

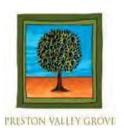
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The 2021 WA OLIVE AWARDS is organised and run by the West Australian Olive Council Inc.



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

It has been a privilege to return to the role of Chief Steward for the 2021 WA Olive Awards. Thank you to the WA Olive Council for the opportunity and also the 44 entrants who have supported the Competition this year.

After a very modest competition last year, with only 60 entries from 30 producers, we have seen a 65% increase this year. There were 99 total entries, including 85 extra virgin olive oils and 14 flavoured oil entries.

As you'll read in our Chief Judge's report below, it has been an interesting season with some challenges experienced and conditions contributing to milder oils this season. Still, there were some amazing oils amongst the entries; with 17 awarded a Gold or Premium Gold medal across all classes. Some statistics below:

Medal	Number	Percentage of entries
Premium Gold	6	6.1%
Gold	11	11.1%
Silver	51	51.5%
Bronze	19	19.2%
Total	87	87.9%

Congratulatioms to the medal winners! Award winners are encouraged to promote and market their achievements to the community. The WA Olive Council hopes to undertake more activities for increased community awareness in coming months, and in future years. Industry support of our state competition is key to increasing the profile of the WA olive industry, and we hope that this will continue to grow each year.

The 2021 WA Olive Awards couldn't happen without the generous support of many, particularly, our pool of trained judges. These expert tasters dedicate many hours to honing their palates and attend regular tasting workshops, both formal and informal. We applaud them and thank them for their mammoth efforts; they are an asset to this industry.

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

Several organisations have generously supported the 2021 WA Olive Awards, either financially or with in-kind support, and we express our gratitude to them:

Firstly, Nutrien Ag Solutions, our Premier Sponsor. Nutrien is a tremendous supporter of the wider horticulture industry. We thank them for their very generous support, the benefits of which will assist the WA Olive Council and the collective industry, as the Council works to build and expand activities and events, for the benefit of WA producers.

The Australian Olive Association have kindly contributed sponsorship for the judging. These funds will also be invested in recruiting and training new olive oil judges in future.

Plasdene Glass-Pak have provided us with complimentary bottles for the judging process, as well as the chemical testing. Thank you for this!

We also thank our Trophy Sponsors; Olio Bello, Tarralea Grove, Preston Valley Grove and Maitland Spring Olives, also our Dinner sponsor; RL Lewis Pty Ltd for their support.

Feedback and recommendations are always very welcomed. Don't hesitate to contact me if you have any queries about the results, or suggestions for future competitions and events.

Congratulations to all of the winners, and on behalf of the WA Olive Council, I wish you all the best for the coming season.

Warm regards,

Ellen Slobe Chief Steward

Tel: 0411 293 398

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#### **Comments from the Chief Judge**

First, a big thank you to all producers who entered the 2021 WA Olive Awards. It was a most interesting year, with so many delicate oils. Out of 85 EVOO entries, 70% were delicate to very delicate oils, 15% were in the medium style category and 7% were classified as being robust.

36 of the 85 EVOO entries had a Free Fatty Acid (FFA) content above the average of 0.3. This is of concern as a high FFA has an adverse effect on the shelf life of the oil. The peroxide values are comparable to those for previous years. I contacted the facilitators of other EVOO competitions in Australia, and they stated their polyphenol levels were similar to ours, however, our FFA values were generally slightly higher than the FFA values throughout the rest of the country.

Our recent season in the west experienced unusual weather, with heavy rain halfway through the harvest season. This definitely caused the polyphenol levels and % of oil per kg of fruit to drop. The polyphenol and FFA values for the 2021 EVOO entries were compared with results indicated in the 2004 Perth Royal Show booklet, and although polyphenol levels were similar, the average FFA value in 2004 was 0.1 compared to the average value of 0.3 in 2021. Oils with higher FFA values will have a shorter shelf life.

And now, onto the 2021 oils. So many delicious oils made it difficult to judge. Of the 15 Gold Medal winners in the EVOO section, 6 had scores of 90 or above. In the Flavoured Oil section, 13 out of 14 oils were awarded medals. The winning flavoured oil was delicious and versatile in usage. To the Best of Show EVOO, congratulations on a world-class oil.

I would like to thank the WA Olive Council for allowing myself to preside over the judging. I would also like to thank our Chief Steward, Ellen Slobe, and her helper, Nadia, for facilitating the judging. And a huge thank you to our panel of judges who give up their time freely and always attend training sessions. They are also the nicest of people.

To the producers who missed out on a medal, please don't give up. Learn from experience, and you could find yourself as a contender for Best of Show.

Congratulations to all the winners. Let's look forward to a great season in 2022.

Isabelle Okis Chief Judge

#### 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) 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 Flavoured 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 5 judging panels, while ensuring relativity with judging panels elsewhere in Australia.

The 16 trained judges were volunteers drawn from tasters who have attended recognised olive oil tasting courses (often at their own expense), and who meet to hone their tasting skills. The judges were assigned to one of 5 tasting panels, with each panel totalling at least three experienced judges. Each panel judged a total of up to 17 oils on the judging days.

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

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

#### The Judging Steps In Detail

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

A 100ml sample of each entry in Classes 1 to 4 was sent to NSW Department of Primary Industries (DPI) for:

1. Analysis of its Free Fatty Acid (expressed as a % of oleic acid), which should not exceed the international standard of 0.8%. There were no oils disqualified following FFA testing.

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

- 2. Analysis of Peroxide Value (expressed as milliequivalent of peroxide oxygen per kg of oil) which should not exceed the standard of 20 mEq/kg of oil. This test measures the active oxygen in the oil, and the potential to go rancid.
- 3. Analysis of UV Absorbance which should not exceed the following extinction coefficients:

  DeltaK no greater than 0.01, 270 nm no greater than 0.22 & 232 nm no greater than 2.5

  This test measures changes in the structure of fatty acids, something which occurs during ageing or heating of oil.
- 4. Determination of the Polyphenol level (expressed as mg of caffeic acid per kg of oil or ppm [parts per million]). The main use of this test is to enable the oils to be presented to the judges in ascending order of taste intensity. This helps maintain the sensitivity of a judge's palate.

The test is also used to broadly classify an oil's style as 'delicate', 'medium' or 'robust'. Using the AOIA (Australian International Olive Awards) standards; a delicate oil is below 150, medium between 150 & 300, and robust is typically above 300.

Only some of the chemical test results are displayed in this booklet. A comprehensive report is supplied to each entrant regarding their individual test results.

#### **Step 2: 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 or 5, in ascending order of flavour intensity, based on the oil's polyphenol value.
- 3. The individual judges assessed each oil in the blocks 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 to assist the panels in their deliberations and confirm panel decisions. Once agreement was reached about an oil's assessment, its score and judges' comments were entered on the summary score sheet. The comments on this sheet are moderated by the Chief Judge before inclusion in this Results Catalogue.

4. The flavoured oils in Class 5 were assessed separately by 2 Flavoured Oil judging panels.

#### The AOA's 100 Point Olive Oil Sensory Scoring System

The 100-point scoring system includes assessment of the oil's freshness, aroma, and flavour complexity, balance, and aftertaste.

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

100 points

#### SCORE (maximum)

How medals are calculated:

 Premium Gold
 90 or more

 Gold
 86 – 89

 Silver
 76 – 85

 Bronze
 65-75

 No medal
 55-64

 Defective
 <54</td>

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

At the conclusion of judging the 85 entries, the gold medal oils in Classes 1 to 4 were subjected to a blind "taste-off" by all judges working as one panel to determine the Best Boutique Oil of the Show, Best Oil of the Show and Best WA Oil of the Show.

The gold medal oils were divided into several groups. The judges were asked to rank the oils in order of preference. These oils had been given new identification to remove potential bias. The scores for each group were summed by the Chief Steward to ascertain the major trophy winners.

### **Key for abbreviations:**

A: Aroma
P: Palate
C: Comple

C: Complexity FFA: Free Fatty Acid

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

Class 1: 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	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Tarralea Grove Barouni Jarrahdale, WA	0221	0.2	220	М	94	Premium Gold 1st in Class	Barouni	A: Strong complex aromas of green tomato, rocket and hints of tropical fruit and citrus. P: Aromas transfer to palate with a very firm bitterness & peppery pungency. C: Mouthfeel very smooth. A lovely oil.
Gardner Family Farm - Manzanillo Brookton, WA	MEMZ	0.2	131	D	93	Premium Gold 2 <sup>nd</sup> in Class	Manzanillo	A: Lovely herbal and floral aromas with a hint of eucalypt. P: Mild herbal ripe fruit flavours on the palate, with slight bitterness and mild pungency. C: A delicious, delicate, complex oil.
Tarralea Grove Hojiblanca Jarrahdale, WA	0321	0.2	105	D	91	Premium Gold 3 <sup>rd</sup> in Class	Hojiblanca	A: Tropical fruit aromas with passionfruit & citrus hints. P: Transfers to palate with citrus and rocket leaf and developing pepper. C:  Lingering pungency & bitterness. A great oil.
New Norcia Olive Oil Bindoon, WA	MONO	0.2	138	D	89	Gold	Mission	A: Outstanding fruity aroma with tropical fruit, guava & rockmelon. P: Aroma transfers well to the palate with added ripe tomato. C: Well balanced, complex oil, that persists and lingers on the palate.
Yirri Blend Esperance, WA	YB21	0.3	450	R	88	Gold	Frantoio Manzanillo Kalamata & Barnea	A: Pleasant grass, sweet herbs and floral fresh aromas. P: Nice smoothness on palate with sweet flavours. Bitterness and pungency form and flow with flavours. C: A strong robust oil with good complexity, and well balanced.
Gardner Family Farm - Hardys Mammoth Brookton, WA	МЕНМ	0.3	176	М	88	Gold	Hardys Mammoth	A: Green floral aromas; summery and herbal. P: Flavours and characteristics flowed well on the palate with strong floral and fruit flavours. Bitterness and sweetness together. C: A complex oil with good bitterness & pungency. Good lingering flavours.
Long Gully Grove - Coratina / Picual / Pendolino Nannup, WA	2104	0.1	123	D	86	Gold	Coratina Picual Pendolino	A: Beautiful herbaceous aroma with hints of grass & capsicum. P: Aromas transfer well to palate with herbaceous & licorice flavours. C: Well balanced, complex oil with medium lingering flavours.

# 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	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Tarralea Grove Ascolana Jarrahdale, WA	0121	0.1	208	М	83	Silver	Ascolana	A: Distinct vegetable and fresh cut grass aromas. P: Grassy, herbal, tomato leaf characters on palate with mild level of bitterness and late pungent finish. C: A well balanced oil.
Elaionos Brunswick, WA	ETCM	0.2	129	D	81	Silver	WA Mission Koroneiki Minerva	A: Fresh fruity aroma with banana and artichoke and tones of grass & hay. P: Aroma transferred well to palate, including pepper and chilli flavours. C: Excellent well balanced robust oil.
Place of Plenty Toodyay, WA	DYAZ	0.3	211	М	80	Silver	California Mission	A: Aroma of cut grass and fresh artichoke. P: Transfers well to the palate with a balanced finish.
Karridale 2021 Karridale, WA	0511	0.4	115	D	80	Silver	California Mission	A: Mild fresh tropical aroma with hints of banana. P: Spicy flavours with fruity banana. C: Well balanced, lovely mouth feel.
Meelup Grove - Slade Dunsborough, WA	S157	0.3	302	M/R	79	Silver	Frantoio	A: Oil with fresh fruits, herbal and ripe olive aromas. P: Ripe fruit flavours with firm bitterness and late pungent finish. C: Complex, well balanced oil.
Tolcon Gidgegannup, WA	4043	0.3	184	М	79	Silver	WA Mission	A: Faint floral aroma with hints of pepper. P: Artichoke on palate with strong pepper. C: Good pungency and bitterness.
Vita D'Oro Balingup, WA	CK2Z	0.2	220	М	77	Silver	Frantoio Mission Pendolino & Minerva	A: Green banana, green apple and sorrell aromas. P: Mild fruits and herbs and hint of nuttyness. C: Well rounded oil, moderate complexity with lingering peppery finish.

# 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	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Long Gully Grove - Frantoio / Leccino Nannup, WA	2103	0.2	108	D	77	Silver	Frantoio Leccino	A: Mild fresh nutty aromas. Some green fruits and hint of banana.     P: Flavours carry through to palate. Pleasant low bitterness with building pungency. C: Well balanced; pepper persists.
Long Gully Grove - Mission Nannup, WA	2101	0.3	89	D	76	Silver	Mission	A: Floral pea shoots & herbal aromas. P: Transfer of aroma to palate.  C: A touch of bitterness & pungency.
Love Lana Perth, WA	1331	0.4	157	D/M	76	Silver	not supplied	A: Green tomato, green banana aromas. P: Lighter, herbal green apple flavours with mild bitterness and pungency. C: Persistent, light peppery finish
Long Gully Grove - Frantoio Nannup, WA	2102	0.2	65	D	74	Bronze	Frantoio	A: Ripe vegetable aroma. P: Interesting interplay of flavours with a light bitterness and pungency.
Willie & Wato's Windermere Farms WA Lake Grace, WA	0119	0.6	102	D	74	Bronze	Kalamata Manzanillo	A: Floral and tropical fruit aromas, also with some pleasant mild herbaceous aromas. P: Mild fruity and herbaceous flavours with lime on the palate. C: Well balanced, short clean finish.
Gardner Family Farm - Mediterranean Brookton, WA	MECM	0.4	145	D/M	72	Bronze	Mediterranean	A: Light ripe tropical fruits & tomatoes. P: Clean & smooth on the palate. C: Moderate balanced bitterness & pungency and flavours persist.
The Natural Circle EVOO - Royal Minerva Serpentine, WA	TNC2	0.5	95	D	67	Bronze	Royal Minerva	A: Very light aromas of ripe vegetables. P: Similarly, low levels of fruit flavours, with some oiliness on the palate. C: Some bitterness and pungency that dissipates quickly; lacking some complexity.

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	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
	MEBN				64			A: Faint pepper aroma. P: Mild pepper flavours on palate. C: Lacks complexity.
	AOM1				63			A: Dry grass, pine needles aroma. P: Strong bitterness and pungency creating an unbalanced oil.
	P255				56			A: Light aromas P: With green, herbal characters on the palate.     C: Unbalanced oil with strong bitterness that dominates
	1341				49			A: Vegetative artichoke aromas showing muddy sediment character. P: Lacks freshness with flat, chemical taste. Slight bitterness & pungency.

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

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Paringa Ridge Leontyna Black Label Mornington, VIC, VIC	BL01	0.4	228	М	93	Premium Gold 1 <sup>st</sup> in Class	Picual	A: Complex aromas of green cut grass, floral and some vegetables. P: Aromas carry to palate with grasses, floral and fruits, more bitter than sweet. C: Well balanced bitterness and pungency that follow through well. Excellent complexity.
Rylstone Olive Press Cudgegong EVOO Rylstone, NSW, NSW	MADE5	0.3	123	D	90	Premium Gold 2 <sup>nd</sup> in Class	Barnea Picual	A: Fresh rocket & tomato leaf aromas. P: Aromas transfer to palate with building pungency and bitterness. C: Long lingering pepper aftertaste. A very good oil.
Koorian Manzanillo Gingin, WA	KFE6	0.5	196	М	88	Gold 3 <sup>rd</sup> in Class	Manzanillo	A: Very fruity aroma with hints of citrus, green banana and eucalypt.     P: Sweet butter aromas fully transferred to palate. Well balanced in pungency and sweetness. C: Good persistence, nice lingering warm pungency, and long consistency.
Gardner Family Farm - New Norcia Mission Brookton, WA	MENM	0.5	134	D	87	Gold	New Norcia Mission	A: Aromas are very peppery & grassy. P: Very clean on the palate with great mild and sweet vegetable flavours that flow and persist.  Early bitterness evolves with pungency. C: Clean, smooth & well-balanced.
Dinninup Grove - Frantoio Boyup Brook, WA	D201	0.2	140	D	86	Gold	Frantoio	A: Floral aromas with hints of artichoke, rocket and some nuts. P: Herbal fruity flavours with nice level of bitterness and pungency. C: Well balanced & complex oil.
Tarnagulla Farm Balingup, WA	AC35	0.2	406	R	86	Gold	Frantoio Leccino	A: Moderate fruity aroma with herbaceous notes and chilli. P: Herbaceous flavours, with medium bitterness and pepper. C: Great complexity. A well balanced, strong robust oil with good flavours and clean finish.
Guinea Grove Farm - Classic Frantoio Gingin, WA	2C45	0.4	129	D	85	Silver	Frantoio	A: Aromas of fresh rocket & peppers with underlying greenness. P: Fresh flavours with a hint of rocket. Good bitterness & sweetness with light lingering pungency. C: Smooth well rounded flavoursome oil with flowing aromas and flavours.
Arkstone Olives Corregiola 2021 Oberon, NSW, NSW	AOC1	0.4	151	D/M	84	Silver	Corregiola	A: Fresh olive leaf aroma & herbaceous undertones. P: Aromas transfer well to the with a chilli/ginger and peppery finish. C: Well balanced.

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	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Chapman River Olives - Queen of Spain & WA Mission Geraldton, WA	3004	0.2	184	M	84	Silver	Queen of Spain WA Mission	A: Fruity aromas of peach, fresh passionfruit and red apple. P: Aroma transferred well to palate with moderate pungency, mild chilli with medium bitterness. C: Well balanced robust oil with clean finish.
Lomondo Olive Oil Late Mudgee NSW, NSW	3263	0.3	121	D	84	Silver	Barnea	A: Woody, fresh guava, salad leaf aromas and pine overtones. P: Mellow on palate with herbs and salad leaf. C: Mild bitterness and pungency in this delicate, well balanced oil.
Olio Bello - Romanza Cowaramup, WA	7399	0.2	390	R	84	Silver	Corregiola	A: Vegetable aromas with citrus hints. P: Fresh vegetable on palate with firm pepper and persistent pungency and bitterness.
Tarralea Grove Premium Blend Jarrahdale, WA	0421	0.2	220	М	84	Silver	Mission Kalamata Manzanilla	A: Distinctive herbal green apple aroma. P: Lively herbal apple with a hint of sweetness on the palate. C: Nice mouthfeel with a strong finish.
The SATHYA Extra Virgin Olive Oil Bunbury, WA	0818	0.1	484	R	84	Silver	Leccino Frantoio Pendolino	A: Fresh vegetable aroma with hints of garlic. P: Aroma transfers to palate with delayed pungency and bitterness.
South Stoke Farm Vasse, WA	SS21	0.4	253	М	83	Silver	Mission Corregiola Frantoio	A: Floral aroma with rose hints. P: Salad leaf & pepper on palate. C: Persistent pungency and bitterness.
Koorian Bold Gingin, WA	KFE5	0.3	164	М	82	Silver	Nevadillo Blanco Kalamata	A: Medium fresh fruity aroma, with hints of green vegetable, salad leaf & peach. P: Aromas transferred well to medium flavour on the palate, that's not too overpowering, with slight tropical smooth notes.  C: Well balanced oil; peppery and long linger

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	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Olio Bello - Koroneiki Cowaramup, WA	7396	0.2	317	R	82	Silver	Koroneiki	A: Mild fruity and floral notes. P: Early bitterness morphed into sweet banana flavours. C: Gentle bitterness & pungency finish.
Guinea Grove Blend Gingin, WA	324M	0.3	157	D/M	81	Silver	Frantoio Pendolino	A: Bouquet of fresh banana & apples. P: Some transfer to palate.     C: Delicate mouthfeel with mild bitterness, combined well with long pungency.
Preston Valley Grove - Picual Donnybrook, WA	PVP1	0.2	167	М	80	Silver	Picual	A: Complex grass, sharp rocket and fruity melon aroma. P: Aroma transfers well with pleasant fruits in the mouth. C: Smooth mouthfeel with a balanced finish.
The Natural Circle EVOO - Minerva Serpentine, WA	TNC1	0.2	129	D	80	Silver	Minerva	A: Firm, fresh floral, pea shoot aroma. P: Delicate on palate with pleasing, but slightly buttery mouthfeel. C: Late pungency.
DV & G Lenzo - Mission, Frantoio, Queen of Spain Wanneroo, WA	VL23	0.3	105	D	78	Silver	Mission Frantoio Queen of Spain	A: Good strong fresh aromas of fresh mint & basil. Summer aromas. P: Sweetness and clean on palate. Smooth on palate. C: Well balanced and clean green aftertaste.
Guinea Grove Farm - Pendolino Gingin, WA	WA64	0.1	124	D	78	Silver	Pendolino	A: Strong appealing vegetable aroma. P: Mild palate transfer.     C: Mild bitterness and pungency creating a good delicate oil.
Hawthornden Farm Extra Virgin Olive Oil Toodyay, WA	9574	0.4	186	М	78	Silver	Frantoio New Norcia Mission Leccino	A: Mild aromas of green tomato, sorrel & herbs. P: Fresh and fruity on the palate with a hint of sweetness upfront and nice creamy mouthfeel. C: Well balanced oil with a nice gentle peppery finish adding to the complexity.
Olio Bello - Arbequina Cowaramup, WA	7395	0.2	187	М	78	Silver	Arbequina	A: Vegetable aromas of artichoke and olive leaf. P: Aroma transfers to palate with strong bitterness and pungency. C: Persistent pepper.

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	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Olio Bello - Leccino Cowaramup, WA	7397	0.1	307	M/R	78	Silver	Leccino	A: Ripe tomato aroma with floral hints. P: Firm pepper on palate with mild chilli like finish.
Maitland Spring Olives - Frantoio Beverley, WA	R129	0.2	343	R	77	Silver	Frantoio	A: Herbal and floral aromas. P: Grassy, green tomato and capsicum flavours with firm bitterness and late pungency. C: Reasonably complex oil.
Maitland Spring Olives - Manzanillo Beverley, WA	L129	0.1	434	R	76	Silver	Manzanillo	A: Slight herbal artichoke aromas which transfer to the palate. P: Mild to green bitterness and pungency. C: Well balanced oil.
Rylstone Olive Press Murray Darling EVOO Rylstone, NSW, NSW	JAYN7	0.3	81	D	76	Silver	Picual Manzanillo Barnea	A: Fresh green tomato with hints of banana aroma. P: Gentle tomato on palate with lingering aftertaste and late mild pungency and bitterness.
Esslemont Estate Toodyay, WA	EMI	0.3	185	М	75	Bronze	WA Mission Leccino Frantoio	A: Spice rich peppery aromas. P: Light flavour on palate with strong bitterness and lots of pungency.
Rylstone Olive Press Crooked River EVOO Rylstone, NSW, NSW	SEBS4	0.2	74	D	75	Bronze	Corregiola Barnea	A: Green tomato, green banana aromas. P: Good fruit flavours on palate and slight grassy herbal notes. C: A delicate oil.
Zeus Organic Extra Vrigin Olive Oil Eagle Bay, WA	2501	0.4	77	D	75	Bronze	Frantoio Manzanillo	A: Mild green peach, ripe apple and fresh vegetable aromas.     P: Aromas transferred well to palate. Very delicate with mild bitterness and pungency. C: A nice oil.
Koorian Late Harvest Gingin, WA	KFE7	0.7	105	D	72	Bronze	Paragon	A: Fresh green vegetable aroma with hint of artichoke. P: Sweet tinge to flavour with minimal bitterness & flavour in a delicate 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	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Rylstone Olive Press Murrumbidgee EVOO Rylstone, NSW, NSW	BBOY6	0.2	94	D	72	Bronze	Barnea Corregiola Coratina	A: Pleasant aromas of watercress and green olive. P: Mild subtle fruit flavours with mild bitterness and lingering pungency and hint of sweetness on the palate.
Paringa Ridge Leontyna White Label Mornington, VIC, VIC	WL02	0.3	118	D	68	Bronze	Arbequina	A: Light aromas of lettuce & artichoke. P: Delicate oil, lots of ripe fruits with sweetness on palate. C: Mild peppery finish. A reasonably well balanced oil.
Yirri Grove - Metcombe Esperance, WA	ME21	0.4	347	R	68	Bronze	Manzanillo Frantoio	A: Very strong bitter aromas. P: Aromas carry through to palate.     C: High levels of bitterness with some late pungency.
Olio Bello - Kurunba Cowaramup, WA	7398	0.2	328	R	66	Bronze	Bouteillan	A: Green vegetable and apple aromas. P: Minimal nutty flavour C: Strong bitterness followed by pungency.
	A467				49			Strong rancid, winey aroma which transfers to unpleasant aftertaste.
	3003				49			Sourness on aroma & palate.
	ML61				49			Rancid, winey aroma which transfers to an unpleasant aftertaste, mingled with sediment.
	F0506				49			Bandaid characteristics.
	JK36				49			Rancidity detected.

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



# Best WA Oil of Show & Best Oil of Show

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Jingilli - Picual Frankland, WA	ZP18	0.2	162	М	94	Premium Gold 1st in Class	Picual	A: Lovely, complex nose of herbs & tomato. P: Transfers to palate with hints of pine. C: A delicious, complex oil. Congratulations.
Koorian First Harvest Gingin, WA	KFE4	0.4	194	М	89	Gold 2 <sup>nd</sup> in Class	FS-17 Hardys Mammoth	A: Nice, mild aroma with fresh green herbs, giving strength. P: Flavours follow from aromas; lovely full mouth with peppery herbs. Great bitterness and pungency. C: Strong complex flavours of herbal fruity and vegetables.
Jingilli - Frantoio / Leccini Frankland, WA	LF07	0.3	201	М	82	Silver 3 <sup>rd</sup> in Class	Frantoio Leccino	A: Mild fruity aroma with green capsicum and green olive leaf.     P: Green olive leaf, tobacco leaf flavours with mild bitter and sharp peppery finish. C: Persistent, long lingering and not overpowering pungency.
Rosto Top Notch Merriwa, NSW, NSW	OPN2	0.4	105	D	81	Silver	Coratina Koroneiki	A: Fresh herbs, green tomato and sorrel. P: Flavours carry through with nice mouthfeel and pleasant bitterness. C: Late pungent finish.
Lomondo Olive Oil Blend Mudgee NSW, NSW	0236	0.3	104	D	80	Silver	Corregiola Frantoio Manzanillo	A: Herbal, grassy, fresh tomato artichoke aroma. P: Lively palate with balanced bitterness & pungency.
Regans Ford Estate - Arbequina Arbosana Blend Gingin, WA	0461	0.2	138	D	80	Silver	Arbequina Arbosana	A: Vibrant complex aroma with tomato leaf, herbal notes. P: Some transfer to palate with firm persistence and peppery finish.
Rosto Mellow Merriwa, NSW, NSW	ELL2	0.3	150	D/M	78	Silver	Koroneiki Frantoio Coratina	A: Sweet floral aroma. P: Salad leaf on palate with hint of pepper. C: A good delicate oil.

**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	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Rylstone Olive Press Limited Edition Frantoio Rylstone, NSW, NSW	SOPH1	0.2	97	D	78	Silver	Frantoio	A: Fresh cut grass aroma with hints of banana. P: Aroma transfers to palate with hint of late spice.
Oliver's The Good Oil Mt Barker, WA	FH01	0.2	249	М	74	Bronze	Leccino Frantoio	A: Sharp lemon, eucalyptus and spicy aromas. P: Low transfer to palate with some astringency. C: Bitterness and pungency overpower the flavour somewhat.
Rosto Extra Oomph Merriwa, NSW, NSW	RAO2	0.3	161	М	74	Bronze	Koroneiki Coratina Frantoio	A: Ripe strong aromas of herbs and tropical fruits, with light woodiness. P: Full mouth with bitterness and fruits, but pungency and flavours drop quickly. C: A balanced oil with good flavours without persistence.
Regans Ridge Organic Mild and Fruity EVOO Gingin, WA	MC21	0.8	101	D	70	Bronze	Koroneiki Frantoio Manzanillo	A: Faint herbaceous aroma P: Aroma transfers to palate but lacks some complexity. C: Mild bitterness and pungency.
Great Southern Groves - Tuscan Blend Mt Barker, WA	WCF88	0.2	308	M/R	68	Bronze	Leccino Coratina	A: Light sweet floral and butter aromas. P: Butter and sweet aromas carry to palate. Strong bitterness that overload pungency. C: Slightly unbalanced. Pungency lingers.
	FOGF				64			A: Light buttery aroma that transferred on to the palate. P: Very mild bitterness & pungency.
	RB21				49			A: Firm aroma of sorrell P: Some unpleasant metallic and cucumber taste on palate. Metallic characteristic.

**Class 4**: 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	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Preston Valley Grove - Estate Blend	PVE2	0.2	231	M	85	Silver 1 <sup>st</sup> in Class	Frantoio Picual Leccino & Coratina	A: Mild fruit aromas with hints of banana. P: Fresh vegetable on palate with firm persistent pepper.
THIRD PILLAR	MUBU	0.3	428	R	81	Silver 2 <sup>nd</sup> in Class	Frantoio Leccino Mission	A: Aroma of earthy, herb and vegetable. P: Good mouthfeel and flavour on palate with combination of balanced bitterness and pungency.
THIRD PILLAR	1881	0.4	286	М	80	Silver 3 <sup>rd</sup> in Class	Frantoio Mission	A: Nice vegetable, sweet banana floral aroma. P: Mild herb flavour with fresh herbal grassy rocket leaf. Strong pungency. C: Good clean finish and well lingering and balance.
York Olive Oil Co	REW9	0.2	172	M	77	Silver	Frantoio Manzanillo	A: Green banana, rocket, herbal aromas. P: Green apple, tomato on palate. C: Well balanced oil with mild bitterness and firm pungency.  C: A pleasant oil.
Rokewood Olive Grove - Mission	M1301	0.2	243	M	76	Silver	Mission	A: Mild tropical aroma with artichoke and olive leaf. P: Capsicum flavours and a hint of chili, with moderate bitterness and high pungency. C: Well balanced delicate oil with clean finish.
Jeff's Blend Extra Virgin First Cold Press Olive Oil	FOGJ	0.2	105	D	74	Bronze	Frantoio	A: Aroma of fennel and green tea. P: Transfers well with mild bitterness. C: Slightly unbalanced with lingering flavours.

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



Award Name Nearest Town to Grove	Entrant's Bottle ID	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)	
Fedra Infused Extra Virgin Olive Oil - Chilli & Lemon Oils with Dry Chili Collector, NSW, ACT	FOGC	87	Gold 1st in Class	Chili Lemon	A: Lovely mild pleasant fresh chilli matched by lemon aromas.     P: Aromas transfer well and combined with underlying oil produces a complex well balanced oil.     C: Persists with good developing chilli heat.	
Guinea Grove Farm - Lime Pressed Gingin, WA	AL62	86	Gold 2 <sup>nd</sup> in Class	Lime	A: Fresh zesty lime aroma with a palate to match. Beautiful light mouthfeel flavours lingered in a well balanced oil. Use for desserts, salad, seafood or chicken.	
Fedra Infused Extra Virgin Olive Oil - Garlic Oil Thyme & Lemon Infused with Oregano Collector, NSW	FOGG	84	Silver 3 <sup>rd</sup> in Class	Garlic Thyme Lemon & Garlic	A: Pleasant combination of aromas that transfer to palate. P: Together with bitterness and pungency contribute to a very pleasant oil.	
Nuja's Infusion Basil Bunbury, WA	6613	83	Silver	Basil	A: Powerful intense basil aroma transfers to palate with a firm bitterness and peppery pungency. Recommended for italian dishes, pasta, lamb, poratoes, tomatoes or as a dipping oil.	
Guinea Grove Farm - Lemon Pressed Gingin, WA	21LM	82	Silver	Lemon	A: Fresh lemon aroma with a good palate, lingering smooth finish with pepper notes. Well matched with salads, seafood, chicken and pastas.	
Olio Bello - Five Fruits Cowaramup, WA	7400	82	Silver	Lime & Lemon Orange & Mandarin Grapefruit	A: Distinctive blend of orange, lemony/lime aromas with peppery nose. P: Aromas transfer well to palate with peppery persistence with a smooth finish. Would match well with salads (fennel), chicken, as well as baking; cakes and cheesecakes. C: A versatile oil	
Nuja's Infusion Garlic Bunbury, WA	9217	77	Silver	Garlic	A: Good garlic aromas. P: Bitter and pepper with garlic on aromas transfer. Fresh oil, fruity flavours, good bitterness & pungency.  C: Pleasantly balanced.	

### Flavoured Oils (cont.)

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

Award Name Nearest Town to Grove	Entrant's Bottle ID	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)
York Olive Oil Co - Lemon Infused York, WA	RLI9	77	Silver	Lemon Frantoio	A: Mild delicate aroma and flavour in a delicate smooth oil. Good for seafood, salad and chicken dishes.
Dinninup Grove - Lime pressed Boyup Brook, WA	D501	77	Silver	Lime	A: Fresh lime aromas transferring on the palate with nice balance of bitterness and pungency. Perfect salad oil.
Fedra Infused Extra Virgin Olive Oil - Rosemary Oil with Fresh Rosemary Collector, NSW	FOGR	77	Silver	Rosemary	A: Fresh mild rosemary aroma whch transfers to the palate in a good carrier oil. Useful with lamb, potatoes and italian dishes.
Nuja's Infusion Peppercorn Bunbury, WA	0613	76	Silver	Peppercorn	A: Mild aromas. P: Aromas transfer to palate but bitterness makes it slightly unbalanced. C: Some complexity. Would benefit from a softer, sweeter carrier oil to emphasise flavours.
Nuja's Infusion Lemongrass Bunbury, WA	2218	74	Bronze	Lemongrass	A: Good fresh lemongrass aroma. P: Aromas follow, soft on front palate but high bitterness and pungency in a robust oil overpowering the lemongrass. C: Quite complex
Guinea Grove Farm - Garlic Crush Gingin, WA	365G	72	Bronze	Garlic	A: Mild garlic aromas. P: Mild flavours reflected with light pungency.  Carrier oil is very mild. C: Flavours fade quickly.
	FOGT	55			A: Burnt rubber aromas are overpowering and similar on palate.  Disappointing oil that lacks balance.