

2022 WA OLIVE AWARDS

RESULTS CATALOGUE

PRESENTED BY PREMIER SPONSOR:







Nutrien Ag Solutions. Your largest horticulture supplier in Australia.

Nutrien Ag Solutions is the leading provider of agricultural inputs and professional services and has been supporting growers for more than 180 years. We are dedicated to helping WA olive growers to achieve maximum yield, adopt sustainable practices and access the latest innovation, research and data to be world leaders in the olive industry.

Our team of skilled and experienced professionals are trusted to provide the advice, products and technology that our farmers need to grow the best quality fruit crops.

Nutrien Harcourts

As part of a global network with over 900 locations across ten countries, Nutrien Harcourts can provide you with access to markets on a worldwide scale. When it comes to the sale of your property, our team have the experience and local knowledge, combined with the industry leading marketing and technology to ensure we get the best results for our clients, every time.

Need leaf or tissue testing?

With testing facilities here in WA and across Australia, our agronomists can conduct quality leaf or tissue testing post-harvest or in-season to mitigate risk of disease or insects at an early stage and let you plan for a healthy season.





Visit our website

NutrienAgSolutions.com.au to locate your nearest branch and experience the full range of products and services that Nutrien Ag Solutions can offer your business.



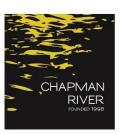
We gratefully acknowledge the generous support of the following Sponsors who have contributed towards the 2022 WA Olive Awards:



Premier Sponsor

Nutrien Ag Solutions

www.NutrienAgSolutions.com.au



Sponsors of the **Best Boutique Oil of the Show** trophy

Chapman River Olives



Sponsors of the **Best Flavoured Oil of the Show** trophy

Tarralea Grove

Contact : Barry Sander Tel : (08) 9525 5338



The Steve Milton Award for **Best WA Oil of the Show**

Sponsored by Olives WA



Sponsors of the **Best Oil of the Show** trophy

Olio Bello

Contact : Brett Roberts Tel : (08) 9755 9771



Sponsors of Judges Training

Australian Olive Association

Tel: 0478 606 145

E: secretariat@australianolives.com.au



Major Sponsor

NSW Department of Primary Industries Olive Oil Testing Service

Tel: 1800 675 623 E: wagga.labs@dpi.nsw.gov.au

Table of Contents

Comments from the Chief Steward
Comments from the Chief Judge
How the Oils Were Judged4
DETAILED RESULTS
CLASS 1 Boutique volume, using oil sourced from a single grove Production of oil for this entry is 25 litres to 199 litres
CLASS 2 Commercial volume, using oil sourced from a single grove Production of oil for this entry is 200 to 4,999 litres
CLASS 3 Commercial volume, using oil sourced from a single grove Production of oil for this entry is 5,000 litres or more
CLASS 4 Commercial volume, using oil sourced from more than one grove Production of oil for this entry is 200 litres or more
CLASS 5 Flavoured oils: production of oil for this entry is 25 litres or more

The 2022 WA OLIVE AWARDS is organised and run by the West Australian Olive Council Inc.



And proudly sponsored by



Comments from the Chief Steward

It has been a privilege to continue as the Chief Steward for this year's WA Olive Awards. Thank you to the WA Olive Council for the opportunity, and also to the 35 entrants who have supported the Competition this year.

After the record levels of olive oil production last year, this year has certainly seen a bit of a downturn in production, and thus a reduced number of entries in the WA Olive Awards. A total of 70 entries were received this year, down from 99 entries last year, but still 10 more than 2020 entries. Entries were comprised of 61 extra virgin olive oils, and 9 flavoured oils.

There were some amazing oils amongst the entries; with 13 awarded a Gold or Premium Gold medal across all classes. Some statistics below:

Medal	Number	% of entries 2022	% of entries 2021
Premium Gold	2	2.8%	6.1%
Gold	11	15.7%	11.1%
Silver	28	40.0%	51.5%
Bronze	23	32.8%	19.2%
Total	64	91.3%	87.9%

After a long year of nurturing the olive grove, carefully harvesting and processing the olive fruit into the final product, all entrants and winners should be congratulated for a job very well done.

The 2022 WA Olive Awards couldn't happen without the generous donation of time and effort by our pool of trained judges. These amazing volunteers spend hours honing their palates and attend regular tasting workshops, both formal and informal. We are also excited to welcome several new "trainee" judges in the past two years. This is in part, thanks to the support of Australian Olive Association, who have kindly sponsored the judges training again this year. This support enables us to hold regular tasting workshops for beginners and experienced olive oil tasters.

The amazing effort that Chief Judge, Isabella Okis contributes to the mentoring and guidance of our judges cannot be overstated. She is a champion for the WA industry, donating her time and energy into training and recruiting judges at state, national and international level. Thank you for everything Isabella. Isabella's daughter Nadia has also acted as a Steward's assistant for many years, thank you Nadia!

We express deep gratitude again to Nutrien Ag Solutions, our Premier Sponsor for their very generous support, for a second year.

Olives WA has been using the olive oil testing service of the NSW Department of Primary Industries for many years, and for the first time, we welcome them on board as major sponsors. Thank you for your support and for the service you provide to our industry.

We also thank our Trophy Sponsors; Olio Bello, Tarralea Grove, and Chapman River Olives.

The WA Olive Council welcomes any feedback in relation to the WA Olive Awards. This competition is an important vehicle for marketing the premium extra virgin olive oils that are produced in this state, and the WA Olive Council (Olives WA) welcomes any and all feedback n regards to these Awards, and any other activities that are carried out.

I encourage all producers, from the small boutique producers to the large-scale operations to engage and contribute to the Council and their activities. It is your involvement that is key to a successful industry association.

Please don't hesitate to contact me if you have any queries about the results, or suggestions for the future.

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

Warm regards,

Ellen Slobe Chief Steward

Tel: 0411 293 398

Email: entries@oliveswa.com.au



Comments from the Chief Judge

I would like to thank the WA Olive Council for giving me the privilege of moderating the WA Judging Panels. I would also like to thank the producers who entered their oils in the local competition. We had a smaller number of entries this year, with some producers not harvesting due to their small yield. A long hot and dry WA summer also didn't help.

We had 5 entries withdrawn due to the laboratory test results for EVOO, due to high Free Fatty Acid or peroxide values. This could be due to:

- high temperatures during the processing of the fruit.
- the harvested fruit lying too long before being crushed.
- exposure to excessive light and/or heat during storage of EVOO.

Most processing plants in WA are operated at reasonably low temperatures, so the most likely culprit for excessive peroxide and FFA values is that the olive fruit was left fermenting for too long before being crushed.

The average %FFA of oil tested this year was 0.3, with some peroxide values being over 10. Ideally, EVOO should have an FFA content of 0.1 to 0.2. For freshness of oil and a good shelf life, processing of the olives needs to be carried out as soon as possible after harvesting.

Out of 61 entries for the EVOO competition we had:

- 2 premium gold medals
- 11 gold medals
- 24 silver medals
- 23 bronze medals
- 2 no medals

So, well done to all those who entered oils in the EVOO competition.

With our flavoured oil entries, we had:

- 4 gold medals
- 4 silver medals
- 1 no medal

A good result for those competing in the flavoured oil section.

This year, entries in our local competition was down by about 20% from previous years. The AIOA competition was down by about 30%, and the shows in Sydney and Adelaide were down by approximately 20%. Causes for the decrease in entries were the floods in the Eastern states and our own storms and fires combined with extreme heat.

On a side note, I'd like to acknowledge the tragic start to the year with the huge loss of our President, Steve Milton. Our new President, Rick de San Miguel, has successfully taken over and manages very well.

Finally, I would like to thank Ellen Slobe for her wonderful organisational skills, and she is just a lovely person to work with. And a huge thank you to our judging panel. They are a very dedicated group who give up their time and weekends for training and judging.

Isabella Okis

How The Oils Were Judged Overview

All entries were received by the Chief Steward and were treated with complete confidentiality until the results were announced.

The judging process consisted of three steps:

- 1. Chemical testing*: for (i) % Free Fatty Acid (%FFA) which is an indicator of good grove and processing practices, (ii) peroxide value (PV) which relates to storage of the oil and its shelf life, (iii) UV absorbance which relates to an oil's state of preservation from oxidisation and (iv) level of polyphenols which is an indicator of the intensity of an oil's taste or style, ie. delicate, medium, or robust. Shown as 'D', 'M', or 'R' in the results pages.
- **2. Organoleptic (sensory) assessment:** using the Australian Olive Association's (AOA's) 100 point Sensory (Aroma and Palate) scoring system, awarding gold medals to those oils that scored 86 points and above, silver medals to those scoring 76 to 85 points, and bronze to those scoring 65 to 75 points.
- **3.** A second **Organoleptic assessment** of those oils that scored a gold medal in Step 2, to determine the Best Boutique Oil, Best Flavoured Oil, Best WA Oil & Best Oil of the Show.

Judges and Judging Panels

The final arbiter of the results was Isabella Okis, one of Western Australia's most experienced olive oil judges and tasters. A key role for Isabelle was to ensure consistency across the 3 judging panels, while ensuring relativity with judging panels elsewhere in Australia.

The 11 trained judges and 2 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. The judges were assigned to one of 3 tasting panels, with each panel totalling at least three experienced judges. Each panel judged a total of up to 21 oils on the judging days.

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

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

The Judging Steps In Detail

Step 1: Chemical Analysis

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

1. Analysis of its Free Fatty Acid (expressed as a % of oleic acid), which should not exceed the international standard of 0.8%. There was 1 oil withdrawn following FFA testing.

^{*}Flavoured oils did not undergo chemical testing.

- 2. Analysis of Peroxide Value (expressed as milliequivalent of peroxide oxygen per kg of oil) which should not exceed the standard of 20 mEq/kg of oil. This test measures the active oxygen in the oil, and the potential to go rancid. There were 4 oils withdrawn following the testing.
- 3. Analysis of UV Absorbance which should not exceed the following extinction coefficients:

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

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

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

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

Step 2: Sensory Assessment

- 1. Samples of oil received from each entrant were decanted into standardised glass bottles and were identified by a code number known only to the Chief Steward.
- 2. The oils were presented to each judging panel in blocks of 4 or 5, in ascending order of flavour intensity, based on the oil's polyphenol value.
- 3. The individual judges assessed each oil in the blocks allocated to their panel. Each panel then discussed the individual judge's scores and reached a consensus as to the final score, fault (if any), and description of the oil. An oil was often re-tasted more than once to reach a conclusion by the panel.

The Chief Judge was available to assist the panels in their deliberations and confirm panel decisions. Once an agreement was reached about an oil's assessment, its score and judges' comments were entered on the summary score sheet. The comments on this sheet are moderated by the Chief Judge before inclusion in this Results Catalogue.

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

The AOA's 100 Point Olive Oil Sensory Scoring System

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

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

SCORE (maximum) 100 points

How medals are calculated:

 Premium Gold
 90 or more

 Gold
 86 – 89

 Silver
 76 – 85

 Bronze
 65-75

 No medal
 55-64

 Defective
 <54</td>

Step 3: Best Oil Awards

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

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

Key for abbreviations:

A: Aroma
P: Palate
C: Complexity

FFA: Free Fatty Acid

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

Class 1: Boutique volume, using oil sourced from a single grove: Production volume of oil is 25 litres to 199 litres.



Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Long Gully Grove - Coratina/Picual Nannup, WA	2204	0.1	292	М	89	Gold Best in Class	Coratina Picual	A: Fresh strong aromas of tropical fruits and guava, plus strong grasses and herbs. P: Good transfer to palate of fruits and grasses. Balanced bitterness & pungency build and linger in pleasant after-taste. C: Flavours are in harmony and last well. A lovely robust oil.
Blackwood River Cottages BROO-3 Nannup, WA	MK36	0.2	183	D	88	Gold 2nd in Class	Various unknown	A: A mild oil with fresh aromas of green banana, rocket and hints of spice. P: Aromas transfer well on the palate, the fruits and spice build into delicious flavours. Clean mouth feel. C: The finish was well-rounded and harmonious, with persistence.
Blackwood River Cottages BROO-5 Nannup, WA	MK56	0.3	214	М	87	Gold 3rd in Class	Various unknown	A: Mild herb aromas of fennel and lovage. P: Herbs transferred onto the palate with lovely flavours that persist. Clean mouth feel. C: The finish was well balanced with gentle, lingering pungency and bitterness.
TOLCON Gidgegannup, WA	4043	0.3	366	R	86	Gold	WA Mission	A: Intense complex aromas of green tomato, tropical fruits and vanilla. P: Aromas transfer well to the palate and enhance sweetness. C: A well-balanced, harmonious oil, with a pleasant mouthfeel. Good levels of bitterness and pungency to make a complex oil with a lovely persistent finish.
Blackwood River Cottages BROO-1 Nannup, WA	MK16	0.1	146	D	86	Gold	Various unknown	A: A delicate oil with lots of pleasant aromas of green tomato, artichoke and pine nuts F: Aromas transfer to the palate with sweetness and a nice level of bitterness and pungency. C: A well-balanced, complex oil with a lovely persistent finish.
Yirri Grove Kalamata Esperance, WA	YK22	0.1	490	R	81	Silver	Kalamata	A: Green apple, tomato leaf, artichoke, and fresh herbaceous aromas. P:/C Lychee flavours on the palate with a nice mouth feel & clean palate.
Yirri Grove Frantoio Esperance, WA	YF22	0.2	385	R	81	Silver	Frantoio	A: Strong and fresh aromas of sweet rockmelon, peaches and herb aromas. P: Same fresh & floral characters on the palate. Bitterness & pungency is strong and well-balanced, with a pleasant, warm and spicy mouth. C: Well-balanced, complex oil with a spicy finish that lingers.

Class 1 continued: Boutique volume, using oil sourced from a single grove: Production volume of oil is 25 litres to 199 litres.

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Willi & Wato's Windermere Farms WA Lake Grace, WA	1919	0.3	258	М	80	Silver	Kalamata Manzanillo	A: Fresh complex blend of olive leaf, herbs and pea shoots on the nose. P: Flavours transfer to the palate with a sharp bitterness, mild pungency and spicy notes. C: Medium complexity, balanced with mild persistent finish.
Russell Grove EVOO Toodyay, WA	NNMR	0.2	402	R	80	Silver	New Norcia Mission	A: Pleasant aromas of green banana, green olive and rocket. P: Aromas transfer to the palate well. C: A well-balanced oil, firm bitterness and pungency. A complex and harmonious oil.
North Perth Primary School - Harvest 6006 Perth, WA	6006	0.2	225	М	78	Silver	Unknown	A: Good aroma of tomato. P: Transfers to palate with hints of rocket. C: Gentle pepper and pungency.
Long Gully Grove - Mission Nannup, WA	2201	0.3	83	D	76	Silver	Mission	A: Fresh aromas with tobacco leaf, coffee and herbs plus a floral sense. P: Aromas transferred to palate; with a warm peppery finish with pleasant bitterness and pungency. A full, smooth mouth. C: Persists well with pleasant lingering flavours and balanced and lasting bitterness & pungency.
Medulla Valley - Pendolino Jarrahdale, WA	VAL2	0.2	299	R	76	Silver	Pendolino	A: Mild sorrel and tomato aromas with hint of sweetness. P/C: Firm black pepper on palate with mild pungency that lingers.
Paul & Sarah Nash, The Range, Toodyay Toodyay, WA	2001	0.3	434	R	75	Bronze	Leccino Koroneiki Manzanillo	A: Fresh and strong aromas of green tomato, grass, and tobacco leaf. P: A good transfer of aromas. Astringency on the palate, firm bitterness and pungency remain. C: Bitterness/astringency persist. Balanced, simple oil.
Blackwood River Cottages BROO-4 Nannup, WA	MK46	0.4	233	М	74	Bronze	Various unknown	A: Grassy, tomato and tropical aromas. Herbaceous and spicy fresh aromas. P: Palate follows aromas Buttery mouthfeel, and the bitterness and pungency come together. C: Lacks some fruit but good bitterness and pungency. Persistence could be longer.

Class 1 continued: Boutique volume, using oil sourced from a single grove: Production volume of oil is 25 litres to 199 litres.

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Long Gully Grove - Picual/Pendolino Nannup, WA	2203	0.2	152	D	74	Bronze	Picual Pendolino	A: Fresh aroma of herbs and artichoke. P: Aroma transfers to palate with good pepper. C: Gentle pungency and bitterness.
Meelup Grove Olive Oil Dunsborough, WA	SPCS	0.2	316	R	74	Bronze	Frantoio	A: Faint, sweet, fruity aromas. P: Mild herbaceous flavours on palate with warming pepper. C: High bitterness.
KOF22 Karridale, WA	0414	0.3	179	D	73	Bronze	Frantoio Kalamata	A: Medium vegetable and salad leaf aromas. P: Aromas transfer to palate with dominant pepper. C: Firm late pungency.
Elaionas Brunswick, WA	ETCM	0.3	293	М	73	Bronze	WA Mission Koroneiki Minerva & Frantoio	A: Mild aromas of green tomato and artichokes which transfer to palate. P: Strong bitterness dominates and firm pungency. Oily mouthfeel. C: Slightly unbalanced.
Medulla Valley - Leccino/Frantoio Jarrahdale, WA	MED1	0.1	300	M/R	71	Bronze	Leccino Frantoio	A: Herbaceous aromas not quite matched on palate. P: Firm bitterness and pungency. Heavy mouthfeel with hint of tropical vanilla on the palate. C: Light persistent finish.
Blackwood River Cottages BROO-2 Nannup, WA	MK26	0.2	120	D	67	Bronze	Various unknown	A: Faint aromas of artichoke, apple and green grass. P: Delicate transfer of aroma to palate. C: Very delicate but lacking some complexity
Long Gully Grove - Frantoio/Leccino Nannup, WA	2202	0.4	139	D	65	Bronze	Frantoio Leccino	A: Aromas of green tomato, herbs, some spices (cinnamon), perhaps nuttiness, but could be fresher. F: Low fruits. Some bitterness and pungency. C: Mild pungency and bitterness give a moderate complexity. Short finish.
	MENM				49			Rancidity detected.

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



Best Oil of Show & Best WA Oil of Show

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
New Norcia Olive Oil New Norcia, WA	MONO	0.3	300	R	94	Premium Gold Best Oil of Show	WA Mission	A: Amazing aroma of green vegetables with fresh tomatoes and tomato leaf. P: The transfer of fruits on the palate was an explosion of flavours that lingers. The palate is left feeling clean. C: A very complex oil with a finish that complements the aroma & palate. Long persistence, with harmonious balanced bitterness and pungency.
Chapman River Olives - Queen of Spain & Coratina Geraldton, WA	QC41	0.1	217	М	93	Premium Gold 2nd in Class	Queen of Spain Coratina	A: Fresh & strong tropical aromas of guava, and eucalypt. P: Aromas transfer to palate with green banana. A clean mouth feel with an explosion of fruit on the palate which lingers. C: A wonderful, harmonious and persistent oil.
Rylstone Olive Press Limited Edition EVOO - Leccino Rylstone, NSW	SOP1	0.1	110	D	87	Gold 3rd in Class	Leccino	A: Strong aromas of fresh-cut grass, herbs and mint which transfer to the palate and late pepper. C: A well-balanced clean, delicate and complex oil.
Third Pillar - Frantoio/Minerva Balingup, WA	AMIS	0.1	234	М	86	Gold	Frantoio Minerva	A: Salad greens with herbaceous notes and a touch of black pepper. P: Aromas transfer well with a smooth creamy feel. Fruit builds and lasts. C: Complex oil. The bitterness and pungency was balanced with the black pepper persisting.
Wild Olive Farm Certified Organic Denmark, WA	1240	0.2	367	R	86	Gold	Not supplied	A: A well balanced, harmonious oil that combines fresh grasses, pea shoots, olive leaf aromas. P: Aromas transfer to the palate and show additional tropical flavours. C: The firm level of bitterness and pungency enhance those characters of the oil and provide a complex oil with a lingering persistent finish.
Guinea Grove Farm - Classic Frantoio Gingin, WA	12FB	0.4	234	М	86	Gold	Frantoio	A: A very pleasant fresh oil with aromas of pine nuts, herbs, courgette and some floral characters that transfer well to the palate. P: A clean tasting oil with a touch of sweetness on the palate that creates a creamy mouthfeel. C: A well balanced oil with the combination of aromas and flavours adding to the complexity to create a pleasant tasting oil.
Olio Bello - Romanza Cowaramup, WA	1288	0.2	260	М	85	Silver	Mission	A: Light fruity, fresh artichoke, green bananas. P: Good transfer of aromas and nice intensity of bitterness, pungency & fruits. C: Long finish, smooth & peppery. Nice complexity, with good balance and clean mouth.

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

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Olio Bello - Arbequina Cowaramup, WA	1285	0.1	250	М	84	Silver	Arbequina	A/P: Pleasant oil with aromas of green banana, fresh cut grass and tropical notes that transferred to the palate with a nice clean finish. C: Well balanced, harmonious oil with firm bitterness and late persistent pungency.
Olio Bello - Koroneiki Cowaramup, WA	1284	0.3	269	М	82	Silver	Koroneiki	A: Green herbs, spices and guava. Sharp fresh grasses. P: Fresh and clean on palate. Tomato leaf flavours, along with a good transfer of flavours from the nose. Good pungency and mild bitterness. C: Very complex oil with persistent pungency.
Jingilli Frantoio Frankland, WA	ZK71	0.2	360	R	81	Silver	Frantoio	A: Fresh fruity and floral aromas with hints of green apple, fresh green tea and salad leaf. P: Most aromas transferred well with good bitterness & pungency and a clean mouth. C: Well balanced. A smooth finish & green tea characters.
Olio Bello - Leccino Cowaramup, WA	1286	0.1	213	D/M	81	Silver	Leccino	A: Medium oil with aromas of green apple, green banana and guava that transferred well to the palate. P: Firm bitterness with a long lingering peppery mouthfeel that makes a complex oil.
Gardner Family Farm - California Mission Brookton, WA	MECM	0.2	329	M/R	80	Silver	California Mission	A: Fresh tropical fruits, green tomato leaf, strong herbs on the nose. P: Grassy and leafy aromas transfer to palate with herbal and green tomato leaf flavours and hints of green bananas. Good bitterness & pungency. C: Complex flavours. Persistent bitterness & pungency.
Maitland Spring Olives - Corregiola Beverley, WA	MAIC	0.3	315	M/R	80	Silver	Corregiola	A: Fresh, grassy aromas that are herbaceous, clean and strong. P: Good transfer to palate with spicy, green vegetable/rocket flavours and high astringency and bitterness. C: A long finish with a pleasant aftertaste that is not over-powering. Very well balanced.
Zeus Extra Virgin Olive Oil Eagle Bay, WA	2501	0.2	241	М	80	Silver	Frantoio Zeus	A: Fresh floral, herbal, grassy, salad leaf aromas. P: Fresh and fruity on palate with green tomato leaf. A pleasant mouth on finish with bitterness and pungency. C: Long run off of bitterness and pungency and flavours.

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

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Koorian Vibrant Gingin, WA	KOCG	0.3	287	М	78	Silver	Corregiola	A: Fresh aromas of artichoke, green tomato, sorrel and grasses with fruity characters on the palate to add a sweetness to the oil. P/C: Firm bitterness and pungency create a complexity to the oil with a warm persistent finish.
Guinea Grove Farm - Pendolino Gingin, WA	8PE5	0.1	274	М	77	Silver	Pendolino	A: Aromas of green grass, tomato leaf and spices that transfer to the palate with a clean mouthfeel. P: Sharp, firm bitterness and late pungency that lingers. C: A reasonably complex oil.
Paul & Sarah Nash, The Range, Toodyay Toodyay, WA	2002	0.4	422	R	76	Silver	Leccino Koroneiki Manzanillo	A: Faint salad leaf aroma with a hint of artichoke. P: Aroma transfers to palate with firm bitterness & pungency. C: Short finish.
Maitland Spring Olives Blend Beverley, WA	MFCM	0.1	416	R	76	Silver	Frantoio Corregiola Manzanillo	A: Grassy, citrus, apple aromas. P: Medium transfer to the palate with a light mouthfeel. Prominent bitterness and pungency. C: Long persistent pungent finish.
Petra Extra Virgin Olive Oil Dunsborough, WA	PB22	0.3	443	R	75	Bronze	Frantoio Nevadillo Blanco Leccino, WA Mission & Koroneiki	A: Pronounced aroma of green banana, green apple and green banana. P: Mild transfer of aromas with hints of cedar and spice. C: Reasonable level of bitterness & pungency.
Hand picked, Cold Pressed Carabooda EVOO Yanchep, WA	SNOF	0.2	291	М	75	Bronze	Manzanillo Frantoio	A: Good fresh aroma of ripe tomato, sorrel and rocket. P: Tomato transfers to palate with strong pepper and astringent mouthfeel. C: Strong bitterness that lingers.
Olio Bello - Kurunba Cowaramup, WA	1287	0.2	257	М	74	Bronze	Corregiola Frantoio	A: Fresh and medium-strength aromas of tomato leaf, artichoke, herbal & grassy. P: Light buttery feel in mouth. Grassy aromas transfer well with nutty flavours, and a slow bitterness and pungency. C: Wellbalanced & complex with lasting bitterness and pungency.
Rylstone Olive Press Limited Edition EVOO - Frantoio Rylstone, NSW	XAV2	0.4	74	D	71	Bronze	Frantoio	A: Quite strong, distinct tomato leaf and grass aromas with hints of herbs and pepper. C: Medium complexity. Low bitterness and pungency are balanced.

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

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Grindon Boyup Brook, WA	1302	0.1	341	M/R	71	Bronze	Frantoio WA Mission Manzanillo	A: Gentle floral aroma. P: Herbaceous on palate with late strong pepper and pungency.
Yirri Grove Blend Esperance, WA	YB22	0.2	447	R	70	Bronze	Manzanillo Barnea Frantoio	A: Sweet fruit aroma with hints of banana. P: Rocket & sorrel on the palate with strong upfront pepper. C: Persistent bitterness & pungency
Third Pillar - Mission Balingup, WA	K123	0.2	338	M/R	70	Bronze	Mission	A: Fresh vegetable and herbaceous aromas with floral undertones. P: Artichoke and rocket transferred but oil was slightly oily on the palate. C: Long flavours but pungency dominates.
Esslemont Estate - Late Blend Toodyay, WA	EELA	0.1	222	D/M	69	Bronze	Frantoio Mission Leccino	A: Faint salad and herb aroma. P: Salad on palate with some bitterness. C: Late pungency.
Esslemont Estate - Early Blend Toodyay, WA	EEEA	0.2	296	М	69	Bronze	Frantoio Mission Leccino	A: Very faint green grass aroma. P: Mild herbaceous on palate. C: Lingering aftertaste with mild bitterness and pungency.
Third Pillar - Frantoio/Minerva/Mission Balingup, WA	ECHO	0.2	266	М	66	Bronze	Frantoio Minerva Mission	A: Mild aroma of fresh vegetables. P/C: Transfers onto the palate, but quickly dissipates. Pleasant finish.
Guinea Grove Farm - Fruity Leccino Gingin, WA	LA24	0.2	122	D	65	Bronze	Leccino	A/P: A mild oil with slight floral aromas that transfer to the palate with grassy, herbal characteristics. C: Balanced with light bitterness and pungency.

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

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Koorian Golden Fresh (2) Gingin, WA	K017	0.3	203	D/M	86	Gold 1st in Class	Frantoio New Norcia Mission Leccino	A: Fresh grassy aromas, green tomatoes and strong green apple. P: Palate reflects fruits, passionfruit tones, mild chilli and strong bitterness and pungency. Smooth and light on palate. C: Brings differing aromas and flavours together in a complex oil with a lasting finish.
Jingilli Frantoio Frankland, WA	VH90	0.2	215	М	85	Silver 2nd in Class	Frantoio	A: A lovely well-balanced oil with aromas of green banana, tropical fruit and herbal notes that transfer well to the palate. C: A clean oil with good mouthfeel that combines the sweet fruit flavours with a good level of bitterness and pungency to create a complex oil with a nice persistent finish.
Regans Ridge Organic Moore River Blend Gingin, WA	MTB2	0.2	181	D	83	Silver 3rd in Class	Frantoio Leccino	A: Fresh sweet, tomato leaf and grassy eucalypt. P: Aromas transfer very well; along with a sweetness and peach & grasses on palate. A nice smooth mouth with quick and strong bitterness & pungency that linger. C: Lovely level of complexity. Flavour lingers well. A good delicate oil.
Fedra Extra Virgin First Cold Press Olive Oil Collector, NSW	FOGF	0.3	201	D	77	Silver	Frantoio	A: Hints of vanilla and spices with cinnamon detected. P: Transfers to the palate with late gentle pungency. C: An interesting delicate oil.
Great Southern Groves Tuscan Blend Mt Barker, WA	JA88	0.3	367	R	76	Silver	Frantoio Leccino Coratina	A: Sweet tropical and floral aroma. P/C: Upfront rocket flavours that develop into firm bitterness & pungency with spicy finish.
Koorian Golden Fresh (1) Gingin, WA	K1N2	0.3	250	М	75	Bronze	Frantoio New Norcia Mission	A: Mild aroma of salad leaf and hints of rocket. P: Aromas transfer to the palate with clean mouthfeel. C: Lingering bitterness & pungency.
Koorian - Early Harvest Gingin, WA	K014	0.3	255	М	75	Bronze	FS-17	A: Sweet herbaceous aroma. P: Artichoke on palate. C: Gentle lingering bitterness and pungency.
Oliver's Mt Barker, WA	MD09	0.3	333	M/R	72	Bronze	Mission Leccino Coratina	A: Complex aromas of green banana, herbs with hint of smokiness. P/C: On the palate, some vegetable characters with strong bitterness and sharp pungency to create a persistent finish.

Class 4: Commercial volume, using oil sourced from more than one grove: Production volume of oil is 200 litres or more.

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Jeff's Blend Extra Virgin First Cold Press Olive Oil Collector, NSW	FOGJ	0.2	210	D	88	Gold 1st in Class	Frantoio	A: Diverse aromas of fresh fruits, floral peaches and spices. P: Aromas flow through with licorice tones, and long pepper flavours. A lovely mouth feel. C: A good complex oil with aromas and flavours combining that lasts very well on the palate.
York Olive Oil Co York, WA	DDR7	0.5	219	D/M	78	Silver 2nd in Class	Frantoio Manzanillo	A: A medium oil with fresh strong aromas of ripe olives, green apple and floral characters. P: Aromas transfer well to the palate and highlights the fruit and some green vegetable notes. C: Somewhat complex oil with slight bitterness, mild pungency with a warm oily finish.



Membership It makes DOLLARS and SENSE!

r	
	Member Benefit Member \$ discount
١	Conference Registration x1\$100 AIOA Dinner x1\$22
	AIOA Entry Fee x1\$150
	OG & P Subscription X4\$4
	Olivebiz Classifieds ×1\$60
	Annual membership 5 ha grower = \$225 Plus ongoing event discounts

**El Cultivo Del Olivo Book on joining \$165 RRP
So 1st year membership benefit = \$494

Peak Industry Body - Advocacy and Representation - Your voice to Government

- ✓ Australian Standard for Olive oil and olive pomace oil AS 5264-2011
- √ Code of Practice
 OliveCare



- ✓ Consumer
 Awareness
 & Education
 Campaigns –
 Everyday, Fresher
 Tastes Better!
- √ Biosecurity management

 ✓ Australian International Olive Awards



- ✓ AOA National Industry Conference & Exhibition
- ✓ Point of sale marketing merchandise
- ✓ PHA Biosecurity Levy

- ✓ Market surveillance and reporting
- √ Grower field days and seminars
- ✓ Industry communications
 – Olivegrower & Processor, Friday Olive Extracts,
 Olivebiz





OliveBiz

- √ AOA Facebook page
- √ Tastebook program



- √ Registered pesticide minor use permits holder for industry
- ✓ Geographical Indication representation
- √ Codex representation
- ✓ Industry Risk and Crisis Management

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



Best Flavoured Oil of Show

Award Name Nearest Town to Grove	Entrant's Bottle ID	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)
Guinea Grove Farm - Lime Pressed Gingin, WA	CP56	88	Gold 1st in Class	Lime	A: Lovely intense lime aromas. P: Lovely lime flavour on the palate. Good, fresh lime transfer. Soft delicate carrier oil. Bitterness good, and then building pungency. Flavours linger well. Soft creamy palate. C: Balanced lime and oil characteristics. Gradual fading of flavours.
Fedra Infused EVOO - Garlic Oil, Thyme & Lemon Infused with Oregano Collector, NSW	FOGG	87	Gold 2nd in Class	Garlic, Thyme Lemon & Oregano	Blend of garlic, thyme, lemon and oregano has a strong bouquet carrying onto the palate with a harmonious flavour. A fresh carrier oil complemented the flavour with a lemon pepper overtone and lingering garlic finish.
Petra Extra Virgin Agrumato Lemon Olive Oil Dunsborough, WA	LE22	86	Gold 3rd in Class	Lemon	A: Fresh strong lemon aroma. P: Transferred to palate. Up front zesty characteristics with following astringency. Good bitterness and pungency in a strong carrier oil. C: Complex interesting flavours. Smooth & persistent. Strong carrier oil matches lemon.
Guinea Grove Farm - Lemon Pressed Gingin, WA	18GL	86	Gold	Lemon	A: Delicate very light lemon aromas. P: Lemon transfers well. Underlying oil is fresh and fruity. Mouth-feel is smooth & creamy. C: Well-balanced complex light lemon oil.
Fedra Infused EVOO - Rosemary Oil with Fresh Rosemary Collector, NSW	FOGR	81	Silver	Rosemary	A: Fresh rosemary aroma is not overpowering and blends nicely with olive aromas. P: Rosemary transfers well to palate along with a good carrier oil featuring peppery finish. C: Complex flavours with lingering rosemary & pepper.
Guinea Grove Farm - Chilli Crush Gingin, WA	AP71	78	Silver	Chilli	A: Complex fresh capsicum, pepper, and chilli notes. P: Flavour reflected in a warm chilli palate that lingers evenly. C: Carrier oil has mild bitterness and the persistent chilli taste comes through without being overpowering on the palate.

Flavoured Oils (cont.)

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

Award Name Nearest Town to Grove	Entrant's Bottle ID	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)
York Olive Oil Co - Lemon Pressed York, WA	YOL7	77	Silver	Lemon	A: Fresh lemon and light aromas. Clean carrier oil underneath. P: Good flavour of lemon transferred from the nose. A smooth carrier oil with slight peppery finish. C: Balanced clean oil, creamy mouth. Good persistence of lemon flavour and a pleasant aftertaste.
Fedra Infused EVOO - Chilli & Lemon Oils with Dry Chilli Collector, NSW, ACT	FOGC	76	Silver	Chilli Lemon	A: Lemon and citrus notes and chilli undertones. P: The flavour carried through to palate with firm chilli and lemon on the palate in a fresh flavoured oil. C: Balanced long lasting finish with smooth chilli persistency.
	1111	49			A: Overpowering aroma of chemicals. P: Carrier oil flat