PERTH ROYAL **EXTRA VIRGIN OLIVE OIL SHOW 2014**CATALOGUE





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The 2014 Perth Royal Extra Virgin Olive Oil Show is organised & run by the West Australian Olive Council Inc.

Comments from the Chief Steward

Firstly I'd like to thank the 70 entrants who supported the Perth Royal EVOO Show by entering their oils this year. Early reports suggesting a significant drop in entries this year due to a lower harvest across the state proved to be unwarranted. While there was a slight drop from the 152 entries received last year, the total of 125 entries received this year is very similar to previous years (125 in 2012 and 129 in 2011). These consistently high entry numbers helps this Perth Royal Show maintain its position as the second largest olive oil competition in Australia.

While Richard comments in his report regarding the quality in terms of chemical test results, the quality of entries as rated by the judges was extremely high this year, with a massive 43% of entries receiving a silver medal or higher (up from 30% last year). Unfortunately there were two disqualifications due to raised FFA% or peroxide value.

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. We welcome a new sponsor to the Show this year, namely The Olive Centre who contributed to the cost of running the Judging Weekend. It is the generous support of these parties that help us to keep the costs down for entrants and continue 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; and the promotion of the competition was promoted to the public via its media relationships and exposure through the Royal Show week.

We are again indebted to the 17 judges who volunteered up to two days of their time on the judging panels, as well as attend the refresher course a fortnight prior. These dedicated volunteers do an amazing job year after year.

We thank Richard Gawel, Australia's best known olive oil taster for coming over to WA each year again to provide chair the judging panels, run the refresher course and complete the enormous task of moderating the judges' comments.

Executive Officer, Vanessa Hawthorn has provided much support during the running of the competition. She is relatively new to the olive industry, but is very enthusiastic and is becoming a great asset to the industry. Former Executive Officer Pauline North is no longer working for the Council in an official capacity but has still very kindly donated her time to help both Vanessa and myself in various ways behind the scenes. Thank you both!

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

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

Ellen Slobe Chief Steward Tel: 0411 293 398

Email: entries@oliveswa.com.au

Comments from the Chairman of Judges

I would like to extend my thanks to the Western Australian Olive Council for once again inviting me to chair the Royal Perth Extra Virgin Olive Oil Show. This major metropolitan olive oil competition has consistently been Australia's second largest Australian extra virgin olive oil competition after the Australian National.

Show judging is a difficult business. The best oil of show which is decided using a 'head to head' comparison of gold medal oils was an intensely fruity, intensely aromatic oil that presumably was made from ripe olives. The runner up, was a more classically defined olive oil style displaying a mixture of green and ripe fruit. It is also interesting to compare the chemistry of the two. The best oil of show had an acidity well about the average, but its oxidative status was below average. The runner up had both very low acidity and low oxidation indices. Despite these differences in chemistry and style, it was pleasing (from a consistency point of view) that both these exhibits also won best of class awards in the Los Angeles International Competition this year.

The average free fatty acidity was 0.28% which was somewhat disappointing. Ten years ago the average FFA of oils entered in this competition was 0.21%, and 5 years ago it was 0.22%. In the new world order of quality, 0.2% free fatty acidity IS the new standard. While I acknowledge that acidity is not the sole indicator of quality when applied to individual oils, it is a very sound litmus test of average overall quality across an industry sector. Therefore the reasons for any increase in FFA need to be addressed. On a positive note, the average peroxide values which indicate primary oxidation or potential to oxidise, at 7.1 meq/kg was well down from the 10 meq/kg recorded five years ago.

On the first day of the competition, a panel presented me with an entry as the chair (this is standard protocol for awarding gold medals). "We consider this to be a gold medal oil". I assessed it and asked the head judge of the panel "was it unanimous?", to which he replied "yes". My response was brief. "hell yeah, well done". I made a personal note against the exhibit number of "instant gold". Subsequently, I found out that this oil had been awarded a raft of top international awards and best of show at the Royal Adelaide competition judged the week before. This and others like it, are the complex and harmonious oils we live for to taste and use in our kitchens and on our dinner tables. I applaud the exhibitors who consistently grow and produce oils of this standard.

On the downside, some oils continue to show low levels of defects or taints, which could be easily avoided. Many of the defective oils showed characters suggesting muddy sediment or vegetable water notes which results from excessive contact with vegetable water and/or sediment following decanting, and during subsequent tank storage. The higher PV's and flat taste of others were indicative of anthracnose infection of the fruit. It is hoped that the outcomes of the competition will act as a method of constructive criticism for both successful and less successful exhibitors alike.

Sincere thanks go to the Chief Steward Ellen Slobe for efficiently organising and conducting the competition. The work of the judges in freely giving their time and expertise over the two days of judging, and the time they dedicate to their personal training which allows them to perform their duties is greatly acknowledged. Finally, the consistent long term commitment by the WAOC in training the now highly experienced team of judges and co-ordinators is appreciated.

Richard Gawel

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, (iii) UV absorbance which relates to an oils 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 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 2 associate judges were volunteers drawn from tasters who have attended recognised olive oil tasting courses (often at their own expense), and who meet to hone their tasting skills. The judges were assigned to one of five tasting panels, with each panel judging up to 25 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

The 100-point scoring system has been used by international olive oil shows for many years but is relatively new to the olive oil competition circuit in Australia. The Perth Royal EVOO Show adopted this scoring system in 2013. 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)*	20 points
PALATE	good fruit intensity*, balance & absence of faults	45 points
AROMA	good fruit intensity*, balance & absence of faults	35 points

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

^{*}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%. All but one 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 but one entry met 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 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 5 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 125 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	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Yaribelle Braes Kalamata Kendenup, WA	Y1K1	0.1	245	М	86	Gold 1 st in Class	Kalamata Picual	Intense tomato and tropical fruit aromas. Guava fruit on palate with a chilli like pungency. Clean finish.	Preston Valley Grove
Tarralea Grove Mission EVOO Jarrahdale, WA	0114	0.3	116	D	82	Silver 2 nd in Class	Mission Manzanillo Kalamata	Good tomato aroma, complex fruit on palate with hints of tomato and almonds. Good length and balance of pepperiness and bitterness.	self
AJ & JR Maddern - Family Affair Gingin, WA	AVA7	0.2	422	R	77	Silver 3 rd in Class	Picual Barnea Manzanillo	Good ripe tomato aroma, and herbaceous and almond like palate. Firm bitterness and late pungency.	Jumanga Olives
Glenroy Grove Olives Balingup, WA	8575	0.3	230	М	76	Silver	not supplied	Herbaceous and tomato on nose with some floral notes. Very firm pepperyness and complementary bitterness.	Red Hill Creek
Catholic Agricultural College 2014 Bindoon, WA	EW21	0.3	111	D	75	Bronze	not supplied	Ripe tomato aroma. Medium banana flavours. Mild bitterness and pungency.	Fini Olives
Sunbury Olives - Frantoio Extra Virgin Olive Oil Canyonleigh, NSW	LH14	0.1	418	R	75	Bronze	Frantoio	Low intensity herbaceous aroma. Strong peppery and chilli like pungency and bitterness on the finish.	Razorback Olive Grove

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	5491	0.3	265	R	75	Bronze	Pendolino Frantoio	Herbaceous green flavours on nose. Ripe tomato and moderate well balanced pungency. Light buttery finish.	Genovese
Karridale Olive Farm Karridale, WA	HTEG	0.8	225	М	72	Bronze	Kalamata Manzanillo	Pine nut and passion fruit on the nose. Palate was a little flat showing light fruit flavours, bitterness and pungency.	Destiny Olives
Frantoio Oil, Chimes Estate Margaret River Margaret River, WA	5601	0.2	358	R	70	Bronze	Frantoio	Low intensity celery leaf and nutty aroma. Almond and floral flavours on palate. Clean finish.	Destiny Olives
Leccino Oil, Chimes Estate Margaret River Margaret River, WA	4949	0.3	264	R	70	Bronze	Leccino	Gentle aromas and flavours of green banana and rocket. Moderate to strong pepperyness.	Destiny Olives
The Munificent Dongara, WA	1XXO	0.4	102	D	70	Bronze	Frantoio	Soft tropical aroma, hints of apple, mild carry-over to palate with slight buttery mout feel.	Greenough Grown
Yirri Grove 2014 Esperance, WA	YI14	0.3	334	R	70	Bronze	Manzanillo Frantoio	Low intensity fruit aromas of rocket leaf and grass. Riper flavours with good balance of pepperiness and bitterness.	self
Tolcon Gidgegannup, WA	4043	0.2	533	R	68	Bronze	WA Mission	Unusual honey and melon aromas. Olive leaf characteristic on the palate until slightly overpowering bitterness and pungency.	York Olive Oil

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
Wren Retreat Gingin, WA	WR29	0.4	379	R	68	Bronze	Mission Manzanillo Kalamata	Green banana and herbaceous aromas and flavours. Firm bitterness and pungency. Some nuttyness on the finish.	Jumanga
Wren Retreat Gingin, WA	K29	0.4	299	R	68	Bronze	Koroneiki	Green banana aroma. Slightly one dimensional olive flavour on palate. Peppery finish	Jumanga
Amberfield Toodyay, WA	1B2A	0.3	507	R	67	Bronze	not supplied	Strong aroma of fresh cut grass. Bitternewss and pungency override the olive fruitiness. Astringent finish.	Esslemont Olives
Cherax Classico Gidgegannup, WA	HN19	0.4	463	R	65	Bronze	Frantoio Pendolino	Low intensity green melon aromas and dried herb and floral flavours. Strong bitter finish.	York Olive Oil Co
	7736	0.2	440	R	64		not supplied	Faint nutty aroma and buttery caramel flavours. Bitterness and pepper dominate. Lacks olive fruitiness.	
	46NP	0.4	301	R	64		unknown	Ripe olive and slight burnt aroma. Nutty flavours on palate suggesting some tiredness.	
	CKLS	0.2	295	R	64		not supplied	Very low intensity tropical aroma. Hints of apple on palate but dominated by pungency.	

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
	LMB2	0.1	502	R	62		Manzanillo Californian Mission	Very low aroma, hint of zucchini and cooked vegetables. Pepper and bitterness override the flavour.	
	MA20	0.4	325	R	55		Corregiola	Very low intensity grassy aroma. Lacks fruit on palate, which was dominated by pungency.	
	CB02	0.3	404	R	50		Barnea Frantoio Picual	Wet cardboard, dankness on aroma and taste.	
	1509	0.5	164	М	49		unknown	Rancidity detected.	
	1955	0.2	111	D	47		Frantoio Pendolino	Muddiness and winey character detected.	
	MMFC							Withdrawn	

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



Best Oil of Show & Best WA Oil of Show

Award Name Nearest Town to Grove	Entrant'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 Queen of Spain Blend - Fruity Geraldton, WA	3004	0.6	203	М	94	Gold Ist in Class	Queen of Spain Frantoio	Complex, strong lifted nose of melon and passionfruit. Ripe clean flavours with a balanced pungency.	Green Gold Farm
Tarnagulla Farm Balingup, WA	HK35	0.1	129	D	93	Gold 2nd in Class	Kalamata	Intense tomato vine aromas. Complex flavours of tomato, cut grass and flowers. Persistent flavours and a vibrant finish.	Destiny Olives
Talbot Grove York, WA	CIRM	0.1	423	R	90	Gold 3rd in Class	Nevadillo Blanco	Tomato, dandelion, green leaf aroma come through on the palate. Complementary level of pungency and bitterness with fruit.	Destiny Olives
Third Pillar - Geographe Blend Donnybrook, WA	SBGH	0.2	403	R	89	Gold	Frantoio Kalamata	Tomato leaf, fresh vine tomato with greens. Strong palate of tomato & winter greens which lingers and compliments the excellent finish.	Destiny Olives
Leontyna - Tuscan Blend Mornington Peninsula, VIC	JJ20	0.1	300	R	88	Gold	Frantoio Leccino Arbequina	Aroma of green herbs and green apples. Palate has delicate flavours with sweet tones. Clean mouth feel and harmonious finish.	self
Blackwood River Products Nannup, WA	1312	0.2	237	M	85	Silver	Mission Leccino	Fresh aromas of salad greens and tomato. Good intensity of olive fruit that persisted. Moderate bitterness matched the fruit.	Preston Valley Grove
Chapman River Olives Picual Blend - Robust Geraldton, WA	3003	0.2	271	R	85	Silver	Picual Coratina	Interesting aroma of guava and pine resin. Palate displayed a strong fruit character that built and was complemented by balanced bitterness.	Green Gold Farm

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
Moore Park Moora, WA	1369	0.2	310	R	84	Silver	Mission	Herbaceous, arugula aroma. A mix of herbal and sweeter flavours which were complemented by a mild lingering pungency.	York Olive Oil
Kalaparee Olives Estate Blend Stuart Mill, VIC	GL56	0.2	386	R	82	Silver	Pendolino Leccino	Artichoke and green tomato aromas. Strong palate of flavour, bitterness and pungency. Clean mouth feel.	self
Silver Lakes Extra Virgin Olive Oil Byford, WA	B114	0.3	405	R	82	Silver	Manzanillo Verdale	Aroma of tomato and vine leaves. Palate showed a strong olive character. A harmonious oil.	Destiny Olives
Larrikins of Margaret River Cowaramup, WA	0255	0.3	339	R	81	Silver	WA Mission Leccino Frantoio	Fresh grassy aromas with some forest floor characters. Good fruit on palate with lasting bitterness and pungency. Well balanced.	Olio Bello
34degrees South Margaret River, WA	DSSE	0.5	288	R	80	Silver	Pendolino Coratina	Light grassy nose and sweeter fruit flavours. Late medium bitterness and pungency.	
34degrees South Margaret River, WA	DSSR	0.4	297	R	80	Silver	Leccino Minerva	Tomato leaf on the nose. Strong fresh clean fruit on palate. Moderate persistence.	
Alexandra Bridge Olives Margaret River, WA	4851	0.3	149	D/M	80	Silver	Frantoio	Aroma of cut grass and fresh herbs. Palate showed good fruit flavours, a lively pungency and a clean mouth feel on the finish.	Preston Valley Olives

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
Levanda Grove - Blackwood Blend Bridgetown, WA	0714	0.2	417	R	80	Silver	Frantoio WA Mission Pendolino	Leafy aromas with some complexing riper characters. Good fruit on palate, with a fresh well balanced finish.	Levanda Grove
Hampton Estate Picual Gidgegannup, WA	50C1	0.2	734	R	80	Silver	Picual	Complex grassy and sweet floral nose. Bitterness dominated fruit on palate.	York Olive Oil
Rylstone Olive Press "Crooked River" Rylstone, NSW	JA11	0.2	255	M/R	80	Silver	Barnea	Delicate nose of salaf leaves and flowers. Good fresh lively palate with persistent flavours and a hint of pepper.	self
Third Pillar - Gargano Blend Donnybrook, WA	EATG	0.2	419	R	80	Silver	Leccino Minerva	Mild fresh herbaceous, nutty aroma. Clean palate with good fruit. Balaced pungency and pepper.	Destiny Olives
Welly Boot Donnybrrok, WA	MW22	0.2	302	R	80	Silver	Morolia Coratina Arbequeena	Aromas of fresh herbs, sorrel and rocket. Palate had winter green flavours that developed. Clean mouth feel with balanced bitterness and pungency.	Preston Valley Grove
Alchera Olive Farm Cowaramup, WA	FL20	0.2	296	R	78	Silver	Frantoio	Aroma fresh cut grass with citrus tones. Palate complex fruits. A good degree of bitterness on the palate.	Destiny Olives
Grindon Robust Blend Boyup Brook, WA	R136	0.2	380	R	77	Silver	Manzanillo Frantoio Leccino	Medium herbaceous with ripe tomato overtones. Riper fruit on palate with a buttery finish and a lingering pungency.	Preston Valley Grove

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 Farm Frantoio Gingin, WA	B1W1	0.3	249	M/R	77	Silver	Frantoio	Aromas of cut grass, capsicum and melon. Good hay character on palate. Medium bitterness and pungency. Well balanced.	self
Scarlet Robin Olive Oil, Concotton Valley Olive Farm Wandering, WA	8465	0.2	272	R	77	Silver	Corregiola Manzanillo	Strong grassy nose with complexing spice. Moderate flavours. Balanced pungent finish.	Barry Sander
Welly Boot Donnybrrok, WA	DW11	0.4	232	М	77	Silver	Mission Arbequeena	Green tomato on nose. Green banana and floral flavours with distinct lingering pungency.	Preston Valley Grove
Alexandra Bridge Olives Margaret River, WA	2024	0.4	346	R	76	Silver	Frantoio Mission	Grassy herbaceous lifted nose. Medium balanced pepper and bitterness.	Preston Valley Grove
Rylstone Olive Press "Cudgegong" Rylstone, NSW	RI22	0.2	215	М	76	Silver	Barnea Picual	Good intensity of crushed tomato leaves, melon and lantana on nose, but less so on palate. Balanced.	self
Alexandra Bridge Olives Margaret River, WA	7475	0.3	231	М	73	Bronze	WA Mission	Delicate green herbaceous aroma. Fruity, green olive characters with mild lingering pungency.	Preston Valley Grove
Genovese Olive Co Albany, WA	2035	0.3	284	R	72	Bronze	Frantoio Mission Coratina	Mild grassy nose. Delicate fruit flavours with a pleasant lingering pungency.	Genovese Olive Co

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
Olio Bello - Kurunba Cowaramup, WA	KOR2	0.2	309	R	72	Bronze	Bouteillan Bouteillon	Sweet floral aromas. Mild olive and tomato flavours with a firmer bitterness.	self
Olio Bello - Romanza Cowaramup, WA	ROM1	0.6	228	М	71	Bronze	Mission Frantoio	Light grassy aroma. Nutty mild sweet palate with slight pungency. Flat finish.	self
Larrikins of Margaret River Cowaramup, WA	0558	0.4	187	М	70	Bronze	WA Mission Frantoio	Low intensity floral bouquet. Palate spice apple with nutty flavours. Mild finish.	Olio Bello
Olio Bello - Premium Blend Cowaramup, WA	PRM4	0.3	301	R	70	Bronze	Mission Leccino	Sweet, spicy aromas. Medium fruit intensity but bitterness tended to dominate.	self
SATHYA Extra Virgin Olive Oil SAI Estates Australind, WA	1792	0.3	473	R	70	Bronze	not supplied	Floral, melon nose. Sweet buttery flavours that were overpowered by bitterness.	Destiny Olives
Levanda Grove - Tuscan Blend Bridgetown, WA	0614	0.1	429	R	69	Bronze	Leccino Frantoio	Very mild grassy nose and flavours. Strong and persistent peppery finish.	Levanda Grove
Leontyna Mornington Peninsula, VIC	JJ10	0.2	255	M/R	68	Bronze	Picual	Cut grass, tomato nose. Palate flavoursome showing tomato and mint, but the finish was short.	self

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
Lentara Olives Exeter, TAS	SSET	0.1	680	R	67	Bronze	Corregiola	Mild, light floral nose. Mild fruit with medium pungency.	not supplied
Petra Olive Oil Estate - Mediterranean Dunsborough, WA	SUNY	0.2	438	R	67	Bronze	Frantoio Nevadillo Blanco	Low fruit, ripe tomato overtones. Some herbaceous flavours followed by a delayed bitterness.	not supplied
Rokewood Olive Grove Balingup, WA	0506	0.2	210	М	67	Bronze	Leccino Frantoio New Norcia Mission	Green vegetable, zucchini nose. Mild palate. Low fruit, clean finish.	Preston Valley Grove
Alchera Olive Farm Cowaramup, WA	FL18	0.1	201	М	66	Bronze	Frantoio WA Mission	Green grassy nose with spicy characters. Weaker palate intensity with a hint of pungency.	Destiny Olives
SATHYA Extra Virgin Olive Oil SAI Estates Australind, WA	1854	0.6	287	R	66	Bronze	Coratina	Low intensity green melon aromas and flavours. Mild balanced pungency and pepper.	Destiny Olives
the wandoo grove "Blackwood Blend" Bridgetown, WA	MFC2	0.2	293	R	66	Bronze	Mission Frantoio Coratina	Herbaceous and banana like nose and flavour. Flavour was slow to develop. Pungent finish.	Preston Valley Grove
Kajact Farm Dunsborough, WA	RGSE	0.3	213	М	65	Bronze	Frantoio WA Mission	Faint grassy nose. More lifted green banana flavours and a delicate pungency.	not supplied

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
	AENC	0.3	265	R	64		Mission Frantoio Leccino	Mild fruit nose. Palate showed slight earthy and fatty flavours suggesting tiredness. Short finish.	
	SPR3	0.7	251	M/R	64		Kalamata Leccino	Mild nose with banana leaf character. Dried hay flavours with a buttery finish. Lacked vitality.	
	8LO4	0.2	483	R	64		Frantoio	Aroma of zucchini/courgettes. Low fruit on the palate which was dominated by bitterness and a flat finish.	
	ME80	0.3	264	R	63		Frantoio Leccino	Riper apple aromas. Low intensity fruit flavours that finished short. Buttery flavours on the finish together with a moderate pungency.	
	K626	0.3	405	R	60		Correggiola Manzanillo	Tropical and citrus aromas and flavours. The intense bitterness did not have enough fruit flavour in support.	
	EKUL	0.1	647	R	60		Frantoio	Low intensity aromas and flavours of sweet spices. Intense bitterness dominated the fruit.	
	6509	0.3	124	D	60		New Norcia Mission	Low spicy and leafy aromas. Flat palate showing a greasy finish.	

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
	50C2	0.2	625	R	55		Frantoio Leccino Pendolino	Leafy and earthy aromas. Palate was very bitter, but had low fruit intensity and persistence. Metallic character evident.	
	1381	0.5	198	М	49		Correggiola WA Mission Arbequina	Muddyness detected (smoked bacon/salami like).	
	VL61							Withdrawn	

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

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Cobram Estate Hojiblanca Boundary Bend, VIC	ААНО	0.1	211	М	93	Gold Ist in Class	Hojiblanca	Complex characters of rocket, basil and green apple. Solid flavour from beginning to end. Harmonious oil with outstanding freshness.	self
Cobram Estate Picual Boundary Bend, VIC	AAPI	0.1	155	D/M	90	Gold 2nd in Class	Picual	Strong fresh green tomato, gooseberries and green banana that carried on to the palate with a mild peppery finish. Harmonious palate. An outstanding mild oil.	self
Rosto EVOO Woollahra, NSW	ROT1	0.2	216	М	86	Gold 3rd in Class	Koroneiki Arbequina	Strong grassy aroma. Green banana, slight toasted almond flavour adds to complexity with medium to mild pungency.	self
Rosto Mellow Woollahra, NSW	ROM1	0.2	260	R	85	Silver	Koroneiki Arbequina Corregiola	Fresh aromas of asparagus and guava. Nice delicate flavours of rocket and artichoke. Harmonious bitterness and pungency.	self
Fedra's Extra Virgin First Cold Pressing Olive Oil Collector, NSW	FEDR	0.3	717	R	80	Silver	Frantoio	Green tomato aromas. Warm almondy flavours with a strong chilli like pungency. Strong palate.	Barigelli
Redhill Oliva Boyup Brook, WA	DIM2	0.2	196	М	80	Silver	Frantoio Mission	Mild green aroma of baby spinach and green tomato followed on to delicate palate with mild, warm finish.	Frankland River Olive Co
Regans Ford Estate Arbosana & Arbequina Gingin, WA	RFAAQ	0.3	209	М	80	Silver	Arbosana Arbequina	Good grassy fruity aroma. Green fresh flavour, mild bitterness and pungency. A well balanced oil.	Fini

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
Jingilli Frankland, WA	CL72	0.1	262	R	77	Silver	not supplied	Red tomato aroma. Almond and green banana flavours with a complementary level of bitterness and pungency.	self
Rosto Extra Oomph Woollahra, NSW, NSW	REO1	0.2	239	М	76	Silver	Koroneiki Corregiola Coratina	Green tomato aroma. Mild flavours on green tomato and banana. Lingering peppery finish.	self
Cooladerra Farm - Batch 37 Frankland River, WA	8066	0.1	307	R	75	Bronze	Frantoio Leccino Nevadillo Blanco	Mild sweet grassy aroma. Bitterness and pungency over powered the flavours.	self
Golden Grange Organic Olive Oil Beverley, Gingin, Mumballup, WA	2108	0.5	97	D	75	Bronze	WA Mission Frantoio	Low intensity herbal aromas and riper fruit salad flavours. Very delicate peppery finish.	self
Kalaparee Olives Frantoio Stuart Mill, VIC, VIC	19EN	0.2	394	R	75	Bronze	Frantoio	Mild aromas of green tomato and flavours of rocket and artichoke. Strong pungent finish.	self
Oliver's Mt Barker, WA	MD08	0.2	188	M	75	Bronze	Frantoio	Grassy, herbaceous aroma. Mild almond flavour with a peppery finish.	self
Regans Ford Estate Koroneiki Gingin, WA	RFKOR	0.4	524	R	75	Bronze	Koroneiki	Grassy green crushed olive aroma. Follows through to palate with strong bitterness and pungency.	Fini

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
Lomondo Olive Oil Mudgee Mudgee NSW	2208	0.2	334	R	73	Bronze	Corregiola Frantoio Manzanillo	Fresh green, grassy aroma. Green tomato on palate. Strong pepper finish with some astringency.	Billimari
Oliver's Mt Barker, WA	MD07	0.1	221	М	72	Bronze	Paragon	Mild olive aroma. Richer olive flavours with a late mild pungency.	self
Regans Ridge Organic Moore River Blend Gingin, WA	5MRB	0.4	266	R	67	Bronze	Koroneiki Picual	Slight tomato and cinnamon aroma. Soft green tomato flavour. Slight fatty mouth feel with lingering pungency.	self
	04MF	0.3	261	R	57		Frantoio Leccino Barnea	Low aroma intensity. Fairly flat oil with mild pungency.	
	2106	0.3	197	М	48		Arbequina Picual Frantoio	Rancidity 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 Robust Flavour Intensity	AARF	0.2	241	M/R	93	Gold Ist in Class	Picual Coratina	Attractive aroma of fresh cut grass and floral characteristics. Excellent fruit flavour. Well balanced bitterness and pungency. Lengthy flavours.	self
Rylstone Olive Press "Murrumbidgee"	PA44	0.1	259	M/R	84	Silver 2nd in Class	Paragon Blend	Fresh green grassy aromas. Excellent palate of olive fruit, well balanced bitterness and more intense pungency. Good length.	self
Golden Grange Olive Oil	1025	0.1	147	D/M	82	Silver 3rd in Class	Leccino	Green cut grass olive aromas. Buttery fruit flavours. Mild bitterness and pungency. Well balanced.	self
Cobram Estate Classic Flavour Intensity	AACF	0.1	244	M/R	80	Silver	Picual Barnea	Pleasant floral aromas. Moderate fruit showing olive characteristics, with underlying bitterness and pungency. Good fruit length.	self
Olio Bello – Signature Series	GSS1	0.6	318	R	80	Silver	Kalamata Mission Picual	Strong aromas of fresh cut grass. Less flavour, but a well balanced and persistent bitterness and pungency.	self
Cobram Estate Premiere	AAPR	0.3	171	M	79	Silver	Coratina Koroneiki	Strong olive and grassy characteristics on the nose. Mild fruit on the palate. Lasting pungency. Well balanced.	self
Rylstone Olive Press "Murray Darling"	HE33	0.1	232	M	78	Silver	Paragon Blend	Aroma of dry grass. Buttery palate, good fruit. Lingering bitterness and pungency matched to fruit.	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
Cooladerra Farm - Batch 38	3331	0.1	436	R	76	Silver	Frantoio Leccino Minerva	Aromas of honey dew melon with added floral character. Olive fruit on the palate with a lingering bitterness and pungency.	various
Jeff's Blend Olive Oil	JEFF	0.5	295	R	74	Bronze	Frantoio	Delicate grassy aromas. Olive characteristic on the palate. Firm bitter finish.	Barigelli
Grindon Judith Tribute	J14T	0.3	292	R	72	Bronze	Manzanillo Frantoio	Aromas of green melon and grass. Mild fruity palate with good bitterness and pungency. Reasonable fruit flavour length.	Preston Valley Grove
Torbay Olives	5492	0.2	105	D	72	Bronze	WA Mission Frantoio	Light but delicate aroma. Dry hay. Some lingering pepperyness.	Genovese
Jingilli	CL71	0.4	134	D	70	Bronze	not supplied	Delicate aroma of green banana. Mild fruit, mild bitterness and pungency. Reasonable length.	self
Golden Grange Olive Oil	1057	0.2	211	М	68	Bronze	Picual Coratina	Sweet ripe delicate aroma. Mild bitterness on the palate. Lacks fruit intensity.	self
	PE14	0.6	228	М	64		Frantoio Leccino Mission	Low intensity grassy aromas. Buttery flavours. Delayed pungent finish.	

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
	CDMV	0.7	240	M/R	64		Frantoio Leccino	Tired oil lacking aroma and fruit characters.	
	1058	0.5	394	R	49		Koroneiki	Fermentation character evident.	

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
Jumanga Olives - Kaffir Lime Carabooda, WA	KL48	5b	89	Gold Ist in Class	Kaffir Lime	True kaffir lime charactaristic on nose and palate. Fresh, vibrant aromas and flavours with a fresh base oil.	self
Preston Valley Grove Basil Pressed Donnybrook, WA	PB14	5b	88	Gold 2nd in Class	Basil	Outstanding basil aroma. Excellent integration of flavour and oil. The underlying oil has good bitterness, pungency which complemented the flavours.	self
Cobram Estate Roasted Onion Infused Extra Virgin Olive Oil Boundary Bend, VIC, VIC	AARO	5b	87	Gold 3rd in Class	Roasted Onion	Roasted onion with cumin and all Indian spices. Realistic to stated flavour. A good oil in a difficult genre.	self
Preston Valley Grove Garlic Pressed Donnybrook, WA	PG14	5b	86	Gold	Garlic	Beautiful garlic nose. Palate flavoursome with a hint of greens. Very nice.	self
Nuja's Infusion - Lemongrass SAI Estates Australind, WA	1366	5b	80	Silver	Lemongrass	Mild and subtle but with true lemongrass flavours which suited its likely uses. Well balanced with mild oil.	Destiny Olives
Nuja's Infusion - Curry Leaf SAI Estates Australind, WA	1822	5b	76	Silver	Curry Leaf	Complex nose true to the stated curry leaf flavour. Palate shows some earthy and floral notes.	Destiny Olives
Olio Bello - Thyme Pressed Cowaramup, WA	THY1	5b	76	Silver	Thyme	Very good thyme aroma carrying woody characteristics. Underlying oil has good bitterness and pungency. Well balanced and integrated.	self

Class 5a continued: 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
Guinea Grove Farm Rosemary Gingin, WA	T18P	5b	74	Bronze	Rosemary	Delicate rosemary aroma but lacking intensity. Underlyig oil has mild bitterness and pungency.	self
Garlic Infused Olive Oil, Chimes Estate Margaret River Margaret River, WA	3508	5b	70	Bronze	Garlic	Roasted aroma. The carrier oil seems a little flat.	Destiny Olives
Tarralea Grove Lime Infused EVOO Jarrahdale, WA	0214	5a	67	Bronze	Lime	Over ripe lime flavour and aroma. Lacks citrus freshness. Flavour was light and the underlying oil dominated.	self
Cobram Estate Mixed Herb Flavour Intensity Extra Virgin Olive Oil Boundary Bend, VIC, VIC	ААМН	5b	65	Bronze	Mixed Herbs	Aroma of garlic was dominant over the mixed herbs. Bitter finish.	self
	GST1	5b	62			The carrier olive oil left the mouth with a greasy finish suggesting some tiredness.	