

# The Australian International Olive Awards



The  
AUSTRALIAN  
INTERNATIONAL  
Olive Awards®

# 2020 Results

# The Champion and Best of Show Winners

## Best of Show

- 🏆 Best Extra Virgin Olive Oil of Show Boutique Volume, sponsored by the NSW Department of Primary Industries

**Flinders Island Olives Organic Extra Virgin Olive Oil**

- 🏆 Best Extra Virgin Olive Oil of Show Commercial Volume, sponsored by the NSW Department of Primary Industries

**Cape Schanck Olive Estate Picual**

- 🏆 Best Flavoured Olive Oil of Show

**Rio Vista Olives Basil Pressed**

and

**The Olive Press Limited "Pressed Gold" Rosmarino Blu Toscano**

- 🏆 Best Table Olive of Show

**Wymah Organic Olives Certified Organic Kalamata Olives**



## Best of Southern Hemisphere

- 🏆 Best Extra Virgin Olive Oil Southern Hemisphere - **Cape Schanck Olive Estate Picual**

- 🏆 Best Table Olive Southern Hemisphere - **Wymah Organic Olives Certified Organic Kalamata Olives**



## Best of Northern Hemisphere

- 🏆 Best Extra Virgin Olive Oil Northern Hemisphere - **GOYA EN ESPAÑA S.A.U, Goya® "Organics" Extra Virgin Olive Oil**

- 🏆 Best Table Olive Northern Hemisphere - **GOYA EN ESPAÑA S.A.U, Goya® Manzanillo Stuffed with Tuna Paste**

## Best of Australian

- 🏆 Best Australian Table Olive - **Wymah Organic Olives Certified Organic Kalamata Olives**

- 🏆 Best Australian Extra Virgin Olive Oil - **Cape Schanck Olive Estate Picual**

## Best of State

- 🏆 Best New South Wales/ACT Extra Virgin Olive Oil - **ALTO OLIVES ALTO ROBUST**

- 🏆 Best South Australian Extra Virgin Olive Oil, sponsored by Olive Oil Packaging Service - **Michael's Olives Koroneiki**

- 🏆 Best Tasmanian Extra Virgin Olive Oil - **Flinders Island Olives Organic Extra Virgin Olive Oil**

- 🏆 Best Victorian Extra Virgin Olive Oil - **Cape Schanck Olive Estate Picual**

- 🏆 Best Western Australian Extra Virgin Olive Oil - **Tarralea Grove Barouni**

## Champion and Reserve Champion Extra Virgin Olive Oil by Class

- 🍷 **Champion Mild Extra Virgin Olive Oil - Boundary Bend Olives Cobram Estate Light**  
*Reserve Champion - The Olive Nest & 1838 Wines Kalamata*
- 🍷 **Champion Medium Extra Virgin Olive Oil - Mount Zero Olives Frantoio Extra Virgin Olive Oil**  
*Reserve Champion - Flinders Island Olives Organic Extra Virgin Olive Oil*
- 🍷 **Champion Robust Extra Virgin Olive Oil - Taralinga Estate Olive Oil Robusto**  
*Reserve Champion - Tarralea Grove Barouni*
- 🍷 **Champion Non-Packaged (Bulk) Extra Virgin Olive Oil - Nasmin PTY LTD, Nasmin FS-17**  
*Reserve Champion - Lisadurne Hill 'Hill Paddock Blend'*
- 🍷 **Champion Spanish Varietal Extra Virgin Olive Oil - Cape Schanck Olive Estate Picual**  
*Reserve Champion - Boundary Bend Olives Cobram Estate Ultra Premium Hojiblanca*
- 🍷 **Champion Italian Varietal Extra Virgin Olive Oil - Geelong Region Olives Golden Plains Taggiasca**  
*Reserve Champion - Cape Schanck Olive Estate Coratina*
- 🍷 **Champion Greek Varietal Extra Virgin Olive Oil - Romley Estate Grand Reserve Koroneiki**  
*Reserve Champion - Boundary Bend Olives Cobram Estate Ultra Premium Coratina*
- 🍷 **Champion Other Varietal Extra Virgin Olive Oil - Romley Estate Family Reserve Hardy's Mammoth**  
*Reserve Champion - not awarded*



## Champion and Reserve Champion Flavoured Olive Oil by Class

- 🌿 Champion Flavoured and or Infused Olive Oil - **Fedra Olive Grove Lemon Myrtle, Garlic & Thyme**  
*Reserve Champion - Rio Vista Olives Awesome Food Co. Juniper Infused*
- 🌿 Champion Agrumato Olive Oil - **Rio Vista Olives Basil Pressed and The Olive Press Limited "Pressed Gold" Rosmarino Blu Toscano**  
*Reserve Champion - Longridge Olives Blood Orange Olive Oil*



## Champion and Reserve Champion Table Olives by Class

- 🌿 Champion Table Olives – Class 11 Green Olives - **GOYA® EN ESPAÑA S.A.U Manzanilla Whole Green Olives**  
*Reserve champion – not awarded*
- 🌿 Champion Table Olives – Class 12 Medley of Olives - **Rokewood Olive Grove Mixed Variety Table Olives**  
*Reserve champion – not awarded*
- 🌿 Champion Table Olives – Class 13 Olives Turning Colour & Black Olives - **Bruny Island Olives Paragon Olives**  
*Reserve champion – not awarded*
- 🌿 Champion Table Olives – Class 14 Kalamata Olives - **Wymah Organic Olives Certified Organic Kalamata Olives**  
*Reserve Champion - Gooramadda Olives Kalamata*
- 🌿 Champion Table Olives – Class 15 Wild Olives - **Bruny Island Olives, Bruny Island Corregiola Olives**  
*Reserve Champion - Australian Olive Company, Australian Olive Company Koroneiki*
- 🌿 Champion Table Olives – Class 16 Dried Olives – not awarded
- 🌿 Champion Table Olives – Class 17 Stuffed Olives - **GOYA EN ESPAÑA S.A.U, Goya Manzanillo Stuffed with Tuna Paste**  
*Reserve Champion - GOYA EN ESPAÑA S.A.U, Goya Manzanillo Stuffed with Salmon Paste*
- 🌿 Champion Table Olives – Class 18 Specialty Olives – not awarded  
*Reserve Champion –not awarded*



## Extra Virgin Olive Oil Results

### Gold Medal Winners



#### Cape Schanck Olive Estate Picual 95/100 Class 5A

A deep intense aroma of winter grasses, country herbs, green almond, tomato leaf and freshly crushed green olive. Transfers well with delicious strong flavours. Tasty mouth opens to a landscape of sensations of rocket, almonds and raw artichoke. Well-balanced into a full body where the bitterness and pungency go together in a dynamic and harmonious way. The oil has a bold finish with a warm chilli kick and balanced persistence.

- 🌿 **BEST EVOO IN SHOW**
- 🌿 **BEST EVOO IN SOUTHERN HEMISPHERE**
- 🌿 **BEST EVOO IN AUSTRALIA**
- 🌿 **BEST EVOO FROM NSW/ACT**
- 🌿 **BEST IN CLASS 5**



#### Taralinga Estate Olive Oil Robusto

93/100 Class 3

Fresh notes, with bitter almond, grass, tomato leaf, banana skin and basil. Very abundant and intense aroma. Clean in mouth with fresh powerful flavour and added floral and fig notes. Excellent transfer. Good texture with high pungency and bitterness. Balanced and persistent with very high complexity.

- 🌿 **BEST IN CLASS 3**



#### Mount Zero Olives Frantoio Extra Virgin Olive Oil

92/100 Class 2

Very green and fresh profiles of artichoke, cut herbs, green almond and rocket. Good flavour transfer with fragrant notes. Clean mouthfeel. Creamy texture with high bitterness and medium pungency. Balanced with long length and good complexity.

- 🌿 **BEST IN CLASS 2**



#### Tarralea Grove Barouni

92/100 Class 3

Fresh green fruitiness, grassy, tomato, fig leaves and chamomile. Excellent transfer with abundance of exotic fruits and banana on the palate. Clean mouthfeel, good texture with balanced high bitterness and pungency, long length. A lot of good appreciated flavours with high complexity.



#### Flinders Island Olives Organic Extra Virgin Olive Oil

91.5/100 Class 2

Ripe and green fruitiness, fresh vanilla, red fruit, canella and floral aromas, with good combination between ripe and green. Abundant aroma with good transfer. Clean mouthfeel with medium to high balanced bitterness and pungency. Very persistent and good complexity with abundant aroma.



#### Chapman River Olives Chapman River Fruity (Queen of Spain & Coratina)

91/100 Class 3

Fresh tomato, basil, menthol, peach and red fruits' aroma of high intensity. Good transfer. Clean in mouth with good texture. High and very balanced bitterness and pungency, with long length. High complexity and flavour.



#### Geelong Region Olives Golden Plains Taggiasca

91/100 Class 5B

An attractive delicate oil. Fresh tropical green fruit and ripe olive aromas of moderate intensity. Good transfer. The oil opened up in the mouth and became more complex with tropical fruit, soft salad leaves and a hint of green apple. Balanced. Good olive fruity persistence with a light chilli pepper finish that lingers.

- 🌿 **BEST IN CLASS 5B**



**Maluka Estate Otway Olives Picual**

**91/100 Class 3**

Abundant aroma of interesting green combinations of rocket, grass, artichoke, bitter almond, menthol and tomato leaf. Good flavour transfer with the addition of creamy apple. Clean in the mouth with flavours easy to differentiate. Creamy oil with high quality of bitterness, balanced with very long length. High complexity with a very good combination of aromas and flavours.



**Throon P/L Michael's Olives Koroneiki**

**91/100 Class 3**

Springtime fantasy with fresh green fruits and herbs. Sage, rocket and pear salad. Excellent transfers to palate with additional mint, and apple flavours. Clean mouthfeel with strong fruit flavours. Pepper and bitterness are harmonised and warm with a long and bold lingering finish.



**Boundary Bend Olives Cobram Estate Robust**

**90/100 Class 2**

High intensity fresh fig leaf, tomato leaf, artichoke and grass aroma. Waldorf salad aroma and flavour. Great transfer with additional savoury flavours. Intense and strong. Good texture with high and balanced bitterness and pungent long aftertaste. Well-balanced.



**Cape Schanck Olive Estate Coratina**

**90/100 Class 5B**

Very fresh green fruitiness aroma with bitter almond, pear, artichoke, rocket, herb, banana peel, tomato leaf and fennel. High intensity excellent flavour transfer with different flavour and tastes fresh. Good clean texture with moderate to high bitterness and pungency. Balanced with long length. High complexity.



**Leaping Goat Olive Oil Extra Virgin Olive Oil**

**90/100 Class 2**

Green fresh aromas of artichoke, herbs, tomato vine, kiwi and salad leaves. Clearly distinguishable with good transfer. Clean mouth feel, good texture with high balanced bitterness and pungency. Persistent in mouth with a pleasant lingering spicy pepper finish. Good complexity.



**Lentara Grove Frantoio**

**90/100 Class 2**

Fresh aromas combining green and ripe characters - nutty, almond, rose petal, mixed spice, apple, vanilla and green tea. Very good flavour transfer with intensity increasing in mouth. Complex. Attractive mouthfeel with textured bitterness and pungency. The finish was uplifting, balanced and with long persistence.



**Boundary Bend Olives Cobram Estate Ultra Premium Hojiblanca**

**89/100 Class 5A**

Fresh green spinach, green bean and tomato leaf with excellent transfer. Cut grass and red apple on palate. Creamy attractive mouthfeel. Light mouthfeel with mild pepper and bitterness. A mild zing to the lingering finish. Complex and delicious delicate oil.



**Gooramadda Olives Mel's Blend**

**89/100 Class 2**

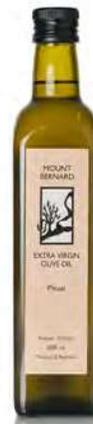
Passionfruit, pineapple, tomato ripe fruit, and fig leaves in the nose, very aromatic and intense. The palate is clean and full of flavour with medium bitterness and pungency. An intriguing oil with complexity and a lingering length.



**GOYA® EN ESPAÑA S.A.U**  
**Goya® "Organics" Extra Virgin Olive Oil**

**89/100 Class 3**

Fresh intense aromas of salad leaves, tomato vine, green apples and cut grass. Excellent transfer to the palate with complex fruit flavours of custard apple and tropical fruits. Well-balanced bitterness and tingling pungency, a lovely clean mouthfeel on a long finish. A harmonious oil.



**Mount Bernard Olives Picual**  
**89/100 Class 2**

Fresh aromas of tomato leaf, olive fruit and tobacco leaf. Excellent transfer with additional wet grass and green apple notes. Light creamy mouthfeel with moderate black pepper pungency and balanced bitterness. Long persistence with a lingering chilli warmth.



**Maluka Estate Otway Olives Picual**  
**89/100 Class 5A**

Intense clean and fresh green fruitiness of tomato leaves, cut grass, olive leaves, aromatic herbs and banana peel. Mouth flavour develops fast confirming the nose with the addition of much more complex undertones like lettuce, fig leaves, green tea, vanilla cake, cinnamon notes and fresh mint. Mouthfeel is both sweet and bitter with delayed pungency that develops robustly. Rounded, intense and balanced with a very long after-taste. A beautiful oil.



**Maluka Estate Otway Olives Estate Blend**  
**89/100 Class 3**

Clean green fruitiness quite complex with green banana, green almond, mown grass, apple and slight cinnamon notes that become stronger green mouth flavours like olive leaves, arugula, artichoke and banana peel. Sweetness perception with fast bitterness and final pungency that gives a medium strong mouth feeling. The global perception is very interesting where nose and mouth aroma are complementary.



**Rio Vista Olives Mount Torrens Blend**  
**89/100 Class 2**

Green fruity aromas that transferred well to the palate. Flavours include grass, herbal, artichoke, rocket and green banana. Medium bitterness and slowly developing chilli pungency which lingers and builds. Medium complexity. Good overall balance of fruit, bitterness and pungency.



**ALTO OLIVES ROBUST**  
**88/100 Class 2**

Green banana, fresh spices, green grass and fresh picked strawberry aromas, with the pepper of rocket. Delicious flavours on the palate with a clean fresh mouthfeel. Good balance of bitterness and pungency. Reasonable complexity. Harmonious with a long persistence.



**Aldi Stores 'The Olive Tree Australian Extra Virgin Olive Oil 1L-Classic'**  
**88/100 Class 2**

Fresh attractive aromas of ripe olives, peach, citrus, apple, herb, grass and salad leaves. Excellent transfer to palate with additional flavours of tropical fruit, passionfruit and floral notes. Clean and fresh. Light creamy mouthfeel with low bitterness and a pleasant low-level black pepper finish that builds. Very well-balanced and harmonious with warmth and resonance.



**Romley Estate Family Reserve**  
**89/100 Class 5D**

Clean and fresh fruitiness with both green and ripe aroma remembering green almond, cut grass, green apple and peaches. The mouth profile matches the nose enhancing the ripe notes from passionfruit and exotic undertones with very good transition to sweetness, medium bitterness and slight pungency and astringency. The overall perception is fresh, complex, balanced with a quite a long after-taste.

 **BEST IN CLASS 5D**



**Boundary Bend Olives Cobram Estate Ultra Premium Picual**

**88/100 Class 5A**

Freshly cut grass and herbal aromas with good intensity. Excellent transfer with more flavours of peas, asparagus and artichoke on the palate. Creamy mouthfeel with a moderate persistence in pungency and bitterness. Lingering finish.



**Cape Schanck Olive Estate**

**Leccino 88/100 Class 3**

Clean fresh green apple, rocket, green capsicum and malt biscuits. Excellent transfer from aroma to palate with a tomato leaf, sorrel and late tropical notes. Very textured with creamy light mouthfeel. Spicy but balanced pepper and bitterness. Long flavourful herbaceous length. It just keeps on giving. Delicious.



**Lauriston Grove Manzanillo**

**88/100 Class 3**

High green intense fruitiness, rich green leaves, cut grass, aromatic herbs, green banana and other vegetables leaves. Flavours on the mouth confirm the nose aromas with quite high intensity. The flavours are matched with the robust bitterness and astringency, whereas pungency is evident but not aggressive.

The global perception is fresh, clean, balsamic and balanced with high intensity.



**Summers Thoroughbreds Pty Ltd**

**Olio Zito Frantoio**

**88/100 Class 3**

A complex persistent aroma of fresh citrus, grass, green olive, pine needle and herb aromas transferring to the palate that continue to build on aromas. Light mouthfeel with balanced bitterness and intense tingling warm chilli pungency and spicy pepper.

Very good bitterness works well with the lingering sweet sensation providing a very good contrast. Good complex length.



**Prema Bros Pty Ltd Francesco**

**88/100 Class 2**

Full of beautiful aromas of green grass, artichoke leaf, green peas and apple. Following with good transfer, and additional complexity of tropical fruit, banana and herbal notes.

The mouthfeel is light with good bitterness and pungency balance, and a lingering fruit-filled finish. A good harmonious oil.



**Rio Vista Olives Augusto**

**88/100 Class 2**

Fresh almond, rocket, artichoke, tomato and banana skin. Good transfer to mouth with abundant fruit flavours.

Good clean light texture, with balanced medium to high bitterness and pungency.

Long length, very good complexity.



**Rio Vista Olives Il Misto**

**88/100 Class 3**

Fresh pronounced aromas of cut grass, salad leaves and soft herbs. Good transfer to the palate with a green tea and herbal flavour. A clean creamy mouthfeel, textured bitterness and pungency. A lingering spicy warmth.



**Romley Estate Grand Reserve**

**88/100 Class 5C**

Fresh complex aromas of artichoke, rocket, red berry, blossom and herbs. High intensity with abundant aroma. Great transfer. Creamy texture with high bitterness and pungency, balanced with long length. Rounded and full on the palate. High complexity.

 **BEST IN CLASS 5C**



**Nasmin PTY LTD Nasmin FS-17  
88/100 Class 4**

Abundant fresh ripe and creamy apple, apple blossom cut grass and pine needles. Great transfer and creamy light mouthfeel and hints of lavender. Lovely texture with robust spicy bitterness and pungency. The finish was balanced with persistence.

**BEST IN CLASS 4**



**The Village Olive Grove Late Harvest**

**88/100 Class 2**

Aromas of confection with sweet pea flowers, green tomato and citrus leaf. Transfers well with a creamy texture, delicious and clean mouthfeel. The finish was excellent and harmonious. Well-balanced bitterness and pepper that lingers with abundant fruit. This is a most interesting oil.

**Wollundry Grove Olives Distinctive**

**88/100 Class 3**

High intense, fresh and clean green fruitiness characterised by cut grass, green tomato, aromatic herbs and other green undertones. Light sweetness is quickly overlapped by a medium bitter, astringent and pungent perception enriched by a very complex mouth flavour with green banana, tomato leaves and artichoke. Reminiscent of biting into fresh green olives. The overall profile is robust but balanced with a final fresh mouthfeel.



**Lauriston Grove Hardy's Mammoth**

**87/100 Class 2**

Fresh, clean and intense green fruitiness with artichoke, cut grass, tomato plant and fresh mint. Aromas more than continue in the mouth where flavours develop at the same time as mouth sweetness. Tingling bitterness turns into medium astringency and a final medium pungency. Clearly green aftertaste with artichoke and the experience of biting a fresh green olive. The overall feeling is for an intense, balanced and rounded very good quality virgin oil.



**Domaine Adonis Domaine Adonis Blend**

**87/100 Class 3**

Passionfruit, guava and citrus aromas. Excellent flavour transfer. Creamy light mouthfeel with bitter nettle, sweet tropical, citrus and perfume flavours. Moderate pungency and bitterness with balanced astringency. Long lingering flavours and a warm finish.



**Diana Olive Oil Holdings Pty Ltd Diana Novello**

**87/100 Class 2**

Green aromas of tomato leaf, rocket, artichoke and chilli leaf with medium to high intensity. Good flavour transfer with additional herb, apple and green almond notes. Clean creamy mouthfeel and persistent lingering chilli pungency with a hint of astringency. Full green harmonious flavours with complexity.



**Lisadurne Hill Angus**

**87/100 Class 5B**

Abundant fresh aromas with green almond, wet grass, banana skin and green apple. High flavour intensity and good transfer and a light creamy mouthfeel. Balanced bitterness and pungency lasting a long time on the palate. A harmonious oil.



**Rio Vista Olives Elisi Grove Signore**

**87/100 Class 5B**

Fresh aromas of green capsicum, pea shoots and wet grass. Intense aromas transfer to palate with extra rocket and salad leaves. Clean light mouthfeel with well-balanced bitterness and pungency that remains on the finish. Long flavourful length with a pleasant lingering spice.





### **Rio Vista Olives Koroneiki**

**87/100 Class 5C**

Green intense clean fruitiness, very expressive and singular, with olive leaves, banana peel, rose petal and floral aroma. Mouth flavour reinforces the singularity through boosting the rose-plant leaves and flower perception complemented with complex green leaf undertones. The mouthfeel is bitter and clearly astringent with medium warm pungency. The global perception is intense, fresh and very particular.



### **Rio Vista Olives Gigi**

**87/100 Class 3**

Fresh and clean green fruitiness with wide range of leaves like cut grass, arugula and lettuce and some floral undertones. Very rich and complex mouthfeel complex in aroma that confirm the aroma. Progressive and immediate mouth bitterness develops that finishes with a medium astringency that enhances the fresh and green flavour. Medium pungency and delayed sweetness complementing the green olives taste. The final perception is intense, green, complex and balanced.



### **RP & JA Goddard Coronea Grove Frantoio**

**87/100 Class 2**

Complex fruit aromas of marzipan, almond meal, green beans, tomato leaves and herbs. Good transfer to palate with extra wild cinnamon, camomile and banana flavours evident. Creamy mouthfeel with intensely textured bitterness and a lingering pungency. Harmonious and appealing. Flavours carry through with persistence.



### **The Olive Press Limited "Pressed Gold" Two Sheds Tuscan Blend**

**87.5/100 Class 3**

Fresh and clean green fruity reminiscent of cut grass, green banana and tomato leaves with very good mouth development. Additional flavours of green banana, artichoke, banana peel, slight citrus and green walnuts with medium to high intensity. Nice mouth balance between sweetness, bitterness, astringency and a delayed medium pungency. Global perception is fruity, balanced with a fresh mouthfeel.



### **Boundary Bend Olives Cobram Estate Ultra Premium Coratina**

**86/100 Class 5C**

Aromas of fresh picked apples, tomato, herb and wet grass. Transfers well, with a good degree of intensity. Light mouthfeel. The bitterness is textured and in balance with the pepper and bitterness. A lingering spicy warmth.



### **Cradle Coast Olives Essence of the Cradle**

**86/100 Class 2**

Beautiful fresh cut grass with herbaceous tones. Transferring beautifully with all the delicious flavours coming through, with pepper notes. The finish had a long harmonious persistency.



### **Diana Olive Oil Holdings Pty Ltd Diana Red Label**

**86/100 Class 2**

Attractive nose with fresh green herbs, rocket, green peas, cinnamon and floral undertones. Transfers well to the palate where more flavours of tomato, banana and aniseed can be tasted. Clean creamy mouthfeel with balanced yet endless building bitterness and mountain pepper pungency. Complex and interesting.



### **Dominium Premium**

**86/100 Class 3**

Fresh clean aromas red and green apple skin, fig, chocolate, coffee, sorrel and herbs. Great transfer with flavour more intense on the palate. Light creamy mouthfeel with spicy texture. Abundant bitterness and pepper that is balanced. Finishes cleanly with a long length.



### **Flinders Island Olives Season's Blend**

**86/100 Class 2**

Intense floral aromas, courgette flowers, citrus peel, green banana and tobacco leaf. Excellent with a burst of flavour on the palate. Complex flavours and textured mouthfeel. Fresh on the palate with balanced bitterness and warming white pepper pungency. Slightly drying on the gums with a long lingering spicy finish.



### **Manna Hill Estate Frantoio**

**86/100 Class 2**

Fresh green fruitiness, apple, green almond, oregano and floral notes on aroma. Flavour increasing with excellent transfer, easy to identify. Additional spiciness, cinnamon and menthol on palate. Good texture, with big pungency and moderate bitterness. All components balanced with long length and high complexity.



### **OLIVKO Chetoui**

**86/100 Class 3**

An intense fresh green olive aroma with complex mix of green banana, tomato leaf, green peas, almonds, fig, and lavender on nose and palate, along with floral apple notes. Beautiful mouthfeel, medium creamy body, and a long persistent black pepper pungency that starts slowly and never finishes. Well-balanced texture with artichoke and soft sweet almond. Clean, fresh, intense, green and lovely.



### **Rio Vista Olives Signore**

**86/100 Class 5B**

Good combination of fresh green olive fruit, almond, artichoke, grass and herb aroma of high intensity. Good flavour transfer with apple and fragrant notes. Clean mouthfeel, with creamy sensation and high pepper pungency balanced with long length. Rounded and full on the palate. High complexity.



### **Maluka Estate Otway Olives Frantoio**

**86/100 Class 3**

Intense aroma of fresh olive, dark green herbs, apple and chicory that transfers to the palate. Light mouthfeel that comes alive with the power of a chilli pungency and the bitterness of wild chicory. Very good harmony. Clean and complex with a lingering finish. Impressive.



### **Mount Bernard Olives Frantoio**

**86/100 Class 3**

Fresh clean aromas of very good intensity. Tomato leaf, green apple, fresh green herbs and cut grass. Very good transfer with more complex green flavours of capsicum and green olive. Creamy mouthfeel. Texture is well-rounded. Very well-balanced with a smooth roller coaster finish of fruity, bitter, pungent alternating. Very complex.



### **Rio Vista Olives Nevadillo**

**86/100 Class 5A**

Fresh ripe tomato, tomato leaf, red fruits, fig and bay leaf. High intensity and easy to identify with good flavour transfer. Clean in mouth with flavours obvious to palate with extra guava and tropical fruit. Good texture with high and pleasing pungency and bitterness. Balanced with long length and high complexity.



### **W2 Olives Extra Virgin Olive Oil**

**86/100 Class 3**

Fresh grass, tomato vine, sage and fresh olive aromas on a harmonious nose with notes of green apple, banana skin and rosemary. A tasty complex mouthfeel with intriguing bitterness and a green astringency that is well-balanced with flavours of cinnamon, pine needles and aromatic herbs. The oil finishes in a lovely long and persistent white pepper pungency. Complex, elegant and green.



**Summers Thoroughbreds Pty Ltd  
Olio Zito Blend**

**86/100 Class 2**

Fresh lifted aromas of cinnamon, cut grass, sorrel, citrus leaf, lemon grass and green banana. Great transfer with complex fruits on the palate with a rounding off of cayenne pepper and tropical notes. Creamy mouthfeel with good mouth development from sweet to bitter and astringent with a delayed pungency. Well-balanced with aroma intensity. Great harmony and fantastic global and elegant expression. A long tasty finish that keeps on giving. A well-rounded oil.



**SILVER MEDAL  
WINNERS**



**Chapman River Olives  
Fruity (Queen of Spain  
& Frantoio)**

**84/100 Class 2**

Intense interesting fresh clean and ripe aroma, with tropical fruit character. Very complex in the nose where mango, banana, apple, pineapple and more fruits develop with cut grass notes. Aroma transfers to the mouth though with less intensity. Medium bitterness, moderate pungency of chilli ginger, but gentle and persistent with the fruit flavours lasting to the finish.



**Maluka Estate Otway  
Olives Frantoio**

**84/100 Class 5B**

Medium intense nose with both ripe and green aromas of cinnamon, ripe almond, vanilla, floral notes and green banana. The mouth retro nasal aroma matches the nose but slightly less complex. Warm creamy mouthfeel with astringency, sweetness and delayed pungency that becomes heated and overlaps the final mouth feel on the length. A spicy moderate finish.



**Empire 37 Organic**

**84/100 Class 3**

Fresh green artichoke, earthy bitter greens, endive and a hint of banana and perfumed roses. Moderate transfer to palate with fruit characters not as intense. Creamy mouthfeel with balanced astringency, textured bitterness and black pepper pungency. Long length.



**Murray Gums Estate  
Frantoio**

**84/100 Class 2**

Fresh, herbaceous aroma with meadow hay, green tea, asparagus and some fresh nutty notes. Moderate to high intensity. Very good transfer to the mouth. Clean mouthfeel. The flavours fade a little in the mid-palate. Moderate bitterness and a long pleasant chilli-pepper finish. Well-balanced. Reasonable complexity.



**Rio Vista Olives Elisi  
Grove Koroneiki**

**84/100 Class 5C**

Fresh green grass, herb, rose petal, banana and ripe tomato on the nose transferring to palate - with additional lemon and floral notes. Flavours on palate are not as intense on the nose. Light mouthfeel. Building chilli pungency, balanced bitterness and gripping astringency. Long lingering length.



**Rio Vista Olives Elisi  
Grove Kalamata**

**84/100 Class 5C**

Tomato on the vine with pea shoot and green olive fruit aroma. Transferring well to the palate, with a creamy texture, clean mouthfeel and lingering aftertaste. Well-balanced bitterness and persistent white pepper pungency with good intensity.



**Geelong Region Olives  
Mt Moriac Olives Estate  
Spanish**

**83/100 Class 2**

Aromas with green apple, herb and banana. Good intensity with beautiful complexity. Good transfer with hints of dried peach and nuts. The mouthfeel is light with persistence and balanced pepper and bitterness. A good finish.



**Domaine Adonis  
Koroneiki**

**83/100 Class 3**

Classic tomato, basil, nettle, rocket and green salad herb aromas. Good flavour transfer to the palate with a spicy bitter almond creamy mouthfeel. A savoury and textured oil with stinky astringency and bitterness and late building black pepper. Well-balanced with moderate length.



**Boundary Bend Olives  
Cobram Estate Light**

**83/100 Class 1**

Fresh clean ripe aroma, with tropical fruit and complex mango, banana, apple, pineapple develop and join with cut grass notes. Aroma remains in the mouth though but with less intensity. Clean sweetness is completed by a balanced and lengthy bitterness and pungency. Aroma is very interesting and mouth is balanced.

• **BEST IN CLASS 1**



**Geelong Region Olives  
Barwon River Olives  
Picual**

**83/100 Class 5A**

Strong sweet herb, tomato vine, green apple and pineapple sage aromas. Ripe notes that transfer well to the palate. A medium intensity oil with good fruit flavours, balanced bitterness and pungency with a clean finish.



**Kyneton Olive Oil  
Family Selection**

**83/100 Class 2**

Complex aroma with tropical fruit, fresh nuts, ripe olives, banana and grassy notes. Good intensity. Very good transfer to the palate. Clean mouthfeel. Good texture, smooth and creamy with moderate bitterness. Late, building chilli pepper pungency dominates the finish. Good complexity.



**Longnan Xiangyu Olive  
Development Co., Ltd.  
Xiangyu Coratina**

**83/100 Class 2**

Intense aromas of eucalypt, cut grass and woody herbs. Strong transfer to the palate, with overriding green bitter herbal and green apple flavours. Clean mouthfeel, good bitterness and pungency, but a slightly astringent bitter finish.



**Old Cotton Tree Grove  
OCTG**

**83/100 Class 3**

Vanilla, green apple, herb, lychee, curry leaves, chai latte cinnamon in the nose and palate. Grassy texture in the mouth with the flavours transferring to the nose slowly. Firm bitterness and spiciness adding richness to the finish. Very interesting oil.



**Cradle Coast Olives  
Paragon**

**82/100 Class 2**

Fresh straw, hay, green almonds, banana skin and green beans in the nose. The mouth is clean with balanced bitterness and overpowering pungency. Very persistent flavours. The oil is interesting and well made.





**Mount Zero Organic Extra Virgin Olive Oil**  
**82/100 Class 2**

Intense tomato leaf aroma with asparagus notes. Clean and fresh. Low to moderate transfer. Flavours not as intense in the mouth. Clean mouthfeel with moderate levels of astringency. Good texture, reasonable complexity and a long finish.



**The Olive Press Limited "Pressed Gold" Bone Gully Oilmaker's Blend**  
**82/100 Class 3**

Fresh aromas of green grass, citrus peel, green olive and herb. Moderate intensity. Good flavour transfer. Clean mouthfeel. Good texture with high levels of bitterness and pungency. Reasonable complexity. Late building chilli pungency features on the finish.



**Geelong Region Olives Mt Moriac Olives Estate Tuscan**  
**81/100 Class 2**

Good fresh aromas of green olives, fresh herbs, rocket and fresh cut grass. Moderate to high intensity. Good transfer and complexity. Green banana, grass and bitter herbs in the mouth. The moderate level of astringency dominated the finish. Good persistence.



**Oils of Milawa Mission**  
**82/100 Class 2**

Fresh aromas of green grass and green banana skin. Moderate intensity. Good flavour transfer, clean mouthfeel with strong bitterness and moderate pungency. Reasonable complexity and length.



**The Olive Nest & 1838 Wines Kalamata**  
**81/100 Class 1**

Attractive nose with green apple, ripe tropical fruits, fresh orange and cinnamon. Moderate transfer with excellent flavours. Creamy mouthfeel showing low bitterness and pungency, but very good definition and balance.



**Forth Valley Olive Grove Frantoia**  
**80/100 Class 2**

Medium intensity of fresh green banana, banana skin, apple and almond. Good flavour transfer. Fresh in the mouth, moderate bitterness and hot chilli pepper pungency. Balanced with long length, reasonable complexity.



**Ashbolt Farm Red Label**  
**80/100 Class 2**

Complex aromas of fresh salad leaves, rocket, herbs and green apple. Good transfer with additional flavours of tomato vine. High intensity of flavours with a clean mouthfeel. Moderately high level of bitterness overpowers the flavours in the mouth. A long grassy, bitter and chilli pepper finish.



**Australian Olive Company Mediterranean Gold Phoenician Extra Virgin Olive Oil**  
**80/100 Class 2**

Fresh, clean aroma of moderate intensity. Tropical fruits, tomato, ripe banana, ripe apple and floral notes. Good transfer to the palate. Good texture with mild bitterness and a moderate pungency that arrives late and builds. Reasonable complexity.



**Aldi Stores The Olive Tree Australian Extra Virgin Olive Oil 1L Classic**  
**80/100 Class 5B**

Medium fruitiness with both green and ripe fruit, green almond, cut grass, honey and floral undertones. Sweet and dry mouthfeel with low bitterness and minor pungency. Flavours of fresh nuts, flowers and spices feature on the palate. The overall perception is balanced and singular.



**Nullamunje Olive Oil Pty Ltd Nullamunje**  
**80/100 Class 3**

Fresh aroma of green herbs, green almond, banana, fig, green apple and spices. Moderate transfers to palate. Clean mouthfeel, moderate bitterness and pungency. Balanced with a long warm length on the palate. Good complexity.



**Castel Gelluli Chemlali**  
**79/100 Class 2**

Clean spicy floral nose with green almond and hints of radicchio and chicory. Moderate transfer with a creamy mouthfeel. Mild pepper with a nutty bitter finish and warm sorrel finish.



**Cockatoo Grove Signature Organic Extra Virgin Olive Oil**  
**79/100 Class 3**

Strong green vegetable notes with ripe apple and blossom. Transferred well with a fresh clean mouth feel. Nice low but balanced bitterness and pungency. Long flavourful length.



**GOYA® EN ESPAÑA**  
**S.A.U Goya® Robusto**  
**Extra Virgin Olive Oil**  
**79/100 Class 2**  
 Moderate aromas of green grass, spice and red apple notes. Moderate transfer with a clean mouthfeel and good texture. Moderate bitterness and pungency with a reasonable complex finish.



**Lauriston Grove**  
**Frantoio**  
**79/100 Class 3**  
 Complex intense fruit aromas of rocket, almonds, artichoke, herbs and aniseed. Good transfer to palate. Creamy, silky mouthfeel. Very persistent, lingering flavours and warmth of chilli pungency.



**Lisadurne Hill 'Hill Paddock Blend'**  
**79/100 Class 4**  
 Fresh aromas of green grass, green apple, salad leaves and artichoke. Moderate intensity. High flavour transfer with fragrant notes and raw spinach flavours. Balanced bitterness and pungency. Clean mouthfeel with a good finish slightly dominated by the bitterness.



**Mount Bernard Olives**  
**Leccino**  
**79/100 Class 2**  
 Fresh aromas of golden delicious apple, artichoke and kiwi fruit. Good transfer with complex flavours of artichoke, kiwi fruit and salad leaves. Creamy fresh mouthfeel with well-balanced moderate bitterness and good persistent pungency.



**The Village Olive Grove**  
**Early Harvest**  
**79/100 Class 2**  
 Ripe medium-high aroma of cinnamon, almonds, banana and cherry. Moderate transfer to palate. Sweet mouthfeel with a continuous chilli pungent note that overlaps the mouth perception. Aroma and flavours are very interesting. Black pepper pungency on the finish.



**Geelong Region Olives**  
**Barwon River Olives**  
**Frantoio**  
**78/100 Class 5B**  
 Green, herbaceous intense aroma. Fresh green olives, green apple and hints of tomato leaf. Good complexity. Good transfer to the mouth with green notes dominant. Clean mouthfeel. Good texture. Strong chilli pepper pungency overpowers fruit a little.



**Devon Siding Olives**  
**Frantoio**  
**78/100 Class 2**  
 Clean aroma of fresh green banana, artichoke, salad leaf and soft herbs of moderate intensity. Good transfer to a palate of green flavours. Building chilli pungency to finish. Balanced with a long length and persistence.



**Boundary Bend Olives**  
**Cobram Estate Classic**  
**78/100 Class 1**  
 Mild green grass, salad leaves and spicy pome fruit aromas. Good transfer to palate. Light mouthfeel. Good length of persistence of flavour and pungency. Moderate lasting finish.



**Woodside Farm**  
**Frantoio Leccino**  
**78/100 Class 2**  
 Intense green grass, tomato leaf, fresh capsicum, with bright and warm peppery spice. Good flavour transfer with clean crisp mouthfeel and long persistent peppery finish. Harmonious oil with green notes and kicks of spice.



**ALTO OLIVES**  
**DELICATE**  
**77/100 Class 1**  
 Aromas of ripe banana, spice and green grass. Moderate transfer of flavours to palate. Creamy mouthfeel but a little flat with moderate pepper and bitterness. Short to medium finish.



**Paringa Ridge Pty Ltd**  
**Leontyna White Label**  
**77/100 Class 3**  
 Fresh green grass, rocket, apples and tomato vine aromas. Good texture, good transfer, clean mouthfeel with moderate flavour intensity, bitterness and pungency. Balanced with a moderate to long length.



**RP & JA Goddard**  
**Coronea Grove**  
**Frantoio Leccino Blend**  
**77/100 Class 2**  
 Fresh aromas of green olives, spearmint, fennel, green banana and spice. Good complexity on the nose. Good transfer but flavours lose intensity in the mid palate. Clean mouthfeel. High chilli pepper level dominates the finish. Very good persistence.



**Taralinga Estate Olive Oil Fruttato**

**77/100 Class 3**

Fresh aromas of grass, citrus, ripe tomato flesh and hints of clove. Transfers to palate with additional lemon mint and herbal freshness. Creamy mouthfeel with dominating bitterness and moderate astringency. Long chilli heat pungency on the finish.



**The House On The Hill Olive Grove Koroneiki K1**

**77/100 Class 5C**

Ripe aromas, clove, spices, eucalyptus, vanilla cake and ripe almond. Stronger flavours on palate. Clean and warm in mouth with good texture. Moderate bitterness and late pungency that is very persistent. A little unbalanced on the finish.



**Domaine Adonis Chetoui 76/100 Class 3**

Fresh intense banana, tropical fruits, sage and passionfruit. Flavours transfer to palate well with tropical notes and bitter greens dominating. Light mouthfeel with medium warm black pepper astringency and abundant radicchio and endive bitterness. Spicy finish with a long length.



**Wangrove Extra Virgin Olive Oil**

**77/100 Class 2**

Fresh, moderate intensity aromas of green grass, herbs, artichoke and peas. Complex with a good transfer to the palate. A clean mouthfeel with medium bitterness and pungency. A moderate fresh finish.



**Geelong Region Olives Golden Plains Koroneiki**

**76/100 Class 5C**

Clean aromas of ripe fruit, salad leaves and green grass. Some transfer to palate with additional floral and confectionary notes. Medium bitterness and mild white pepper pungency. Balanced with a clean, fruity finish.



**Hillcrest Estate Frantoio Leccino**

**76/100 Class 3**

Moderately complex aroma of fresh olive leaves, lemon, eucalyptus and spinach. Good transfer to the mouth but the flavours lose intensity with building lemon pith bitterness and ginger pungency. Clean mouthfeel.



**Kyneton Olive Oil Gourmet Blend**

**76/100 Class 2**

Aromas of green grass, cinnamon, nutmeg and artichoke with nettle to finish. Moderate intense flavour transfer, bitterness and pungency. Moderate to long length. Reasonably complex oil.



**Longridge Olives Rowntree Family Blend**

**76/100 Class 4**

Aromas of fragrant rose petal, fresh green grass, heady passionfruit, guava and strawberry. Moderate transfer to palate with flavours less intense on palate. Clean mouthfeel with high intense bitterness and pungency with a harmonious balance.



**Paringa Ridge Pty Ltd Leontyna Black Label**

**76/100 Class 3**

A good moderate fruity, herbal and salad leaves aroma. More flavours on the palate including pea shoots and dried apricots. Clean mouthfeel with a mild bitterness and pungency.



**GOYA® EN ESPAÑA S.A.U Goya® Unico Extra Virgin Olive Oil 80/100 Class 4**

Floral fragrant coriander seed in nose. The flavours transfer well to the palate with lettuce flavours. Medium bitterness and pungency join in to add sensation to the palate. Well-balanced.



# Bronze Medal Winners



**Aldi Stores Remano Extra Virgin Olive Oil 750ml**  
**75/100 Class 5A**  
 Fresh ripe tropical notes with passionfruit, guava, herb, grass and clover. Creamy slightly heavy mouthfeel with tingling bitterness, slightly unbalanced pungency and a moderate finish



**Longridge Olives Rowntree Family Blend 75/100 Class 2**  
 Lovely complex fresh fruit with salad leaves dominant on the nose. Palate transfer not as intense as aromas. Good fruit not matched to transfer. Creamy mouthfeel. Moderate bitterness, pungency and a big chilli finish.



**Tarralea Grove Mission, Kalamata, Frantoio and Manzanillo Blend 75/100 Class 2**  
 Medium intensity with fresh aromas of grass, herbs and artichoke. Medium transfer to the palate with simple flavours and a balanced bitterness and pungency. A clean mouthfeel and a smooth finish with lingering pepper.



**Bovalina Olive Oil Australian EVOO 74/100 Class 2**  
 Floral aromas with paddock hay, ripe banana and grass. Some transfer of fruits to the palate. The intensity was low, but the palate was fresh. The finish was pleasant. Moderate length.



**Coal Creek Tasmania Extra Virgin Olive Oil 74/100 Class 2**  
 Very mild aromas of dried grass and green fruits on the nose, transfers with some mild flavours to the palate. Light mouthfeel with moderate bitterness and pungency lingering in the mouth.



**Mt Buffalo Olives Mountain Blend 74/100 Class 3**  
 Fresh green grass, green olive, herb and savoury nose. Good transfer with a fresh creamy pinenut flavoured mouthfeel. Intense bitterness, astringency and pungency somewhat overwhelms the fruity notes. Unbalanced.



**Mt Buffalo Olives Robusto 74/100 Class 3**  
 Aromas of green tea, nutmeg, tomato and daisy flowers. The palate was flavoursome, but was short lived. Creamy and light mouthfeel with robust pepper and bitterness. The finish was a little astringent.



**Lauriston Grove Correggiola 73/100 Class 3**  
 Very green characteristics dominate the aroma. Fresh pine, mint, sorrel and freshly cut grass of moderate intensity. Good transfer. High levels of bitterness overpowered the flavours on the palate. Late building pungency.



**Geelong Region Olives Barwon River Olives Tuscan 72/100 Class 2**  
 Fresh aromas of banana, passionfruit and salad leaf. Transferred to palate to some extent. The oil exhibited creamy mouthfeel with a short persistence in flavours. The oil is balanced but lacks complexity.



**Hannaford Olive Oil 72/100 Class 1**  
 Moderate aromas of sweet apple, mild green herbs and ripe pears, with some spice. Good transfer to the palate with mild but balanced bitterness and pungency. Oily on the palate with moderate length.



**Paradiso Garden of Eden 72/100 Class 2**  
 Fresh green aromas of mint and parsley. Attractive nose. Moderate transfer with herb notes dominant. Creamy mouthfeel. Large level of astringency overpowers the flavours in the mouth. Reasonable persistence and complexity overall but a little unbalanced.



**Wollundry Grove Olives Delicate**  
**72/100 Class 2**  
 Aromas of custard apple, grass and green peas with a good transfer and balance. Shows a slow building lingering finish with a hint of astringency.



**Australian Olive Company Mediterranean Gold Tuscan Extra Virgin Olive Oil**  
**71/100 Class 2**  
 Good aromas of fresh pineapple, ripe fruit and apple. Mild transfer to the palate. Sweet, mild oil with a creamy mouthfeel, little bitterness but a long warm pungency. Short length.



**Rio Vista Olives Elisi Grove Coratina**  
**71/100 Class 5B**  
 Some complex aromas of fennel, herbs and dill transferred well to the palate with extra bitter greens. An intense astringent mouthfeel leads into a slow build of pepper pungency and persistent flavour at finish.



**Fedra Olive Grove Jeff's Blend Extra Virgin First Cold Press Olive Oil**  
**70/100 Class 2**  
 Pleasant nose including apple, nut and interesting confectionery. Palate not as intense as nose. Creamy mouthfeel with late ginger heat characters. Low transfer and intensity.



**Kangaroo Island Extra Virgin Olive Oil**  
**70/100 Class 2**  
 Fig leaves, almond, green grass flavours in nose that transfers to palate. Raw bitterness, astringency and pungency. A little unbalanced, but clean aftertaste and moderate length. Medium to robust style.



**MONINI S.P.A. Monini Classico 100% Italian Extra Virgin Olive Oil**  
**70/100 Class 5B**  
 Aromas of custard apple, cinnamon and grass with moderate transfer to palate. Creamy mouthfeel with late raw herbal bitterness and astringency. Short finish.



**On The Run "Yours"**  
**70/100 Class 2**  
 Chocolate and fresh ripe custard apple and green apple skin aromas. Moderate transfer. Additional ripe fruity flavour. Full mouthfeel with a slightly warm unbalanced pungency and bitterness that overpowers fruit. Mild length.



**Rio Vista Olives Elisi Grove Woodlane**  
**70/100 Class 2**  
 Delicate aroma with a mix of green and ripe aroma like herbs, citrus and peach which are not fully developed. Good balance in mouth where sweetness, bitterness and pungency are of medium intensity. Final astringency raises at the end. Short finish.



**Tarralea Grove Hojiblanca**  
**70/100 Class 2**  
 Aromas of artichoke, almonds, passionfruit and olive leaf. Mild transfer of the flavours to the palate with a clean mouthfeel. Balanced bitterness and pungency and a medium to short finish.



**MONINI S.P.A. Monini GranFruttato 100% Italian Extra Virgin Olive Oil**  
**69/100 Class 5B**  
 Fruit aromas of very ripe banana, apple, bitter greens and vegetal notes. Slightly flat transfer to palate with creamy mouthfeel. Low bitterness but has some persistence and warmth.



**Chapman River Olives Robust**  
**68/100 Class 3**  
 Reserved freshness and hints of nuts, dried citrus peel and dried grass. Same flavours on palate. Unbalanced bitterness and tingly pepper that overpower any flavour. Long bitter finish.



**Peninsula Providore Farm Extra Virgin Olive Oil**  
**67/100 Class 2**  
 Very mild aromas of grass and green fruits. Clean transfer to the palate with equally mild flavours. Lacks complexity with a mild bitterness and pungency, leaning toward a mildly pungent finish.



**Terroliva Delicate 67/100 Class 3**  
Moderate savoury aromas of almond, grass, nutmeg and green beans. Mild intensity. Transfer to palate is moderate. Creamy mouthfeel with balanced bitterness and late heat. A touch astringent on the finish.



**Aldi Stores Remano Extra Virgin Olive Oil 750ml**  
**66/100 Class 5A**  
Moderately intense aromas of ripe banana, butter cake mix and tomato flesh. Flavours transfer to the palate, but they are not as intense as nose. Heavy mouthfeel with mild bitterness and pungency. Finishes a little flat and short.



**Fedra Olive Grove Fedra Extra Virgin First Cold Press Olive Oil 66/100 Class 1**  
Delicate nose of ripe pome fruits with moderate transfer to palate. Creamy and delicate low intensity of fruit flavours with warming pungency. Short but pleasing aftertaste.



**Mount William Olive Grove Signature Blend 65/100 Class 2**  
Fresh herbal nose, however low intensity. Mild flavour transfer with hints of green bean. Light attractive mouthfeel. Balanced pepper and bitterness. Clean finish.



## Flavoured Olive Oil Results

### Gold Medal Winners



**Rio Vista Olives Basil Pressed Cold Processed Oil 94/100 Class 7B**  
Crisp green aromas of abundant fresh basil, tomato leaf and salad herb. Basil complements the quality herbaceous base oil. The aromas transfer and flavours are balanced and authentic with excellent persistence. A fresh, vibrant and clean oil. A long fresh green lingering finish.

- BEST FLAVOURED OIL OF SHOW
- BEST IN CLASS 7



**The Olive Press Limited "Pressed Gold" Rosmarino Blu Toscano 94/100 Class 7B**  
Fresh, clear, very intense rosemary aromas reflected well by authentic transfer to the palate and complemented by the pairing with a quality olive oil. Light mouthfeel with flavour intensifying with the pungency. Persistence outstanding. A flavourful oil with finesse and abundance.

- BEST FLAVOURED OIL OF SHOW
- BEST IN CLASS 7



### Longridge Blood Orange Olive Oil

92/100 Class 7A

Intense aromas of fresh orange, lemon and tangelo. Very fragrant. Aromas transfer well with the palate as intense as aroma. Creamy light mouthfeel with zesty zing. Balanced and mild bitterness and pungency with a long citrus peel inspired aftertaste. Complex and attractive.



### Rio Vista Olives Chilli Pressed 91/100 Class 7B

Intense fresh chilli, cayenne pepper and red and green capsicum aroma. Very good transfer to the mouth. Builds from a crisp capsicum start and develops on the palate to an intricate red chilli spiciness. Very intense flavours. Flavours and heat build to a long lingering finish. Delicious and complex.



### Rio Vista Olives Garlic Pressed 90/100 Class 7B

Intense authentic garlic aroma. This oil has an abundance of fresh garlic flavours. A vibrant and clean oil whose flavours intensify on the palate. The bitterness and pungency of the base oil and the intense flavours of the garlic combine to create fireworks in the mouth.



### Fedra Olive Grove Infused Extra Virgin Olive Oil - Lemon Myrtle, Garlic & Thyme

89/100 Class 6B

Very well-structured blend. Complex aromas of lemon myrtle, thyme and garlic. Excellent transfer to the mouth. Very well-balanced and harmonious with pepper and bitterness. Good support from the base oil and a long appealing length.

• BEST IN CLASS 6



### Longridge Olives Lemon Agrumato Olive Oil

89/100 Class 7A

Everything you want in a lemon oil. Fresh lemon zest and homemade lemon curd aroma and flavour. Great transfer to palate with extra lemon pith flavours and bitterness. Bitterness and pepper are balanced with a long lingering length. Very moreish.



### Awesome Food Co. Juniper Infused

86/100 Class 6B

Aromatic juniper berry and savoury notes with floral spice on the nose. Great transfer to palate with lingering juniper flavours. Creamy mouthfeel with the fresh clean oil and juniper well integrated. Mild pepper with a gentle bitter finish. Good length.

## Silver Medal Winners



### Currawong Lemon Agrumato

83/100 Class 7A

A pleasant aroma of fresh lemon cake mix and zest. Aromas transfer to palate moderately. Lemon pith more evident on palate. Creamy mouthfeel but oil is a little flat. Pungency and bitterness in check with oil. Moderate length



### Terroliva Mojito Lime & Mint

83/100 Class 7A

Fresh lime and lemon curd with herbal and mint notes c the nose. Good transfer to the palate with extra citrus pithiness. Creamy mouthfeel with mild bitterness and pepper that let the citrus notes shine. Long length with a fine peppery kick at the end.



### Currawong Orange Agrumato

81/100 Class 7A

Bright aromas of fresh orange juice and Seville orange marmalade. Moderate transfer with reduced intensity of fruit on the palate. Light tangy mouthfeel with mild pepper and a medium lasting pithy bitterness.



**Fedra Olive Grove Infused Extra Virgin Olive Oil - Truffle**  
**81/100 Class 6B**  
 This oil exhibits an authentic truffle aroma. The flavours transfer well to the palate. The palate flavours are more subtle allowing the blend with the base oil to show through. Good balance and harmony.



**Mount Zero Olives Lemon**  
**81/100 Class 7A**  
 Fresh lemon and pith aromas. Integrates well with the base oil. These aromas transfer well to the palate with long persistent lemon flavours. The spicy profile of the base oil adds to the overall harmony and complexity.



**Peninsula Providore Farm Garlic Olive Oil**  
**81/100 Class 6B**  
 Strong roasted and dried garlic aromas on the nose. The transferred flavours are of authentic fresh garlic. Balanced pungency and bitterness leading to a long lingering flavour.



**Rio Vista Olives Merchant Spiced Olive Oil**  
**81/100 Class 7B**  
 An intoxicating aroma of liquorice, cinnamon, orange rind and mixed spice. Flavours transfer well to the palate but intensity of aromas is not flavour matched. Light mouthfeel with a lingering complex finish.



**The Olive Press Limited "Pressed Gold" Midori Yuzu Agrumato**  
**81/100 Class 7A**  
 Bright, intense and clear yuzu aroma. Flavour transfers well over a very mild oil but does not linger. Other flavours of lemon grass and peel are seen. Creamy viscous oil with a low bitterness and mild chilli pungency.



**Mount Zero Olives Lime**  
**78/100 Class 7A**  
 Fresh lime aromas of moderate intensity that transfer to the palate and become stronger. Creamy mouthfeel, unassuming pepper and bitterness and a moderate length. The oil was fresh and delightful.



**Fedra Olive Grove Infused Extra Virgin Olive Oil - Chilli & Lemon Oils with Dry Chilli**  
**76/100 Class 6B**  
 Aromas of both chilli and lemon transferring to the palate. The flavour is of intense, overwhelming chilli and lemon intensity. The base olive oil is viscous. Good persistence.



**Mount Zero Mandarin**  
**76/100 Class 7A**  
 Fresh clean mandarin aromas on the nose. The flavour transfers well to the mouth. Good blend, with EVOO flavours. Mandarin pithy bitterness which overrides the finish.



**The Olive Nest & 1838 Wine Garlic & Rosemary**  
**76/100 Class 7B**  
 Abundant aromas of garlic and rosemary on the nose. Transfer to palate was good. Flavours on palate not as intense as aroma. Balanced pepper and bitterness. Medium finish.

## Bronze Medal Winners



**Fedra Olive Grove Infused Extra Virgin Olive Oil - Garlic Oil Thyme & Lemon Infused with Oregano**  
**71/100 Class 6B**  
 Dominant aromas of thyme and oregano. On the palate there are hints of garlic and lemon with dry herbs. There is a long persistence of herb flavours in the oil.



**Romley Estate Garlic Extra Virgin Olive Oil**  
**65/100 Class 7B**  
 Mild roasted garlic aroma with more intense shallot notes. Flavours transfer to palate with the oil's bitterness and pepper showing on the finish. Short length.

## Table Olive Results

### Gold Medal Winners



#### Wymah Certified Organic Kalamata Olives 92/100 Class 14

Appealing brown to dark purple colour with consistent sizing and profile. No blemishes. Sweet clean olive nose with vanilla and floral notes transferring to palate. Good meaty mouthfeel with ample flesh and easy release from the stone. Great balance of saltiness, acidity and bitterness. Great complexity and length.

- **BEST TABLE OLIVE OF SHOW**
- **BEST TABLE OLIVE SOUTHERN HEMISPHERE**
- **CHAMPION AUSTRALIAN TABLE OLIVE**
- **BEST IN CLASS 14**



#### Gooramadda Olives Kalamata 90/100 Class 14

Consistent shape, size and purple brown colour. Fresh ripe olive and savoury aromas with good intensity transferring to the palate. Hints of floral notes on the palate. Great skin and olive flesh texture. Flavourful mouthfeel. Salt, acid and bitterness all in balance with a lingering flavourful finish.



#### Arkwright Estate Kalamata 87/100 Class 14

Beautiful rich uniform purple colour, consistent size and shape. No notable blemishes. Fruity notes and hints of vinegar. Attractive mouthfeel with great firm texture. Long-lasting flavour. Balanced salt and acidity with a little added bitterness for complexity. Overall, a very good flavourful olive.



#### GOYA EN ESPAÑA S.A.U Goya® Manzanillo Stuffed with Tuna 87/100 Class 17

Consistent colour, size, shape. Pale yellow green in colour with only minor bruising evident. Clean savoury olive and ocean spray aroma that transfers with intensity to the palate. Great texture with a little crunch. Balanced acidity and bitterness with a real hit of fishy salt on the finish. Flavours are balanced and complimentary. Lingering finish and mouthfeel. Delicious.

- **BEST IN CLASS 17**



#### Bruny Island Olives Corregiola 86/100 Class 15

Variation in olive colour (green and black), size and shape but all small and attractive. Sweet fruity, spice and floral aromas transferring to solid olive fruit and savoury flavours on the palate. Creamy mouthfeel with some attractive crunch and texture. Good balance of salt, acid and bitterness. Complex aromas that keep giving. Long aftertaste.

- **BEST IN CLASS 15**



#### Australian Olive Company Premium Kalamata Table Olives 86/100 Class 14

Rich evenly ripe purple colour with no blemishes and consistent sizing. Attractive savoury ripe olive aromas transferring to a full flavoured palate. Good clean taste. Firm skin with medium to soft flesh. Comes off stone well. Balanced acidity, salt and bitterness. Long length.



# Silver Medal Winners



## Bruny Island Olives Paragon

**85/100 Class 13**

Attractive colour range with variation and a consistent size. Minimal bruising on some olives. Fresh aromatic mix of toffee, chocolate, olive and vanilla transferring to palate with extra floral flavours. Lovely creamy mouthfeel. Good levels of bitterness, saltiness and acidity that are all well-balanced. Delicious and moreish. Eat the whole bowl.

• **BEST IN CLASS 13**



## Goya® Manzanilla Olives Stuffed with Salmon Paste

**82/100 Class 17**

Consistent colour, size, shape and amount of stuffing. Yellow green in colour. Moderate olive and smoked salmon aromas that transfer to the palate. Flavours more intense on palate and enhanced by salmon and saltiness. Good texture with nice balance of salt and acidity. Slightly bitter finish with lingering smoked salmon flavour.



## Rokewood Olive Grove Mixed Variety Table Olives

**82/100 Class 12**

Attractive mix of olive varieties, shapes, sizes and pink and green colours. An absence of blemishes. Clean aroma of good ripe olive fruit and floral characters which transfer to the palate with freshness. Olive skins were good and flesh firm and consistent. Slightly over salty and lacking acid balance. Long flavoursome length.

• **BEST IN CLASS 12**



## GOYA EN ESPAÑA S.A.U Goya® Manzanilla Whole Green Olives

**81/100 Class 11**

Lovely appearance, consistent and great green colour. Clean, pleasant aroma transferring to palate. Good firm and fresh texture, slightly high acidity with minimal bitterness. Balanced salt levels, olive flavour with medium palate length.

• **BEST IN CLASS 11**



## GOYA EN ESPAÑA S.A.U Goya® Manzanilla Olives Stuffed with Anchovy Paste

**80/100 Class 17**

Consistent and attractive colour, size, shape. Minor blemishes with skin wrinkling. Aroma of olive, ocean and hints of anchovy. Quite complex. Transfer to palate is good with the anchovy adding extra flavour. All flavours work well together. Nicely balanced fishy notes with salty olive characters. Good firm texture and long aftertaste.



## Australian Olive Company Premium Koroneiki Table Olives

**76/100 Class 15**

Attractive appearance with small olives of different shades of green and straw green. Quite uniform in shape. Minor blemishes. Very perfumed floral aroma that transfers to the palate. Skin a little tough and flesh a little soft in some cases. Varietal aromas and flavours strong and lifted. Strong olive character with balanced acidity and a flavourful length.



## GOYA EN ESPAÑA S.A.U Goya® Manzanilla Olives Stuffed with Minced Hot Pepper Paste

**76/100 Class 17**

Consistent colour, size, shape. No blemishes with a green olive colour. Aromas of chilli pepper and olive. Good transfer to palate. Hot chilli stuffing explodes on the palate and overtakes the olive flavour and mouthfeel. Olive has nice crunch however the chilli is very dominating. Lingering spicy warmth, good balance and length.



## GOYA EN ESPAÑA S.A.U Goya® Manzanilla Olives Stuffed with Manchego Cheese Paste

**76/100 Class 17**

Consistent colour, size, shape and amount of stuffing. Clean attractive aroma of olive. Transfer to palate is good with added complexity of a nutty manchego cheese filling. All flavours work well together. Balanced salt and acidity, leaves a lingering complex aftertaste.



## GOYA EN ESPAÑA S.A.U Goya® Manzanilla Stuffed with Minced Pimiento

**76/100 Class 17**

Good appearance with medium green colour, size and shape. Very consistent. Clean olive fruit aromas and mild sweet brine that transfers to palate. Roasted capsicum/pimiento flavours show through moderately on palate. Attractive mouthfeel with good texture, pleasant bite and olive flavour. Acidity and bitterness balanced with salt slightly high.

# Bronze Medal Winners



**GOYA EN ESPAÑA**  
S.A.U Goya® Manzanilla  
Olives Stuffed with Blue  
Cheese Paste  
73/100 Class 17  
Consistent colour, size,  
shape and amount of  
stuffing. Slight blemishes.  
Aromas of olive are most  
dominant that transfer to  
the palate. The flavour of  
blue cheese is strong and  
flavoursome. Nicely united  
with olive flavour, salt and  
acidity. Moderate length.



**GOYA EN ESPAÑA**  
S.A.U Goya® Manzanilla  
Olives Stuffed with  
Serrano Ham Paste  
73/100 Class 17  
Consistent yellow green  
colour, size, shape. Mild  
olive aromas transferring to  
the palate. Stuffing has  
hints of bacon and Serrano  
ham. Flavour enhanced by  
saltiness. Mixture of  
textures - some firm and  
soft. Balanced salt and  
acidity. Medium length.



**GOYA EN ESPAÑA**  
S.A.U Goya® Salad  
Olives Reduced Sodium  
73/100 Class 18  
Uniform straw green  
colour with irregular  
shapes/chopped olives.  
Attractive chargrilled  
capsicum and olive aroma  
and flavour. Olives have  
slightly soft texture and  
thin skin. Good quality  
capsicums. Well-balanced  
brine that finishes acidic.



**Kangaroo Island Olives**  
Mediterranean Mix  
72/100 Class 12  
Good appearance with a  
mix of ripe black olives  
with slightly bitter green  
olives. Some bruising on  
the green and black  
olives. Clean attractive  
fresh olive aroma with  
hints of vinegar. Some  
green olives were very  
firm and the black olives  
somewhat soft. High in  
salt and low in bitterness.  
Moderate length.



**Mt Buffalo Olives**  
Kalamata Olives  
71/100 Class 14  
Consistent brown/purple  
colour hues and size.  
Minimal blemishes.  
Intense fruit nose to  
palate. Unusual metallic  
flavour. Firm olive with  
good texture. Does not  
release from stone easily.  
Quite salty. Medium  
length with acidity and  
bitterness in balance.



**ALTO OLIVES MISTO**  
70/100 Class 12  
Consistent and attractive  
colours with two variants  
of green olive colours.  
Some bruising evident.  
Attractive perfumed ripe  
olive and vinegar aromas  
that follow through onto  
palate. Some dark olives  
were pulpy and some  
were quite crunchy.  
Bitterness and acidity in  
balance with salt being  
high. Moderate length.



**GOYA EN ESPAÑA**  
S.A.U Goya®  
Alcaparrado Reduced  
Sodium  
70/100 Class 18  
Straw green olives with  
quality capers and grilled  
roasted capsicum.  
Consistent colouring and  
olive size. Aromas and  
flavours are a good  
combination. Some olives  
are a little soft. Salt and  
bitterness balanced with  
acidity high. Lingering  
charred sweet capsicum  
aftertaste.



**GOYA EN ESPAÑA S.A.U**  
Goya® Queen Stuffed  
with Minced Pimiento  
70/100 Class 17  
Good appearance with  
colour, size and shape  
consistent. Olive flesh  
texture attractive with  
crunch. Fruity aromas  
transferring moderately to  
palate. Minced capsicum  
stuffing is dominant over  
the olive flavour. Olive  
finishes with a slightly  
astringent flavour and  
high acidity. Bitterness  
and salt in balance.



**Peninsula Providore**  
Farm Kalamata Olives  
70/100 Class 14  
Even dark colour, similar  
size and shape. Minor  
blemishes. Intense clean  
ripe olive on nose and  
transferring to a savoury  
palate with a hint of red  
wine vinegar. Firm skin.  
High acidity and  
astringent on the finish.



**Bruny Island Olives**  
Barnea  
69/100 Class 18  
Appealing olive colour,  
size and structure. Some  
blemishes. Clean fresh  
and fragrant herb, fennel  
seed and coriander  
aromas that transfer  
mildly to the palate. Olive  
texture varies from soft to  
firm. Salt levels a high.  
Acidity and bitterness in  
balance. Medium finish.



**Gooramadda Olives**  
Spicy Kings  
67/100 Class 18  
Consistent size and rich  
green colour. No visible  
blemishes. Clean good  
aroma of olive, garlic,  
chilli and paprika that  
transfers to the palate.  
Firm but chewy texture.  
Salt levels low. Olives  
dominated by olive  
bitterness. Chilli warmth  
on a bitter finish.



**Australian Olive Company Connoisseur Collection Gourmet Mix Table Olives**

**66/100 Class 18**  
Attractive medley colour from dark purple to light green. Hints of vinegar, chilli and rosemary and herb on the nose that transfer to palate. Varying textures. Salt levels are high and not in balance with the acid and bitterness. Chilli warmth on finish.



**GOYA EN ESPAÑA S.A.U Goya® Queen Whole Green Olives**

**65/100 Class 11**  
Colour, size and shape are very consistent. Olive green natural colour, good flesh and size. Evidence of skin blemishes. Mild aroma and flavour transfer. Saltiness is high and out of balance with bitterness. Short length.



**Wollundry Grove Olives (Natural)**

**65/100 Class 13**  
Attractive appearance with consistent colour, shape and size. A little bruising evident. Clean olive aroma of moderate intensity transfers to good olive character. Pleasant to eat. Some flesh is soft. Acid character lowers the balance and salty flavours dominate the finish.



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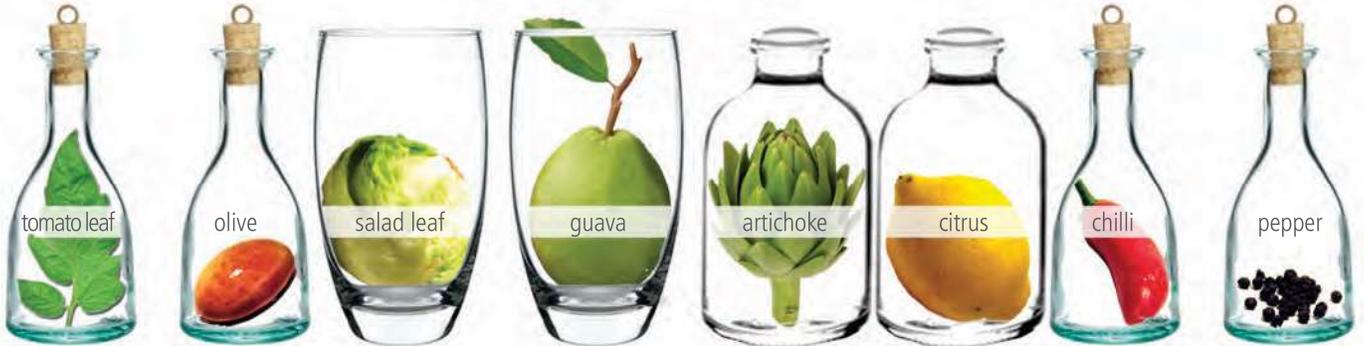
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# Appendix 1: Extra Virgin Olive Oil Descriptors



rancid      metallic      cucumber      cooked/frosted      fusty

Oils with these smells or tastes are NOT Extra Virgin



muddy sediment      winery      musty



## APPENDIX 2: Judging Criteria – Extra Virgin Olive Oil



### AUSTRALIAN INTERNATIONAL OLIVE AWARDS JUDGING CRITERIA - EXTRA VIRGIN OLIVE OIL

<b>Aroma (Olfactory Sensations)</b>	<b>Points available</b>	<b>Comments</b>
Aroma Profiles	0-15	What does it smell like? Fresh or flat? What type of fruit characters? Herbaceous, green, fruity, tropical, fragrant, spicy, nutty? Score of '0' is no aroma – '15' is a good variety of different aromas and scents.
Aroma Intensity	0-10	How intense are these aromas (lots or little aroma, powerful, good/bad, hard to smell, closed)? Score of '0' is no intensity – '10' is very intense and strong 'leap out of the glass' aromas.
Complexity	0-10	Complexity increases with the number and intensity of different aromas. Are the aromas abundant and interesting, or are they simple, boring, hard to differentiate? Are the aromas easy to identify (clarity of aromas) or are they undistinguishable? Score of '0' is no complexity – '10' is very complex.
<b>Aroma Score (Max 35 pts)</b>		

<b>Flavour/Palate (Gustatory sensations)</b>	<b>Points available</b>	<b>Comments</b>
Flavour/taste Fruit Profiles	0-10	What does it taste like? Are the flavours fresh or old? Note flavours and clarity of flavours. Score of '0' is no taste - '10' is a great variety of different flavours and tastes.
Flavour/taste Fruit Intensity and Transfer	0-10	What is the intensity of flavours? Abundant flavour or little flavour, powerful, hard to taste or are the flavours obvious? Is there good flavour transfer from aroma to palate? Score of '0' is no intensity with no transfer – '10' is very intense with excellent transfer from aroma to palate.
Mouthfeel, Bitterness, Pungency and Texture	0-15	Is the oil light in the mouth or heavy, oily or creamy? How is the pepper/pungency, bitterness, astringency (dries tongue/gums)? Depending on oil style, bitterness, pepper and/or astringency are present in varying degrees. A mild oil has little or no levels of pepper and pungency whilst a robust oil has significantly higher levels. Score of '0' is poor mouthfeel (unbalanced, harsh) – '15' is excellent mouthfeel with a balanced texture.
Persistence, Length and Finish	0-10	Do the flavours and textural elements disappear quickly on the palate and finish (short aftertaste) or do they linger (long aftertaste). Score of '0' is no length – '10' is a very persistent and a long-balanced finish.
<b>Flavour Score (Max 45 pts)</b>		

<b>Overall Impression</b>	<b>Points available</b>	<b>Comments</b>
Harmony and Complexity	0-20	This considers the oil as a whole; variety and intensity of aroma and flavours, transfer to palate, mouthfeel/texture, bitterness and pungency/pepper and persistence and length. Are any aroma and palate elements overpowering or are they in balance and well-integrated? Is the length long and flavourful or short and dull? Harmony increases when the oil's characteristics are balanced. Complexity increases with the volume and intensity of aromas and flavours. Whether an oil is mild, medium or robust, it's oil's levels of bitterness and pungency must be in balance without overpowering the fruit characters and aromas. Score of '0' is all unpleasant and unbalanced – '20' is well integrated, appealing and complex.
<b>Overall Score (Max 20 pts)</b>		
<b>Total Score (out of 100)</b>		<b>Medal</b>

<b>Gold (Excellent oil) = 86-100 points</b>	<b>Silver (Very good oil) = 76-85 points</b>	<b>Bronze (Good oil) = 65-75 points</b>	<b>No medal = 50-64 points</b>	<b>Withdrawal/fault = &lt;50 points</b>
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## APPENDIX 3: Judging Criteria – Flavoured Oil



### AUSTRALIAN INTERNATIONAL OLIVE AWARDS JUDGING CRITERIA – FLAVOURED OIL

Aroma (Olfactory Sensations)	Points available	Comments
Aroma Profiles	0-15	What does it smell like? Fresh or flat? Clean or faulty? What type of characters can you smell? Is there a dominant aroma from the flavouring agent or a mix of flavouring agent aroma and olive base oil aroma? Are the aromas authentic and pure representations of the flavouring (not artificial). Score of '0' is flat, possibly faulty base oil or flavouring agent and no aroma – '15' is clean and fresh with a clearly recognisable flavouring agent aroma.
Aroma Intensity	0-10	How intense are these aromas (lots or little aroma, powerful, good/bad, hard to smell, closed)? Score of '0' is no intensity – '10' is very intense and strong 'leap out of the glass' aromas.
Harmony	0-10	Is the flavouring agent in harmony with the base oil? Are the flavouring agents and/or base olive aromas clean, fresh, abundant and attractive, or are they simple, boring, hard to differentiate? Are they well integrated or disjointed? A flavouring element can sometimes dominate an oil and in other cases it can successfully complement the base olive oil. Gold medals can be awarded in both cases. Score of '0' is no harmony – '10' is a very harmonious.
<b>Aroma Score (Max 35 pts)</b>		

Flavour/Palate (Gustatory sensations)	Points available	Comments
Flavour/taste Fruit Profiles	0-10	What does it taste like? Are the flavours fresh or old? Can you taste the flavouring agent? Note any flavours and clarity of flavours. The flavours are authentic and pure representations of the flavouring (not artificial). Score of '0' is no taste - '10' is fresh, clean with obvious flavouring agent flavour/s.
Flavour/taste Fruit Intensity and Transfer	0-10	What is the intensity of flavours? Abundant flavour or little flavour, powerful, hard to taste or are the flavours obvious? Is there good flavour transfer from aroma to palate? Score of '0' is no intensity with no transfer – '10' is very intense with excellent transfer from aroma to palate.
Mouthfeel, Bitterness, Pungency and Texture	0-15	Is the oil light or creamy in the mouth or heavy and oily? Depending on the flavouring agent, how is the pepper/pungency, bitterness and astringency (dries tongue/gums)? How does the flavouring agent affect the mouthfeel (chilli heat, citrus pith bitterness, soapy etc.). Score of '0' is poor mouthfeel (unbalanced, harsh) – '15' is excellent mouthfeel with a balanced texture.
Persistence, Length and Finish	0-10	Do the flavours and textural elements disappear quickly on the palate and finish (short aftertaste) or do they linger (long aftertaste). Are the lingering flavours attractive or unpleasant? What sensation does the oil have on the finish (chilli, pithy, burnt)? Score of '0' is no length – '10' is a very persistent and a long-balanced attractive finish.
<b>Flavour Score (Max 45 pts)</b>		

Overall Impression	Points available	Comments
Purity, Harmony and Complexity	0-20	This considers the flavoured oil as a whole including the flavouring agent and any olive fruit aromas and flavours, the intensity, transfer, mouthfeel/texture, persistence and length. It is not a requirement that a flavoured oil has both the flavouring agent and fresh olive fruit character, however if both are present then this will contribute to the complexity and harmony of the oil. Are the flavouring element/s pure and authentic (not artificial)? Are aroma and palate elements overpowering or are they balanced and well-integrated? Harmony and complexity increase when all of these elements are balanced. A flavoured oil's levels of bitterness and pungency must be in balance without overpowering the flavouring agent/s and any fruit characters. Score of '0' is all unpleasant and unbalanced – '20' is well integrated, appealing and complex.
<b>Overall Score (Max 20 pts)</b>		
<b>Total Score (out of 100)</b>		<b>Medal</b>

Gold (Excellent oil) = 86-100 points	Silver (Very good oil) = 76-85 points	Bronze (Good oil) = 65-75 points	No medal = 50-64 points	Withdrawal/fault = <50 points
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## APPENDIX 4: Judging Criteria – Table Olives



### AUSTRALIAN INTERNATIONAL OLIVE AWARDS JUDGING CRITERIA – TABLE OLIVES

General Appearance	Points	Comments
Colour	0-5	Green olives should be bright green to straw green colour. Some dulling may occur after several months in brine. Lye treated green olives are very bright green. Olives turning colour should be pale pink, and black olives vary from dark pink to black or dark burgundy in colour. Score of '0' is for unappealing colour - '5' for an attractive appearance throughout the sample.
Consistency of shape, colour & size	0-10	Olives from classes 11. Green, 13. Olives turning colour/black 14. Kalamata, 16. Dried and 17. Stuffed, must be of approximately the same size, colour and shape. Kalamata class should contain olives of the same 'blackness' and size. Similarly, for the green class olives should have the same 'greenness' throughout the sample. If olives are entered into a mixed class (12. Medley, 15. Wild Olives, 18. Specialty) there should be consistency of shape, colour & size within each olive variety in the mix. Colour, size and shape variations in the Wild olive class are permitted. Score of '0' very uneven shape, colour & size - '10' shape, colour & size is completely uniform and consistent.
Absence of skin blemishes	0-5	The skin of olives that are treated and/or finally suspended in brine, should be smooth, not wrinkled. The skin of naturally dried olives is permitted to be wrinkled however it should be without damage. Marks, damage and skin splitting, either from the tree, harvesting and or processing, should be marked low. An absolute minimum of blemishes would be expected. Blemishes should be absent however some white spots on green olives are natural, others such as gas pockets or blistering are caused by processing, and organisms. Score of '0' for very badly blemished olives - '5' for no detectable blemish.
<b>Appearance Score (Max 20 pts)</b>		
Aroma (Olfactory Sensations)	Points	Comments
Clean/faulty	0-5	Table olives have a distinctive odour which should be pleasant and attractive. It often occurs in olives that have undergone lactic acid fermentation. Olives exhibiting this pleasant odour should receive high points. In classes other than whole plain olives the odour may be masked by the addition of vinegar, olive oil or added flavours (herbs and spices). All additional ingredients should be of a high and fault free quality. There should be no negative aromas such as musty, rancid, cheesy, mouldy, butyric, winy. These would score '0' - '5' points would be awarded for a very clean aroma.
Aroma Intensity and Complexity	0-10	What is the intensity of olive flavour? Abundant flavour or little flavour, one dimensional aroma or lots going on? Aroma complexity will depend on the class, variety, brine and added flavourings. Score of '0' is no intensity or complexity - '10' is very intense, complex, fresh and appealing.
<b>Aroma Score (Max 15 pts)</b>		
Flavour/Palate (Gustatory sensations)	Points	Comments
Clean/Faulty	0-5	The flavour of the olive in your mouth should be clean and fresh. Score of '0' is for unpleasant flavours (metallic, soapy) - '5' is fresh and clean.
Skin/Flesh Texture	0-10	Apart from dried olives, the skin of olives that are treated and/or finally suspended in brine, should be smooth and not wrinkled, yet elastic and resistant to handling damage. Green olives should have a firm skin but not tough whereas black olives have a softer skin but shouldn't be or squishy or flabby. Olive flesh should be firm but not woody or granular. Green olives should have firm crisp flesh, ripe or black olives will have softer flesh (due to later ripening), however it should not be squashy or mushy. The flesh should separate easily from the stone, but this will depend on the variety. Flesh to pip ratio is a varietal consideration not a quality consideration, therefore it is not assessed in these criteria. Score of '10' is for excellent skin and flesh texture - '0' is for unsightly skin and unpleasant texture.

Continued over page.

<b>Flavour/Palate (Gustatory sensations) cont.</b>	<b>Points</b>	<b>Comments</b>
Olive Flavour & Intensity	0-10	Are the olive flavours abundant or hard to make out? If flavourings are used, are they attractive and in harmony with the olive flavours or overpowering and masking. The olive should have an appealing fruit flavour, which for green olives is often a typical fermentation taste but retaining 'olive' character, and for black olives is a stronger olive flavour. Score of '0' is no flavour with no intensity – '10' is excellent and intense olive flavours.
Bitterness	0-5	The olive should not be bitter to taste but some residual bitterness can be balanced by the amount of saltiness and olive flavour. Overly bitter harsh olives would score '0' - well-balanced bitterness would score '5'.
Saltiness	0-5	In judging a particular olive for saltiness each judge considers whether the level of salt is acceptable to their own palate and scores the result accordingly. The level of salt governs the flavour of the olive and must be balanced with the bitterness and acidity. Score '0' for overly salty olives - '5' for well-balanced salt levels.
Acidity	0-5	Acid levels are used to minimise high bitterness and provide acid tanginess in the mouth. Score of '5' for balanced - '0' if the acid is excessive or very low.
Flavour Balance	0-5	Olive flavour must be the dominant characteristic. The combination of olive, salt and acid flavours to produce an acceptably tasting olive is a measure of the processors skill and must be rewarded accordingly. Any flavourings and additions must also be aligned with the olive flavour. Score '0' for unbalanced - '5' for well-balanced and harmonised.
<b>Flavour Score (Max 45 pts)</b>		
<b>Overall Impression</b>	<b>Points</b>	<b>Comments</b>
Total olive harmony and complexity	0-20	This considers the olive as a whole including aromas, flavours, mouthfeel/texture, salt and acid levels, persistence and flavour length. Are any aroma and taste elements overpowering or are they in balance and well-integrated? Do the flavouring elements work well with the olive fruit or do they overpower? Harmony increases when the olive's characteristics are balanced. Complexity increases with the volume and intensity of aromas and flavours. The olive's levels of bitterness and saltiness must be in balance without overpowering the fruit characters and aromas. Do the olive flavours disappear quickly on the finish (short aftertaste) or do they linger (long aftertaste)? Are the lingering flavours attractive or unpleasant? The table olive should be a delight to eat with all aspects of aroma and flavour in balance, delivering a tasty fruit which you would like to keep eating. Score of '0' is all unpleasant and unbalanced – '20' is well integrated, appealing and complex.
<b>Overall Score (Max 20 pts)</b>		
<b>Total Score (out of 100)</b>		<b>Medal</b>

<b>Gold (Excellent olive) = 86-100 points</b>	<b>Silver (Very good olive) = 76-85 points</b>	<b>Bronze (Good olive) = 65-75 points</b>	<b>No medal = 50-64 points</b>	<b>Withdrawal/fault = &lt;50 points</b>
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This results book is published by the Australian Olive Association  
PO Box 6661, Baulkham Hills, NSW 2153 • Ph. (+61) 0478 606 145 • [www.australianolives.com.au](http://www.australianolives.com.au)  
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