

# The Australian International Olive Awards 2021 Results



The  
AUSTRALIAN  
INTERNATIONAL  
Olive Awards®

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# Foreword

## A word from the CEO, Australian Olive Association

After a record production year, what better way to celebrate than to showcase our fantastic Australian EVOO, flavoured oils and table olives alongside some remarkable international entries in the Australian International Olive Awards! With over 250 entries, the judges and organisers have had their hands full evaluating the entries with tight timeframes and COVID restrictions.

I would like to thank all the judges and organisers for their efforts and all the olive growers and processors for taking pride in your product and entering the AIOA competition. No matter whether you won an award or not, you will receive valuable feedback from highly experienced judges. Competition is the best way to benchmark our product and promote the fantastic flavour profile and health benefits of Extra Virgin Olive Oil.

On behalf of the Australian Olive Association I congratulate you on your results and efforts for 2021 and wish you a great season for harvest 2022!



A handwritten signature in dark ink that reads "Michael Southan". The signature is fluid and cursive.

Michael Southan  
Australian Olive Association CEO

## A note from the AOA president

Congratulations to all award winners!

All award winning producers are demonstrating both their tremendous commitment to quality as well as all the hard work that is required to be recognised at this level.

The outstanding products being awarded in this international competition, which is judged by highly qualified and experienced panels from around the globe, is truly a worthy benchmark that these producers should be very proud of achieving.

The Australian International Olive Awards demonstrate that achievement to all, and most importantly the marketplace and the consumers who benefit from these fresh healthy EVOOs, flavoured oils and table olive products.



A handwritten signature in dark ink. The signature is stylized and appears to read "Michael Thomsett".

Michael Thomsett  
President AOA



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# The Australian International Olive Awards

## Promoting and Celebrating Quality



The Australian International Olive Awards (AIOA) is one of the newest and most comprehensive olive oil and table olive competitions in the world. Now in its 5<sup>th</sup> year, the competition aims to professionally judge extra virgin olive oil (EVOO), flavoured olive oils and table olives from around the globe, uncover those with the highest quality and flavour and then award them medals and trophies in recognition of excellence.

This competition is a national industry organisation-owned event. It prides itself on promoting and celebrating quality extra virgin olive oil, flavoured olive oil and table olive production, and nurturing growers and producers to improve and further develop.

The Australian International Olive Awards provide an opportunity for both the Australian olive industry and also for entrants. The competition is promoted widely across media and commercial channels, significantly enhancing both the prestige and commercial benefits of the awards to entrants, while also showcasing to the rest of the world our unique Australian oil styles. It is a great chance to see how those styles stack up against those from other countries.



## International Judging Expertise

The competition convener places a strong focus on ensuring broad-ranging judging expertise and experience. In 2021, eleven panels of well-credentialed olive experts from both the new and old-world olive producing regions were assembled. Together they formed an overall judging group of the highest calibre, offering a wealth of global olive competition experience and knowledge. This reinforces objectivity in the judging panels. These diverse panels ensure a thoughtful, non-biased judging process based purely on merit.

The competition also prides itself on offering a number of 'Associate Judge' positions. These are training positions where associate judges hone their skills, get more experience and learn from the best.

Every entry is treated fairly and with respect, with the judging panels given adequate time to assess each entry's aroma and organoleptic characteristics. Medals are then awarded on those individual merits, rather than by comparison. The judges' assessments are used to provide comprehensive tasting note feedback for all entries which can be used for future improvement and promotion.

## International Entries

Since its inception in 2017, competition has become stronger and more focused. Entries have come from Australia, Argentina, Chile, China, Italy, Greece, New Zealand, Spain, Tunisia, Libya, Lebanon and North America.

The AIOA is open to olive producers from both the northern and southern hemisphere. Separate 'Best Northern Hemisphere' and 'Best Southern Hemisphere' awards honour the different harvest times however, all entries compete for the coveted 'Best EVOO of Show' and 'Best Table Olives of Show' awards.



Welcoming the world's best oils to be judged here also allows international exhibitors to have their oils and table olives benchmarked against Australian oils, some of which have led the field at international competitions in recent years.

## Promotion, Promotion, Promotion!



Knowing that success at competitions, particularly one as prestigious as the AIOA, has significant benefits in terms of sales and marketing, the AOA's communications plan focuses on promoting all medal and award winners.

Commencing on the announcement of results, promotion of winners starts with the delivery of medal certificates and the option to purchase medal decals to use on packaging and digital media for promotion.

Promotion via peer recognition takes place at the AIOA Online Presentation Dinner and broad-ranging media dissemination to local, state, national and international outlets, online and print-based, with particular emphasis on food and lifestyle communicators.

Winning entries will be showcased throughout the coming year at Australian and international tastings, consumer tastings and training events, and also across the Olivegrower communications platform through the *Friday Olive Extracts* e-newsletter and feature articles in the *Olivegrower & Processor* industry journal.

The competition is working assertively towards becoming one of the top international olive competitions in the world by 2025, and the status which goes with winning an AIOA award will continue to grow. The emphasis on improvement also means that by supporting the competition you are supporting the Australian olive industry and helping to lift the quality of olive products available in the marketplace.



## Awards

All competitions are judged out of a maximum of 100 points. The medal scoring range is: Gold Award (86-100 points), Silver Award (76-85 points) and Bronze Award (65-75 points). Medals are awarded based on the final agreed score. More than one medal of each type (except major trophies) can be awarded within each class.

To win a major award the entry must score at least 80 points. All gold medal-winning entries are retasted to identify 'Best of Class' and 'Best in Show' awards.

Major award categories include 'Best EVOO of Show', 'Best Flavoured Olive Oil of Show' and 'Best Table Olive of Show', 'Best Australian Extra Virgin Olive Oil' and 'Best Australian Table Olive'.





There is an abundance of research, awareness and promotion of the health benefits of olive oil with high polyphenols. With this in mind, we have introduced a new Champion award for 'Highest Phenolic Content'. This is awarded to the gold medal winning oil with the highest level of polyphenols/biophenols. As well as high polyphenol levels, the oil must have gold medal qualities including fruit intensity, freshness, balance, harmony, complexity and length.

After the success last year of adding the 'Best EVOO of Show Boutique Volume', it has been decided to continue with this trophy category as well as the 'Best EVOO of Show Commercial Volume'.



Awards for the best extra virgin olive oil and table olives are awarded to producers in the northern and southern hemispheres. We celebrate Reserve Champion status for the winners that come runner-up to the Champion awards. A Reserve Champion must be awarded a minimum of 80 points for their entry.

## The Competitions

The competition has three main sections, Extra Virgin Olive Oil, Flavoured Olive Oil and Table Olives.

### Extra Virgin Olive Oil

Extra virgin olive oil classes include **Class 1 Mild, Class 2 Medium, Class 3 Robust, Class 4 Non-Packaged (Bulk)**, and various varietal categories including **Class 5A Spanish, 5B Italian, 5C Greek and 5D Other varietals**.

All extra virgin olive oils are judged in order depending on their level of polyphenol/biophenols. Oils are tasted from delicate to robust. This allows for each style of oil to be judged fairly and without negative influence from the attributes of more robust oils.



Comprehensive tasting notes are provided by judges and include abundant descriptors and feedback about the oil for exhibitors.

#### WHAT MAKES A GOLD MEDAL EXTRA VIRGIN OLIVE OIL?

When first smelling a gold medal extra virgin olive oil it is fresh and clean (fault free). It shows excellent fruit intensity with a variety of different aromas and scents. In the mouth the aromas transfer to the palate and are as intense or more intense than on the nose. It tastes fresh, vibrant and clean. The oil feels light and creamy (not oily) on the palate. 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. Either way, they are in balance and do not overpower the fruit or mouthfeel. A gold medal oil has a flavourful lingering finish. To finish, the oil is fresh, balanced, complex and harmonious. You will want to drink it.

## Flavoured Olive Oil

In the flavoured oil category oils are judged in order of lighter flavours of citrus and herb to the stronger characters of garlic, truffle and chilli. There are two focuses for this competition:

1. **Class 6a and 6b:** Oils that have flavours added to an extra virgin olive oil base via infusion or the addition of essential oils.
2. **Class 7a and 7b:** Oils made in the agrumato (co-processed) style. Traditional Italian Agrumato method / co-processed method olive oil is made by crushing fresh olives with citrus fruits or fresh Italian herbs and vegetables such as basil, rosemary and garlic.



### WHAT MAKES A GOLD MEDAL FLAVOURED OIL?



On first impression a gold medal flavoured oil is fresh and fault free. On smelling the oil, it shows excellent intensity of the flavouring element/s (lemon, rosemary, etc.). It has varying attractive aromas highlighting the flavouring element/s and where possible fresh olive oil. The aromas and flavours are authentic and pure representations of the flavouring (not artificial). In the mouth the aromas transfer to the palate and are as intense or more intense than on the nose. It tastes fresh, vibrant and clean. The oil feels light (not oily) on the palate. The oil's level of bitterness, pepper and/or astringency is balanced with the flavouring element/s. A gold medal oil has a flavourful lingering finish. A gold medal flavoured oil showcases the flavouring element/s purely as well as be fresh, balanced, complex and harmonious. You will want to get in the kitchen and start cooking.

## Table Olives

There are 8 classes in the table olive competition. These are detailed in the table below.

	CLASS 11: Green Olives Treated or natural, plain, whole olives only, no added flavours. In brine.		CLASS 15: Wild Olives Small in size, variations in colour permitted, whole olives only. In brine.
	CLASS 12: Medley Of Olives Plain, whole olives only, no added flavours. In brine.		CLASS 16: Dried Olives Sun, salt and heat dried olives, including spiced and pitted.
	CLASS 13: Olives Turning Colour & Black Olives All varieties EXCEPT KALAMATA and California ripe processed. Plain whole olives only, no added flavours. In brine.		CLASS 17: Pitted and/or Stuffed Olives Olives pitted and or stuffed with declared country of origin grown product.



	<p>CLASS 14: Kalamata Olives Plain whole olives only, no added flavours. Must be in brine.</p>		<p>CLASS 18: Speciality Olives Spiced and specially treated olives with declared Country of Origin ingredients. Must contain a minimum of 85% table olive product (drained weight). <i>18A Flavoured WITHOUT garlic and/or chilli or 18B Flavoured WITH garlic and/or chilli.</i></p>
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All table olive exhibits undergo physico-chemical and microbiological testing. This requirement provides a significant benefit for table olive producers, as the testing is carried out as part of the AIOA entry process. The cost is included in the entry fee and the testing results are provided with judging results and feedback. Table olive competition entries are NOT restricted to the current year of production.

### WHAT MAKES A GOLD MEDAL TABLE OLIVE?

On first impression a gold medal table olive has an attractive fresh-looking appearance with an absence of skin blemishes, pock marks and bruises. The olive's colour, size and shape are consistent with the class entered. The olive's aroma (and brine) is fresh and fault free. On the palate the olive's skin is firm but easy to bite (not tough). Flesh on green olives is firm but not woody. Flesh on black olives have reduced levels of firmness (i.e. softer) but not mushy. The olive has excellent olive flavour. Any added flavourings or fillings (herb, EVOO, garlic) compliment the olive flavour – not overwhelm it. Bitterness, acidity and salt levels are balanced and neither are overpowering. A gold medal table olive is balanced, has great texture and is complex with a long flavourful finish. You will want to eat the whole bowl.

## Judging Criteria

An individual and comprehensive set of 'Judging Criteria' and 'Sensory Assessment Forms' have been created for the table olive competition, the flavoured oils competition and the extra virgin olive oil competition.

These 'Judging Criteria' and 'Sensory Assessment Forms' have been created to make the extra virgin olive oil, flavoured oil and table olive judging process as streamlined and methodical as possible. For accuracy and consistency across the globe, all entries need to be judged using a standard approach. This limits personal bias and provide score and tasting comments that are clear, fair and comprehensive.

It is important for the reputation of the Australian International Olive Awards that each entry is evaluated on its merit (not compared). Judges are allocated as much time as they need to assess each oil or table olive systematically so that all attributes are recorded thoroughly and professionally. A copy of the Judging criteria can be found in Appendix 1 - 3.



## Five Judging Principles

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### 1 CONFIDENTIALITY

The ONLY individuals that know the identity of entries (until the results are released) are the chief steward and stewarding team. All stewards must complete a signed confidentiality agreement before they can officiate in the competition.

Judges, who may also be entrants, are NEVER able to judge their own entry, nor influence another judge who has been given the task of doing so.

All judges and stewards must also complete a signed conflict of interest and full disclosure policy before they can be involved in the competition.



A document titled 'CONFLICT OF INTEREST AND FULL DISCLOSURE POLICY' with a logo at the top left. It contains several sections of text and a table with columns for 'Name of Entrant', 'Name of Judge', and 'Relationship'. The form is partially filled out with handwritten text.

### 3 INDEPENDENCE

The chief steward will always be independent of the competition and its entries. Stewarding is conducted under the auspices of an independent chief judge/chairperson who is not an entrant.

### 4 ACCOUNTABILITY

Judges are briefed by the chief judge before the commencement of judging and reminded of their responsibilities. The chief judge will nominate a panel leader with international experience for each panel. Each panel will consist of at least three highly experienced judges. Any judge found not adhering to these requirements will be relieved of their judging duties immediately.



### 2 FAIRNESS

Due to COVID-19 restrictions for the 2021 competition, a standardised formal judging kit was couriered to each of the eleven panel leaders. This provided the panels with everything they required for systematic and ordered judging.



Oils were packaged in dark glass and labelled with a single code. This ensures the identity of every entry is not known.

### 5 TEAM WORK

Initially the entries are independently assessed by each judge. The judges then discuss the oil and their score. In consultation with the panel leader, an agreed final score and comment is reached.



If agreement cannot be reached, the panel leader will seek the opinion of the chief judge, who following tasting and consultation with the panel leader and chief steward, will allocate a final score.

# Event Convener and Chief Steward Report

By Trudie Michels

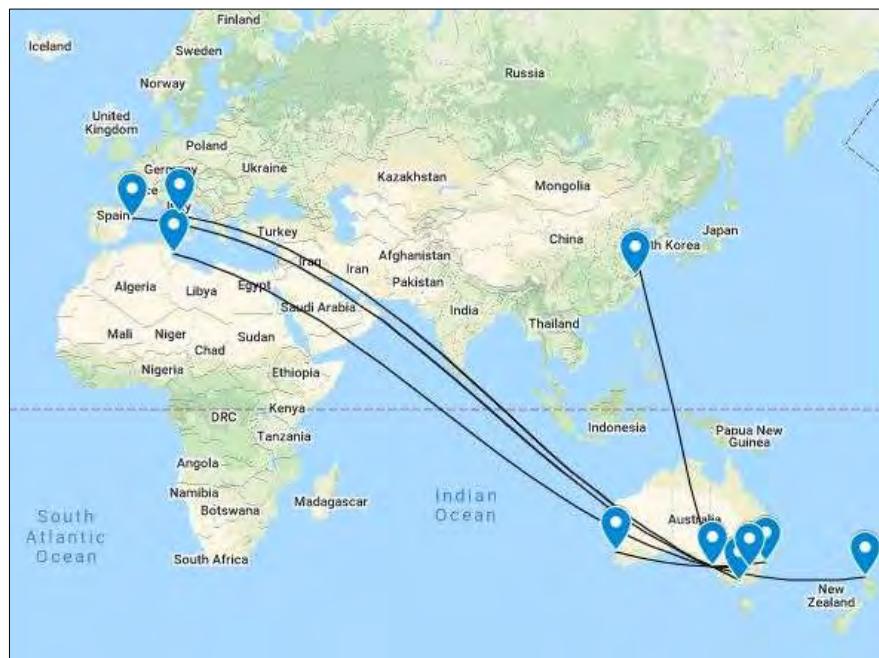
## Competition Overview

The Australian International Olive Awards (AIOA) is a national industry organisation-owned event. It prides itself on promoting and celebrating quality extra virgin olive oil, flavoured olive oil and table olive production, and nurturing growers and producers to improve and further develop.

Firstly, it is important to recognise the olive oil producers, growers and marketers who supported this year's event. Our congratulations to the competitors, including all medal winners and major award winners. It was a pleasure and honour to taste your oils and table olives. Once again, this year has had many challenges and it has been wonderful to see so many businesses still enter. Granted that 2020 was so difficult in regards to drought, fires and low yields in Australia, it was lovely to welcome back entries this year from producers who could not enter last year. It takes time, effort and hard-earned money to enter your oils in the awards and get them sent in time and well packaged for judging. I thank you for your dedication to the competition and the industry.

A genuine thank you to all the judges who volunteered their valuable time to judge this year's oils. The competition is extremely proud to have so many highly qualified and respected international and national judges on our team. It really highlights the respect that these people have for the Australian olive industry as well as the competition.

There were five international panels in Spain, Italy, New Zealand, Tunisia and China and six panels in Perth, Adelaide, Melbourne, Sydney and Wagga Wagga. Four associate judges in training also took part in judging in Australia and China.



A special thanks to those judges, especially those in Spain and Italy, who travelled long distances to judging locations or who took leave to participate in this competition. Competition was strong this year and judges were extremely professional and meticulous whilst judging. With COVID-19 restrictions and freight challenges, it was touch and go there for several judges and panels but we got there in the end. The AOA are truly indebted to all judges and panel leaders for their commitment to judging, their can-do attitude and their accommodating work ethic.

Once again, feedback from the international panels has been complimentary on the oils in this year's competition. Tunisia awarded 10 golds, Spain awarded 10 golds, Italy awarded 4 golds, China awarded 3 golds and New Zealand awarded 7 gold medals. These judges were suitably impressed by the quality of this year's oils and if your olive products received a gold medal, they are really very very good. They would compete successfully on the world stage if they were compared to other international oils of the same season.

Due to the current COVID-19 situation in Australia and around the globe, we had to undertake the remote judging format again. Formal judging kits were couriered to panel leaders in each of the remote judging locations. Where possible, the judging was done face-to-face but in some locations judging was done individually and then discussed remotely using video conferencing technology.

With COVID-19 restrictions, public holidays in Spain and freight delays the extra virgin olive oil judging took place over a three week period. The Chief Judge for extra virgin and flavoured oils was Shane Cummins. Table olives were judged in Adelaide on Friday 24<sup>th</sup> September and were led by Dr Michelle Wirthensohn as Chief Judge.

It was hoped that after last year's challenging conditions that 2021 might be a better year for entries. Thankfully it was, and we have seen an increase in entries for both flavoured and extra virgin olive oil. It was wonderful to see entries come from producers who would normally enter but who had nothing to enter last year. It was also very exciting to see an increase in the number of new entrants. Many of the exhibitors had not entered the Australian International Olive Awards before. Even more thrilling was to see a number of these producers awarded gold medals and key awards.

Considering the ongoing COVID-19 chaos, it was pleasing to receive 269 entries this year. 209 of those entries were extra virgin olive oil entries (from 91 exhibitors), 37 flavoured oil entries (from 17 exhibitors) and 24 table olive entries (from 11 exhibitors).

Unfortunately, table olive entries were lower this year. Table olives have a longer production lead time and many of the olives that would have been shown at this year's competition would have come from 2020's challenging conditions (drought, bushfires, poor flowering and unusual weather conditions). Many table olive producers who would normally enter indicated they did not have the volumes or quality they needed to enter. Given this, we are excited for the 2021 olives in next year's competition.

It is important to note that as a competition convenor and head steward, it is distressing when judge's results come back with a 'No medal' or 'Withdrawn'. So much hard work, time and expertise goes into making a good oil or table olive and for it not to be awarded a medal is heartbreaking. We really feel for those producers who have experienced this. We encourage all producers to regularly taste their oils and table olives and where possible ask a knowledgeable third party for feedback. If you have any concerns, have them tested. Most laboratories with olive testing facilities can offer organoleptic/sensory and fault testing. This will help shed more light on any issues if they arise, and also maximise the opportunity to gain a medal in following years.

Shane Cummins, chief judge of extra virgin and flavoured oils, believes the industry is coming of age. There are many spectacular oils and table olives being produced in Australia, and we are starting to see excellent international products here as well. It is great to see the continued running of various workshops, zoom seminars and webinars as well as the maintenance of olive standards and communication of olive news. The industry continues to grow and benefit from this input.

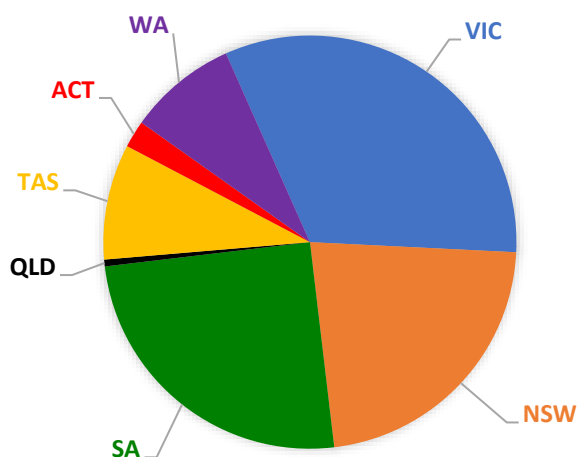




## Extra Virgin Olive Competition

There were 21 extra virgin entries from international exhibitors including Tunisia (4 entries), Spain (6 entries), Italy (3 entries), New Zealand (5 entries) and Greece (3 entries). The total number of Australian entries was 188, and included 61 entries from Victoria, 42 from New South Wales, 47 from South Australia, 17 from Tasmania, 16 from Western Australia, 4 from Australian Capital Territory and one from Queensland. See chart below.

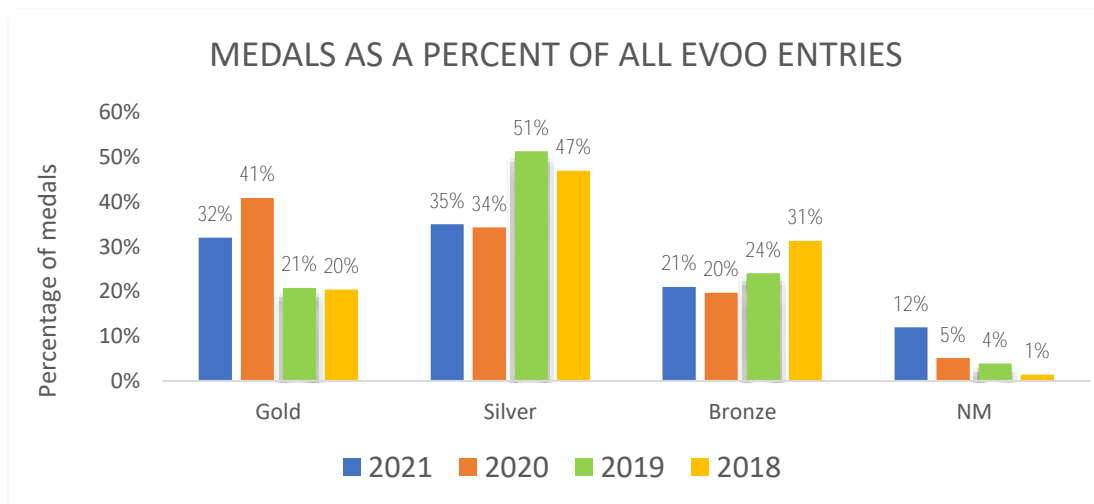
### AUSTRALIAN 2021 ENTRIES BY STATE



We had many producers that entered multiple entries, and several entered eight or more EVOO entries. There was an average of 2.07 entries per EVOO exhibitor this year. This was slightly higher than last year's figure of 1.98 entries per exhibitor. A number of producers were keen to get feedback about their different oils, many of which were single varietals (in the past they entered blends) and/or oils made from trees in different geographical locations. This was a great way to collect data about the oils.

In this year's extra virgin olive oil competition there were 184 medals awarded in total including 66 gold medals (56 awarded in 2020), 74 silver medals (47 awarded in 2020) and 44 bronze medals (27 awarded in 2020). Therefore 88% of entries were awarded a medal which is down from last year's 94.8%.

The average score across all awarded oils was 78.21 points (a strong silver) which is a decrease from the 81.7 points in 2020 but an increase on the 2019 average of 77.5. The decrease in average has been due to the large number of oils (12%) that received a score of less than 65 (no medal or withdrawn). Below is a graph showing the percentage of medals awarded over the last 4 years.



The medals were awarded per class in the following manner:

**In Class 1: Mild oils** - 25 entries, 8 gold (plus Best in Show), 6 silver and 5 bronze medals awarded. There were 4 oils that received no medals and 1 that was withdrawn.

**In Class 2: Medium oils** – 97 entries, 33 gold (21 gold in 2020), 35 silver and 19 bronze medals awarded. There were 8 oils that received no medals and 2 that were withdrawn.

**In Class 3: Robust oils** - 32 entries, 11 gold, 14 silver and 5 bronze medals awarded. There was 1 oil that received no medal.

**In Class 4: Non-Packaged oils** - 8 entries, 1 gold, 2 silver and 3 bronze medals awarded. There was 1 oil that received no medal and 2 that were withdrawn.

**In Class 5A: Spanish varieties** - 12 entries with 5 gold, 5 silver medal and no bronze medals awarded. There were 2 oils that received no medals.

**In Class 5B: Italian varieties** - 20 entries with 2 gold, 8 silver and 7 bronze medals awarded. There were 2 oils that received no medals and 1 that was withdrawn.

**In Class 5C: Greek varieties** - 7 entries with 3 gold (plus Best in Show) and 4 silver medals awarded.

**In Class 5D: Other varieties** - 7 entries with 3 gold and 3 bronze medals awarded. There was 1 oil that was withdrawn.

This year, all oils were judged in order from mild to robust. This was determined by the amount of polyphenols/biophenols each oil contained. This year we saw an increase in the number of mild AND medium oils and a decrease in the number of more robust oils. The following table highlights the variance over the last 5 years:

Percentage of extra virgin olive oils entered in class 1-3 over total entries by year.

Year	Class1: Mild PPH 0-150 mg/kg	Class 2: Medium PPH 151-300 mg/kg	Class 3: Robust PPH 301+ mg/kg
2017	25.4%	39.6%	14.2%
2018	16.9%	22.8%	45%
2019	6.9%	38.4%	30.2%
2020	5.0%	43.8%	27.7%
2021	11.96%	46.8%	15.31%

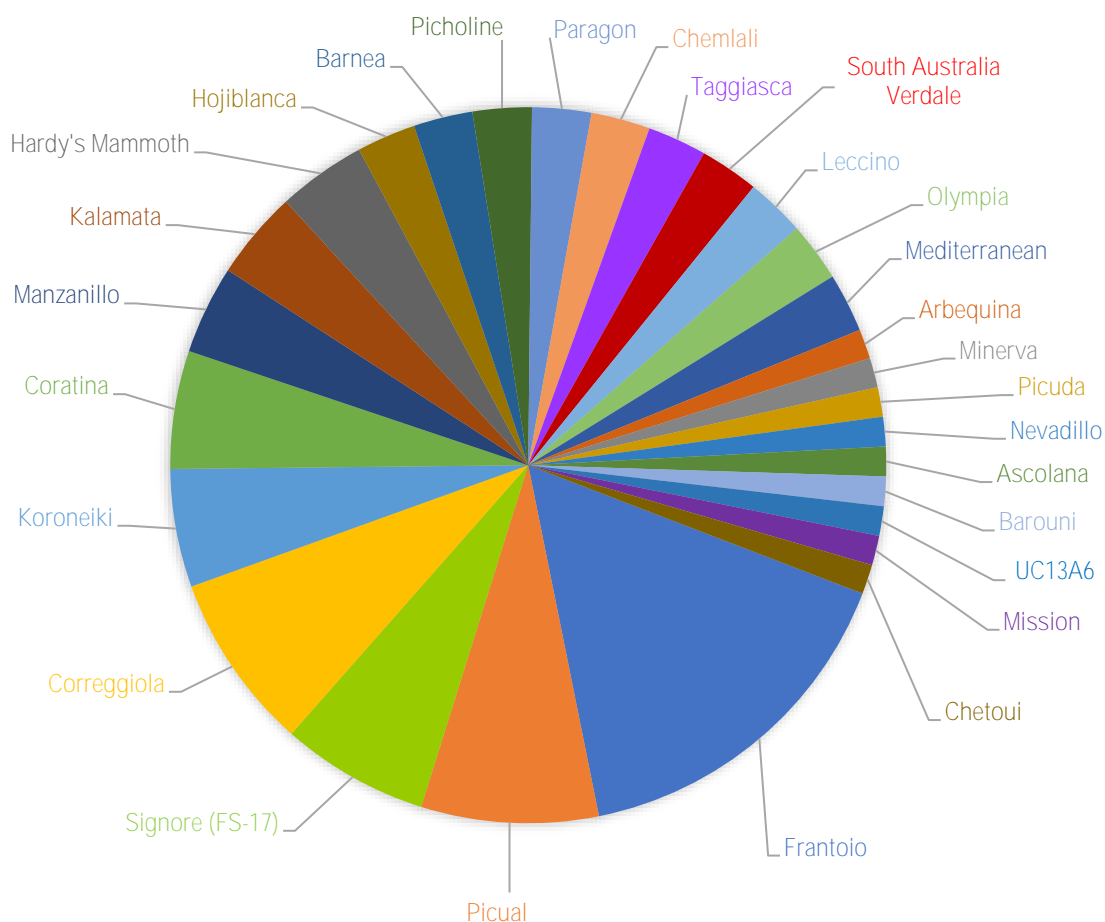
*Note: Oils in classes 4 & 5 are not determined by polyphenol levels.*

This year no extra virgin olive oil entries failed the chemical analysis; however, a number of oils were not awarded medals due to lack of fruit intensity on the nose and palate, poor mouthfeel, short length, lack of freshness and/or evidence of defects.

It is interesting to note that there were more 'no medal' or 'withdrawn' oils in the milder Class 1 (20% of the entries in the class) as well as Class 4 - Non-packaged (37.5% of entries in Class 4). After reviewing the No Medal and Withdrawn oils and their polyphenol levels, it is evident that as the polyphenol levels increase, the number of Withdrawn and No Medal oils decreases.

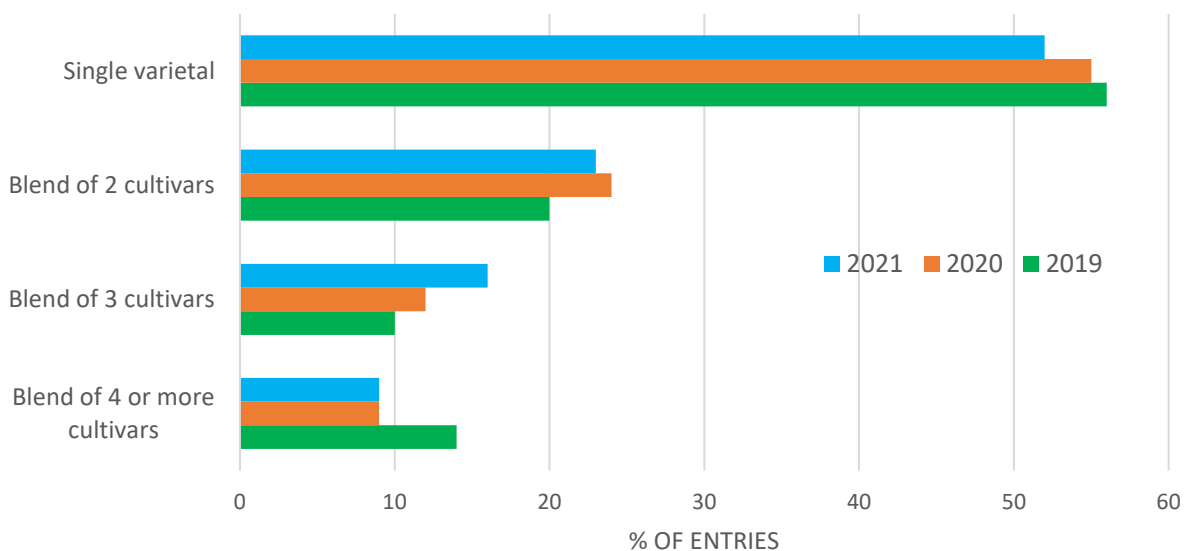
This year oils were made from one or more of 41 varieties (34 in 2020). These varieties have their origins in Spain, Italy, France, Tunisia, Greece, Libya and Australia. Of the single varieties there was a good cross-section entered, with Frantoio once again being the most often used in the extra virgin olive oil entries followed by Corregiola, Picual, Leccino, Coratina, Koroneiki and Barnea. See chart on following page.

% OF SINGLE CULTIVAR ENTRIES BY VARIETY

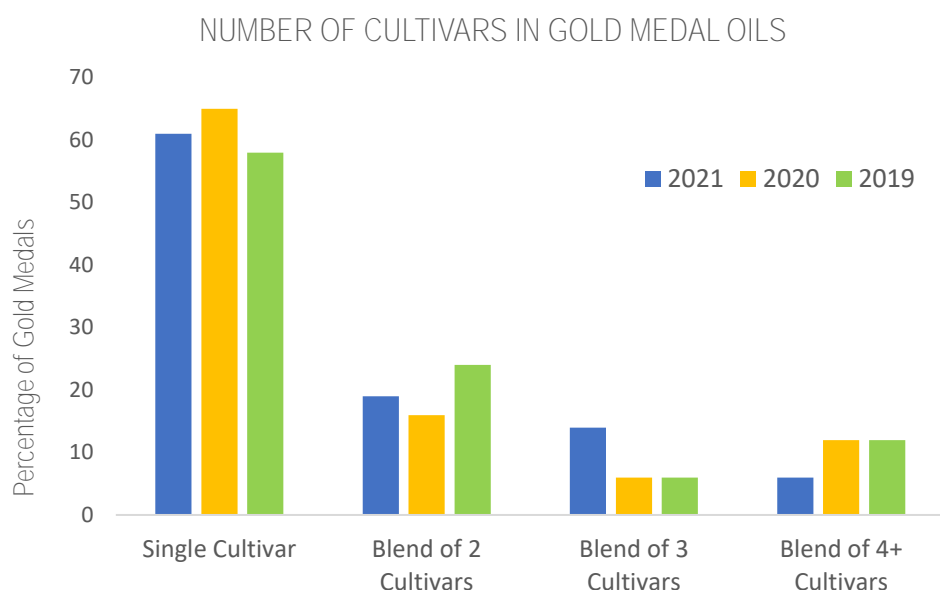


Oils made from a single cultivar made up 52% of entries, blends of 2 cultivars made up 23% of entries and blends of 4 or more cultivars made up 9% of entries. It is interesting to note that the increasing trend of using a blend of 3 cultivars continues to increase this year (16%) and using 4 or more cultivars remains low and stable. See graph below.

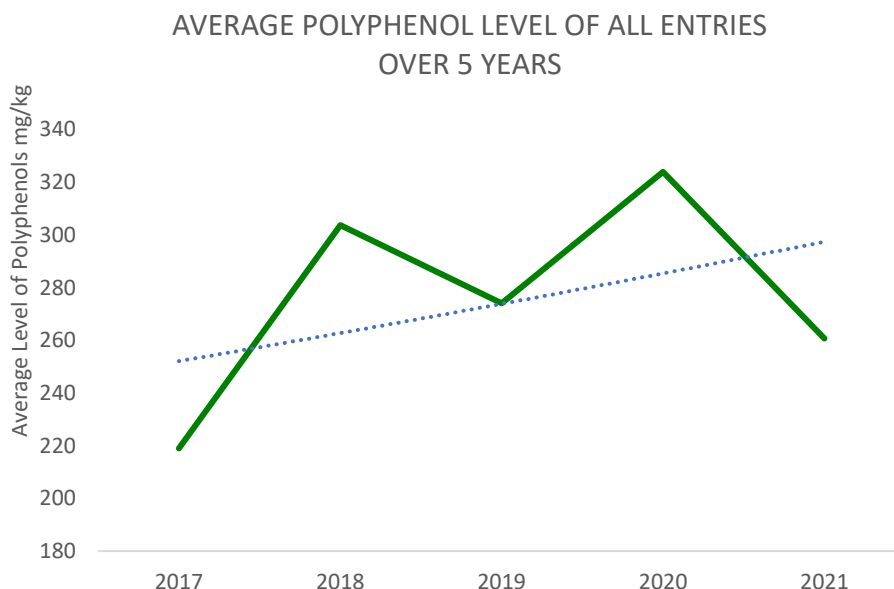
% OF ENTRIES WITH ONE OR MORE CULTIVARS



From a medal point of view, over 60% of the gold medal oils were made with a single cultivar. Varieties include Ascolana, Barnea, Barouni, Coratina, Correggiola, Frantoio, FS-17, Hardy's Mammoth, Hojiblanca, Kalamata, Koroneiki, Leccino, Manzanillo, Olympia, Paragon, Picual and Verdale. Blends of 4 or more cultivars only made up 6% of gold medal winning oils. See graph below.



The average free fatty acids percentage for the extra virgin entries was 0.207 (0.211 in 2021) and the average peroxide level was 5.811 mEq O<sub>2</sub>/kg (5.89 in 2020). The average polyphenol count was 260.74mg/kg (323.92mg/kg in 2020 and 274.06 mg/kg in 2019). Although this is somewhat milder when compared to 2020, the general trend since 2017 is that polyphenol levels in show entries are showing an increasing trend. See below.



The oils range from very mild 100% Leccino oil with a polyphenol level of 50ppm to a very robust Greek Olympia with a polyphenol level of 1155ppm. It is worth noting that the Leccino was withdrawn and the Greek Olympia won a gold medal.



## Flavoured Olive Oil Competition

There were 37 flavoured olive oils this year. This was significantly higher than the 23 entries we received last year. Again we had international exhibitors including one from NZ and one from Spain. The remaining entries were from Australia. The total number of entries for each state/territory was ACT 5; NSW 2; SA 10, VIC 8 and WA 10. There were no entries from Tasmania or Queensland.





In order to be fair to each entry, all oils were judged in order from lighter flavours of citrus and herb to stronger characters of garlic and chilli.

In this year's flavoured olive oil competition 33 medals were awarded in total including 14 gold (8 awarded in 2020), 15 silver (12 awarded in 2020) and 4 bronze medals (2 awarded in 2020). Therefore, 89% of entries were awarded a medal. This shows a slight decline on last year's figures.

This year we received a number of different and varying flavour profiles. Citrus agrumato was by far the largest class and it was good to see the entry of two yuzu citrus agrumato oils. There were a good number of herb, garlic and chilli oils as per last year and also a number of Asian inspired infused oils (curry leaf, ginger and lemongrass and a garum masala oil).

It is important to note that some of the flavours were overdone this year, especially in the infused category. The gold medal oils had balanced their flavouring intensity with the oil and it's bitterness and pepper attributes. However for many of the oils that received no medal - the flavours were so intense that they were overpowering and harsh. This gave them an unattractive and unbalanced flavour, mouthfeel and finish. Restraint with adding flavours is encouraged.

The medals were awarded per class in the following manner:

-  **In Class 6A: Flavoured/infused oils, Citrus** – 1 entry, with 1 silver awarded.
-  **In Class 6B: Flavoured/infused oils, Other** - 13 entries, with 3 gold, 5 silver and 1 bronze medal awarded. 4 oils received no medal.
-  **In Class 7A: Agrumato oils, Citrus** - 18 entries with 8 gold, 8 silver and 2 bronze medals awarded.
-  **In Class 7B: Agrumato oils, Other** - 5 entries with 3 gold, 1 silver and 1 bronze medal awarded.

Once again it was very difficult to decide on the top 'Best in Show' award as the top golds were amazing. They were complex, full of flavour and aroma, had clarity of character, freshness and a fabulous mouthfeel and persistence. The chief judge confirmed that it was a very close race to first place. The two 'Best in Class' oils are detailed below.

### **Best in Class 6 Homeleigh Grove Lemon Myrtle Infused**

Intense fragrant aromas of freshly crushed lemon myrtle and lemon zest. Great transfer of flavours from nose to palate. Light and creamy mouthfeel with attractive citrus and lemon myrtle characters.

The carrier oil is vibrant and fresh with mild bitterness and pepper that allows the flavours to sing. A lingering aftertaste that leaves a lovely flavour in the mouth.

### **Best in Class 7 & Best in Show Flavoured Oil Olive Twist Lime Agrumato**

Fresh lime juice, zest and lime leaf aroma which transfers very well to a lively zesty palate. Added complexity on the palate with savoury herbal olive notes and aniseed.

Very complex and delicious. Clean creamy mouthfeel with balanced mild pepper and bitterness from olive and lime. A fresh, vibrant and very persistent oil with great complexity and length. Wow.

## Table Olives Competition

The AIOA Table Olive Chief Judge was Dr Michelle Wirthensohn, a Horticulture Innovation Australia Senior Research Fellow with the University of Adelaide - School of Agriculture, Food and Wine. Judging took place at historic Abergeldie House on Friday 24<sup>th</sup> September 2021.

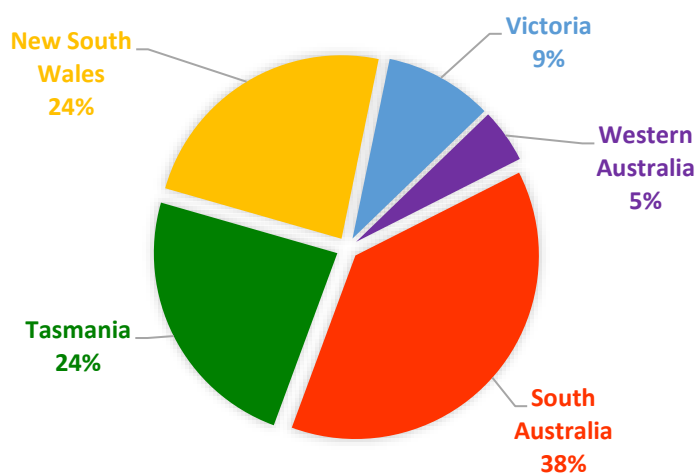


In all there were 24 entries from 11 exhibitors. This is a noteworthy decrease on entries from last year (46 entries from 15 exhibitors) and 2019 where there were 36 entries from 11 exhibitors. Feedback from growers highlights that the poor 2020 growing and harvesting season took its toll on yields and many table olive producers processed minimal or no fruit last season. Therefore many had no olives to enter this year.

However it was pleasing to see this many entries. Generally the quality of the table olives was good and most processors were able to balance the natural olive bitterness with the salt and acid additions. To get the highest score possible it is important to remember that the product's appearance as well as the taste and aroma count towards getting the gold.

The competition is open to international exhibitors, and this year the organisers were disappointed to receive only 3 international exhibits. The remaining 21 Australian exhibits were entered across Classes 11, 12, 13, 14, 15, 16 & 18. The graph below shows the number of entries per Australian state.

TABLE OLIVE ENTRY BY AUSTRALIAN LOCATION



The breakdown of the 2021 entries were;

- 🫒 2 entries in Class 11 - Green Olives
- 🫒 4 entries in Class 12 - Medley of Olives
- 🫒 2 entries in Class 13 - Olives Turning Colour and Black Olives (other than Kalamata)
- 🫒 7 entries in Class 14 - Kalamata Olives
- 🫒 2 entries in Class 15 - Wild Olives
- 🫒 1 entry in Class 16 - Dried Olives
- 🫒 2 entries in Class 17 – Pitted and/or Stuffed Olives
- 🫒 4 entries in Class 18 - Speciality Olives (flavoured).

Prior to judging all table olives exhibits were laboratory tested to ensure they are fit for human consumption. Tests includes physico-chemical parameters (for natural olives - pH < 4.3, salt > 6.0 g/100ml); microbiological testing for *Escherichia coli* (below level of detection < 3 cfu<sup>1</sup>); *Clostridium perfringens* (below level of detection < 10 cfu); for pasteurised products the laboratory also tested for *Lactobacillus*, to measure effectiveness of pasteurisation (below level of detection < 10 cfu); pleasingly NO problems were found with any of the competition exhibits.

All 24 exhibits were judged using the AIOA 100-point scale using characteristics such as

🕯 **Appearance** (colour, consistency of shape, colour and size and absence of skin blemishes),

🕯 **Aroma** (clean or faulty and aroma intensity and complexity),

🕯 **Flavour/palate** (clean/faulty, skin/flesh texture, olive flavour and intensity, bitterness, saltiness, acidity and flavour balance),

🕯 **Total olive harmony and complexity** is then evaluated.

A total of 4 Gold, 9 Silver and 8 Bronze medals were awarded across the AIOA this year and 3 No Medals. In 2020, there were 46 table olive entries and 6 Gold, 9 Silver and 14 Bronze medals).

## Thank you

As event convener and chief steward, I'd like to thank Chief Judges, Shane Cummins and Michelle Wirthensohn for their positive contributions and passion for the event. There was ongoing communication throughout the judging period and their feedback and support was warmly welcomed.

A big thank you to our small yet amazing 2021 stewarding team, Kent Hallett and Michelle Freeman. Once again the Covid-19 goal posts kept moving and your flexibility and can-do attitude helped the competition immensely. Stewarding an event like this is a big job and it is important to dot the 'i's' and cross the 't's'. On judging days, your stewarding skills and attention to detail made the back of house run like clockwork. The behind the scenes work you both did before and after the judging should also be acknowledged.

Thank you also to Di Whicker for managing the table olive and extra virgin olive oil judging rooms in Adelaide. Thank you also for your assistance with proofreading and reviewing. Your input is greatly appreciated.

I would also like to thank Michael Southan, CEO of the Australian Olive Association and Michael Thomsett, President of the AOA, for their support and advice during the planning and implementation phases of this year's competition.

Feedback regarding the competition is welcome. It is the intention of the AOA to continue to fine tune and develop this international competition, so please do not hesitate to contact the AOA with any comments or suggestions for improvements regarding the competition.

Congratulations again and we look forward to seeing all of your new oils and table olives in 2022.



Trudie Michels  
Event Convener and Chief Steward



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<sup>1</sup> 'cfu' refers to colony forming unit

## The 2021 Stewarding Team



From left: Di Whicker, Michele Freeman, Kent Hallett and Trudie Michels.

## Our 2021 Chief Judges

### Shane Cummins

Extra Virgin &  
Flavoured Oils



### Michelle Wirthensohn

Table Olives



## Our 2021 Extra Virgin and Flavoured Oil Judges

### Hangzhou, China

From top left: Zhu Shenlong, Deng Yu, Dr Wang Wei, Dr Zhang Yu and Dr Li Xue.



### Melbourne, Australia

From left: Claudia Guillaume, Leandro Ravetti, Stuart Sawyer and Ebony Edgar.





## New Zealand

From top left:  
Margaret Edwards, Anne Staminaroff,  
Professor Marie Wong and  
Charlotte Connoley.



## Perth, Australia

From left: Isabelle Okis, Barry Sander, Thelma Burnett, Carolyn Reid, Tim Martella and Jan Minchin. Richard Taylor absent from photo.





## Reus, Spain

From top left:  
Dr Agustí Romero  
Aroca, Ángeles Calvo Fandos,  
Juan Baseda Torruella and  
Enrique Garcia Tenorio.



## Rome, Italy

From top left:  
Maurizio Stagnitto,  
Duccio Morozzo Della Rocca,  
Sonia Donati,  
Dr Francesca Rocchi,  
Milena Lolic and  
Johnny Madge.





## Sfax, Tunisia

From left;  
Dr Mariem Gharsallaoui,  
Mahdi Fendri,  
Abdelkarim Laatar,  
Dr Sahar Hadj Hamda and  
Imed Majri.



## Sydney, Australia

From left:  
Dr Soumi Paul Mukhopadhyay,  
and Abhijit Paul.







## Wagga Wagga 1, Australia

From top left:  
Margie Carter, Helen  
Taylor, Geoff Treloar and  
Sue James.



## Wagga Wagga 2, Australia

From left:  
Ali Tanner,  
Cassandra Nicholson.  
Rojina Maharjan and  
Michael Thomsett (online).





## Our 2021 Table Olive and Extra Virgin Olive Oil Judges

### Adelaide, Australia

From left: Andrew Markides, Briony Liebich, Kate Harbison, Sarah Asciutto, Amanda McNerney (trainee judge), Gerri Nelligan and Michelle Wirthensohn.







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## 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  
**Leisal Rose Farm Extra Virgin Olive Oil**
- 🏆 Best Extra Virgin Olive Oil of Show Commercial Volume, sponsored by the NSW Department of Primary Industries  
**Rio Vista Olives Elisi Grove Kalamata**
- 🏆 Best Flavoured Olive Oil of Show  
**Olive Twist Lime Agrumato**
- 🏆 Best Table Olive of Show  
**Saluté Oliva Semi-Dried Olives**



### Best of Southern Hemisphere

- 🏆 Best Extra Virgin Olive Oil Southern Hemisphere - **Leisal Rose Farm Extra Virgin Olive Oil**
- 🏆 Best Table Olive Southern Hemisphere - **Saluté Oliva Semi-Dried Olives**

### Best of Northern Hemisphere

- 🏆 Best Extra Virgin Olive Oil Northern Hemisphere - **GOYA EN ESPAÑA S.A.U, Goya® Unico Extra Virgin Olive Oil**
- 🏆 Best Table Olive Northern Hemisphere - **GOYA EN ESPAÑA S.A.U, Goya® Manzanillo Stuffed with Salmon Paste**



### Best of Australian Champions

- 🏆 Best Australian Table Olive - **Saluté Oliva Semi-Dried Olives**
- 🏆 Best Australian Extra Virgin Olive Oil - **Leisal Rose Farm Extra Virgin Olive Oil**

### Phenolic Content Champion

- 🏆 Highest Phenolic Content - **G-TEAM HYPERELEON ULTRA GOLD**

### Best of State Champions

- 🏆 Best ACT Extra Virgin Olive Oil - **Homeleigh Grove Family Harvest**
- 🏆 Best New South Wales Extra Virgin Olive Oil - **Leisal Rose Farm Extra Virgin Olive Oil**
- 🏆 Best South Australian Extra Virgin Olive Oil, sponsored by Olive Oil Packaging Service - **Rio Vista Olives Elisi Grove Kalamata**
- 🏆 Best Tasmanian Extra Virgin Olive Oil - **Rochford Hall Koroneiki**
- 🏆 Best Victorian Extra Virgin Olive Oil - **Manna Hill Estate Frantoio**
- 🏆 Best Western Australian Extra Virgin Olive Oil - **Tarralea Grove Barouni**



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

- 🐝 **Champion Mild Extra Virgin Olive Oil - Leisal Rose Farm Extra Virgin Olive Oil**  
*Reserve Champion - Tawarri Grove Extra Virgin Olive Oil*
- 🐝 **Champion Medium Extra Virgin Olive Oil - Rochford Hall Koroneiki Extra Virgin Olive Oil**  
*Reserve Champion - Manna Hill Estate Extra Virgin Olive Oil*
- 🐝 **Champion Robust Extra Virgin Olive Oil - Throon P/L Michael's Olives Jumble Frantoio**  
*Reserve Champion - Wollundry Grove Olives Distinctive Flavour*
- 🐝 **Champion Non-Packaged (Bulk) Extra Virgin Olive Oil - Nasmin PTY LTD, Nasmin FS-17**  
*Reserve Champion - Oasis Olives Arbosana*
- 🐝 **Champion Spanish Varietal Extra Virgin Olive Oil – Wollundry Grove Olives Delicate Flavour**  
*Reserve Champion - The Olive Press Limited Pressed Gold Medium Picual*
- 🐝 **Champion Italian Varietal Extra Virgin Olive Oil - Throon P/L Michael's Olives Jumble Frantoio**  
*Reserve Champion - Cobram Estate Ultra Premium Coratina*
- 🐝 **Champion Greek Varietal Extra Virgin Olive Oil - Rio Vista Olives Elisi Grove Kalamata**  
*Reserve Champion - The House On The Hill Olive Grove Koroneiki -K1-*
- 🐝 **Champion Other Varietal Extra Virgin Olive Oil - Alto Olives ALTO VIVIDUS**  
*Reserve Champion - Romley Estate Family Reserve*



## Champion and Reserve Champion Flavoured Olive Oil by Class

- 🏆 Champion Flavoured and or Infused Olive Oil - **Homeleigh Grove Lemon Myrtle**  
*Reserve Champion - Fedra Olive Grove Infused Extra Virgin Olive Oil - Lemon, Myrtle, Garlic & Thyme*
- 🏆 Champion Agravato Olive Oil – **Olive Twist Lime Agravato**  
*Reserve Champion - Rio Vista Olives Basil Pressed 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 - **Ag-IQ Australia Olive 1 More Medley**  
*Reserve champion – Not awarded*
- 🏆 Champion Table Olives – Class 13 Olives Turning Colour & Black Olives – Not awarded
- 🏆 Champion Table Olives – Class 14 Kalamata Olives - **Arkwright Estate Traditional Kalamata**  
*Reserve Champion - Australian Olive Company Premium Kalamata Table Olives*
- 🏆 Champion Table Olives – Class 15 Wild Olives – Not awarded
- 🏆 Champion Table Olives – Class 16 Dried Olives – **Saluté Oliva Semi Dried Olives**  
*Reserve Champion – none awarded*
- 🏆 Champion Table Olives – Class 17 Stuffed Olives - **GOYA EN ESPAÑA S.A.U, Goya Manzanillo Stuffed with Salmon Paste**  
*Reserve Champion - GOYA EN ESPAÑA S.A.U, Goya Manzanillo Stuffed with Tuna Paste*
- 🏆 Champion Table Olives – Class 18 Specialty Olives – **Bruny Island Olives Barnea Whole Olives**  
*Reserve Champion – Australian Olive Company Premium Gourmet Mix Table Olives*





## Extra Virgin Olive Oil Results

### Gold Medal Winners



#### BEST EVOO IN SHOW BOUTIQUE VOLUME



Leisal Rose Farm  
Extra Virgin Olive Oil  
96/100 Class 1  
Lovely fresh oil with complex aromas of fresh leaves, basil, herb, aniseed and spices. The aromas all transfer as intensely to the sweet palate and build in intensity the longer they are in the mouth. A creamy light mouthfeel. There is a gentle bitterness that is seamlessly combined with a white pepper pungency. Long lingering flavoursome finish that keeps on giving. An amazing oil.

~BEST EVOO IN SHOW  
BOUTIQUE VOLUME  
~BEST EVOO FROM NSW  
~BEST IN CLASS 1

#### BEST EVOO IN SHOW COMMERCIAL VOLUME



Rio Vista Olives  
Elisi Grove Kalamata  
95/100 Class 5C  
Intense fresh green grass, artichoke, fig leaf and rocket aromas that transfer to the palate. A lovely light-bodied lively oil on the palate with good complexity. Texture of oil is rounded and balanced with diverse fruit characters and a mild but balanced bitterness and pungency. Complex and multidimensional. A harmonious oil.

~BEST EVOO IN SHOW  
COMMERCIAL VOLUME  
~BEST IN CLASS 5C  
~BEST EVOO FROM SA



Rochford Hall Koroneiki  
Extra Virgin Olive Oil  
94/100 Class 2  
Beautiful intense aroma. Intense fresh green grass, blossom and green apple. Good complexity. Excellent transfer with good fruit clarity. Texture is well-rounded and balanced with diverse fruit characters. A little bitterness and pungency. A lingering flavoursome oil. Complex and multidimensional. A harmonious oil.

BEST IN CLASS 2



Alto Olives  
ALTO VIVIDUS  
92/100 Class 5D  
Very fresh, fruity nose. Aromas of grass, herbs, artichoke and exotic fruits. Other herbs and tomato and tomato leaves emerge onto the palate. The aromas and flavours are strong and clear. Light flavoursome mouthfeel. This is a balanced oil that keeps on giving with the warm peppery pungency that is not overbearing.

BEST IN CLASS 5D



**Tawarri Grove Extra Virgin Olive Oil**

92/100 Class 1

Intense fresh aroma of eucalyptus, banana skin, green tea and olive leaf. Great transfer with complex, distinctive aromas on clean mouthfeel with powerful flavours progressive and then very persistent. Well balanced texture with pleasing pungency of pepper and spice sensation.



**Flinder's Island Olives Organic Extra Virgin Olive Oil**

92/100 Class 2

Fresh attractive tomato leaf, salad leaves and artichoke aromas on the nose following through well to the palate with extra flavours of eucalypt and bitter greens. Clean light mouthfeel with a tingling astringency. Balanced bitterness and pungency with a warm chilli pepper finish.



**Grampians Olive Co. Signature Organic**

92/100 Class 1

Intense, fresh, clean complex aromas of pine, green herbs, green beans and grass. Very good transfer with an increase in intensity with green apples, rocket and sorrel. Creamy mouthfeel and very good texture. A hint of sweetness mid-palate. Moderate bitterness and a late, building white pepper pungency. Long, lingering finish with well-integrated fruit, bitterness and pungency. A harmonious oil.



**Manna Hill Estate Extra Virgin Olive Oil**

92/100 Class 2

A beautiful oil where everything expected was delivered. Vanilla, fennel, eucalyptus, tarragon and more aromatic herbs in nose. The palate is creamy and develops all the flavours from the nose bringing a great complexity and entertainment to the palate. The bitterness and pungency are medium with great balance. Well done!



**East Ridge Olive Grove Extra Virgin Olive Oil**

92/100 Class 2

Pleasant and fresh aromas of ripe olive, green almond, balsamic notes, mint and thyme as well as camomile and lemon in an elegant nose of medium intensity. Excellent transfer, nice persistence, long burn, great balance and complexity. Full and clean on the palate, the good mouthfeel is built on a very nice exchange between sweet and bitter, elegant pungency.



**Throon P/L Michaels Olives Jumble Frantoio**

92/100 Class 3

Very interesting profile, rich in citric aroma with bergamot, mandarin and green aromas of grass and weeds. Very good transference in mouth where more flavours are evident including thyme and peach. Creamy mouthfeel. Astringency and low bitterness with medium pungency that does not interfere with the mouth expression. An array of aromas and flavours enhance the oil's personality and finish.

**BEST IN CLASS 3**



**Wollundry Grove Olives Delicate Flavour**

91/100 Class 5A

Medium intensity oil that improves with time. Very good aroma transference into the mouth where green and ripe aromas develop progressively, combining leaves, artichoke, green and ripe banana, berries and cinnamon. Very good balance and complexity. Long flavoursome length. The overall profile seems of great acceptability.

**BEST IN CLASS 5A**



**Wollundry Grove Olives Distinctive Flavour**

91/100 Class 3

Dark greens, kale, artichoke, green almond, fig leaf and sorrel on the nose which transfer to the palate well with additional pepper, apple, basil and tomato flavours in the mouth. Creamy mouthfeel with good complexity. Bitterness and pungency are balanced with a good degree of persistence. Texture is well balanced. A persistent and harmonious oil.



**Throon P/L**  
**Michaels Olives Jumble Frantoio**  
 91/100 Class 5B  
 Interesting layers of aromas. Citrus, lemons and limes, fennel, fresh herbs, tomato leaves, banana, just-crushed olives and leaves. Distinct orange fruit and peel flavours on palate and on nose. Complementing bitterness and pungency with good balance and long lingering taste. Harmonious and complex oil with a biting dry chilli finish. Lingering and flavoursome.  
**BEST IN CLASS 5B**



**Cape Schanck Olive Estate**  
**Frantoio**  
 90/100 Class 2  
 Intense aromas of fresh cut grass, maize, dark green salad greens and beans. Transfers well to the palate with abundant flavours and extra banana skin and green apple. Clean and fresh mouthfeel. Vibrant and complex oil with balanced black pepper and bitterness. A fabulous finish with a lingering warm chilli persistence.



**Diana Olive Oil Holdings PTY LTD**  
**Diana Novello**  
 90/100 Class 2  
 Attractive complex nose with green banana skin, fresh herbs, rocket, artichoke and green apple. Good transfer to the palate with an increase in intensity and includes more fig leaf, salad and herb notes. Complex oil. Clean creamy mouthfeel and a good texture. Balanced, moderately high levels of bitterness and chilli pungency. Rounded and full on the palate. Long lingering finish.



**Grassy Spur Olives**  
**Picual**  
 90/100 Class 2  
 Tomato, artichoke, salad leaves, camomile and green apple aromas with a hint of green almonds and spices. Fresh and clean aromas transferring well with floral notes leaping from the glass. A creamy mouthfeel with attractive astringency with mild to medium bitterness and pungency. The spicy taste perseveres through the palate with a delicious warm lingering finish.



**GOYA EN ESPAÑA S.A.U Goya®**  
**Unico Extra Virgin Olive Oil**  
 90/100 Class 3  
 Clean vibrant nose of fresh cut grass, dandelion, winter weeds, tropical fruits and rocket with great flavour transfer. Creamy, balanced bitterness with clean long green peppery pungency finish that keeps building.



**Hundred Acres Produce Gold**  
 90/100 Class 1  
 Fresh green grass, salad leaves, tomato and artichoke on the nose and transferred well to the palate. Light mouthfeel with mild to medium bitterness and pungency. A balanced oil with a lingering warm finish.



**Jandra Olive Farm**  
**Extra Virgin Olive Oil**  
 90/100 Class 2  
 An intense sample with tomato, almond, green banana and pomme fruits on the nose, fennel and spices on the palate, clean and fresh aroma transfer from the nose through the palate. It is balanced in the mouth where sweetness, bitterness and pungency develop progressively, finishing with a final dry aftertaste. Delicious creamy mouthfeel with a lingering ginger warmth on the finish.



**Kallewanda Pastoral Co.**  
**W²Olives EVOO**  
 90/100 Class 2  
 In a second you can know you are in front of a complex oil. Green ripe tropical aroma mixes with balsamic and dark notes, eucalyptus, green banana and strawberry. Good aroma intensity invites you to taste. A good transfer confirms the quality nose. The mouth is clean and intense with a surprising pungency that integrates with bitterness. Long finish gives the sensation of a good mouth and a very rare note of coconut.





**Lauriston Grove Frantoio**  
90/100 Class 2  
Fresh aromas of sorrel, rocket and all things green. Transfers well to the palate with additional freshly chopped herb flavours. Creamy mouthfeel with a long-lasting flavour. Bitterness and white pepper are balanced with a slight textured astringency. Harmonious and vibrant with a long persistence which keeps building.



**Lauriston Grove Hardy's Mammoth**  
90/100 Class 2  
Very good quality with great expression and perfect development of aroma, flavour and polyphenols evolution. Complex fruit with several undertones are very well engaged. Green olives, leaves, tropical, mango, green almond, cut grass and even toffee that perfectly transfer into the mouth. Fast bitterness and astringency with delayed pungency, but very good balance between mouth and nose. Very interesting mouth texture that enhances the final fresh and smooth aftertaste.



**The House On The Hill Olive Grove Koroneiki -K1-**  
90/100 Class 5C  
High intense and green fruitiness with very good expression of the variety including green banana, cinnamon, cut grass, green almond, vanilla, green apple and more. Excellent transfer to the palate. Fresh mouthfeel, though with clear pungency. The mouth is of great balance. The clean and fresh profile fits with high quality olives and an accurate processing.



**Woodside Farm Coratina**  
90/100 Class 2  
Clean, fresh complex aroma of fresh herbs, salad leaves, green almond and banana skin. Good transfer to the palate with more liquorice petal and pine needles. Increased flavour intensity with banana and red capsicum notes. Good mouthfeel and texture. Moderate bitterness and a building level of chilli pungency. A complex oil with a long lingering finish.



**Tarralea Grove Barouni**  
90/100 Class 2  
Intense fresh aroma of tomato, red fruit, basil and rocket. Great transfer of aroma with high complexity and aromas leaping off the glass. Creamy mouthfeel with pleasant bitterness and pungency. A well balanced and harmonious oil.



**Romley Estate Family Reserve**  
90/100 Class 5D  
High intense fruitiness with ripe and green notes. Particular group of aromas with dominance of floral undertones, mango, apple, apricot, melon and tropical fruits combining with green tomato leaf, mint and rocket, suggesting a complete development of the oil's character. This oil is vibrant and delicious. Bitterness and pungency are robust and balanced with a fine-grained astringency. The finish was complimentary to the aroma and **flavour. Well done. A 'WOW' factor** oil. Great expression of variety.



**The Original Greek Extra Virgin Olive Oil**  
90/100 Class 2  
Beautiful aroma. Intense fresh green grass, flowers. Good complexity and great transfer with strong flavour intensity. Texture is well-rounded and balanced with diverse fruit and floral characters with a little bitterness and pungency. Lovely lingering persistence. Complex and multidimensional. A harmonious oil.



**Arkstone Olives Manzanillo 2021**  
89/100 Class 3  
Fresh intense aromas of pine forest, fig leaf, herb, green bean and lemon myrtle. Flavours transfer well to the palate with complexity and rocket, sorrel and dark vegetable flavours. Creamy mouthfeel. Robust but balanced bitterness and pepper with a slight astringency. A harmonious and robust oil with lingering bitter green and chicory finish. Delicious.



### Ashbolt First Harvest

89/100 Class 5D

Fresh clean aromas of freshly cut grass, rocket and green apple along with floral notes of jasmine and honeysuckle and pear. Excellent transfer to the palate with more complex parsley, banana and red capsicum. Light creamy mouthfeel with moderate bitterness and freshly ground black pepper. A great well-rounded texture. Very long, lingering warm fruity finish. A complex multidimensional harmonious oil.



### GOYA EN ESPAÑA S.A.U Goya® "Organics" Extra Virgin Olive Oil 89/100 Class 3

Fresh complex nose of tomato vine, oregano, citrus, green bean and nasturtiums with hints of peach, rhubarb and fig leaf aromas. Transfers well to palate. Slight pine nut and radish heat. Complex bitterness, elevated astringency and lingering heat tending toward robust. All characters in this oil are in harmony.



### Cobram Estate Olives Ultra Premium Coratina

89/100 Class 5B

Fresh aromas of salad leaf, cut grass, herb and fig leaf. A smooth creamy oil with fresh fruit flavours that build. Bitterness and pungency are balanced with a long finish where the fruit flavours linger.



### Cobram Estate Olives Robust

89/100 Class 2

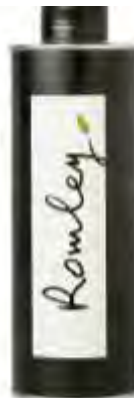
Intense fresh aroma of vegetables, artichoke, apple and pear. Good transfer of complex and distinguishable aromas. Clean mouthfeel with high bitterness and pungency. Texture is balanced with long finish. Overall harmonious oil.



### Grassy Spur Olives Frantoio

89/100 Class 2

Intense and green fruity sample, very complex and rich in green undertones of green olives, green banana, cinnamon, green almond and cut grass that give a fresh nose and mouth. The mouth develops progressively with its sweetness, bitterness, astringency and a delayed and intense pungency. Great personality and typicity from the variety.



### Romley Estate Grand Reserve

89/100 Class 5C

Good quality sample with aromas of rose and floral tones combined with leaves, vegetables and banana peel. Fantastic transfer of the aroma to the mouth that confirms the nose and joins with bitterness and astringency that give freshness to the whole. Well balanced in mouth with good expressivity. Long length.



### Lauriston Grove Manzanillo

89/100 Class 2

Intense aromas of fresh olive, aromatic herbs, freshly cut grass and spring meadow in a complex aroma of medium intensity. Clear flavour definition that transfers to palate with a clean mouthfeel. Flavours on palate build to include everything green - fava and green beans, fruits of the forest and a lovely pungency around the palate. Bitterness is a little bit astringent but in a good harmony in the body of the oil. Complex and lovely.



### Saluté Oliva EVOO Harvest 2021

89/100 Class 2

Fresh and dark green leaf notes in a very beautiful aroma, obvious fresh olive characters but also artichoke, walnut husk and bitter greens. Aromas are intense and easy to define. Clean creamy complex mouthfeel. Excellent transfer to the palate. The oil opens in the mouth to a clean bitterness, persistent but pleasant and a good full-bodied texture on the palate. Good balance with wasabi and a pungency that harmonises with fruit, astringency and bitterness. Great character.





**The Olive Press Limited  
Pressed Gold Medium Picual**

88/100 Class 5A

Fresh aromas of tropical pineapple, pine trees and tomato. Transfer of aromas to palate are intense and generous with additional creamy nut characters. Mouthfeel is light. Vibrant and persistent. A definite bold finish with robust but harmonious bitterness and pungency. Well balanced.



**Cobram Estate Olives Light**

88/100 Class 1

Clean fresh aroma of freshly cut green grass, tomato, spice and artichoke. Aroma carried through onto the palate with added complexity. A strong robust oil with balanced bitterness and pungency, clean aftertaste and lingering mouthfeel with a spicy ginger warm finish. Harmonious.



**Cobram Estate Olives  
Ultra Premium Picual**

88/100 Class 5A

Fresh salad leaves and green grass on the nose, very green aroma, artichoke and rocket leaves on the palate. The aroma continues through the palate leaving a very fresh green taste. Creamy mouthfeel with a clean and herbaceous taste. Balanced, medium bitterness and pungency with a lingering warm finish.



**Leaping Goat Olive Oil**

88/100 Class 2

Good quality oil with a very well-developed nose, where the typical aroma of the variety is perceived well. Lovely green banana, cinnamon, vanilla, fennel and anise. Good transfer of aromas to palate. Clean mouthfeel with pungency the main attribute. Lingering finish. The profile matches a very good quality oil.



**Paringa Ridge Pty Ltd  
Leontyna Black Label**

88/100 Class 2

Clean fresh fruitiness, very rich and complex, combining green olives, grass, tomato and fig leaves, with some floral undertones like berries, rose and apple. These aromas transfer deliciously in the mouth where the sweetness is highlighted. Balanced bitterness with building astringency and pungency lingers on the palate. Great balance and flavours throughout the tasting process. Delicious.



**PREMA BROS.  
Francesco Reserve**

88/100 Class 2

Fresh clean intense aromas of strawberry jam, cut grass and spring blossom. Aromas transfer well to the palate with additional herb and banana skin undertones. Light creamy mouthfeel with a late building pepper and spicy bitterness that lingers. Very attractive.



**Rylstone Olive Press  
Murray Darling EVOO**

88/100 Class 1

Fresh aroma of banana skin, tomato flesh, grape vine and green vegetable soup. High transfer to palate with freshly ground nuts and green bean. A clean creamy mouthfeel with a texture that is well balanced. Low levels of bitterness and pepper allow the fruit to sing. A harmonious oil.



**Taralinga Estate Olive Oil  
Fruttato**

88/100 Class 3

Fresh and fruity complex nose, with mango, tomato and peach with great intensity. The mouth is well balanced with a creamy front palate, followed by medium bitterness and another layer of fruit with late pungency showing. Aromas and flavours linger. Really nice and clean aftertaste.



### Cape Schanck Olive Estate Picual

87/100 Class 5A

Intense, fresh complex aromas of pine, green herbs, lemon, green beans, artichoke and freshly cut grass. Great transfer with more complex flavours - green banana, lime, tomato leaf and spicy notes. Creamy mouthfeel and a good texture. Moderate bitterness and a pleasant chilli pepper pungency. Complex variety of aromas and flavours well integrated with the bitterness and pungency. A harmonious oil with a very long lingering finish.



### Cobram Estate Olives Classic

87/100 Class 2

Green fresh aroma of basil, tomato leaf, fig leaf and herbs. Very complex aromas that transfer well to the palate with distinct flavours dominated by green sensations. Light creamy mouthfeel. Great texture with balanced white pepper and bitterness. Touch of astringency gives some additional texture to palate. Long lingering length with warmth and flavour.



### Cobram Estate Olives Ultra Premium Hojiblanca

87/100 Class 5A

Fresh green aromas, avocado, grass, floral notes and salad leaves with a hint of spice. Aroma travels well onto the palate with intensity and freshness. Creamy and light mouthfeel. Balanced bitterness and pungency leaving a warm lingering finish. A great oil to taste.



### GOYA EN ESPAÑA S.A.U Goya® Extra Virgin Olive Oil

87/100 Class 2

Lovely example of a medium oil. Fresh vibrant nose of tomato vine, green papaya, tropical fruits and fresh herbs. Transfers to palate, along with notes of lettuce leaf and banana leading to a medium length of green peppercorn heat. Balanced bitterness in aftertaste, mild pungency and moderate length.



### Maluka Estate Otway Olives Frantoio

87/100 Class 3

Fresh aromas of flowers, radish, rocket, bitter almond and green bananas. Transfers very well and builds in intensity with a clean mouth feel. The herbaceous tones came through. Bitterness and black pepper notes are balanced with a long persistence. Balanced with high complexity. Harmonious oil.



### Maluka Estate Otway Olives Estate Blend

87/100 Class 3

Fresh clean intense aromas of green tea, basil, fig, tomato leaf, herbs, green tomato and Vietnamese mint. The reflection in the mouth was all the detailed fruits as well as apple and banana skin. Creamy and light mouthfeel with a slight drying astringency. A robust bitterness and a warm chilli finish that persists. A good example of a great robust oil.



### Maluka Estate Otway Olives Barnea

87/100 Class 3

Fresh intense olive, tobacco, salad herbs and tomato leaf with radicchio. Good transfer to palate. Creamy pleasant mouthfeel with added astringency. Balanced bitterness and pungency with red chilli finish. Lingering and delicious.



### Mt Moriac Olives Barwon River Olives Tuscan

87/100 Class 2

Intense aroma of confectionery, floral notes, spice and mulberry. Great transfer to the palate with more intensity. Light creamy mouthfeel. A delicate oil with a better-than-expected degree of bitterness and pepper. Lingering flavours. Well balanced and delicious.



**Nullamunje Olive Oil Pty Ltd**  
**Nullamunje Extra Virgin Olive Oil**  
 87/100 Class 2

Sweet profile aroma of apple and green almond. Very good transfer with aromas that leap off the glass. Great transfer to palate with additional malt, green tea and apple blossom. Light creamy mouthfeel with pleasant bitterness and balanced lingering white pepper. Very complex and balanced oil.



**Tarralea Grove**  
**Hojiblanca**  
 87/100 Class 1

Spices, nuts, floral and fennel on the nose with a fresh herbaceous note of tomato leaf, rocket and greens. Fresh complex oil with excellent transfer and good intensity. A very balanced oil with ginger spice pungency and white pepper finish which builds and pleasantly lingers.



**Tarralea Grove**  
**Ascolano**  
 87/100 Class 2

Intense fresh herb, green plum, green tomatoes, green pears, green fruit in general in the nose with good intensity. The palate is the star of this oil, starting with a creamy feeling at the front, followed by a medium bitterness and tingling pungency in the whole mouth. Green peppercorns, thyme and fig leaf flavours appear at the end to finish the oil with a clean and well-balanced aftertaste. A lovely lingering finish.



**Arkstone Olives**  
**Correggiola 2021**  
 86/100 Class 2

Fresh aromas of spice, orange, blossom and green tomato leaves on the nose. Good flavour transfer with additional green banana, herb and eucalypt notes. A light mouthfeel with a spicy astringency that travels through the palate and lingers with a warm pepper finish and medium bitterness. Clean lingering aftertaste.



**Cradle Coast Olives**  
**Paragon**  
 86/100 Class 2

Fresh herbal profile with a lot of closed aromas of vegetable soup, almond flowers and vanilla. Good progressive transfer in mouth. A long and balanced finish and spicy sensation with pepper aroma. Harmonious with high persistence.



**G-TEAM HYPERELEON**  
**GOLD**

86/100 Class 3  
 Fresh lifted aromas of artichoke, fig leaf, caramel, green tomato and fresh woody herbs. Transfers well to the palate along with notes of rocket, tropical fruit and flowers. Bitter greens flavours and textures are balanced with a green peppercorn heat. Clean creamy mouthfeel. Lingering finish with complexity.



**G-TEAM HYPERELEON**  
**ULTRA GOLD**  
 86/100 Class 3

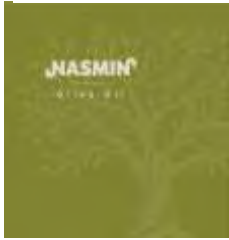
Fresh exotic aromas of tropical fruits, confectionery, bitter green herbs and lemon. Good flavour transfer with fruit intensity building with savouriness. Creamy mouthfeel that tingles with green tea bitterness, white pepper and balanced green stalk astringency. A complex robust style of oil and a lingering warm finish.



**Lentara Grove**  
**Frantoio**  
 86/100 Class 2

Fresh, clean aromas of green herbs, cut grass, fresh nuts, honey and tropical fruit, and floral notes. Good transfer to the mouth with increased complexity. Additional flavour of aniseed, peach, fig and vine leaves with sweet notes. Good mouthfeel and texture. Moderately low bitterness and a delayed, building chilli pungency. Well balanced with a long integrated warm, fruity finish.





#### Nasmin PTY LTD Nasmin FS-17

86/100 Class 4

Intense, fresh clean aromas of cut grass, green herbs, rocket and salad leaves. Very good complexity with lots going on. Very good transfer to the mouth with more complexity of parsley and green apples. Light, creamy mouthfeel. Good texture. Moderate bitterness and a pleasant, building level of chilli pungency. A multi-dimensional, complex, harmonious oil.

**BEST IN CLASS 4**



#### Paradiso Garden of Eden

86/100 Class 2

Clean green grass with hint of spices on the nose, transferred well through the palate. Light mouthfeel with mild to medium bitterness and pungency with warm ginger finish.



#### Peninsula Providore Farm

Reserve

86/100 Class 2

Fresh complex aroma of moderate intensity. Herbaceous, with artichoke, pine, rocket and green almond notes. Good transfer to the palate with more complex green grass, sorrel and spice. Creamy mouthfeel. Good texture with moderately high levels of bitterness and pungency. Rounded and full on the palate. Balanced with a long, lingering spicy finish.



#### ROSTO Mellow

86/100

Class 2

Fresh clean aromas of almond, apple and green vegetables. Good transfer and complexity with aroma easy to distinguish, complimented by exotic fruit flavours. Light in mouth and a sweet fruit and oil sensation. Texture is well balanced with moderate bitterness and long length.



#### Rylstone Olive Press

Murrumbidgee EVOO

86/100 Class 1

Good quality aroma, complex and fresh with complementary notes from a well-developed flavour pathway. Aromas are dominated with cinnamon, green banana, cut grass, garlic plant, citrus and almond. It combines both green and ripe olives. Good flavour transfer. Sweet and pungent but not aggressive in mouth. Long finish with a fresh aftertaste.



#### Wymah Organic Olives and Lamb

Wymah Organic Extra Virgin

Olive Oil

86/100 Class 2

Intense green vegetable, tropical fruit punch, green banana and blossom aroma with excellent transfer to the palate where extra flavours include ripe tomato and malt. High intensity with a good texture and clean mouthfeel. Well balanced oil with moderate complexity and delicious persistence.





## SILVER MEDAL WINNERS



**Cootamundra Olives**  
Extra Virgin Olive Oil  
85/100 Class 3  
Fresh aromas of green grass, meadow flowers and green banana skin. High aroma intensity with complexity that transfers onto the palate. Full-bodied creamy mouthfeel. Astringency on palate is intense and a little unbalanced with other elements. Harmonious bitterness and pungency with a long lingering finish.



**Cradle Coast Olives**  
Essence of the Cradle  
84/100 Class 2  
Fresh salad leaves and herbaceous aromas on the nose that follow through to palate. Just-picked rocket leaves also evident in the mouth. Creamy mouthfeel with bitterness coming first followed by warm lingering pungency and clean finish.



**Lauriston Grove**  
Correggiola  
84/100 Class 2  
Medium to high intense samples showing green aromas including green banana, cinnamon and herbal salad leaves. Good transfer to palate. Full bodied mouthfeel with astringency and robustness. Very aggressive in mouth, with strong pungency. Lingering spicy full finish.



**Muela-Olives S.L. Venta del Barón**  
84/100 Class 3  
Intense aromas of eucalyptus, fresh herbs, green beans, green apple and spice. Good transfer to the palate with more rocket and artichoke. Creamy mouthfeel and good texture. Low bitterness. Building chilli pungency dominated on the palate. Long lingering chilli dominant finish.



**Rio Vista Olives Signore**  
84/100 Class 5B  
Fresh aromas of green grass, apple, freshly chopped salad herbs and green bean. Moderate aroma intensity. Good complexity with freshness that transfers to the palate. Strong pungency and slightly hard bitterness that takes over fruit and lingers on the finish. Reasonable complexity.



**ROSTO Top Notch**  
84/100 Class 2  
Ripe olive aroma with good intensity, black tea notes, celery, green bean and rose petal. Freshness is great. A good transfer from aroma to palate. Nicely integrated bitterness and pungency with a good mouthfeel. Astringency is a little unbalanced. A nice green pepper flavour finish at the end together with artichoke. Moderate length.



**Société Générale Agricole Laajimi**  
84/100 Class 3  
Dried herb nose, with a slight nuttiness, hints of stone fruit follow to a more complex palate of dried oregano, basil, stone fruits, hints of grass, with a sorrel and sour sob finish. Good building bitterness and generous length with a vegetal heat finish. Overall balance and harmony to this oil.



**The Olive Press Limited Pressed Gold Oilmaker's Blend**  
84/100 Class 3  
Fresh lifted aromas of peaches, pomme fruits, spices and fresh vegetables. Aroma transfers well to the palate and these flavours build into a delicious mouth feel. Astringency a little unbalanced. Bitterness and pungency are harmonious and persistent.





**Burnside Olive Oil Paragon**  
83/100 Class 3  
Green almonds, marzipan and praline in nose and mouth. Slightly one dimensional but still very pleasant oil. The palate is well balanced with medium bitterness and late firm pungency. The warmth at the end is intense and enjoyable. Not an oil for everyone but very well done.



**EPOCH GROVE Organic Extra Virgin Cold Pressed Olive Oil**  
83/100 Class 2  
Aromas of fresh cut grass, herb and citrus with melon tones. Transfers well to the palate with intense, lingering flavours. Lovely light mouthfeel with balanced bitterness and pepper. A well-rounded oil with a harmonious and persistent finish.



**G-TEAM HYPERELEON GREEN**  
83/100 Class 3  
Fresh sweet tropical fruit aromas of green banana, pineapple, citrus, blossom and confectionery. Good transfer to the palate. Creamy and light mouthfeel. Robust pepper and bitterness are evident but work well on the palate. Drying astringency with moderate length.



**Hillcrest Estate Extra Virgin Olive Oil**  
83/100 Class 3  
Fresh aromas of floral, clove, leaves and grass. Not quite as intense on palate as on nose. A quality oil with interesting and unique flavours. Good creamy mouth development where bitterness and astringency are evident. Pepper and bitterness are balanced with a moderate length.



**Longridge Olives Arbequina**  
83/100 Class 5A  
Fresh aroma of artichoke, malt and grass. Moderate intensity of green aromas that transfer to palate. Creamy in mouth with balanced pepper and bitterness. Lingering texture and flavour length. Reasonable complexity.



**6IXESSES OLIVES Extra Virgin Olive Oil**  
82/100 Class 2  
Fresh clean aromas of wet grass, tomato leaf and sorrel transferring well through the palate. Light creamy mouthfeel. Lingering bitterness and late developing pungency with a warm peppery finish. Good length.



**Diana Olive Oil Holdings PTY LTD Diana Red Label**  
82/100 Class 2  
Grassy, apple peel, artichoke, citrus, mint, spice and lemon myrtle on the nose with excellent transfer. Intense olive leaf and fruit with a positive mouthfeel. Late warmth with peppery building pungency and lingering flavours of olive fruit and citrus.



**Gooramadda Olives Mel's Blend**  
82/100 Class 2  
Green tropical fruit, mango, guava in nose with great intensity. The flavour carries through the mouth finishing with low bitterness and really persistent pungency. Silky in mouth with clean aftertaste.



**Mount Bernard Olives - Leccino**  
82/100 Class 1  
Very ripe flavours of pomme fruits, cinnamon, clove, eucalypt and pepper with some light grassy notes. Clean mouthfeel with balanced bitterness and pepper and a lingering chilli finish. Reasonable complexity.



**Mount Moriac Olives Estate Spanish**  
82/100 Class 2  
Fresh clean aroma of green grass and salad leaves. Transfers well to the palate with additional tomato leaf and tropical fruits. Light mouthfeel with mild fruity characteristics, low bitterness and pungency with a clean finish.



**Olea Kotti Organic**  
82/100 Class 3  
Intense fresh green herby nose with fig leaf, clover, notes of citrus, green almond skin and basil. Transfers well to palate with hints of fresh endive and grapefruit. Clean mouth, minimal bitterness in aftertaste. A well-presented oil.



**The Olive Press Limited Pressed Gold Tuscan Blend**  
82/100 Class 2  
Fresh clean aromas of herbs and fresh green grass on the nose that transfer well to the palate. Light to medium bitterness and pungency in the mouth but late developing bitterness and a warm peppery kick on the lingering finish.



**The Olive Press Limited  
Pressed Gold Bone  
Gully Oilmaker's Blend  
82/100 Class 2**  
Fresh cut grass, green apple, green almonds with undertone of pine needle. The mouth is clean with green almonds and cut grass flavours coming through. The bitterness is low with high dryness and pungency. The pungency is persistent and leaves a warm and long feeling.



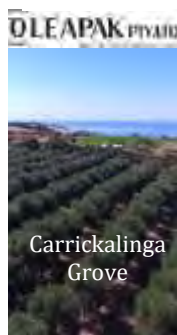
**Homeleigh Grove  
Family Harvest  
81/100 Class 1**  
Robust fruit with aromas of artichoke, vine leaves, grass, green apple and cardamon. The aroma is well transferred with cashews also on palate. Bitterness and pungency slightly unbalanced against the robust fruit. Finished with a warm peppery pungency.



**Mt Moriac Olives  
Bundara View Olives  
Taggiasca-South  
81/100 Class 5B**  
Clean and fresh moderate aroma of tomato leaves, asparagus, green tea and fresh almonds. Good transfer to the palate. Clean mouthfeel. Good texture with moderate levels of bitterness and pungency. Reasonable complexity. Balanced with a moderately long finish.



**Muela-Olives S.L.  
Mueloliva Picuda  
81/100 Class 2**  
Medium intensity aromas of mown hay, lucerne, soft herbs, tobacco and fig leaves. Flavours of hay, tobacco and herbs transfer to the palate well. Light mouthfeel. Crisp and sharp bitterness and pungency. Moderate length.



**Oleapak Pty Ltd  
Carrickalinga Grove  
81/100 Class 2**  
Fresh aromas of green tomato, fig leaf and artichoke. Good transfer to the palate with extra flavours of stalks and cut grass. Creamy mouthfeel with a slight astringency. Mild to medium bitterness and pungency with a warm peppery finish.



**PREMA BROS.  
Francesco Press  
81/100 Class 2**  
A fresh, clean aroma of moderately high intensity. Fresh green herbs, rocket, tomato leaves and spice. Woody smoky notes. Good transfer to the mouth with more kiwi, melon and ripe olive fruit. Clean mouthfeel. . Balanced bitterness and chilli-like pungency. A well-balanced oil with good persistence.



**Rio Vista Olives  
Koroneiki  
81/100 Class 5C**  
Moderate intense aromas of fresh green grass, salad herb and flowers. Good transfer with additional green banana and mint flavours. Good complexity and light mouthfeel. Strong and slightly unbalanced bitterness and pungency on the palate with a medium to long finish. Reasonable complexity



**Taralinga Estate  
Robusto  
81/100 Class 3**  
Fresh aromas of green tomato, artichoke, citrus and olive branch. Transfers well to the palate. Olive leaf with the above fruits coming through. Light mouthfeel. A good finish with a definite bitterness and pepper and a long persistence.



**Alto Olives ALTO  
ROBUST  
80/100 Class 2**  
Mild aromas of green apples, fresh cut grass, with a hint of honey and toffee in the nose. The mouth is beautiful with creamy feeling, buttery and very clean. Low bitterness and late pungency. Well balanced and good example of delicate oils.



**Cape Schanck Olive  
Estate - Leccino  
80/100 Class 5B**  
Fresh aromas of mint, red apple, pea shoots, rocket and green almonds. Moderate to high intensity. Good flavour transfer. Good texture. Clean with moderate bitterness and chilli pungency. Balanced and harmonious with good persistence. Reasonable complexity.



**EPOCH GROVE Organic  
Extra Virgin Cold  
Pressed Greek Variety  
Olive Oil  
80/100 Class 5C**  
Fresh nose of green herbs, cut grass and green tea. Good transfer to palate with strong green flavour intensity. Clean creamy mouthfeel. Drying astringency in balance with a warming bitterness and building white pepper finish. Moderate length.



**Five Groves Olive  
Estate Frantoio 2021  
80/100 Class 2**  
A fresh fruity oil showing green olives and leaves, tomato plant and banana peel. Good transfer to palate with additional fennel and salad leaf flavours. Build-up of fruits and peppers linger on palate with drying astringency. Bitterness and pungency balanced with a delayed pepper that lingers.





**Koorian Farming Enterprises Pty Ltd**  
**Koorian Golden Fresh**  
 80/100 Class 2  
 Fresh green salad leaves and cut grass transferring well to the palate with extra bitter rocket and dark green flavours. A light creamy mouthfeel. A robust and herbaceous oil, medium to strong bitterness and pungency with a warm lingering finish.



**McVitty Grove**  
**Australian Extra Virgin Olive Oil**  
 80/100 Class 1  
 Fresh moderate aromas of green grass, artichoke, tobacco and green stalks. Flavours transfer to palate with additional green vegetable and radicchio flavours. Good texture with a slightly sweet bitterness and a little pungency. A soft drying astringency adds complexity. Balanced with a moderate to long rounded length.



**MONINI S.P.A. MONINI GRANFRUTTATO 100% ITALIAN EVOO**  
 80/100 Class 5B  
 Fresh tropical fruit and green banana flavours on both nose and palate. Complex floral, citrus, bitter leaves and herbs on the nose that transfers well to the palate. Additional ripe fruit characters in the mouth. Creamy mouthfeel with lingering pepper and a chilli finish.



**Mount Zero Olives**  
**Organic Extra Virgin Olive Oil**  
 80/100 Class 2  
 Fresh salad leaves and herbs on the nose, fresh green grassy aroma transferring well to the palate. Light and creamy mouthfeel. Mild to medium bitterness and pungency with a clean lingering finish.



**Mount Moriac Olives**  
**Estate Tuscan**  
 80/100 Class 2  
 Pomme fruits and artichoke aroma on the nose that transfers to the palate. Creamy mouthfeel. Light bitterness and late developing pungency with a warm chilli aftertaste.



**Oasis Olives Arbosana**  
 80/100 Class 4  
 Apple, cinnamon, sweet spices in nose. The flavours carry through the mouth with great intensity, the cinnamon and chai tea flavour also present on the palate. Low bitterness and raising pungency with well-balanced and clean finish.



**PREMA BROS.**  
**Francesco Classic**  
 80/100 Class 2  
 Fresh aromas of green apple, salad leaves and floral notes. Moderate intensity on nose. Good complexity and transfer to palate with additional endive and radicchio flavours. Clean mouthfeel. More bitterness than pungency that lingers. Reasonable complexity.



**Burnside Olive Oil**  
**UC13A6**  
 79/100 Class 3  
 Fresh with sweet fruity aromas of green tomato, rose petals, mandarin and passionfruit. Good transfer and intensity of flavours, the rose petals especially. Light attractive mouthfeel. Robust bitterness and pungency. Long pepper finish and a little sourness.



**Cobram Estate Olives**  
**Red Island**  
 79/100 Class 1  
 Moderate intense aromas of fresh green grass, almond meal and green apple. Strong intensity with good complexity and transfer to palate. Moderate bitterness. Clean light mouthfeel. A little bitterness and pungency with a slight astringency. Lingering finish.



**Lisadurne Hill**  
**Hojiblanca**  
 79/100 Class 5A  
 Medium intensity fruit of cut grass, salad herbs and green apple. Moderate transfer to the palate. Creamy mouthfeel. Moderate pepper with intense bitterness that slightly takes over the fruit. Persistent, building warmth and intensity.



**Rio Vista Olives**  
**Nothin' But Olives Classic**  
 79/100 Class 2  
 Fresh and moderate aromas of tropical fruit, banana, grass and nashi pear. Good complexity and transfer with the palate being more intense than aroma. Very light mouthfeel. Strong complex bitterness and moderate pungency. Moderate length with a black pepper kick that catches the back throat.



**Rio Vista Olives**  
**Nevadillo**  
 79/100 Class 5A  
 Fresh intense green tomato leaf, cut grass and sweet almond meal aroma profiles. Good transfer to the palate with added complexity in the mouth from a green tea astringency. Somewhat complex. A little bitterness and moderate length with the finish more about the pepper than fruit.





**Rio Vista Olives Signore**  
79/100 Class 5B  
Fresh green herbal notes with ripe banana, citrus and matcha aromas on the nose. Fruity taste transfers well to the palate. Lovely and light on the palate with a moderate bitterness and pungency. A clean finish and long flavoursome length.



**Rylstone Olive Press Limited Edition Frantoio EVOO**  
79/100 Class 5B  
Clean and fresh with moderate intense delicate aromas of green almond and mown grass as well as some ripe notes of almond, apple and banana. Sweet mouthfeel with lack of bitterness contrasting with a delayed, moderate and persistent spicy perception.



**Chapman River Olives Queen of Spain & Frantoio**  
78/100 Class 2  
Fresh, clean aroma, green herbs, especially mint, green grass, tomato leaf and asparagus. Moderate to high intensity. Moderately complex. Good transfer to the palate. Flavours fall away from mid-palate. Creamy mouthfeel and texture. Low bitterness. Late subtle chilli pungency. Long lingering finish.



**Five Groves Olive Estate Frantoio 2021**  
78/100 Class 5B  
Fresh aroma with rhubarb, almonds, spices and green apple. Medium transfer from nose to mouth that includes banana and salad herbs. Light mouthfeel with a note of pith bitterness in the mouth. Finishes clean and with a warmth from the pepper. Clean but simple and well harmonised.



**Forth Valley Olive Oil Extra Virgin Olive Oil**  
78/100 Class 2  
Ripe pomme fruits, spice, meadow hay and banana aroma on the nose and transferring well to the palate with additional green herb and almond. The fruity taste lingers throughout, light bitterness and warm chilli pungency with a lingering clean finish.



**Goramadda Olives Kalamata**  
78/100 Class 2  
Fresh aromas of green grass, green banana skin, fresh green herbs and woody notes. Moderately intense and complex. Good transfer with an increase in complexity with fresh nuts and basil. Creamy mouthfeel, moderate bitterness with black pepper pungency and a low level of astringency. Good persistence and balance.



**Longridge Olives Family Blend**  
78/100 Class 4  
Delicate fruitiness with green undertones of grass, leaves, artichoke and green banana. Good flavour transfer where the profile improves in the mouth with better flavour development. Balanced bitterness and pepper. Very good balance and final aftertaste.



**Paringa Ridge Pty Ltd Leontyna White Label**  
78/100 Class 2  
Fresh aroma of banana, green vegetables and eucalyptus. Moderate intensity and transfer. Clean light mouthfeel. Balanced bitterness and pepper that contribute complexity to the oil. Moderate length with a touch of astringency.



**Rio Vista Olives Il Misto**  
78/100 Class 3  
Fresh moderate intense aromas of green grass, lettuce and green tea. Good complexity and transfer to palate with a sappy stinky green astringency that tickles the palate. Strong bitterness and moderate pungency that lingers. Reasonable complexity.



**Rio Vista Olives Nothin' But Olives Robust**  
78/100 Class 3  
Fresh aromas of green grass, lettuce, endive and green banana. Moderate aroma intensity. Good complexity. Fresh flavour. Good transfer with a light mouthfeel. Harmonious bitterness and pungency that lasts a long time with a good finish. Astringency a little out of balance. Reasonable complexity.



**The Olive Nest & 1838 Wines Italian Blend**  
78/100 Class 2  
Simple fresh aromas of leaves, fig, dried apricot and cardamon. Fruit on initial mouthfeel modest. Silky texture with medium bitterness, gentle building pungency. Clean. Lovely balance of flavours, bitterness and pungency.



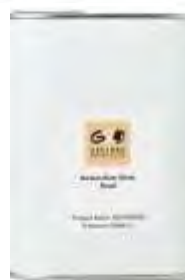
**Woodside Farm Blend**  
78/100 Class 2  
Ripe fresh apples, native mint and soft herbs on the nose. Some transfer to palate but flavours generally don't match the fruit aromas. Other flavours include honey, grass and aniseed. Creamy mouthfeel. Medium bitterness and a good finish of building pepper pungency.



**Cockatoo Grove Organic Australian Midnight Olive Oil**  
77/100 Class 2  
Green, grassy, soft herbs and pomme fruits on nose. Mild transfer to the palate, with generally merged flavours. Light mouthfeel with medium bitterness and white pepper and a long warm finish with a crisp edge.



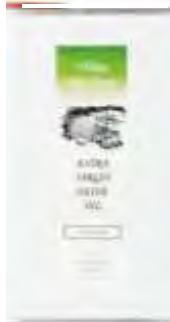
**GOYA EN ESPAÑA S.A.U Goya® Robusto Extra Virgin Olive Oil**  
77/100 Class 3  
Fresh vibrant red apples, celery, grass and slight spiciness. Transfers to a tropical, sweet palate guava and apple with green leaves. Consistent intensity and generous mouth warmth and clean finish.



**Mt Moriac Olives Barwon River Olives Picual**  
77/100 Class 5A  
A herbaceous oil with tropical fruits, greens, olive leaves and chilli. Smooth mouthfeel with lingering taste of fresh olives. Balanced but strong bitterness and pungency. Moderate length.



**Rylstone Olive Press Crooked River EVOO**  
77/100 Class 1  
Moderate intense fresh green aromas of artichoke, green bean, green tea, salad herb and stalks. Transfers well to the palate and flavours intensify. Clean light mouthfeel with a slight dusty astringency, balanced bitterness and building white pepper. Moderate to long length.



**The Village Olive Grove - Late Harvest**  
77/100 Class 2  
Mild green flavours and aroma of olive leaf and fresh almonds with floral notes. Good transfer to the palate with similar flavours. Light drying mouthfeel with biting pungency and lingering warmth. A long oil.



**Suckling Rd Olives Extra Virgin Olive Oil**  
77/100 Class 2  
Medium to intense fruitiness with green aroma that takes time to fully develop. Green olives and citrus. Moderate transfer to palate with a creamy mouthfeel. Fast astringency and delayed but intense pungency. The whole profile becomes a touch unbalanced but clean with a warm lingering finish.



**Aseel Extra Virgin Olive Oil**  
76/100 Class 2  
Clean fresh moderate intensity nose and palate. Savoury in style with ripe fruit, apple, spice and banana. Good transfer. Light mouthfeel with mild bitterness. Pungency gently building with good length.



**CG&M Burdon Winter Creek Olive Grove**  
76/100 Class 2  
Ripe pomme fruits on the nose transferring to the palate with additional banana, red apple and rocket flavours. Light mouthfeel. Medium bitterness and lingering pungency leaving a warmth at the back of the throat that is slightly unbalanced.



**Chapman River Olives Mission**  
76/100 Class 3  
Pomme fruits and spring blossom aromas on the nose transferring to the palate. Creamy mouthfeel. Mild astringency. Late developing pungency with a warm chilli finish.



**Chapman River Olives Coratina**  
76/100 Class 5B  
Fresh green grass, salad herb, stalky and lemon zest notes on the aroma. Transfer is good with more flavour on the palate including green tea, artichoke and apple. Clean mouthfeel that had a spicy drying astringency. Tingling pepper and warm bitterness that lingers.



**Cockatoo Grove Australian Organic EVOO Mellow**  
76/100 Class 2  
Fresh green notes of grass, banana, rocket complemented by tomato and artichoke. Good transfer to palate with additional flavours of cloves. A smooth pleasant mouthfeel with dominant bitterness.



**Lisadurne Hill Rushworth Gold**  
76/100 Class 5A  
Green grassy herbs, fresh olive, olive leaf, tobacco and tropical notes on the nose transferring well to the palate. Creamy mouthfeel. Warming pungency with an elevated bitterness on the finish.



### Longridge Olives Family Blend

76/100 Class 2  
Mild aroma of green salad leaves, herb, banana skin and kiwifruit. Good transfer to the palate where there is more flavour intensity than on the nose. Clean creamy mouthfeel with a white pepper warmth. Astringency and bitterness in balance with a moderate warm length.



### Longridge Olives Koroneiki

76/100 Class 5C  
Fresh blackberry, red fruits, flowers and lemon notes on the aroma, mild but distinct and pleasant. A good transfer allows more blackberry in mouth and a sweet flavour of sweet and bitter rhubarb. Clean mouthfeel. Moderate pungency and heated black pepper with a slightly unbalanced astringency that overpowers the flavours, balance and finish.



### Mount Moriac Olives Mediterranean

76/100 Class 5C  
Mild aromas of fresh tropical fruit, peach and green grass aroma that transfer well to the palate with sweet ripe fruit and red apple peel notes. Palate more intense than aroma. Clean mouthfeel with balanced pepper and bitterness and a moderate sweet fruit finish.



### Olja Collective Pty Ltd Olja Collective Frantoio

76/100 Class 1  
Mild aromas of malt, endive, green bean and green banana that transfer to the palate with more intensity and complexity. Creamy mouthfeel with low bitterness and pungency but a firm and overpowering astringency that overpowers the fruit and palate. Moderate length.



### Paradox Olive Grove Extra Virgin Olive Oil

76/100 Class 2  
Mild to delicate aromas of tropical fruits, endive and lettuce with jujube notes. Transfers to the palate well and the flavours are more intense in the mouth than in the nose. Sweet light mouthfeel with aromatic sensations, low bitterness and a nice elegant note of white pepper pungency. Simple and reasonably balanced.



### Pendleton Olive Estate - Reserve

76/100 Class 2  
Cherry, green tea and yerba mate in the nose. The flavours carry through the mouth with a clean creamy palate and firm dry characters. Well-balanced bitterness and pungency with a moderate to long length.

## Bronze Medal Winners



### CG&M Burdon Winter Creek Olive Grove Bulk

75/100 Class 4  
Mild butterscotch, apple and pear on the nose that transfers to the palate. A simple oil with a light mouthfeel. The palate shows medium bitterness with low pungency, leaving a feeling of unbalance in the aftertaste.



### Cockatoo Grove Australian Organic EVOO Classic

75/100 Class 2  
Artichoke, tobacco, olive fruit and spice. Mild transfer to palate. Light mouthfeel. Noted pungency with bitterness to match and a strong lingering peppery warmth.



### MONINI S.P.A. MONINI CLASSICO 100% ITALIAN EVOO

75/100 Class 5B  
Mild aromas of artichoke and tobacco leaf. Moderate transfer to palate. The oil was a little thick with a buttery flavour that was short lived. Balanced bitterness and pungency with a pleasant short finish.



### Scarlet Grove Extra Virgin Olive Oil

75/100 Class 1  
Medium intense fresh aromas of green herb, malt, spice and green apple. Good transfer to the palate with more complexities and intensity. Clean mouthfeel with a mild drying astringency and slightly unbalanced pungency. Short to moderate length.



### Burnside Olive Oil Corrigiole

74/100 Class 2  
Tomato leaf, cut grass, fresh almonds, banana and cinnamon spice. Mild transfer of flavours to palate. Robust lingering bitterness and pungency with throat catching chilli.





**Tierney Lane Extra Virgin Olive Oil**  
74/100 Class 5B  
Fresh and ripe fruit aroma profiles of green apple, citrus blossom, almond and spice with moderate intensity. Somewhat complex that transfers well to the palate. Creamy on the palate with building bitterness and warm pungency. A green tea astringency overpowers the aftertaste and masks the fruit.



**Mount Zero Olives Frantoio Extra Virgin Olive Oil**  
74/100 Class 2  
Low herbaceous aroma with spicy, nutty and floral notes. Good transfer to the mouth and a slight increase in flavour intensity with red apple and spice. Clean mouthfeel and OK texture. Low bitterness, moderate pungency and astringency. Good persistence.



**Mt Moriac Olives Bundara View Olives Taggiasca-North**  
74/100 Class 5B  
A mild fresh aroma of ripe tropical fruit, red apple and meadow hay notes with some complexity. Moderate transfer to the palate but flavours fade. Some buttery notes. Creamy mouthfeel. Low bitterness and a late developing chilli pungency. A pleasant simple oil.



**Nasmin PTY LTD Nasmin Coratina**  
74/100 Class 4  
Warm spices of cinnamon and nutmeg with olive leaf and fruit notes. Smooth buttery pleasing mouthfeel. Slow building light & smooth bitterness and pungency. Moderate length.



**Rylstone Olive Press Cudgegong EVOO**  
74/100 Class 1  
Vanilla, ripe banana fruit with artichoke and sundried tomato notes in the nose. The palate is delicate and clean with flavour carrying through to the end. Low bitterness and pungency.



**The Olive Press Limited Pressed Gold Medium Picholene**  
74/100 Class 5D  
Green tea, yerba mate, rosemary, dry matcha in nose. The flavour also brings green fruits with low bitterness and a very spicy warmth on the palate. Good persistence, a bit unbalanced.



**The Village Olive Grove - Early Harvest**  
74/100 Class 3  
Strong aniseed and herbaceous nose. Good transfer, but slightly one dimensional. Creamy mouthfeel. Quite good balance of bitterness, pungency and flavour. Moderate bitterness and long, persisting chilli pungency.



**Homeleigh Grove Early Harvest**  
74/100 Class 1  
Fresh, clean aroma, green herbs, especially mint, grass, tomato leaf and green almonds. Moderately good transfer. Mouth is a touch greasy. Low bitterness. Good persistence with a black pepper pungency that builds and dominates the finish.



**Longridge Olives Barnea**  
73/100 Class 5D  
Mild aroma profile showing green leaves and green olives. Moderate transfer. Light and balanced mouthfeel with medium intensity sweetness, bitterness, pungency and stringency. Short finish.



**Lentara Grove Symphony Blend**  
73/100 Class 2  
A spicy nose of nutmeg, citrus and olive fruit. Good transfer to the palate with additional flavours of fresh nuts and green banana. Creamy mouthfeel and a definite chilli finish with pleasing length.



**Mt Moriac Olives Barwon River Olives Picholine**  
73/100 Class 5D  
Fresh green tea, green beans and bitter salad greens. Moderately intense aroma. Good flavour transfer and texture. Moderate bitterness and a slight chilli pepper pungency. Reasonable complexity and moderate length.



**Pendleton Olive Estate - Classic**  
73/100 Class 2  
Light fruity aroma, dominating bitterness and mild pungency, bitterness lingering and making the sensory experience slightly unbalanced and little unpleasant on the palate. Short finish.



**Rio Vista Olives Nothin' But Olives Mild**  
73/100 Class 1  
Mild aromas of ripe tropical fruit, green grass and herb. Moderate intensity that transfers to the palate. Heavy mouthfeel with minor bitterness and pungency. Fruit not strong enough to handle the bitterness and pepper.



**The Sathya Olive Company Sathya Extra Virgin Olive Oil**  
73/100 Class 3  
Moderate intense herbaceous, grassy and green banana aromas. Mild transfer of fruit with additional rocket. Creamy mouthfeel. Robust style oil with very high bitterness and a late chilli pungency. A little unbalanced.



**Scarlet Grove Extra Virgin Olive Oil**  
72.5/100 Class 5B  
Delicate sample with some green tones of mown grass and herb. Good transfer to the palate where more flavour evolves. Light bodied and dry mouthfeel with long and slightly unbalanced pungency. Medium length.



**Chapman River Olives Queen of Spain & Coratina**  
72/100 Class 1  
Sundried tomato, fig leaves and ripe fruit in the nose. The palate was clean with short flavours of tomatoes and olive fruit. The aftertaste was a bit dry with low bitterness and shy late pungency.



**Pendleton Olive Estate - Robust**  
72/100 Class 2  
Aromas of golden delicious apples, green peas and pine nuts. Moderate transfer to palate but the overpowering astringency and bitterness masked the flavour. Mild and delayed pungency with a short finish.



**Maluka Estate Otway Olives Picual**  
71/100 Class 3  
Inviting and intriguing nose, reasonable clear olive aroma with tomato leaf and a strange note of potato. Transfer is moderate. Light mouthfeel with a strong astringency. The bitterness and pungency are slightly unbalanced.



**Old Cotton Tree Grove OCTG (Old Cotton Tree Grove) Extra Virgin Olive Oil**  
71/100 Class 2  
After an attractive but mild aroma of white fruit, tomato leaf, pear and golden apple. The mouth is a little flat with almost white chocolate sensations. Simple oil with a high level of bitterness and pungency.



**Rio Vista Olives Augusto**  
71/100 Class 3  
Fresh, clean attractive nose of green almonds, bitter herbs, rocket and sorrel. Moderate transfer to the palate but flavours were a little overwhelmed on the palate by astringency and bitterness. Slightly drying in the mouth. Astringent aftertaste.



**Diana Olive Oil Holdings PTY LTD Diana Chef's Blend**  
70/100 Class 2  
A light nose of green grass, pomme fruit and soft mild herbs with a smooth mouthfeel. Slow developing chilli warmth with balanced bitterness and pungency. A slow rising pleasant oil.



**Lomondo Olive Oil Extra Virgin Olive Oil**  
70/100 Class 2  
Moderate green herbal and spicy notes which transfer to palate. Creamy mouthfeel with moderate pepper and warm bitterness. Aroma appears a little tired and lacks freshness.



**MONINI S.P.A. MONINI ORGANIC 100% ITALIAN EVOO**  
70/100 Class 5B  
Fresh, herbaceous nose with mild spices. Simple oil with mild intensity and transfer. Flavours of sage and some spice on palate. Clean mouth and medium style bitterness and pungency that falls away quickly.



**Mt Moriac Olives Bellbrae Estate Blend**  
70/100 Class 5B  
Mild fresh green fruit and green grass with almond aroma profiles that transfer to the palate with less intensity. Clean mouthfeel with a little bitterness and pungency. Moderate length with a slightly overpowering black pepper finish.



**Olja Collective Pty Ltd**  
**Olja Collective Minerva**  
 70/100 Class 2  
 A simple oil with woody-like aromas that dominate ripe olives, apple, banana and green almond. Mild transfer to mouth. Dry mouthfeel and a burning perception that unbalances the whole oil's profile. Short peppery finish.



**Cockatoo Grove**  
**Australian Organic**  
**EVOO Signature**  
 69/100 Class 2  
 Mild aromas of green grass and olive leaf in the nose. Flavour carries through the palate with firm bitterness, dryness and pungency. Creamy mouthfeel. The aftertaste is unbalanced and short.



**Oleapak Pty Ltd**  
**Currawong Mild & Fruity**  
**Extra Virgin Olive Oil**  
 69/100 Class 2  
 Medium aromas of tropical fruit, citrus, chocolate and redskin lollies. Flavours transfer with mild intensity. A clean mouthfeel with warming pepper and balanced bitterness. Short finish where fruit does not linger.



**ROSTO Extra Oomph**  
 69/100 Class 2  
 Fresh green and tropical fruits on the aroma, but difficult to distinguish them on the palate. Low transfer to palate. Creamy mouthfeel with low bitterness and pungency and a slightly unbalanced stringency. Short to medium finish.



**Cockatoo Grove**  
**Australian Organic**  
**EVOO Robust**  
 68/100 Class 2  
 Herbaceous aromas with some ripe banana and nuts. The flavours were simple but not precise. Light creamy mouthfeel with an astringent bitterness and medium pungency. Medium length.



**Green Hill Olives Extra**  
**Virgin Olive Oil**  
 68/100 Class 2  
 Caramel, confectionery, toffee and honey notes on the aroma. Super sweet characters in the nose that transfer mildly to the palate. Low bitterness on the palate with a late kick of pungency making the oil unbalanced. The aftertaste is clean.



**Hannaford Olive Oil**  
**Extra Virgin Olive Oil**  
 68/100 Class 1  
 Low intensity aromas of dried herb, buttered toast and spring blossom. Mild transfer to a creamy palate. Mild bitterness and pepper with a slight drying green astringency. Short heavy finish.



**Mount Bernard Olives -**  
**Frantoio**  
 68/100 Class 2  
 Mild aroma intensity of banana cake mix, malt and spice. Low transfer to palate. Creamy mouthfeel with more dried hay flavours and a warming astringency. Balanced pepper with overpowering bitterness. Short length.



**Oleapak Pty Ltd**  
**Currawong Robust**  
**Extra Virgin Olive Oil**  
 68/100 Class 3  
 Aromas of butternut pumpkin, eggplant and artichoke. Transfers well with fresh nuts but dies away quickly. Light mouthfeel. Late pungency with a short length.



**PREMA BROS.**  
**Francesco Signore**  
 68/100 Class 5B  
 Mild fresh aromas of green almond and sweet stone fruit. Moderate transfer to palate with a green stalky astringency evident. Clean mouthfeel with more bitterness than pungency. Texture of the oil slightly overpowers the fruit. Short length.



**Tarralea Grove Premium**  
**Blend**  
 68/100 Class 2  
 Medium intense with green and ripe tones mix together. Undertones show fig leaves, mint and over-ripe apple. Balanced mouth and medium persistence. However, the overall perception is a little unbalanced and harsh.



**BOVALINA OLIVE OIL**  
**Extra Virgin Olive Oil**  
 67/100 Class 4  
 Hints of tomato leaf and spice aromas. Mild transfer to the palate. Heavy mouthfeel with robust bitterness and a late chilli pungency. Unbalanced without fruit intensity.





**Peninsula Providore  
Farm Extra Virgin Olive  
Oil**  
67/100 Class 2  
Shallots and curry leaves  
in the nose with low  
intensity. Mild transfer of  
fruit flavour to palate. The  
mouth is clean with low  
bitterness and late  
pungency.



**Rio Vista Olives Gigi**  
67/100 Class 3  
Clean and fresh. Tropical  
fruit and buttery aromas  
with hints of green banana  
skin, and spice. Moderate  
transfer but flavours lose  
a little intensity on the  
palate. Oily mouthfeel,  
moderate bitterness and  
astringency dominated by  
chilli pungency. Good  
persistence.



**Mount Moriac Olives  
Ligurian**  
66/100 Class 2  
Mild aromas of ripe  
pomme fruits with melon.  
Mild transfer to the palate.  
Creamy mouthfeel with  
slightly unbalanced  
bitterness and pungency.  
Short finish.

## Flavoured Olive Oil Results

### Gold Medal Winners



#### BEST FLAVOURED OIL IN SHOW

##### Olive Twist Lime Agrumato

95/100 Class 7A

Fresh lime juice, zest and lime leaf aroma which transfers very well to a lively zesty palate. Added complexity on the palate with savoury herbal olive notes and aniseed. Very complex and delicious. Clean creamy mouthfeel with balanced mild pepper and bitterness from olive and lime. A fresh, vibrant and very persistent oil with great complexity and length. Wow.

~ BEST IN CLASS 7



##### Rio Vista Olives Basil Pressed Olive Oil

93/100 Class 7B

An excellent fresh and dried basil and herbal aroma which transfers beautifully to the palate with a lingering basil and green olive taste. Light lifted mouthfeel with balanced pepper and bitterness that lets the basil characters shine. Fresh with spicy and complex characteristics. An excellent finish with a lingering aftertaste that keeps on giving.



##### Rio Vista Olives Chilli Pressed Olive Oil

92/100 Class 7B

Intense aromas of fresh chilli, red capsicum and roasted peppers. Great transfer of aromas to palate with a range of chilli and capsicum flavours that intermingle and awaken the senses. Spicy mouthfeel with plenty of warmth and spice. Lingering heated pepper finish. Not for the faint hearted. An oil with complexity and variety of true chilli flavours. Yum!



##### Homeleigh Grove Lemon Myrtle Infused

90/100 Class 6B

Intense fragrant aromas of freshly crushed lemon myrtle and lemon zest. Great transfer of flavours from nose to palate. Light and creamy mouthfeel with attractive citrus and myrtle characters. Carrier oil is vibrant and fresh with mild bitterness and pepper that allows the flavours to sing. A lingering aftertaste that leaves a lovely flavour in the mouth.



##### Kallewanda Pastoral Co W2O Basil Agrumato

90/100 Class 7B

Fresh intense aromas of basil, green olive and herb. Excellent flavour transfer with an abundance of basil character on the palate. Light mouthfeel with balanced bitterness and pepper and a lingering herbaceous finish. The base oil was fresh and had a lingering taste. Superbly balanced and complex.



#### Longridge Olives Lemon Agrumato 90/100 Class 7A

Intense aromas of freshly squeezed lemons, lemon curd and crushed lemon leaf. Great flavour transfer with a savoury lemon zest and pith profile. Light mouthfeel with building flavours. Attractive pithy bitterness works well with the clean fresh olive fruit to create a complex multidimensional agrumato oil. A lovely fresh zingy finish with a long and flavoursome length. A very useful oil.



#### Grassy Spur Olives Lemon Agrumato

89/100 Class 7A  
Aromas of fresh lemon, blossom and green olive transfer abundantly to the palate. More green lemon zest and hints of savoury lemongrass in the mouth. Light mouthfeel. Bitterness and pepper are balanced and blend with lemon flavours for a complex and interesting oil. The oil is fresh and beautiful with a long and lingering and flavourful finish. Very moreish.



#### Marvick Native Farms Red Centre Lime

89/100 Class 7A  
Amazing fresh tropical flowers and citrus aromas that transfer very well to the palate. The palate has added complexity with lime juice and lime zest flavours. Attractive creamy mouthfeel with mild pepper and a pithy bitterness that adds extra zing to the oil. A long flavourful length with citrus, lime, olive and floral flavours and aromas. A unique oil.



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

88/100 Class 6B  
Fresh aroma of lemon myrtle, green olive, garlic and thyme. Excellent flavour transfer with the garlic and lemon flavours building in intensity. The base oil is fresh with a creamy mouthfeel. Flavours integrate well and the oil is quite complex with a touch of drying astringency. Bitterness and pepper are mild and balanced. A lingering flavoursome finish.

**BEST IN CLASS 6**



#### Fedra Olive Grove Infused Extra Virgin Olive Oil - Chilli & Lemon Oils with Dry Chilli

87/100 Class 6B  
A fresh complex aroma of lemon zest, green olive flesh and red chilli flakes. Great transfer to the palate with the lemon coming through first and the chilli kicking in later. Light mouthfeel that feels fresh and warm from the chilli. Well integrated flavours and mouth sensations with good bitterness and pungency and a lingering tasty finish. A great oil.



#### Longridge Olives Orange Agrumato

87/100 Class 7A  
A lovely fresh aroma of orange juice, zest and orange cake. Great flavour transfer where the clean light mouthfeel is enhanced by additional orange and lemon curd flavours and a savouriness on the palate. Mild pepper and pithy bitterness add complexity to the oil. A great flavour that lasts a long time with freshness and vibrancy.



#### Rio Vista Olives Lemon Pressed Olive Oil

87/100 Class 7A  
A fresh fragrant aroma of lemon, lemon blossom and limoncello. Aromas transfer very well to the palate with additional savoury and lemon leaf notes that develop in the mouth. Clean and creamy mouth. Olive, pepper and bitterness work well with lemon pith bitterness to create a complex attractive sensation in the mouth. A lovely oil with plenty of zing and length.



#### Mount Zero Olives Lime Pressed

86/100 Class 7A  
Enticing aroma of fresh lime juice and zest. Abundant aromas that transfer to the palate. Light mouthfeel with a persistent lime flavour profile and a clean fresh olive oil. Lovely texture with mild and balanced bitterness and pepper. A zingy oil with plenty of fresh lime flavour and a long lingering flavoursome finish. Delicious.



### Mount Zero Olives Mandarin Pressed

86/100 Class 7A

A fresh intense aroma of mandarin skin, juice and pith. It jumps out of the glass. Great flavour transfer. Sweet mandarin flavours intensify and blend well with fresh olive oil. Light mouthfeel with medium bitterness and pepper adding extra zing and character to the palate. The flavour sits on the palate and is long lingering. A complex oil with lovely mandarin freshness.



## Silver Medal Winners



### Fedra Olive Grove Infused Extra Virgin Olive Oil - Garlic Oil Thyme & Lemon Infused with Oregano

84/100 Class 6B

A full flavoured oil with good aroma of lemon, garlic, olive and mixed herbs. Strong flavour transfer to palate with a delicious base oil. The flavours become more intense on the palate with garlic dominating and then herbs. This is an all-round good oil with a long lingering finish.



### The Olive Nest & 1838 Wines Rosemary

83/100 Class 7B

An enticing aroma of rosemary, mixed woody herbs and fresh green olives. Great flavour transfer to palate. A creamy texture on the mouth with a great flavour. Balanced bitterness and pepper that gives extra complexity in the mouth. A beautiful oil that was fresh and delicious with a lingering finish.



### Oleapak Pty Ltd Currawong Lemon Agrumato

82/100 Class 7A

Fresh aromas of lemon zest, juice and lemon/lime curd that transfer to the palate. A light bodied oil with pithy lemon bitterness and mild pepper. Flavours linger on the palate with a delicious lemon curd zing to the tangy finish.



### Peninsula Providore Farm Garlic Oil

82/100 Class 6B

Fresh aromas of garlic, spring onion stalk and green olive. Aromas transfer well to the palate with building intensity. Light mouthfeel with freshness and a delicious lingering aftertaste.



### Cobram Estate Garlic Infusion

80/100 Class 6B

A definite roasted garlic aroma which transfers very well onto the palate. Light mouthfeel with balanced and mild bitterness and pungency. The garlic works well with the olive flavours and allows the garlic to shine through. Long length.



### Mount Zero Olives Yuzu Pressed

80/100 Class 7A

A fresh lemon and yellow grapefruit aroma that transfers well to the palate. Extra flavours of mandarin, lime and sherbet show on the palate. Light zippy mouthfeel with interesting complex flavours. A good olive oil base with a balanced and lingering aftertaste.





**Olive Twist Lemon Agrumato**  
79/100 Class 7A  
A fresh lemon zest, citrus leaf and lemon juice aroma. The palate was flavoursome but delicate and light bodied. A creamy full-bodied mouthfeel. Mild bitterness and pepper. The lemon and olive oil are a harmonious match with a zingy aftertaste.



**Mount Zero Olives Lemon Pressed**  
78/100 Class 7A  
Fragrant fresh lemon zest and juice flavours with a good transfer to the palate. Citrus not as evident on the palate. A full creamy mouthfeel with the lemon shining through. Moderate complexity. The lemon flavours drop away on a medium to short finish.



**Marvick Native Farms Finger Lime**  
77/100 Class 7A  
Lovely fragrant aroma where the finger lime was fresh and transferred well with a pleasant lime flavour that builds. The olive oil was fresh and blended well with the zingy lime characters. There was a lingering aftertaste with good complexity.



**The Sathya Olive Company Nuja's Lemongrass & Ginger Infused Olive Oil**  
77/100 Class 6B  
Amazing aroma of freshly crushed ginger and lemongrass which transfers well to the palate. Light mouthfeel with the flavour being fresh and vibrant. The oil's high level of bitterness slightly detracts from the flavour and finish. Short to medium length.



**Fedra Olive Grove Infused Extra Virgin Olive Oil - Blood Orange & Tarragon**  
76/100 Class 6A  
Intense aromas of fresh tarragon, herb and orange juice which transfers to palate. Tarragon being the dominant flavour on the palate. Light mouthfeel with moderate bitterness and white pepper. Clean moderate length.



**Marvick Native Farms Sunrise Lime**  
76/100 Class 7A  
A sweet lemon lime sherbet and herbal aroma that transfers to the palate. The olive oil flavours are tasted first and then the citrus lime characters emerge. A full-bodied creamy oil with mild bitterness and pepper. Lingering lime sherbet flavours.



**Marvick Native Farms Rainforest Jade Lime**  
76/100 Class 7A  
A fresh interesting lemon lime citrus aroma with herbal and fresh ginger notes. Good aroma transfer to the palate. As well as lime and green lemon zest characters, the palate is interestingly bitter but on the front palate, not on the finish. Complex zing on the tongue. Medium length with a fresh lime pith aftertaste.



**The Olive Press Limited Pressed Gold - Midori Yuzu Agrumato**  
76/100 Class 7A  
Mild sweet yuzu aroma with lemon, lime and mandarin skin characters. Flavours transfer well to the palate with grapefruit and the pith of lemons, limes and mandarins. Light mouthfeel with balanced pepper and bitterness. The finish is moderate and full of citrus pith flavour and bitterness.



**The Sathya Olive Company Nuja's Curry Leaf Infused Olive Oil**  
76/100 Class 6B  
A beautiful fragrant and interesting aroma of curry leaf, spice and olive. Flavours transfer well creating a lovely flavour and creamy mouthfeel. The olive oil's pepper and bitterness feature heavily on the palate and cause a slightly unbalanced finish.

## Bronze Medal Winners



**Rio Vista Olives Garlic Pressed Olive Oil**  
75/100 Class 7B  
Strong intense garlic and green aromas on nose (almost eye watering) that transfers just as intensely onto the palate. Overcoming with its flavour strength and persistence. Punchy earthy tones. Clean mouthfeel with zingy burning effect on the palate and tongue. Lingering bitterness and slightly harsh on the finish.



**Marvick Native Farms Desert Lime**  
73/100 Class 7A  
A delicate lime and citrus aroma that transfer mildly to the palate. The palate was quite flat and heavy with an earthy, savoury flavour. The aftertaste was unusual and greasy.



**Pendleton Olive Estate  
Lemon Agrumato**  
70/100 Class 7A  
A mild aroma of ripe lemon and lemon cordial. Mild transfer with the lemon being overpowered by the olive element of the oil. Slightly bland and a little tired. Light mouthfeel but an olive and lemon pith bitterness that overpowers the lemon characters. Finish is a little harsh.



**The Sathya Olive Company  
Nuja's Garam Masala  
Infused Olive Oil**  
68/100 Class 6B  
A lifted fragrant aroma of cloves, cinnamon and mixed spice. Flavours not as intense on palate. Light mouthfeel with a drying astringency. Bitterness and black pepper characters dominate the palate and robust finish.



## Table Olive Results

### Gold Medal Winners



#### BEST TABLE OLIVE OF SHOW

##### Salut  Oliva Semi-Dried Olive

92/100 Class 16

Fruit is semi-dried and there is consistency in size, colour and shape with no blemishes. Attractive elements of complexity in aroma transferring to palate. Good flesh texture with skin texture. Firm skins. Olive flavour is complex, sweet and rich. Flavours and aromas are great from start to finish with a touch of olive bitterness on the finish. Balanced acidity and salt. Excellent example of semi-dried olives and very morerish.

~CHAMPION AUSTRALIAN TABLE  
OLIVE

~BEST IN CLASS 16



#### Arkwright Estate Traditional Kalamata

90/100 Class 14

Rich dark purple in colour. Shape and size are attractively consistent with no blemishes. Active refreshing aromas that transfer to palate. Salt present with underlying flavour that lasts well into aftertaste. Balanced acidity and salt. Refreshing and inviting with a long lingering finish. Delicious.

BEST IN CLASS 14



#### Ag-IQ Australia Olive 1 More Medley

89/100 Class 12

Colour varies from light tanned brown to deep dark brown/black in line with medley class. Consistency in shape, with variable but acceptable size variation. No blemishes. Clean active aroma of moderate intensity. Flesh comes off the seed easily.

Attractive skin, flesh texture and flavour throughout. Acidity/saltiness in good balance. A touch of complexity and inviting to eat.

BEST IN CLASS 12



## Australian Olive Company Premium Kalamata Table Olives

86/100 Class 14

Consistent colour, shape and size with no blemishes.

Active lifted fruit aroma with added vinegar brine notes. Flesh easily removed from seed. Skin texture firm and flesh varies slightly from good to soft, but acceptable.

Complex flavours present from start and they last long into the aftertaste with a hint of residual bitterness that adds complexity.



## Silver Medal Winners



GOYA EN ESPAÑA S.A.U  
Goya® Manzanilla Olives  
Stuffed with Minced Smoked  
Salmon

85/100 Class 17

Size, shape and colour are all consistent. No blemishes. Variability in firmness and some olives were a little soft. All were acceptable. Of the firmer olives, texture was sound and inviting. Olive and smoked salmon flavours more intense on the palate than nose but they lingered on the palate and aftertaste.

**BEST IN CLASS 17**



GOYA EN ESPAÑA S.A.U  
Goya® Manzanilla Olives  
Stuffed with Minced Tuna

84/100 Class 17

Size, shape, colour consistent with no blemishes. Firmness and texture consistent and acceptable. Tuna flavour is moderate in strength and consistent through to aftertaste. Saltiness/acidity in balance. Lingering flavoursome finish.



GOYA EN ESPAÑA S.A.U  
Goya® Manzanilla Spanish  
Olives

83/100 Class 11

Attractive straw yellow colour dominates, with tints of green. Consistent shape and size. Very slight bruising on some olives. Intense complex aroma. Flesh comes off seed well, texture is moderate and inviting. Flavour evident from start to finish. Saltiness and acidity in balance. Harmonious with good characters.

**BEST IN CLASS 11**



Ag-IQ Australia Olive 1 More  
Kalamata

83/100 Class 14

Consistency in deep attractive colour and shape with minor variability in size. No blemishes. Clean active fruity aroma is very appealing. Saltiness/acidity in balance with no bitterness. Flavour strength is moderate throughout and supported by mouth filling phenols. Overall, a very attractive olive.



Bruny Island Olives Barnea  
Whole Olives

83/100 Class 18A

Shape/size consistent, some variability in colour and no blemishes. Attractive spicy aroma that matches fruit intensity. Aromas are refreshing and simple. A touch over bitter. Acidity/saltiness just in balance and moderate fruit flavour present from start to finish.

**BEST IN CLASS 18**



Australian Olive Company  
Premium Gourmet Mix Table  
Olives

80/100 Class 18B

Variability in colour and size. No blemishes. Complexity of spice, herb and fruit aroma. Hot spicy notes evident on palate that lasts into aftertaste. Some olives very soft in texture. Fruit flavours present throughout, and very acceptable texture. Chilli warmth lingers.





### Rokewood Olive Grove Greek Style Kalamata Table Olives

78/100 Class 14

Variation in colour and some olives appear washed out. Consistent shape and size with minor blemishes. Clean obvious fruity aroma with moderate intensity. Flesh easily removes from seed. Skin slightly tough. Saltiness evident throughout and slightly out of balance. Needs more flavour to match saltiness. Flavour shows some complexity. Residual bitterness on the aftertaste.



### Bruny Island Olives Rose Olives

77/100 Class 15

The colour golden brown and some straw tones. Some variation in colour but size and shape are consistent. Lifted attractive floral and olive fruit aromas with extra aromas of vinegar and dill. The flavour is well developed with balanced bitterness. Some skins a little tough and some olives have soft flesh. Saltiness evident slightly on finish. Flavour lingers on the palate.



### Bruny Island Olives Rose Olives

76/100 Class 13

Tanned brown with some changing colour. Mostly consistent in colour and shape. Touch of complexity in aroma with hints of vinegar and herb. Aroma is fruity and floral. Flesh comes off seed easily. Flesh is soft in many of the olives. Skin texture firm. Olive flavour highly influenced by brine, vinegar and oil. High salt levels evident. Very friendly and easy to eat olives.

## Bronze Medal Winners



### Wymah Certified Organic Kalamata Olives

75/100 Class 14

Lovely deep colour with some variability. Shape and size are consistent, without blemishes. Clean pleasant active aromas. Flesh comes off seed easily. Saltiness too evident throughout and is distracting. Flesh and skin texture is good with underlying flavour. Hint of bitterness in aftertaste.



### Bruny Island Olives Paragon & Corregiola Whole Olives

74/100 Class 13

Wildly tanned brown and black. Consistency to colour and shape with some randomness in size. Fruit aroma is obvious. Flesh easily removed from seed. Attractive texture. Slightly too acidic with vinegar in brine. Moderate/low olive flavour that is overpowered by vinegar aftertaste.



### Bruny Island Olives Paragon & Corregiola Whole Olives

73/100 Class 12

Green/yellow tints with elements of tanned brown colour. Shapes consistent but with size variability in line with the class. Obvious intense olive character aromas. Flesh comes off seed easily. Texture is moderate and friendly, with a moderate to low intensity flavour masked by the acidity. Bitterness is evident in aftertaste.



### Olive's Olives Whole Table Olives

72/100 Class 11

Light green with a touch of yellow in colour. Some variability in shape and size with only a few blemishes. Lifted moderate intense aroma with some volatile hints. Firm crisp texture, hard to separate from stone. Olive flavour obvious at start but not persistent. Bitterness evident on palate and aftertaste is out of balance. Saltiness/acidity good.



### Alto Olives ALTO MISTO

70/100 Class 12

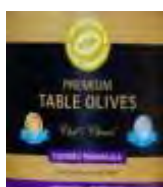
Variable colours of green to dark brown. Obvious variability in size. Some creases and bruises in the green olives. Clean active aroma with hints of complexity, but mostly olive aroma. Variable textures, some hard, some very soft. Flesh removed from seed variably and distinctively. Slight unbalanced bitterness in green olives. Acceptable flavour.



### Gooramadda Olives Kalamata

70/100 Class 14

Medium dark colour with shape and size consistent with no blemishes. Complex aroma with reductive and wet straw characters. Flesh comes off seed easily and skin is a good texture. Complex flavours from start to finish. Saltiness evident but not distracting. An interesting aroma and flavour.



### Australian Olive Company Australian Native Lemon Pepper Mix Table Olives

69/100 Class 18A

Variable size and colour (green, brown, black). No blemishes. Intense attractive active aroma with complex notes of herbs, pepper and spice. Mixed texture with some tough skins and soft flesh. Challenging to remove flesh from stone. Green olives are quite bitter. Spice flavour carries through to the aftertaste.



### Gooramadda Olives Spicy Kings/Pizza Olives

68/100 Class 18B

Large olives with consistent shape, size and colour. No blemishes. Spicy garlic aroma evident with a refreshing olive fruit aroma. Spices in balance with obvious fruit flavours but on palate the marriage between spice and fruit is not homogenised. Hints of bitterness on palate and on the finish.



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## APPENDIX 1: Judging Criteria – Extra Virgin Olive Oil



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

Aroma (Olfactory Sensations)	Points available	Comments
Aroma Profiles	0-15	What does it smell like? Fresh or flat? What type of fruit characters? Herbaceous, green, fruity, tropical, fragrant, spicy, nutty? <b>Score of '0' is no aroma – '15' is a good</b> 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)? <b>Score of '0' is no intensity – '10' is very intense and strong 'leap out of the glass' aromas.</b>
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? <b>Score of '0' is no complexity – '10' is very complex.</b>
Aroma Score (Max 35 pts)		

Flavour/Palate (Gustatory sensations)	Points available	Comments
Flavour/taste Fruit Profiles	0-10	What does it taste like? Are the flavours fresh or old? Note flavours and clarity of flavours. <b>Score of '0' is no taste - '10' is a great</b> 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? <b>Score of '0' is no intensity with no transfer – '10' is very intense with excellent transfer</b> 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. <b>Score of '0' is poor mouthfeel (unbalanced, harsh) – '15' is excellent mouthfeel with a balanced texture.</b>
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). <b>Score of '0' is no length – '10' is a very persistent and a long-balanced finish.</b>
Flavour Score (Max 45 pts)		

Overall Impression	Points available	Comments
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 <b>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)		
Total Score (out of 100)		Medal

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 2: 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). <b>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.</b>		
Aroma Intensity	0-10	How intense are these aromas (lots or little aroma, powerful, good/bad, hard to smell, closed)? <b>Score of '0' is no intensity – '10' is very intense and strong 'leap out of the glass' aromas.</b>		
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. <b>Score of '0' is no harmony – '10' is a very harmonious.</b>		
Aroma Score (Max 35 pts)				
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 ( <b>not artificial</b> ). <b>Score of '0' is no taste – '10' is fresh, clean with obvious flavouring agent flavour/s.</b>		
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? <b>Score of '0' is no intensity with no transfer – '10' is very intense with excellent transfer from aroma to palate.</b>		
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.)? <b>Score of '0' is poor mouthfeel (unbalanced, harsh) – '15' is excellent mouthfeel with a balanced texture.</b>		
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)? <b>Score of '0' is no length – '10' is a very persistent and a long-balanced attractive finish.</b>		
Flavour Score (Max 45 pts)				
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 <b>are balanced</b> . A flavoured oil's levels of bitterness and pungency must be in balance without overpowering the flavouring agent/s and any fruit characters. <b>Score of '0' is all unpleasant and unbalanced – '20' is well integrated, appealing and complex.</b>		
Overall Score (Max 20 pts)				
Total Score (out of 100)		Medal		
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

## APPENDIX 3: 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 <b>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.</b>
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 <b>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 &amp; 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 &amp; size - '10' shape, colour &amp; size is completely uniform and consistent.</b>
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. <b>Score of '0' for very badly blemished olives - '5' for no detectable blemish.</b>
Appearance Score (Max 20 pts)		
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, winery. These would score <b>'0' - '5'</b> 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. <b>Score of '0' is no intensity or complexity – '10' is very intense, complex, fresh and appealing.</b>
Aroma Score (Max 15 pts)		
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 <b>'0'</b> is for unpleasant flavours (metallic, soapy) - <b>'5'</b> is <b>fresh and clean.</b>
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 <b>should have a firm skin but not tough whereas black olives have a softer skin but shouldn't be or squishy or flabby.</b> 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. <b>Score of '10' is for excellent skin and flesh texture - '0' is for unsightly skin and unpleasant texture.</b>

Continued over page.

Flavour/Palate (Gustatory sensations) cont.	Points	Comments		
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 <b>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.</b>		
Bitterness	0-5	The olive should not be bitter to taste but some residual bitterness can be balanced by the amount <b>of saltiness and olive flavour. Overly bitter harsh olives would score '0' - well-balanced bitterness would score '5'.</b>		
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. <b>Score '0' for overly salty olives - '5' for well-balanced salt levels.</b>		
Acidity	0-5	Acid levels are used to minimise high bitterness and provide acid tanginess in the mouth. Score of <b>'5' for balanced - '0' if the acid is excessive or very low.</b>		
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 <b>olive flavour. Score '0' for unbalanced - '5' for well-balanced and harmonised.</b>		
Flavour Score (Max 45 pts)				
Overall Impression	Points	Comments		
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 <b>they overpower? Harmony increases when the olive's characteristics</b> are balanced. Complexity <b>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)				
Total Score (out of 100)		Medal		

Gold (Excellent olive) = 86-100 points	Silver (Very good olive) = 76-85 points	Bronze (Good olive) = 65-75 points	No medal = 50-64 points	Withdrawal/fault = <50 points
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