasant acid/vinegar, fruity/spicey; can taste olive
	fruit and subtle tastes – cinnamon/ liquorice
	Negative – Bland/ unpleasant, lacks flavour, washed out, lactic
	due to pH adjustment with lactic acid
Olive flavour balance	Positive – good balance between bitterness, saltiness, acidity and
	flavour
	Negative - out of balance between bitterness, saltiness, acidity
	and flavour
Off flavours	Significant undesirable defects – Rancidity, Mouldy – no award

Note: Table olives should be balanced with respect to saltiness, fruitiness and bitterness. The latter flavours, when weak, were often difficult to detect at higher salt levels. The panel considered acid/winey an important positive attribute, but where overpowering, such as the addition of too much vinegar when packing, a negative attribute. Most of the table olives submitted showed few skin defects eg holes, pressure marks, wrinkles, sloughing or blistering. Comments for individual products are given in the results section.

Results: Table Olives Classes 1 – 4: Kalamata; Naturally Black; and Traditional Sicilian Style

Award Name Nearest town to Grove	Bottle Code	Class	Score Out of 50	Award	Cultivar	Comments
Rokewood Olive Grove 'Kalamata, Greek Style Olives' Balingup, WA	0513	1 Kalamata	38	Silver Best in Class	Kalamata	Brine Appearance – slightly cloudy; Olive aroma – acceptable; Blemishes – none; Colour – variable and pale; Firm; Mouth Feel - (flesh/pit ratio) - average; Pit detachment – good; Texture –good; Bitterness – good level; Saltiness –good; Acidity (eg vinegar, lemon) – low; Olive flavour – low; Flavour Balance – indistinct; Off flavours - none
Rokewood Olive Grove <i>'Picual Table Olives'</i> Balingup, WA	0514	2 Naturally Black (excluding Kalamata)	35	Bronze	Picual	Brine Appearance – clear; Olive aroma-good; Blemishes – none; Colour-variable and pale; Firmness-slight softness; Mouth Feel (flesh/pit ratio) – stone obvious; Pit detachment- average; Texture – crisp; Bitterness-good level; too salty; Acidity (flavour eg vinegar, lemon) – low; Olive flavour – low; Flavour Balance- indistinct; Off flavours – none.
	MUMZ	4 Traditional Sicilian Style	29	No Award	Manzanillo	Brine Appearance-clear; Olive aroma-acceptable; Some blemished olives; Colour-pale and variable; Firmness – some soft and mushy; Mouth Feel (flesh/pit ratio) and pit detachment-good; Texture-some soft; Bitterness – too bitter; Saltiness-acceptable; Acidity (eg flavour vinegar, lemon)-low; Olive flavour-distinct; Flavour Balance-poor balance; Off flavours-present. Note: The above assessment was indicative of olives that are not fully processed ie not yet ready for consumption.

Results: Table Olives Class 5: Flavoured or Spiced

Award Name Nearest town to Grove	Bottle Code	Class	Score Out of 50	Award	Cultivar	Comments
The Sathya Olive Company 'Nuja's Pickled Olives, South-Indian Style' Bunbury, WA	1938	5 Flavoured or Spiced	42	Gold Best of Show	Kalamata	Brine Appearance-no brine but had olive oil that was clear and attractive red due to suspended chilli; Olive aroma – difficult to detect but had distinct chilli aroma; Blemishes-none; Colour-good with some size variation; Firmness-very good and crunchy; Mouth Feel (flesh/pit ratio) and pit detachment- good; Texture-excellent; Bitterness and Saltiness very good, Acidity of olives (eg vinegar, lemon) noticeable; Olive flavour – low but very pleasant in combination with chilli but somewhat overpowering; Flavour Balance-good; Off flavours-none
The Sathya Olive Company 'Nuja's Pickled Olives, Indo-Italian Style' Bunbury, WA	1922	5 Flavoured or Spiced	36	Silver	Kalamata	Brine Appearance-no brine but had olive oil that was clear and green apart for suspended herbs; Olive aroma – difficult to detect but had distinct possibly overpowering Asian style spice/garlic aroma; Blemishes-occasional. Colour – average, brown, variable; Firmness-very good; Mouth Feel (flesh/pit ratio) and pit detachment-average; Texture-very good, crisp; Bitterness-acceptable; Saltiness-acceptable but could be higher; Acidity (eg vinegar, lemon); - pleasant; Olive flavour and herbs good but maybe overpowering for some; Flavour Balance-good; Off flavours-none
Gardner Family Farm 'Uncle Joe' Brookton, WA	JOEV	5 Flavoured or Spiced	35	Bronze	Mission	Brine Appearance; As expected slightly cloudy with some gas bubbles present; Olive aroma-average could detect herbs such as garlic; Blemishes-some; Colour variable and washed out; Firmness-very good; Mouth Feel (flesh/pit ratio) and pit detachment – below average; Texture – variable, some soft, some crisp; Bitterness-average; Saltiness- acceptable; Acidity (flavour eg vinegar, lemon) – low, but sour; Olive flavour-moderate and could taste herbs; Flavour Balance-average; Off flavours-very slight.

Results continued: Table Olives Class 5: Flavoured or Spiced

Award Name Nearest town to Grove	Bottle Code	Class	Score Out of 50	Award	Cultivar	Comments
	DEMI	5 Flavoured or Spiced	29	No Award	Hardy's Mammoth	Brine Appearance-distinct gassiness; Olive slightly off aromapleasant could detect herbs; Blemishes-none; Colour-good; Firmness-soft rather than firm; Mouth Feel (flesh/pit ratio) and pit detachment- reasonable; Texture-mushy; Bitterness-low with distinct bitter after taste; Saltiness-average; Acidity (flavour eg vinegar, lemon) – unpleasant sour taste; Olive flavour-indistinct; Flavour Balance-poor; Off flavours- meaty flavour possibly associated with oil on top of brine.

Trophies

Best of Show

The Sathya Olive Company Nuja's Pickled Olives, South-Indian Style

Class 5: Flavoured or Spiced Olives

Entry Code: 1938 Variety: Kalamata

Score: 42 Medal: GOLD **Best in Class**

Rokewood Olive Grove Kalamata, Greek Style Olives

Classes 1-4: Kalamata; Naturally Black; and

Traditional Sicilian Style

Entry Code: 0513 Variety: Kalamata

Score: 38 Medal: SILVER