

2019 WEST AUSTRALIAN OLIVE AWARDS RESULTS BOOKLET



21 & 22 September 2019

This year's competition is proudly organised by the WA Olives Council in affiliation with the Australian Olives Association


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2019 Award Sponsors

The 2019 West Australian Olive Awards would not have been possible without the generous support of this year's sponsors. The competition and all its stakeholders whole heartedly thank you.

2019 Competition Major Sponsor

	<p>Agromillora Australia</p> <p><i>“Worldwide leading company in the nursery sector and a benchmark in production and marketing of fruit trees and olive trees with the highest genetic and health standards.”</i></p>
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2019 Competition Standard Sponsor

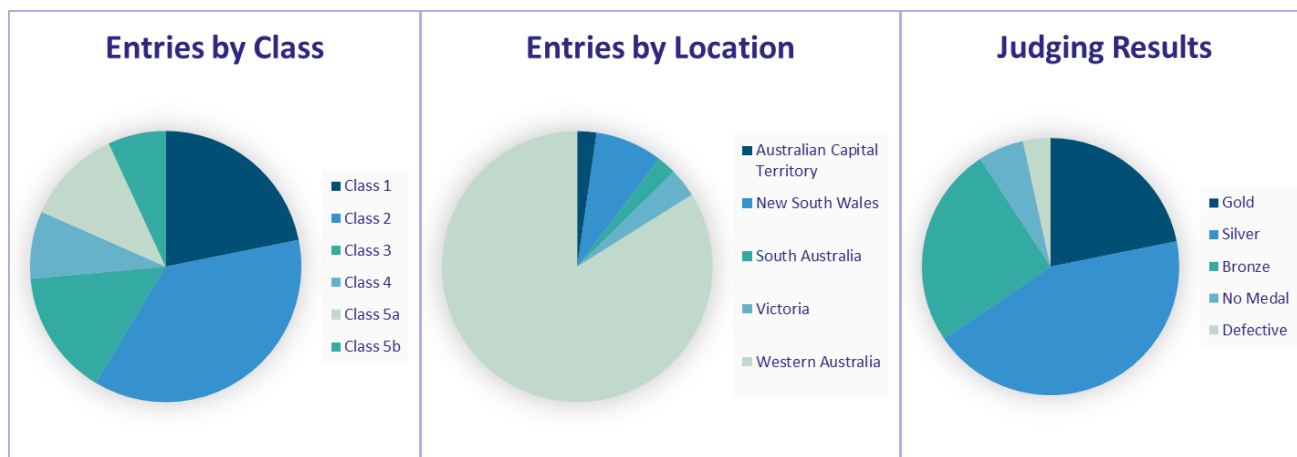
	<p>Multi-Color Corporation</p> <p><i>“A true global label solution provider, MCC is one of the largest label companies in the world in multiple market segments”</i></p>
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2019 Competition Trophy Sponsors

<p>Best Boutique Oil of Show:</p> <p>Preston Valley Grove</p>	
<p>Best Commercial WA Oil of Show:</p> <p>Farmer Jack's</p>	
<p>Best Commercial Oil of Show:</p> <p>Olio Bello</p>	
<p>Best Commercial WA Flavoured Oil:</p> <p>Tarralea Grove</p>	
<p>Best Flavoured Oil of Show:</p> <p>Destiny Olives</p>	
<p>Best non-WA Oil of Show:</p> <p>Agromillora & Closures Online</p>	
<p>Best WA Oil of Show:</p> <p>Multi-Color WA and Elders Insurance</p>	
<p>Best Oil of Show:</p> <p>Agromillora</p>	

Chief Steward's Comments

It was my pleasure being the Chief Steward for the 2019 West Australian Olive Awards. Over the course of a few weeks, I had the privilege of receiving 87 entries (delivered via 177 bottles) from 53 competitors that grow their oils across the country. I'm pleased to share some interesting visuals on this year's entries:



As the results show, we received a high caliber of entries this year with just under a quarter of entries (22.1%) receiving Gold, just under half the entries (43.7%) receiving Silver and under 1 in 10 (9.3%) not receiving a medal or being deemed defective.

Along with our fantastic sponsors and the Australian Olive Association, I'd like to thank Olives WA for organising this competition that I believe has well exhibited Western Australia's capability to produce award winning olive oils.

I would like to acknowledge the entire competition team that worked tirelessly to plan and execute this competition. I believe the collective hard work has definitely paid off.

This year's competition introduced several exciting changes such as our new affiliation to the AOA, more awards for our local and Eastern State participants, providing WA growers with the chance to exhibit their finest oils on Farmer Jack's shelves, allowing all to attend the judges training, and more. We hope to keep the competition dynamic and to continue improving with every iteration. I hope all are looking forward to the 2020 Western Australian Olive Awards!

Best Regards, Anj Walia

Chief Judge's Comments

I would like to extend my thanks to WAOC and the AOA, for giving myself the privilege of chairing the Perth Olive Oil competition. Most olive growing regions reported a very successful season. It was a fairly cool and dry summer of 18/19.

We managed to produce some of the best oils, in years. The Polyphenols averaged 335. The FFA averaged 0.2. Peroxide at 7.

The oils judged were of a consistently high standard. Gold medals were awarded in all classes and styles, indicating the panel of judges have an excellent appreciation of the quality parameters, that define an outstanding oil.

The top award-winning oils had freshness, vibrancy, were complex and had the distinctive characteristics of a gold medal oil.

The other end of the scale we had three oils that didn't make the parameters and displayed the classical defects of fermentation e.g. Fusty, muddy sediment and medicinal. This is usually caused by poor storage, the medicinal or (bandaid) is usually a time problem between harvesting and processing.

I would say to any producer who didn't achieve the outcome they were looking for, don't take it personally we have all been there and learned from it

I would like to thank our chief steward Anjali Walia for her organisation skills. A thank you to Nadia and Julie for looking after the judges and myself. The applause has to be for the panel who unselfishly give their expertise and time in judging the oils.

Isabelle Okis

Basis of Scoring

The AOA's 100 Point Olive Oil Sensory Scoring System

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

AROMA (A) good fruit intensity*, balance & absence of faults	35 points
PALATE (P) good fruit intensity*, balance, complexity & absence of faults	45 points
HARMONY (B&P) balance (including bitterness & pungency)*	20 points
SCORE (maximum)	100 points

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

How medals are calculated:

- Gold 86 or more
- Silver 76 – 85
- Bronze 65-75
- No medal 55-64
- Defective <54

Judging Methodology

Overview

All entries were received by the Chief Steward and were treated with complete confidentiality until the results were announced. The judging process consisted of three steps:

1. Chemical testing*: for
 - a. % Free Fatty Acid (%FFA) which is an indicator of good grove and processing practices,
 - b. peroxide value which relates to storage of the oil and its shelf life,
 - c. UV absorbance which relates to an oil's state of preservation from oxidization, and
 - d. level of polyphenols – which is an indicator of the intensity of an oil's taste or style, i.e. delicate, medium or robust.

**Flavoured oils did not undergo chemical testing.*

2. Organoleptic (sensory) assessment: using the AOA's 100 point Sensory (Aroma and Palate) scoring system, awarding gold medals to those oils that scored 86 points and above, silver medals to those scoring 76 to 85 points, and bronze to those scoring 65 to 75 points.
3. A second Organoleptic assessment of those oils that scored a gold medal in Step 2, to determine the eight trophy winners.

Judges and Judging Panels

The final arbiter of the results was Isabelle Okis, one of Western Australia's most experienced olive oil judges and tasters. A key role for Isabelle was to ensure consistency across the competition judging panels, while ensuring relativity with judging panels elsewhere in Australia.

The 16 trained judges and 5 associate judges were volunteers drawn from tasters who have attended recognised olive oil tasting courses (often at their own expense), and who meet to hone their tasting skills.

Day one of the competition saw the judges assigned to one of four tasting panels to taste the EVOO, with each panel consisting of at least three experienced judges. Results were tallied in preparation for taste-offs on day two. A review panel of 4 judges re-tasted several oils to confirm their scores; or ascertain whether there was any required promoting or demoting after the initial assessment. Judging was completed on day two with the flavoured oil entries which comprised a wide and interesting array of different flavour enhancements.

As several judges had oils entered in the competition, the oils were allocated to the panels in a manner that ensured a judge did not assess their own oil.

The Judging Steps in Detail

Step 1: Chemical Analysis

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

- a) *Analysis of its Free Fatty Acid* (expressed as a % of oleic acid), which should not exceed the international standard of 0.8%.
- b) *Analysis of Peroxide Value* (expressed as milliequivalent of peroxide oxygen per kg of oil) which should not exceed the standard of 20 mEq/kg of oil. This test measures the active oxygen in the oil, and its potential to go rancid.
- c) *Analysis of UV Absorbance* which should not exceed the following extinction coefficients: DeltaK no greater than 0.01; 270 nm no greater than 0.22; & 232 nm no greater than 2.5. This test measures changes in the structure of fatty acids, something which occurs during ageing or heating of oil. One entry did not pass this test.
- d) *Determination of the Polyphenol level* (expressed as mg of caffeic acid per kg of oil or ppm [parts per million]). The main use of this test is to enable the oils to be

presented to the judges in ascending order of taste intensity. This helps maintain the sensitivity of a judge's palate. The test is also used to broadly classify an oil's style as delicate, medium or robust. The transition between delicate and medium styles is typically a polyphenol value of 170, medium to robust is typically 330.

This year's competition had no entries disqualified due to poor test results. Only some of the chemical test results are displayed in this booklet. A comprehensive report is available to each entrant regarding their individual test results on request.

Step 2: AOA Sensory Assessment

- a) Samples of oil received from each entrant were decanted into standardised glass bottles and were identified by a code number known only to the Chief Steward.
- b) The oils were presented to each judging panel in blocks of 4, in ascending order of flavour intensity, based on the oils' polyphenol values.
- c) The individual judges assessed each oil in the 4 allocated to their panel. Each panel then discussed the individual judge's scores and reached consensus as to the final score, fault (if any), and description of the oil. An oil was often re-tasted more than once to reach a conclusion by the panel.
- d) The Moderator of Judges was always available to assist the panels in their deliberations and confirm panel decisions. Once agreement was reached about an oil's assessment its score and judges' comments were entered on the summary score sheet. The comments on this sheet are moderated by the Chief Judge before inclusion in this Results Booklet.
- e) The flavoured oils in Classes 5a and 5b were assessed separately by two Flavoured Oil judging panels on Sunday. The classes were later combined for determination of the best flavoured oils and for this Results Booklet.

Step 3: 'Best of' Awards

At the conclusion of judging the 87 eligible oils, the gold medal oils were subjected to a blind tasting by all judges working as one panel to determine the eight award winners.

The gold medal oils were divided into several groups. The judges were asked to rank the oils in order of preference. These oils had been given new identification code to remove potential bias.

The scores for each group were summed by the Chief Steward to ascertain the major trophy winners.

Competition Results

Trophy Winners

Best Boutique Oil of Show: Tarralea Grove, Tarralea Grove Extra Virgin Olive Oil - Barouni Manzanilla Ascolana

Best Commercial WA Oil of Show: The Sathya Olive Company, Extra Virgin Olive Oil

Best Commercial Oil of Show: Boundary Bend Olives, Cobram Estate Ultra Premium Reserve Hoji Blanca - Hoji Blanca

Best Commercial WA Flavoured Oil: Preston Valley Grove Pty Ltd, Chilli Pressed - Chilli Pressed (Agramata)

Best Flavoured Oil of Show: Guinea Grove Farm, Basil Crush - Basil

Best non-WA Oil of Show: Boundary Bend Olives, Cobram Estate Ultra Premium Reserve Hoji Blanca - Hoji Blanca

Best WA Oil of Show: New Norcia Services, New Norcia Services - Mission

BEST IN SHOW: New Norcia Services, New Norcia Services - Mission

Class 1: Extra Virgin Olive Oil Boutique Volume 25 to 199 litres from single grove

Trophy Winners in this Class

Best Boutique Oil of Show: Tarralea Grove, Tarralea Grove Extra Virgin Olive Oil - Barouni Manzanilla Ascolana

Full Results (sorted by Entrants ID)

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
0119	Tarralea Grove, Tarralea Grove Extra Virgin Olive Oil - Barouni Manzanilla Ascolana <i>Western Australia</i>	R	Tarralea Grove	0.1	8	459	86	Gold	Aromas of olive leaf, green apple and rocket. Transfers on to the palate with green fruit flavours. Good bitterness and pungency with a persistent finish. A delicious robust oil
0219	Tarralea Grove, Tarralea Grove Extra Virgin Olive Oil - Hojiblanca <i>Western Australia</i>	M	Tarralea Grove	0.1	9	311	77	Silver	Tomato leaf, Pea shoots, artichoke and cut grass aroma transferred on to the palate. Delayed bitterness with a peppery finish
1901	Long Gully Grove, Long Gully Grove - Mission, Frantoio, Coratina <i>Western Australia</i>	M	Olio Bello	0.1	7	245	80	Silver	Mild aroma of grass & tomato leaf. Gentle fruitiness on the palate with a slow developing pungency. Pleasantly balanced.
1902	Long Gully Grove, Long Gully Grove - Frantoio, Picual, Leccino, Pendolino <i>Western Australia</i>	M	Olio Bello	0.1	7	355	83	Silver	fresh Cut grass and herbs aroma that follows through to the palate with a clean mouth feel. Good level of bitterness and pungency with a warm peppery finish. Well balanced and complex oil

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
2133	The Natural Circle, TNC19 – Minerva <i>Western Australia</i>	D	Barry Saunders Tarralea Grove	0.1	11	258	74	Bronze	Aromas of citrus and spices transferred to the palate. Reasonably well balanced, clean oil.
3436	Roccannoil, Roccannoil by Rocco & Anna Perrella – <i>Western Australia</i>	D	Rocco & Anna Perrella	0.2	11	<50	66	Bronze	tropical aroma with very sweet on palate with little bitterness and pungency
4043	Tolcon, Tolcon – Leccino <i>Western Australia</i>	R	York Olive Oil	0.4	12	493	80	Silver	Aroma of dark greens with herbaceous tones. Strong fruit palate with a warm chilli finish that was balanced.
5973				0.2	8	208	60	No Medal	Faint green aroma. Flat on palate.
7177	Chimes Estate, Chimes Estate – Leccino <i>Western Australia</i>	D	Olio Bello	0.2	7	162	76	Silver	aroma of green banana and tomato leaf that transfers on to the palate with mild bitterness and pungency.
8246				0.1	8	244	60	No Medal	Weak green banana aromas. Heavy on palate. Lacks balance with bitterness and pungency.
AC19	Arkstone Olives, Arkstone Olives 100% EVOO Correggiola – Correggiola <i>New South Wales</i>	R	Arkstone Olives	0.1	5	304	70	Bronze	Aroma of green fruits and sorrel, transfers well. Strong bitterness, but a pleasant robust oil.
BIA	Silver Lakes Wines, Silver Lakes Extra Virgin Olive Oil - Manzennillo, Verdale Frantoio <i>Western Australia</i>		Destiny Olives	0.1	10	397	66	Bronze	Mild aroma of sweet fruits. Little fruit on the palate contrasted with strong bitterness and low pungency

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
ETCM	Elaionas, Elaionas - WA Mission Koarkani Minerva Fantoni <i>Western Australia</i>	M	Destiny	0.2	11	371	65	Bronze	Spicy hints of aroma. Spicy on palate but dominated by bitterness
JK36	RA & MJ Birkle, Quinbrook Farm Gingin – <i>Western Australia</i>		Regans Ridge Pty Ltd	0.2	12	139	72	Bronze	Aroma of floral bouquet, transfers well on palate. Delicate finish.
P021				0.2	8	296	60	No Medal	Aroma of ripe fruits. Little fruit on the palate. Unbalanced finish
SHAD				0.1	9	270	64	No Medal	the aroma is very ripe with an overpowering parmesan smell. A little greasy in the mouth and tasting of over ripe Fruit
SZIZ	Place of Plenty, Place of Plenty – Corregiola <i>Western Australia</i>	R	Jumanga	0.3	8	288	79	Silver	Fruity aroma, hints of green melon. Transferred on to the palate with Herbaceous, honey dew melon flavours. Medium bitterness and complexity. Reasonably well-balanced oil
TRFP	Toapin Rise Farm, Toapin Rise Farm, Quairading WA - Arbequina Coratina Picual Frantoio Mission <i>Western Australia</i>		York Olive Oil	0.1	10	539	83	Silver	herbaceous and citrus hint aroma. Fresh rocket leaf on palate with good bitterness and pungency that lingers
YI19	Yirri Grove, Yirri Grove Blend 2019 - Kalamatta, Frantoio Manzanillo & Barnea <i>Western Australia</i>	M	Self	0.2	6	412	80	Silver	Fresh green grassy aromas. Transfers to palate with intense pepper that lingers

Class 2: Extra Virgin Olive Oil Commercial Volume 200 to 4,999 litres from a single grove

Trophy Winners in this Class

Best Commercial WA Oil of Show: The Sathya Olive Company, Extra Virgin Olive Oil

Best WA Oil of Show: New Norcia Services, New Norcia Services - Mission

BEST IN SHOW: New Norcia Services, New Norcia Services - Mission

Full Results (sorted by Entrants ID)

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
0070	Zephyr Organic Produce, Zephyr Organic Extra Virgin Olive Oil Margaret River – Frantoio <i>Western Australia</i>	M	Olio Bello	0.1	5	224	70	Bronze	Fresh artichoke aroma transfers to palate with green herbs. Mild bitterness and pungency.
0505				0.2	15	199	49	Defective	A consensus of 4 senior judges determined that this oil has a fault of muddy sediment
0506	Rokewood Olive Grove, Rokewood Olive Grove - Leccino Kalamata <i>Western Australia</i>		Destiny Olives	0.1	6	265	77	Silver	Faint fresh herbs and green vegetables aromas transferred to the palate with slow bitterness and pungency.
1906	Levanda Grove, Tuscan Blend - Leccino Frantoio <i>Western Australia</i>	R	Levanda Grove	0.1	5	387	77	Silver	Aroma of green tomato and green capsicum that follows on to the palate. Pleasant oil with Firm bitterness and pungency. Well balanced oil with a persistent finish.

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
1907	Levanda Grove, Blackwood Blend - WA Mission Frantoio Pendolino <i>Western Australia</i>	R	Levanda Grove	0.3	6	383	78	Silver	fresh grassy and herbaceous aroma. Similar on palate with good balance of bitterness and pungency
1958	Larrikins of Margaret River, Larrikins of Margaret River - WA Mission <i>Western Australia</i>	M	Olio Bello 2 Phase	0.1	5	374	73	Bronze	Green tomato leaf aroma. Grassy, herbal characters. Medium bitterness with a warm chilli peppery finish.
1966				0.1	17	337	49	Defective	The consensus of a panel of 4 judges thought the oil tasted musty flavours. Perhaps a harvest problem.
2909	Zeus Olive Oil, Zeus Olive Oil – Frantoio <i>Western Australia</i>	R	Olio Bello	0.3	8	253	78	Silver	Aroma of Floral bouquet with sweet tomato on the vine follows on to the palate with herbaceous flavours coming through. A chilli finish.
3030	Chapman River Olives, Queen of Spain / Frantoio - Sevillano Frantoio <i>Western Australia</i>	D	Chapman River Olives	0.3	7	236	77	Silver	Aroma of fresh crushed olive. The palate had good fruits with delayed bitterness and pungency.
4231	Olio Bello, Leccino – Leccino <i>Western Australia</i>	M	Olio Bello	0.1	7	320	70	Bronze	Aroma of Radicchio and herbs. Transfers well. Strong bitterness and pungency.
4232	Olio Bello, Romanza - WA Mission <i>Western Australia</i>	M	Olio Bello	0.1	6	281	77	Silver	Strong tomato with fruity aromas. This followed on to the palate with hints of white pepper. A well-balanced finish
4233	Olio Bello, Kurunba – Frantoio <i>Western Australia</i>	M	Olio Bello	0.2	9	368	86	Gold	Aroma of Green banana and green guava. Transfers well with complex fruits on to the palate. A defined balanced of bitterness and pungency that has a long persistence.

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
4320	The Sathya Olive Company, Extra Virgin Olive Oil – <i>Western Australia</i>	R	Destiny Olives	0.2	5	557	86	Gold	Fresh pleasant aromas of green tomato and green banana transfers well on to the palate with nice creamy texture. Good level of bitterness and pungency. A delicious robust oil.
1141-1	Esslemont Olives Toodyay, Esslemont Estate Certified Organic Olive Oil – Frantoio <i>Western Australia</i>	R	Self	0.1	7	330	76	Silver	Moderate aroma of micro herbs, transferred on to the palate with rocket and herbs. Pungency and pepper pleasant and lingering.
1141-2	Esslemont Olives Toodyay, Esslemont Estate Certified Organic Olive Oil - Frantoio/Mission/Leccino <i>Western Australia</i>	R	Self	0.1	9	327	86	Gold	Aromas of rose petal, zucchini flower & banana leaf transferred to the palate. Creamy texture with mild balance bitterness and pungency. Good complexity in this oil
ABSS	South Stoke Farm, South Stoke Farm – <i>Western Australia</i>		Olio Bello	0.2	8	168	67	Bronze	fresh faint aroma of herbs follows on to the palette but lacks intensity. Late bitterness with no pepper
BB01	Paringa Ridge Pty Ltd, Leontyna Tuscan Blend – Picual <i>Victoria</i>	M	Tarralinga	0.1	8	287	87	Gold	Intense aroma of fresh herbs transferred to palate. Good balance of bitterness and pungency. Complimentary finish of a delicious oil
BB11	Third Pillar, Third Pillar – Frantoio <i>Western Australia</i>	R	Frankland	0.2	7	348	80	Silver	Fresh tomato with herbs and grassy notes. Follows on to the palate. Strong flavours with a balanced chilli finish

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
CV19	Campo Verde Products, Campo Verde Olive Oil - New Norcia Mission Manzanillo <i>Western Australia</i>	M	Destiny Olives	0.2	10	379	81	Silver	Aroma of herbs & grass that follows on to the palate with chilli tones. Strong balanced finish.
F24M	Third Pillar, Third Pillar - Frantoio Zimerya <i>Western Australia</i>	M	Frankland	0.1	7	344	81	Silver	A pleasant aroma of spicy rocket with lemon grass and lemon myrtle. Sweetness on palate and contrasted well with balanced bitterness and pungency.
G212	Guinea Grove Farm, Guinea Grove Leccino / Picual Blend - Leccino Picual <i>Western Australia</i>	M	Self	0.1	7	320	65	Bronze	strong floral and over ripe fruits aroma. Overriding bitterness on the palate. Slightly unbalanced
JA19	Forest Edge Farm, Forest Edge Farm Frantoio – Frantoio <i>Western Australia</i>	M	Destiny	0.1	5	367	79	Silver	Fresh tomato aroma. A good mouth feel with spicy and radish flavours with persistent bitterness and pungency
JUST	Third Pillar, Third Pillar – Zimerya <i>Western Australia</i>	M	Frankland	0.1	5	341	74	Bronze	herbaceous, green tomato aroma. Fresh nutty, ripe fruit. Creamy texture, firm bitterness with mild pungency
KFA8	Guinea Grove Farm, Guinea Grove Frantoio – Frantoio <i>Western Australia</i>	M	Self	0.2	10	406	80	Silver	aroma of Green capsicum with citrus and herbs. Transfers well on to the palate with a distinct balanced chilli finish
MONO	New Norcia Services, New Norcia Services – Mission <i>Western Australia</i>	R	York Olive Oil	0.4	5	381	91	Gold	Aroma of Strong fruit salad with guava tones. Transfers well with the delicious fruits on to the palate. The bitterness and pungency was complimentary with harmonious finish. An outstanding oil.

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
ONID	Lenzo Bros, D.V. + G. Lenzo - Frantoio Manzanillo Mission <i>Western Australia</i>		Lenzo Bros	0.2	7	144	86	Gold	Aroma of a floral bouquet and salad leaves. Transfers well with the above fruits coming through. A complex oil with a balanced finish and a warm persistence.
P26R	Guinea Grove Farm, Guinea Grove Blen Frantoio / Pendolino - Frantoio / Pendolino <i>Western Australia</i>	M	Self	0.1	9	419	73	Bronze	Medium Aroma of tomato leaf. Some fruit on the palate. A stronger bitterness than pungency
PAR1	Blackwood River Cottages, BROO Blackwood River Olive Oil – Various <i>Western Australia</i>	D	Preston Valley Grove	0.1	6	107	71	Bronze	fresh artichoke aroma. Very mild on palate, lacks depth of flavours, very mild bitterness and pungency
PP02	Preston Valley Grove Pty Ltd, Preston Valley Grove - Picual – Picual <i>Western Australia</i>	M	Preston Valley Grove	0.1	6	312	76	Silver	Aroma of artichoke & peach that transfers on to the palate with pepper overtones. Strong pepper & pungency. Slow developing but persistent
PR19	East Ridge Olives Grove, East Ridge Extra Virgin Olive Oil - Leccino, Frantoio, Cortina, Picual <i>New South Wales</i>	M	Rylstone Olive Press	0.1	7	237	88	Gold	Aroma of fresh tomato leaf with salad greens and a sweetness of fresh hay. Sweetness transferred on to the palate. A well-balanced finish. This is an elegant complex oil
R129				0.4	9	338	49	Defective	a consensus of 4 senior judges determined that this oil has a fault of winey, vinegary
WW01	Paringa Ridge Pty Ltd, Leontyna Tuscan Blend – Arbequina <i>Victoria</i>	D	Tarralinga	0.1	10	89	81	Silver	Aroma of sweet tomato with vine leaves. Transferred well, delicate fruits flavours balanced with a late pepper.

Class 3: Extra Virgin Olive Oil Commercial Volume over 5,000 litres from a single grove

Trophy Winners in this Class

Best Commercial Oil of Show: Boundary Bend Olives, Cobram Estate Ultra Premium Reserve Hoji Blanca - Hoji Blanca

Best non-WA Oil of Show: Boundary Bend Olives, Cobram Estate Ultra Premium Reserve Hoji Blanca - Hoji Blanca

Full Results (sorted by Entrants ID)

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
0236	Lomondo Olive Oil Pty Ltd, Lomondo Olive Oil Mudgee - Corregioli, Frantoi, Manzanello <i>New South Wales</i>	M	Billimari Olive Processor	0.2	9	260	77	Silver	mild spicy pepper aroma with hint of freshly mown grass. Fresh mouth feel, some flavour transference. Quite strong bitterness and pungency which overpowered the mild aroma and flavour.
3055	Regans Ford Estate, Arbequina - <i>Western Australia</i>	D	Fini Olives	0.1	6	139	86	Gold	fresh floral, herbaceous aroma. Transfers on to palate with clean mouth feel with slight bitterness and delayed pungency. Pleasant well-balanced oil
CM01	Boundary Bend Olives, Cobram Estate Ultra Premium Reserve Hoji Blanca - Hoji Blanca <i>New South Wales</i>	R		0.15	4.1	242.7	88	Gold	Beautiful green tropical aroma with notes of radicchio. Transfers well with the delicious fruits and the bitterness of the radicchio coming through, clean mouth feel. Harmonious finish with persistence. Outstanding oil

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
CM02	Boundary Bend Olives, Cobram Estate Ultra Premium Reserve Picual – Picual <i>New South Wales</i>	R		0.14	4.7	189.1	88	Gold	lovely strong grassy fresh tomato on the nose which transferred beautifully to the palate. The bitterness and pungency was persistent. A delicious delicate oil.
CT13	Frankland River Olive Company Pty Ltd, Jingilli Extra Virgin Olive Oil - Leccino, Frantoio <i>Western Australia</i>		FROC	0.3	7	211	83	Silver	green tomato and capsicum aroma. Herbaceous, fresh vegetable and some spices on palates with delayed pungent finish. Reasonably well balanced and complex oil
ELL2	Rosto, Rosto Mellow - Koroneiki Coratina <i>New South Wales</i>	D	Rostogrove	0.1	4	167	86	Gold	Fresh tomato with tropical and floral notes. Transfers well with the tomato and tropical fruits coming through with added spic tones. A balanced finish with the spiced lingering. An elegant oil.
FOGF	Fedra Olive Grove / SKF Investments, Fedra Extra Virgin First Cold Press Olive Oil – Frantoio <i>Australian Capital Territory</i>	R	Hydraulics 3 - Phase Decante (Cold Press)	0.4	7	182	87	Gold	Fresh green herbs follows on to the palate with pepper notes. Good mouth feel. A harmonious finish that is persistent.
JHLA	Longridge Olives, Longridge Arbequina - 100% Arbequina <i>South Australia</i>	D	Longridge Olive Mill	0.1	7	185	76	Silver	Good fresh nose with green banana and herbs. Fresh fruit on palate. Good balanced oil with bitterness and pungency
JHLB	Longridge Olives, Longridge Family Blend - FS-17 Koioneiki Picual <i>South Australia</i>	M	Longridge Olive Mill	0.2	8	261	78	Silver	olive and tomato vine leaves aroma that transfers on to the palate with herbaceous flavour. Bitterness and pungency were balanced

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
LR88	Great Southern Groves, Great Southern Groves Tuscan Style - Frantoio Leccino Coratina <i>Western Australia</i>	M	Self	0.1	6	294	65	Bronze	very light green aroma. Minimal flavour on the palate. Strong bitterness and pungency short lived, slightly overpowering.
MB07	Regans Ridge Organic Olives, Regans Ridge Moore River Blend Organic EVOO - 25% Koroneiki 50% Frantoio 10% Barnea 5% Picual 10% Leccino <i>Western Australia</i>	M	Rapanelli Catherine & Roy	0.2	7	268	73	Bronze	Slight aroma of apple and green banana. Mild fruit flavours with mild bitterness. Long pungent finish.
MF04	Regans Ridge Organic Olives, Regans Ridge Mild & Fruity Organic EVOO – Koroneiki <i>Western Australia</i>	M	Rapanelli Catherine & Roy	0.2	7	213	80	Silver	green leafy nose with herbs. Some transfers to the palate. Pleasant bitterness and pungency
RAO2	Rosto, Rosto Extra Oomph - Koroneiki Coratina <i>New South Wales</i>	M	Rostogrove	0.2	6	170	80	Silver	Mild fruity, spicy aroma. Mild fruit flavours transferred on to the palate with a delayed light bitterness and pungency.

Class 4: Extra Virgin Olive Oil Commercial Volume 200 to 4,999 litres from multiple groves

Trophy Winners in this Class

None this year

Full Results (sorted by Entrants ID)

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
1781	Collettivo Olio, Collettivo Olio - Mix of unknown olive varieties <i>Western Australia</i>	MR	York Olive Oil	0.2	10	221	73	Bronze	aroma of green banana and salad leaves that's follows on to the palate with a persistent finish.
CT14	Frankland River Olive Company Pty Ltd, Jingilli Extra Virgin Olive Oil - Kalamata, Frantoio <i>Western Australia</i>		FROC	0.1	7	250	80	Silver	Fresh tomato and salad green aroma. Transferred on to the palate with a fresh olive flavours. Quite pungent with late pepper
FOGJ	Fedra Olive Grove / SKF Investments, Jeff's Blend Extra Virgin First Cold Press Olive Oil – Frantoio <i>Australian Capital Territory</i>	R	Hydraulics 3 - Phase Decante (Cold Press)	0.2	9	186	86	Gold	green guava, green tomato and spicy flavours. Sweetness on palate highlighted by tropical fruit flavours, particularly guava. Nice balance of aroma and flavours producing an oil with good complexity and balance
I3ON	York Olive Oil Co, York Olive Oil Co - Frantoio Pendolino <i>Western Australia</i>	M	Self	0.4	10	165	70	Bronze	Fresh, sweet fennel &rocket aroma, transferred to the palate with some bitterness &pungency.
MD193	Oliver's, Oliver's - Leccino Frantoio <i>Western Australia</i>	R	Self	0.2	7	354	65	Bronze	Faint avocado aroma. Green herbs on palate but dominated by bitterness

Entrants ID	Entry	Style	Processor	Fatty Acid	Peroxide	Polyphenol	Score	Medal	Judges' Comments
PCB1	Preston Valley Grove Pty Ltd, Preston Valley Grove - EVOO Blend - Frantoio/Mission/Leccino/Coratina/Picual/Kalamata <i>Western Australia</i>	M	Preston Valley Grove	0.2	8	257	86	Gold	Fresh ripe tomato aroma with tropical hints. Transfers to palate. Beautiful mouth feel, building bitterness with persistent pungency. A distinct oil.
TT01				0.1	9	149	64	No medal	very faint aroma with greasiness on palate. Lacks bitterness and pungency

Class 5a: Citrus Category Flavoured Olive Oil with volume over 50 litres

Trophy Winners in this Class

None this year

Full Results (sorted by Entrants ID)

Entrants ID	Entry	Processor	Score	Medal	Judges' Comments
1593	Marvick Native Farms, Marvick Native Farms Finger Lime Oil – Frantoio <i>Western Australia</i>	Regan Ridge	77	Silver	Firm lime, citrus leaf aromas. Soft textured oil, medium lime flavours. Slight bitterness, medium pungency with a smooth finish.
2593	Marvick Native Farms, Marvick Native Farms Desert Lime Oil – Frantoio <i>Western Australia</i>	Regan Ridge	66	Bronze	Mild lime aromas. Light lime on palate with earthy mouthfeel. Mild oil with light lime flavour. Light bitterness.
3593	Marvick Native Farms, Marvick Native Farms Red Centre Lime Oil – Koroneiki <i>Western Australia</i>	Regan Ridge	80	Silver	Mild pleasant aroma of lime. Fruity soft lime flavour with smooth underlying oil with a soft peppery after taste. Lingering nice lime oil.
4412	The Sathya Olive Company, Extra Virgin Olive Oil Nuja's Infusions – Orange <i>Western Australia</i>	Destiny Olives	77	Silver	Fresh zesty orange floral aroma. Appealing flavour transferred to palate, firm bitterness adds depth. Nicely complex oil for salads (fennel) and citrus based foods. Would also pair with select seafood dishes with its depth.

Entrants ID	Entry	Processor	Score	Medal	Judges' Comments
4436	The Sathya Olive Company, Extra Virgin Olive Oil Nuja's Infusions – Lime <i>Western Australia</i>	Destiny Olives	78	Silver	Pleasant fresh mild lime aroma blends with strong EVO aroma. Lime flavours in harmony with underlying oil. A complex oil with a sharp pungent finish
4593	Marvick Native Farms, Marvick Native Farms Sunrise Lime Oil – Koroneiki <i>Western Australia</i>	Regan Ridge	89	Gold	Fresh lime aroma transfers onto palate. The carrier oil was fresh with a pleasant after taste. Delicious finish
5593	Marvick Native Farms, Marvick Native Farms Kaffir Lime Oil – Koroneiki <i>Western Australia</i>	Regan Ridge	80	Silver	Fresh lime aroma transfers onto palate with a pleasant mouthfeel and mild peppery after taste which lingers
824C	Guinea Grove Farm, Lime Pressed – Lime <i>Western Australia</i>	Self	65	Bronze	Sweet lime aroma. Bitter flavour, hard to detect underlying Evoo. A bit one dimensional
HMME	Guinea Grove Farm, Orange Pressed – Orange <i>Western Australia</i>	Self	86	Gold	An excellent orange aroma and flavour with a good carrier oil. Well balanced and persistent. Very nice in any form of dessert or salad dressings.
P718	York Olive Oil Co, York Olive Oil Co – Lemon <i>Western Australia</i>	Self	78	Silver	Appealing lemon aroma. Zesty lemon & pith carries to the palate in a light fresh oil. Light but complex lemon oil to pair with seafood, salads and baking.

Class 5b: Non-Citrus Category Flavoured Olive Oil with volume over 50 litres

Trophy Winners in this Class

Best Commercial WA Flavoured Oil: Preston Valley Grove Pty Ltd, Chilli Pressed - Chilli Pressed (Agramata)

Best Flavoured Oil of Show: Guinea Grove Farm, Basil Crush - Basil

Full Results (sorted by Entrants ID)

Entrants ID	Entry	Processor	Score	Medal	Judges' Comments
4234	Olio Bello, Asian Sensation - Corregiola (Chilli, Garlic & Ginger Flavoured Pressed) <i>Western Australia</i>	Olio Bello	76	Silver	Ginger over garlic transfers well to palate. Ginger returns dominant. Well balanced, flavoursome product. Chilli finish.
4337	The Sathya Olive Company, Extra Virgin Olive Oil Nuja's Infusions – Garlic <i>Western Australia</i>	Destiny Olives	80	Silver	Soft aroma transferring to palate. Unfolding garlic flavours, lingering development
4351	The Sathya Olive Company, Extra Virgin Olive Oil Nuja's Infusions – Lemongrass <i>Western Australia</i>	Destiny Olives	80	Silver	Great Aroma. Fresh sweet lemon grass flavour. Merges well with oil. No defects
4382	The Sathya Olive Company, Extra Virgin Olive Oil Nuja's Infusions - Chilli & Garlic <i>Western Australia</i>	Destiny Olives	73	Bronze	Chilli over garlic. Sweet chilli and sweet garlic sitting well with the oil. Interesting concept, more exploration.
M2CW	Guinea Grove Farm, Basil Crush – Basil <i>Western Australia</i>	Self	87	Gold	Intense basil aroma. Fresh basil, herbal flavour on the palate. The carrier oil was fresh and delicious.

Entrants ID	Entry	Processor	Score	Medal	Judges' Comments
PCI1	Preston Valley Grove Pty Ltd, Chilli Pressed - Chilli Pressed (Agramata) <i>Western Australia</i>	Preston Valley Grove	86	Gold	Pleasing green capsicum chilli. Aromas transferring and lingering on the palette, sits elegantly with the fresh carrier oil. Late chilli finish.