PERTH ROYAL **OLIVES SHOW 2015**CATALOGUE





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The 2015 Perth Royal Olives Show is organised & run by the West Australian Olive Council Inc. in conjunction with the Royal Agricultural Society of WA





Comments from the Chief Steward

Firstly I'd like to thank the 71 entrants who submitted entries into the Show this year, some of whom have been entering since the competition's inception.

In our 15th year of running the competition in conjunction with the Perth Royal Show, the competition has received a name change. The change to "2015 Perth Royal Olives Show" reflects the WA Olive Council's hope to possibly include other olive products such as table olives in the future.

The Perth Royal Olives Show received a total of 132 entries received this year, up from 125 last year and quality remains high with 15 gold medals awarded (11.4% of entries) and a huge 45 silver medals (or 34.1% of entries).

A big thank you to the sponsors (listed at the beginning of this booklet) who have supported the Perth Royal Olives Show and Awards Night in many ways, allowing us to continue to provide the WA olive industry with a viable and successful competition each year. It is a credit to these organisations and the WA Olive Council that we have cemented our status as the second-largest competition in Australia.

The Council also thanks the Royal Agricultural Society for their continued support. Entries were again received at the RAS showgrounds; and the promotion of the judging and results to the public via its media relationships and exposure through the Royal Show week is invaluable to the WA olive industry.

As always, we are indebted to the judges who volunteered their time at the judging weekend in August. The enthusiasm and dedication of the judges is a large part of the success of this competition. In particular, I would like to also acknowledge Isabelle Okis, one of our most experienced and qualified WA judges. This year Isabelle has dedicated a significant amount of time to organising several tasting workshops for our judges, and for the first time, she personally ran the official refresher workshop for the competition, alongside Prof Stan Kailis.

Thank you also to Richard Gawel, Australia's best known olive oil taster for coming over to WA each year again to provide his expertise in chairing the judging panels and to complete the enormous task of moderating the judges' comments.

WAOC Executive Officer, Vanessa Hawthorn has also provided invaluable support during the running of the competition and has done a great job of organising the Awards Night.

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

Once again, with 132 entries this competition continues a tradition of being Australia's second largest extra virgin olive oil competition, only behind the Australian National. The WA Olive Council and its organisers should be congratulated for their efforts in promoting the competition and maintaining its high standards.

The list of varieties that were awarded gold medals was almost as long as the list of gold medals themselves - Hojiblanca, Picual, Koroneiki, Frantoio, Manzanillo, WA Mission, Leccino, Nevadillo Blanco and Corregiola. Furthermore, the polyphenols ranged from a 'mild mannered' 175 mg/kg to an intensely robust 620 mg/kg. Both these outcomes strongly suggest that the judges are unbiased both with respect to style, and do not necessarily prefer one flavour characteristic over another.

The average free fatty acidity was 0.20% which after a run of steady increases in previous years has come back down to what I believe is the new accepted standard amongst good producers of EVOO. The average peroxide values which indicate primary oxidation or potential to oxidise, at 6.0 meq/kg was a full point lower than last year, which also suggests improvements in olive fruit quality and production.

The best oils are perhaps the best I have seen in this competition for some years. The Best Oil of Show in particular is a world class oil (as are a few of the other gold medal winners). I cannot ever recall seeing anoil so strongly supported by the entire judging panel. Almost all of the judges ranked it either first or second out of the four best of class oils in the gold medal oil taste off. Often the results of this final tasting are very close as the best of class oils are being directly compared, and they are all of an exceptional standard, but this particular oil stood out. The exhibitor should be congratulated on producing such a wonderfully fresh, complex and harmonious oil.

The flavoured oil class is perhaps the largest in the country, so it deserves a special mention. I and the judging panels continue to see improvements in this class. The increased number of gold medals is testament to this. The dedicated production of good flavoured oils using good quality olives and fresh flavouring ingredients (i.e. citrus fruits) should be encouraged given the consumers' appetite for these convenient products.

Last year I mentioned that muddy sediment was the most prevalent amongst defective exhibits. Unfortunately, this appeared to be the case again this year. The management of oil after extraction is just as crucial as that before or during processing. I also noted that some exhibits had a vegetable water like character suggesting poor extraction processes. Hopefully, the results of this competition and others can alert oil producers to issues in their production methods, allowing rectification.

Sincere thanks go to the Chief Steward Ellen, and the Executive Officer, Vanessa for efficiently organising and conducting the competition. The work of the judges both in freely giving their time and expertise over the two days of judging, and in continued training should also be thoroughly acknowledged.

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 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 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 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 27 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 includes assessment of the oil's freshness, aroma, and flavour complexity, balance, and aftertaste.

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

^{*}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 entries 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 7 on Sunday morning.

6. The flavoured oils in Classes 5a and 5b were assessed separately by three judging panels on Saturday afternoon. Each panel was allocated oils in batches with as similar flavour profiles as possible (eg, citrus flavours were assessed in one batch, chilli oils together, basil oils together, etc.)

Step 3: Best Oil Awards

At the conclusion of judging the 131 entries, the 12 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.

The three gold medal oils awarded in Classes 5a and 5b also underwent a gold medal taste-off by selected representatives of the three flavoured oil judging panels in order to award the Best Flavoured 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
ELAINOS Brunswick Brunswick, WA	ETCM	0.1	318	R	86	Gold 1 st in Class	WA Mission Frantoio Koroneiki	Good fresh herbaceous aromas, and more complex herbal oregano flavours. A well balanced oils with good fruit, bitterness and pleasant pepper finish.	Destiny Olives
BROO (Blackwood River Olive Oil) Nannup, WA	7054	0.1	430	R	84	Silver 2 nd in Class		Green and ripe aromas of green peach. Herbaceous asparagus like flavours. Clean finish.	Preston Valley
Wren Retreat Gingin, WA	OK29	0.2	407	R	82	Silver 3 rd in Class	Manzanillo Koroneiki	Fresh grassy, herbaceous nose. Artichoke like fruit on palate with a firm bitterness and clean finish.	Jumanga
Gidgegannup Olive Tree - No. 5 Gidgegannup, WA	XA05	0.2	267	M/R	80	Silver	Hojiblanca WA Mission	Pleasant herbacous oregano aroma and good flavour intensity. Balanced bitterness and pungency.	York Olive Oil
Russell Grove Toodyay, WA	151214	0.5	256	M/R	78	Silver		Green herb and banana and raspberry nose. Balanced mild bitterness.	
Arkstone Olives 100% Corregiola 2015 Arkstone, NSW	AOCO	0.2	295	R	77	Silver	Correggiola	Green grass, cucumber aand rocket aroma. Leafy vegetative flavours. Pleasant pungency on finish.	Self
Kitchton Guilderton, WA	6940	0.2	279	R	76	Silver		Ripe tomato and lantana characters. Soft balanced bitterness and 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
Place of Plenty - Corregiola Late Harvest Toodyay, WA	L089	0.2	375	R	76	Silver	Corregiola	Floral and green banana aromas. Milder rocket leaf flavours with distinct bitterness and lingering pepper.	Jumanga
Catholic Agricultural College Bindoon, WA	PD21	0.2	295	R	75	Bronze	Verdale Manzanillo Kalamata	Sweet citrus and fruit salad aroma. Pine nut flavours with subtle bitterness and a persistent pepperyness.	Fini
Gidgee Grove - Gidgegannup Perth West Australia Gidgegannup, WA	6778	0.2	517	R	74	Bronze		Low to medium intensity radiccio aroma. Herbaceous flavours are dominated by bitterness.	York Olive Oil
Place of Plenty - Corregiola Early Harvest Toodyay, WA	E262	0.2	364	R	73	Bronze	Corregiola	Mild grassy aroma with a mild buttery palate. Some bitterness lifts the finish.	Jumanga
Brockman River Grove Bindoon, WA	4711	0.1	242	M/R	72	Bronze	Barnea Manzanillo	Ripe banana aroma and herbal flavours. Early bitterness and late pungency.	Jumanga Olives
Medulla Valley - Robust Jarrahdale, WA	52RO	0.1	551	R	72	Bronze	Leccino	Green tomato aromas with moderate and extensive bitterness followed by good pungency. Metallic finish detracted.	
St Saviours Grindon Boyup Brook, WA	C7139	0.2	360	R	72	Bronze	Frantoio Manzanillo Hardys Mammoth	Good floral and green tomato aromas. Less fruit depth on the palate. Medium pungency and bitterness.	Destiny Olives
Hampton Estate Picual Gidgegannup, WA	49A1	0.2	478	R	70	Bronze	Picual	Fresh olive aromas with sweet passionfruit elements. Milder flavours, with extensive 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
Wirra Gamba Olives Manzanillo Dongara, WA	BT15	0.1	708	R	70	Bronze	Manzanillo	Aromas of green tomato. Moderate fruit on palate but dominated by bitterness.	Greenough Grown Olives
Yaribelle Braes Kalamata/Picual Kendenup, WA	IY21	0.1	399	R	70	Bronze	Kalamata Picual	Strong olive and green grassy aroma. Overiding bitterness over some herbaceous flavours.	Preston Valley
Codji Springs Wandering, WA	RM41	0.2	329	R	68	Bronze	Frantoio	Mild ripe banana aromas and flavours. Light peppery finish.	
Tarralea Grove Mission EVOO Jarrahdale, WA	0115	0.2	387	R	68	Bronze	Mission Manzanillo Kalamata	Floral aromas with green banana. Very mild fruit on palate. Light peppery finish.	Self
Woondowing Creek Farm Northam, WA	1970	0.2	343	R	67	Bronze	Kalamata	Citrus and spicy aroma. Less distinct nutty, buttery flavours with mild bitterness and a firmer peppery finish.	York Olive Oil Co
	AV07	0.6	307	R	64			Mild grassy aroma and flavour. Lacking fruit overall.	
	AOMA	0.2	414	R	60			Subtle grassy aromas and flavours. Some herbal notes on the palate. Peppery finish.	
	GMDR	0.6	304	R	60			Light floral and apple aromas and flavours. Fatty 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
	AV05	0.7	352	R	48			Muddy sediment character (off milk) and rancidity detected.	
	SMBR	0.2	163	D/M	45			Rancidity and fustiness detected	

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



Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Nangkita Olives EVOO Nangkita, SA	NGKK	0.2	325	R	92	Gold Ist in Class	Koroneiki	Pine/cyprus resin aroma. Excellent flavour of green banana and citrus peel. A very complex oil that finishes clean and with great persistence.	
Leontyna Mornington Peninsula, VIC	JJ01	0.3	360	R	91	Gold 2nd in Class	Picual	Lifted aroma fresh cut grass, green banana and rose. Generous flavours of both green and sweet, that persisted. Pristine clean finish.	Taralinga
East Ridge Olive Grove NSW	ERP1	0.1	336	R	90	Gold 3rd in Class	Frantoio Coratina Leccino	Aroma of rocket and peas. Palate shows more banana Coratina like flavours. Flavour depth and overall harmony between fruit, bitterness and pungency a feature of this excellent oil.	Rylstone Olive Press
Silver Lakes Extra Virgin Olive Oil Byford, WA	B115	0.2	292	R	89	Gold	Manzanillo Verdale	Artichoke and fresh herbs on nose. Complex palate of fruits, with a balanced bitterness & pungency. Very good length of flavour.	Destiny Olives
Woondowing Creek Farm Northam, WA	1945	0.2	710	R	88	Gold	Manzanillo	Intense interesting olive fruit on nose and palate. A clean finish to a very robust oil.	York Olive Oil Co
Genovese Olive Co - Mission/Frantoio Albany, WA	B693	0.2	372	R	88	Gold	Mission Frantoio	Aromas of freshly picked herbs. Good flavours. Clean finish. Balance was a feature of this oil.	Self
Yaribelle Braes Tuscany Blend Kendenup, WA	IY31	0.1	374	R	87	Gold	Frantoio Leccino Pendolino	Fresh rocket greens, mint and banana aroma. Excellent depth of fruit on palate. Firm and harmonious levels of bitterness and pungency. Excellent persistence.	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
Levanda Grove - Blackwood Blend Bridgetown, WA	0715	0.1	568	R	83	Silver	WA Mission Frantoio Pendolino	Interesting floral and grassy aromas and flavours. Moderate to high flavour intensity with a distinct bitter finish.	Self
Larrikins of Margaret River Cowaramup, WA	0558	0.1	518	R	82	Silver	Frantoio Leccino	Asparagus and rocket leaf aromas. Green banana herbaceous flavours. Balanced bitterness and a chilli-like pungency.	Olio Bello
Moore Park Moora, WA	1369	0.1	479	R	80	Silver	WA Mission	Fresh grassy aroma. White pepper and sweeter tropical fruit flavours. Well balanced with some complexity.	York Olive Oil
Meelup Grove - SDB Dunsborough, WA	SB01	0.2	395	R	80	Silver	Frantoio	Mild grassy and tomato aromas. Strong olive characteristics on the palate. Balanced bitterness.	Olio Bello
New Norcia Olive Oil Bindoon, WA	MONO	0.1	342	R	80	Silver		Intense guava and banana aromas and flavours. Firm bitterness on the finish.	self
Alexandra Bridge Olives Margaret River, WA	2627	0.2	152	D/M	80	Silver	Frantoio	Fresh herbal aroma, with some tomato flavours giving complexity. The level of bitterness and pungency complements the fruit.	Preston Valley Grove
Nangkita Olives EVOO Nangkita, SA	NGKA	0.1	341	R	80	Silver	Kalamata	Distinct aroma cyprus resin. Good flavour of pine and green apples. Persistent flavour and a clean refreshing 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
Nannup Ridge Olive Oil Nannup, WA	X88X	0.2	497	R	80	Silver	Frantoio Mission Leccino	Fresh green grass and toasted almond aroma. Lower fruitiness on palate. Medium to strong bitter finish.	
Hawthornden Farm Toodyay, WA	95742	0.2	357	R	80	Silver	Frantoio New Norcia Mission Leccino	Grassy, minty and fig leaf aromas. Good flavour depth with bitterness and late pepper in support.	York Olive Oil
Amberfield - Paragon & Mission Toodyay, WA	BA15	0.1	281	R	80	Silver	Paragon Mission	Fruity, green banana and grassy aromas and flavours. Moderate fruit on palate with balanced pungency.	Esslemont Estate
Blackwood River Products Nannup, WA	1312	0.2	351	R	80	Silver	Frantoio Pendolino Mission	Aroma and flavour of fresh herbs. Sweeter fruit on palate with a clean peppery finish.	Olio Bello
Woondowing Creek Farm Northam, WA	1937	0.1	566	R	79	Silver	Frantoio	Good intensity fruity nose with spicy fruit flavours. Mix of sweet buttery and a firm bitter finish. Well balanced fruit and bitterness.	York Olive Oil Co
Leontyna - Tuscan Blend Mornington Peninsula, VIC	JJ02	0.1	336	R	79	Silver	Frantoio	Artichoke and tomato leaf aromas and flavours. Firm bitterness and pungency provides complexity.	Taralinga
Levanda Grove - Tuscan Blend Bridgetown, WA	0615	0.2	558	R	79	Silver	Leccino Frantoio	Fresh grassy aromas and peppery like rocket aromas and flavours. Strong bitter finish.	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
Wren Retreat Gingin, WA	WR29	0.2	396	R	79	Silver	Manzanillo Ascolana Picholine	Interesting floral and peachy aromas. Mild fruit flavours with lingering pepperiness.	Jumanga
Sathya Extra Virgin Olive Oil Australind, WA	1501	0.1	534	R	78	Silver	Mission Leccino Frantoio	Floral nose with a grassy flavoursome palate. Distinct bitterness and pungency supported the fruit.	Destiny Olives
Jumanga Olives Carabooda, WA	CAOO	0.3	294	R	78	Silver	Frantoio Manzanillo Koroneiki	Fresh green artichoke aroma. Medium intensity flavours of green apple. Finished with a clean sweet hay and buttery flavour and a light pungency.	Self
Swan Valley Estate Henley Brook, WA	PHAC	0.4	257	M/R	77	Silver	Mission	Grassy aroma and flavours. Moderate fruit intensity. Lingering pungency provides a clean finish.	Destiny Olives
Sherwood Springs Gargano Blend Mumballup, WA	1750	0.5	441	R	76	Silver	Minerva Leccino	Fresh leafy aroma. Strong olive characteristics on the palate. Good bitter finish.	Destiny Olives
Chimes Estate Margaret River, WA	80B3	0.1	396	R	76	Silver	WA Mission	Fresh cut grass aroma. Flavours of ripe and green fruit and white pepper. Good clean finish.	Olio Bello
Medulla Valley Jarrahdale, WA	5255	0.1	411	R	76	Silver	Leccino Frantoio	Good green tomato aroma. Milder fruit with strong bitterness and a light pungency.	

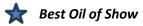
Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Polyphenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)	Processor
Guinea Blend Gingin, WA	F20P	0.2	219	М	76	Silver	Frantoio Picual	Ripe tomato and mint aroma. Fruity and nutty flavours. Mild peppery finish. Good balance.	Self
Arimia Olive Oil Yallingup WA Dunsborough, WA	VALM	0.3	324	R	75	Bronze	Mission Frantoio Pendolino	Green vegetable and grassy aromas. Moderate flavours with some woody notes and a strong bitter finish.	Preston Valley Grove
Hampton Estate Italian Blend Gidgegannup, WA	49A2	0.2	534	R	75	Bronze	Frantoio Leccino Pendolino	Moderate artichoke and green banana aromas. Flavour was overtaken by strong bitterness and pungency.	York Olive Oil
Esslemont Estate Certified Organic Olive Oil Toodyay, WA	7411	0.1	303	R	75	Bronze	WA Mission	Pleasant tomato leaf aromas and flavours. Strong peppery finish.	Self
Genovese Olive Co - Coratina Albany, WA	Z3H9	0.2	215	М	74	Bronze	Coratina	Rocket and green tomato flavours. Firm bitterness that just took away from the fruit. Lingering pungency.	Self
Alexandra Bridge Olives Margaret River, WA	7475	0.2	180	М	74	Bronze	Frantoio Mission	Ripe banana and tropical aromas. Melon flavours with a sweet buttery and light peppery finish.	
Larrikins of Margaret River Cowaramup, WA	0255	0.1	456	R	73	Bronze	WA Mission	Leafy and grassy aromas and flavours. Bitterness was the dominant character on the palate.	Olio Bello

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
Tolcon Gidgegannup, WA	4043	0.1	505	R	72	Bronze	WA Mission Leccino	Grassy and tomato aromas. Medium intensity of flavour and complexity. Distinct peppery finish.	York Olive Oil
Tipsy Oil Mumballup, WA	CPRM	0.5	322	R	71	Bronze	Minerva Leccino Frantoio	Green olive leaf and green banana aromas. Lower flavour intensity. Nutty fruit flavours on finish.	Destiny Olives
Olio Bello - Margaret River Premium Blend Cowaramup, WA	MRPB	0.2	364	R	70	Bronze	Mission Frantoio	Moderate salad leaf and green apple characters. The fruit on the palate was shy compared to the bitterness and pungency.	Self
Cold Pressed from pure "dry land" Arbequina olives grown in the pristine South Coastal region of WA Hopetoun, WA	KEL1	0.3	259	M/R	70	Bronze	Arbequina	Meadow grass aroma. Sweet cinnamon and green almond flavours. Short fruit finish.	York Olive Oil
Rokewood Olive Grove Balingup, WA	1083	0.5	141	D/M	69	Bronze	Leccino	Low floral aroma and olive flavours. Low bitterness and pungency with a clean finish.	Preston Valley Grove
Olio Bello - Leccino Cowaramup, WA	LECC	0.3	333	R	68	Bronze	Leccino	Low to moderate green bean and grassy characters. Moderate bitterness on the finish.	Self
Torbay Olives - Pendolino/Leccino Albany, WA	7114	0.1	330	R	68	Bronze	Pendolino Leccino	Low intensity leafy aroma and flavour. Bitter finish that dominated the olive fruit characters.	Genovese

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 - Leccino/WA Mission Albany, WA	4981	0.2	367	R	68	Bronze	Leccino WA Mission	Stewed apple, green aroma. Nice fresh apple. Nice feel. Balanced nice pungency. Ripe olive, nutty flavour. Nice pepper.	Cooladerra
Yirri Grove 2015 - Frantoio Esperance, WA	YI15	0.1	415	R	68	Bronze	Frantoio	Fresh aroma of cut grass. Artichoke flavours with distinct bitterness and a light oily finish.	Self
Scarlet Robin Olive Oil, Concotton Valley Hastings Wandering, WA	0216	0.1	579	R	67	Bronze	Corregiola Manzanillo	Ripe guava, melon and sorrel aroma and flavour. Strong bitterness and pungency, but has an oily finish.	Tarralea Grove
Torbay Olives - Frantoio Albany, WA	8926	0.2	421	R	66	Bronze	Frantoio	Ripe guava and banana aromas. Green melon flavours with intense bitterness and pungency. Lacks fruit persistence.	Genovese
Nannup Tiger Gourmet Blend Nannup, WA	NPT	0.2	306	R	65	Bronze	Coratina Frantoio Leccino	Citrus and grassy aromas. Moderate flavours with a buttery finish.	Olio Bello
	NB05	0.1	839	R	64			Artichoke and capsicum aroma. One dimensional green flavour with a sharp bitterness.	
	557	0.2	193	М	60			Earthy nose. Low fruit intensity. Greasy feel on the finish suggesting tiredness.	

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)		
	2111	0.2	276	R	58		Ripe fruit tropical aroma following through on palate. Firm bitterness and lighter pungency. Oily finish.		
	3150	0.2	238	М	49			Mustiness detected. Metallic flavours.	
	PD07	0.3	253	M/R	48			Muddy sediment (off milk/lactic character) detected.	
	SLB	0.2	367	R	45			Winey and briney character detected.	

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	HO15	0.2	175	М	94	Gold Ist in Class	Hojiblanca	Fresh salad leaf and green tomato aroma with complexing green banana character. Full flavoursome palate with a balanced pepperyness and bitterness.	Boundary Bend
Talbot Grove Nevadillo York, WA	ISSE	0.2	682	R	86	Gold 2nd in Class	Nevadillo Blanco	Complex aroma of tomato leaf and green beans. An intense robust oil with fresh green fruit flavours with matching strong bitterness. Strongly supported by the Chair.	Destiny Olives
Regans Ford Estate Koroneiki Gingin, WA	OSKO	0.2	506	R	83	Silver 3rd in Class	Koroneiki	Aroma of melon and tropical fruit. Complex blend of sweet and bitter tastes and flavours. Clean finish with a peppery aftertaste.	Self
Nangkita Olives EVOO Nangkita, SA	NGKF	0.1	328	R	82	Silver	Frantoio	Complex herbaceous and citrus eucalypt aromas. Savoury herbal and floral flavours. Distinct bitter finish.	Frantoio
Talbot Grove Frantoio York, WA	CHRI	0.2	446	R	77	Silver	Frantoio	Green banana and leafy aroma. A well balanced robust oil with savoury flavours with solid bitterness and a strong peppery finish.	Destiny Olives
Talbot Grove Manzanillo York, WA	MARI	0.2	493	R	76	Silver	Manzanillo	Full tomato and herb aroma. A robust oil with strong bitterness and pepperyness enhanced by herbaceous flavours.	Sumich
Redhill Oliva - WA Mission Boyup Brook, WA	DIM2	0.1	391	R	76	Silver	WA Mission	Medium fruity aromas including floral. Palate displayed melon flavours and a strong bitterness and pungency.	Frankland River 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
Redhill Oliva - Frantoio Boyup Brook, WA	DIM3	0.2	177	М	75	Bronze	Frantoio	Grassy herbaceous aroma and flavour. Light greasy finish.	Frankland River Olive Co
Olio Bello - Kurunba Cowaramup, WA	KUR1	0.2	461	R	71	Bronze	Corregiola Paragon	A subtle mix of sweet and ripe fruit. A robust oil due to its strong peppery finish.	Self
Rosto Mellow Merriwa, NSW	TLPM	0.2	226	М	71	Bronze	Koroneiki Frantoio Coratina	A pleasant lifted fruity aroma with a fresh mild pungency that came late.	Self
Redhill Oliva - Minerva Boyup Brook, WA	DIM1	0.1	364	R	70	Bronze	Minerva	Fresh aroma and flavours of green tomato and green leaf, but are dominated by bitterness. Persistent pungent finish.	Frankland River Olive Co
Nangkita Olives EVOO Nangkita, SA	NGKL	0.1	341	R	70	Bronze	Leccino	Fresh green fruity aromas and flavours of sweet herbs. Good level of bitterness for fruit.	Leccino
Cobram Estate Premiere Boundary Bend, VIC	PR15	0.2	417	R	68	Bronze	Coratina Koroneiki	Ripe fruit and herbal aromas. Strong bitterness tended to overpower the fruit flavours. A late peppery finish.	Boundary Bend
Rosto Extra Oomph Merriwa, NSW	TLPE	0.2	277	R	66	Bronze	Koroneiki Frantoio Coratina	Green apple fruit aroma. Subtle leafy flavours with distinct bitterness and a milder pungency. Oily finish detracted.	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
Jingilli Devine Frankland, WA	JMA1	0.2	246	M/R	65	Bronze	Frantoio Leccino	Fresh apple aroma. Avocado flavours with a medium level of bitterness and a stronger peppery finish.	Self
	OL07	0.2	286	R	64			Subtle grassy aromas and flavours with a medium level of bitterness and pungency.	
	RFAA	0.4	315	R	64			Green banana and leafy aroma with mild bitterness and a late pepperiness. Short flavour finish.	
	FEDRA	0.2	130	D	64			Light ripe banana aroma with buttery flavours and a subtle peppery finish.	
	RO15	0.2	312	R	60		Subtle green tomato aroma with a strong bitterness that dominates the light grassy flavours.		
	LI15	0.1	156	D/M	49		Low acetic wineyness detected over some tropical ripe fruit characters.		

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
Third Pillar	BBK1	0.2	540	R	87	Gold Ist in Class	Leccino Mission	Green vegetable aroma of capsicum and asparagus. Good flavour of nettle and green almond. Strong pungency and bitterness. Good lingering finish.	Frankland River Olive Co
Grindon Robust	R9713	0.2	394	R	86	Gold 2nd in Class	Corregiola Frantoio Picual	Herbaceous and floral aromas and flavours. A spicy note added to the complexity. Moderate to high bitterness & pungency matched the fruit intensity.	Preston Valley Grove
Grindon Fruity	M3971	0.2	315	R	84	Silver 3rd in Class	Frantoio Picual Corregiola	Excellent fresh aromas of cut grass & spicy rocket. Good fruit depth and balanced medium bitterness & pungency.	Preston Valley Grove
Jeff's Blend	JEFF	0.3	173	М	82	Silver	Frantoio	Freshly mown grassy aroma and flavours. Excellent depth of fruit complemented by a moderate level of bitterness & pungency. A well balanced medio oil.	Barigelli
Golden Grange Olive Oil	1159	0.2	146	D/M	82	Silver	Picual Leccino	Intense fruity aroma of green banana. Green almond lasting fruit on the palate. Finishes with a mild pungency. Refreshing finish.	Self
Golden Grange Olive Oil	2141	0.3	207	М	80	Silver	Picual	Complex green salad, tomato leafy and melon aromas. Moderate fruit on the palate. Medium bitterness and a clean finish.	Self
Tarnagulla Farm	S5RV	0.1	321	R	80	Silver	Volos Kalamata Mission	Fresh aroma of green banana and asparagus. Complex flavour of green olive, capsicum and mild chilli. Pepper finish.	Destiny Olives

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
Golden Grange Olive Oil	1156	0.2	231	М	78	Silver	Picual Frantoio Mission	Green tomato with tropical hints on nose. Ripe melon flavours with a mild pungent finish.	Self
Jingilli Devine	JMA2	0.2	285	R	75	Bronze	Frantoio Leccino	Fresh broccoli and aniseed aroma. Medium tropical fruit & melon flavours. Lingering pepper.	Self
Cooladerra Farm	TN40	0.1	497	R	75	Bronze	Frantoio Leccino Pendolino	Fresh, leafy aroma. Fruit overtones. Herb tomato. Green flavours. Strong bitterness & pungency.	Self
York Olive Oil	TG1C	0.3	397	R	74	Bronze	Frantoio	Aromas of salad leaf and some riper notes. Green tomato flavours with strong peppery finish.	Self
Grindon Delicate	D1397	0.2	324	R	70	Bronze	Coratina Picual Frantoio	Mix of green olive leaf and banana aromas. Lower green banana flavours with a medium pepper finish.	Preston Valley Grove
Cobram Estate Classic	CL15	0.2	226	M	67	Bronze	Picual Barnea	Olive leaf and grassy aromas. Medium fruit with corresponding levels of bitterness. Short flavour on the finish, but had a hint of pepperyness.	Boundary Bend
Golden Grange Olive Oil	1146	0.2	115	D	66	Bronze	Frantoio Leccino Picual	Good intensity of floral and tropical aromas. Buttery flavours with low pungency and bitterness.	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
	1126	0.2	79	D	45			Muddy sediment detected.	

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
Tarralea Grove Lime Infused EVOO Jarrahdale, WA	0215	5a	88	Gold 1 st in Class	Lime	Lovely subtle vibrant lime aroma. Refreshing palate. Clean fresh carrier oil. Great finish.	Self
Jumanga Olives - Garlic Carabooda, WA	NHGA	5b	87	Gold 2 nd in Class	Garlic	Attractive olive and fresh garlic flavours which are in harmony. Lingering flavour with a warm peppery finish.	Self
Tarralea Grove Lemon Infused EVOO Jarrahdale, WA	0315	5a	86	Gold 3 rd in Class	Lemon	Wonderful aroma of fresh lemons. A very useable vibrant olive oil.	Self
Sathya Extra Virgin Olive Oil with Nuja's Infusion - Basil Australind, WA	1503	5b	82	Silver	Basil	Wonderful fresh basil pesto aroma. Clean fresh carrier oil.	Destiny Olives
Cobram Estate Lemon Infused Boundary Bend, VIC	LE15	5a	80	Silver	Lemon	Citrus aroma comes through just right. Smooth delicate palate. Base oil is lovely. Good finish.	Boundary Bend
Preston Valley Grove Chilli Pressed Donnybrook, WA	PC01	5b	80	Silver	Chilli	Medium chilli aroma. Medium strength chilli flavour but in the green capsicum spectrum.	Self
Guinea Grove - Basil Gingin, WA	B781	5b	80	Silver	Basil	Mild sweet basil aroma with hints of mint. The underlying oil shows through. Very useable.	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
Sathya Extra Virgin Olive Oil with Nuja's Infusion - Chilli Australind, WA	1506	5b	76	Silver	Chilli	Chilli Mild green pepper aroma, with a warm heat. Ideal for cooking seafood.	
Jumanga Olives - Chilli Carabooda, WA	2ЈСН	5b	75	Bronze	Chilli	Mild chilli aroma with capsicum flavours. Big hit of chilli heat.	Self
Preston Valley Grove Garlic Pressed Donnybrook, WA	PG15	5b	73	Bronze	Garlic	Dried garlic aroma and flavour. Slight oily mouthfeel.	Self
York Olive Oil - Lemon York, WA	YRTN	5a	72	Bronze	Lemon	Medium lemon aroma and flavour. Bitter finish.	Self
Preston Valley Grove Basil Pressed Donnybrook, WA	PB15	5b	68	Bronze	Basil	Mild basil aroma and flavour. Buttery finish.	Self
Sathya Extra Virgin Olive Oil with Nuja's Infusion - Chilli & Garlic Australind, WA	1507	5b	67	Bronze	Chilli Garlic	Fresh aroma. Garlic flavour was prominent. Pleasant chilli flavour on finish.	Destiny Olives
	LIME	5a	64		Lime	Lime aroma. Less distinct lime on palate. Bitter finish.	

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
	1508	5b	60		Lemongrass Ginger	Very fragrant aroma but ginger character was lacking. Short flavour finish.	
	1509	5b	57		Cinnamon Cloves Cardamom	Clove and cinnamon aroma stood out over any classic Indian spice (cardamom). Strong bitterness.	
	OI15	5b	55		Roasted Onion	Brown fried onion aroma and flavour. Taste also shows some raw onion tastes. The onion flavour overides the oil	
	GI15	5b	51		Garlic	Very strong garlic aroma, following on the palate which dominated the olive flavours.	



THE ROYAL AGRICULTURAL SOCIETY OF WESTERN AUSTRALIA

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