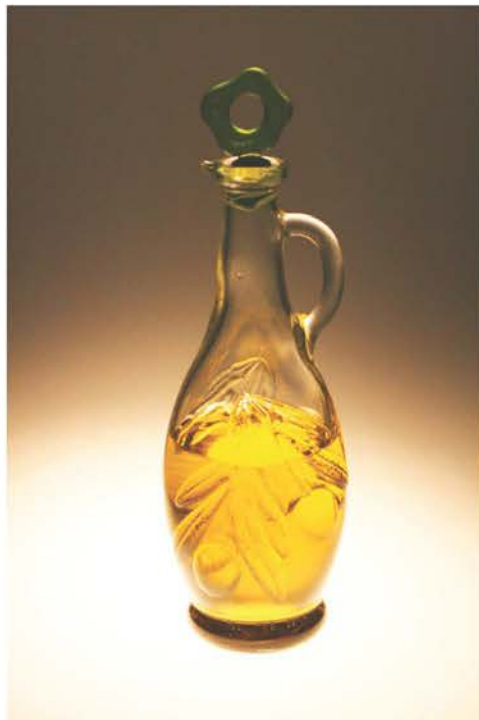


Royal Canberra
Extra Virgin
Olive Oil Show



CATALOGUE



Presentation Dinner and Oil Tasting

7pm, Saturday 17 September 2011

Terrace Restaurant

Exhibition Park in Canberra

**Southern Olive
Growers' Association**



President:

Peter O'Clery

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ROYAL CANBERRA EXTRA VIRGIN OLIVE OIL COMMITTEE

Chief Steward: Mrs Suzanne Coulton

Stewards
Mrs Lilian Cooke
Mr Frank Cooke
Mrs Joanne Duffy
Mr Warwick Duffy
Mrs Deanna Riddell

ROYAL CANBERRA EXTRA VIRGIN OLIVE OIL JUDGES

Chairman of Judges: Mr Richard Gawel

Judges:
Mr Robert Armstrong
Mr Shane Cummins
Mr Sharn Hunkin
Ms Westerly Isbaih
Mrs Debbie Morgan
Mrs Annette Quinn
Mrs Ruth Sutherland
Mrs Helen Taylor
Mr Michael Thomsett

Associate Judges:
Mr Ross Hampton
Mr Dimitrie Kourtis

Contact information:

SEO (Extra Virgin Olive Oil)
RNCAS PO Box 124, MITCHELL ACT 2911

Enquiries: (02) 6241 2478
Email: admin@rncas.org.au www.rncas.org.au

Comments from the Chairman of Judges

I would like to thank to the RNCAS organising Committee for once again inviting me to chair the Royal Canberra Extra Virgin Olive Oil Show. Congratulations to the RNCAS and its Councillors for their efforts in successfully conducting their 10th Show.

The number of entries this year was on par with previous years, and drew exhibitors from around the Canberra region, from other parts of New South Wales and from interstate. The significant increase in producers exhibiting for the first time was encouraging. Local producers were well represented here, suggesting that after many years of drought which adversely affected both tree development and fruit production, local olive production is on the rise.

The overall standard of oils was higher than last year, with some excellent examples coming from across all classes including flavoured oils. This was in part due to the oils being slightly more robust in style compared with the very mild 2010 crop year. This robustness was displayed both in terms of bitterness and pepperyness, but more importantly in olive fruit character. The larger single estate volume class was particularly strong with the better oils showing lovely fruitiness with a fresh vibrant taste. The new exhibitor class also showed some excellent stylish oils.

On the downside, some exhibits showed taste defects. Frosted oils were seen for the first time. While there were only a small number with strong frosted character, a few others were suggestive of some degree of damage. It is probably one of the lesser known defects, manifesting itself as a stewed fruit, vanilla, acrylic paint, aniseed or generally 'sweet' aroma. Oils made from frost fruit taste flat and tired, have a greasy finish and a very short life. I would encourage producers to assess their olives after a heavy frost and attempt to isolate the non-damaged fruit for processing into oil. Even a small amount of frozen fruit has the potential to significantly reduce the overall quality of a batch of otherwise high quality olives.

One should not underestimate the role of the processor in producing high quality extra virgin olive oil. High quality oils can only be produced when the grower has a strong relationship with their processor, and the processor respects the hard work of the grower by processing fruit expeditiously, and in a manner that supports quality over excessive quantity. For this reason, I respectfully suggest that an award be created for the most successful processor of the show- one that rightly acknowledges the technical and organisational skills of the processor. An award of this type has been given for some years in other shows including Royal Adelaide and (in a slightly different form) the Australian National. I believe that such an initiative will foster competitive improvement amongst oil processors – something that is necessary for continued improvements in oil quality.

Sincere thanks once again go to the Chief Steward Suzanne Coulton and her team. Many of them have volunteered their time over the entire 10 years that the show has been conducted. I also acknowledge the excellent work of the judges including the enthusiastic associates. The show could not be conducted if they did not generously volunteer their time and expertise.

Richard Gawel
Chairman

Comments from the Chief Steward

The year marks the 10th Extra Virgin Olive Oil show run by the RNCAS and we received 60 oil exhibits from 28 exhibitors, with judges awarding four Gold, eleven Silver & twenty five Bronze medals.

I would like to take this opportunity to thank all the exhibitors who have entered our show, from the large commercial exhibitors with thousands of litres through to the small producers with only a few litres, thank you each and every one of you for entering & giving our judges something to judge.

I would also like to thank all our wonderful judges and associate judges who gave up their time to come to Canberra and judge at our small national show. Thanks also go to the small band of stewards and also the wonderful people in our RNCAS office, without your assistance this show would not run as smoothly as it does. Lastly I would like to thank our amazing Chairperson of Judges, Richard Gawel who has again this year given up his time and travelled to Canberra to Chair our show.

Thank you all
Suzanne Coulton
Chief Steward

Judging Criteria

All entries were received by the Chief Steward, who was the only person to know the identity of the oil entry prior to the results being published. She then assigned each exhibit a code for chemical testing & after the chemical test results were received a code for judging. The judging code was the only identification displayed on bottles.

The judging process had three steps;

1. Free Fatty Acid analysis (expressed as % of oleic acid): Each entry was sent to the NSW Department of Primary Industries, Wagga Wagga for analysis of its Free Fatty Acid (expressed as % of oleic acid), which was not to exceed 0.8% FFA.
2. To mask the entry identity and ensure anonymity prior to judging, all entries were decanted into identical bottles. Each entry was identified only with the allocated exhibit ID known only by the Chief Steward. To meet the Australian Olive Association's (AOA) 20 point scoring system Judges awarded points on the basis of aroma, flavour, freshness, balance, complexity and lack of defects.
 - gold medal 17.0 or higher,
 - silver medal 15.0 to 16.5
 - bronze medal 13.0 to 14.5

The judges individually scored the oils in the Class/es assigned to them. The panel members discussed individual scores then reached a consensus score and award (if applicable) for each oil.

Each panel presented their recommendations to the Chairman of Judges who then compared the results from the other panels to ensure consistency across classes.

3. Another tasting of all gold medal oils was conducted to determine the Best Oil of the Show. All gold medal oil recipients were then eligible (except the Flavoured Oil Class) to vie for the Best Oil of Show award. All the judges and associate judges (excluding the Chairman) were presented with the anonymously re-labelled A. B. C. oils. The judges independently ranked the oils in order of quality (1, 2 and 3). The Chief Steward then totalled the marks with the oil having the lowest sum being awarded the Best Oil of Show. As none of the judges had an oil entered at this stage, none of their rankings needed to be anonymously precluded, along with the Associate Judges, from the total.

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Trophies

Champion Oil of Show

*Trophy & Sash Sponsored by Southern Olive Growers' Association NSW
12-month subscription to Australian & New Zealand Olive Grower & Processor
Copy of 2009 Australian and New Zealand Olive Industry Directory*

Won By:

Rosto
Rosto Gold
Merriwa NSW

Best Oil in Class 8 - Local Exhibitor

Trophy & Sash Sponsored by The Olive Centre

Won by:

Alto Olives
Alto Robust
Crookwell NSW

Best Flavoured Oil

Trophy & Sash Sponsored by Canberra Rural Stock Feed - Hall

Won By:

W₂O Olives
W₂O Basil Infused
Wagga Wagga NSW

Best Commercial Volume Oil

Won By:

Rosto
Rosto Gold
Merriwa NSW

Best Non Commercial Oil

Won By:

Tierra del Sol Olive Plantation
Gundaroo NSW

Class 1

Small Volume Bottled

Top Score Ribbon

Valle Curate
Carwoola NSW

Bronze Medal

Valle Curate
Carwoola NSW

Class 2

Commercial Small Volume Bottled

Top Score Ribbon

Nuggetty Creek Olives
Frantoio
Bentleigh VIC

Silver Medal

Nuggetty Creek Olives
Frantoio
Bentleigh VIC

Nuggetty Creek Olives

Barnea
Bentleigh VIC

Guneemooroo Olive Grove

Mudgee NSW

Bronze Medal

Rylstone Olive Press

"Crooked River"
Rylestone NSW

Alto Olives

Alto Vividus
Crookwell NSW

Homeleigh Grove

Lowanna's Paddock
Hall NSW

Rylstone Olive Press

"Louee"
Rylstone NSW

Rylstone Olive Press

"Cudgegong"
Rylstone NSW

Tawarri Grove

Orange NSW

Class 3

Commercial Large Volume Bottled

Top Score Ribbon

W₂O Olives
Wagga Wagga NSW

Silver Medal

W₂O Olives
Wagga Wagga NSW

Bronze Medal

Alto Olives
Alto Pro
Crookwell NSW

Kailis Organic Olive Groves

"Premium Blend"
Osborne Park WA

Class 4

Single Estate Grown Oil

Top Score Ribbon

Abilene Grove
Borenore NSW

Silver Medal

Abilene Grove
Borenore NSW

Woolloomooloo Olives

Picual
Gulgong NSW

Bronze Medal

Alto Olives

Liberty Hill
Crookwell NSW

Cunningar Olives

Harden NSW

TerranGrove Olives

Terran
Silverdale NSW

Wooloomooloo Olives

Koroneiki
Gulgong NSW

Chapman River Olives

Geraldton WA

Lyric Olives

Rutherglen VIC

Class 5

**Single Estate Oil Large Volume
Bottled**

Top Score Ribbon

Rosto
Rosto Gold
Merriwa NSW

Gold Medal

Rosto
Rosto Gold
Merriwa NSW

Rosto

Rosto Extra Oomph
Merriwa NSW

Silver Medal

Alto
Alto Robust
Crookwell NSW

Rosto

Rosto Mellow
Merriwa NSW

Kailis Organic Olive Groves

"Koroneiki"
Osborne Park WA

Bronze Medal

Lomondo Olive Oil
Mudgee NSW

Class 6 – NIL Entries

Bulk Oil

Class 7

New Exhibitors

Top Score Ribbon

Sutton Forest Olives
Sutton Forest NSW

Gold Medal

Sutton Forest Olives
Sutton Forest NSW

Silver Medal

Sutton Forest Olives
Sutton Forest NSW

Bronze Medal

Tierra del Sol Olive Plantation
Gundaroo NSW

Fedra Olive Grove

Collector NSW

Olivancia

Bungonia NSW

Tierra del Sol Olive Plantation

Gundaroo NSW

Scarletts Grove

Mittagong NSW

Class 8
Flavoured Oil

Top Score Ribbon

W₂O Olives
Basil Infused
Wagga Wagga NSW

Gold Medal

W₂O Olives
Basil Infused
Wagga Wagga NSW

Silver Medal

Alto
Alto Mandarin
Crookwell NSW

Bronze Medal

Alto
Alto Lemon
Crookwell NSW

Homeleigh Grove

Wild Lime & Chilli
Hall NSW

Homeleigh Grove

Lemon Myrtle
Hall NSW

Homeleigh Grove

Rosemary & Thyme
Hall NSW

Class 1 - Small Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
KV1		11.5	0.2	
JUDGES COMMENTS	Riper floral notes on nose with mild bitterness and slight peppery			

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Valle Curate Carwoola NSW	Bronze	14	0.2	Frantoio, Correggiola, Nevadillo Blanco
JUDGES COMMENTS	Good intensity of floral and mint like fruit. Some complexity with a warm pungency.			

CGA	MEDAL	SCORE	FFA%	VARIETY
		11	0.1	Correggiola
JUDGES COMMENTS	Mild green almond aromas and flavours. Some bitterness with a lingering pungency. Lacking overall intensity.			

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
145		12	0.1	Verdale, Coratina, Pendolino, Barnea
JUDGES COMMENTS	Mild nose with some banana fruity notes. Fennel flavours with a slight bitterness and a lingering pungency.			

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
WH1		12	0.1	Frantoio, Correggiola
JUDGES COMMENTS	Clean grassy fruit and spicy notes on the nose, more aniseed like in flavour with a pleasant pungency.			

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
874		12	0.1	Correggiola, Frantoio
JUDGES COMMENTS	Herbaceous nose. Grassy herbal flavours with a distinct pungent finish.			

OVERALL CLASS COMMENT: A diverse set of oils with respect to flavour. The better oil showed a greater depth of flavour.

Class 2 - Commercial Small Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Guneemooroo Olive Grove Mudgee NSW	Silver	15.5	0.3	
JUDGES COMMENTS	Pleasant fruity aroma, also on palate. Almond notes, nicely balanced oil			
Rylstone Olive Press "Louee" Rylstone NSW	Bronze	13.5	0.1	Frantoio, Correggiola
JUDGES COMMENTS	Good fresh aroma with pleasant bitterness and pungency.			
Alto Olives Alto Vividus Crookwell NSW	Bronze	13.5	0.1	Hardy's Mammoth
JUDGES COMMENTS	Ripe tomato aroma which carries over to palate. Well balanced.			
Rylstone Olive Press "Cudgegong" Rylstone NSW	Bronze	13	0.2	Barnea, Correggiola
JUDGES COMMENTS	Modest almond aroma, late bitterness and peppery finish.			
Tawarri Grove Orange NSW	Bronze	13	0.2	Frantoio, Correggiola, Leccino, Pendulino
JUDGES COMMENTS	Herbaceous artichoke aroma and palate with a light pungent finish.			
GHG		12	0.4	Frantoio, Coratina
JUDGES COMMENTS	Mild bitterness and pungency. Lacking aroma and palate flavour.			
Homeliagh Grove Lowanna's Paddock Hall NSW	Bronze	13.5	0.4	Frantoio, Leccino
JUDGES COMMENTS	Riper almond aroma, same tomato character. Modest carry over to palate. Moderate bitterness, warm pungency to finish.			
Rylstone Olive Press "Crooked River" Rylestone NSW	Bronze	14	0.1	Correggiola, Pendulino, Coratina
JUDGES COMMENTS	Moderate aroma and palate, mostly almond. Buttery flavours. Some bitterness and a gingery pungency to finish.			
Nuggetty Creek Olives Bentleigh VIC	Silver	16.5	0.4	Frantoio
JUDGES COMMENTS	Some herbaceous tomato bush characters. Carry through to palate. Clean mouth feel. Bitterness and pungency present in good amounts.			
Nuggetty Creek Olives Bentleigh VIC	Silver	16	0.2	Barnea

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JUDGES COMMENTS	Ripe fruit aroma. Savoury character on palate. Firm bitterness and pungency with a buttery finish.
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OVERALL CLASS COMMENT: A very even class of pleasant balanced oils although overall lacking fruit intensity.

Class 3 - Commercial Large Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
W ₂ O Olives Wagga Wagga NSW	Silver	15	0.1	Correggiola
JUDGES COMMENTS	Intense grassy aromas and flavours of green apple. Good fruit depth and freshness. Finishes with a light pungency.			

Alto Olives Alto Pro Crookwell NSW	Bronze	13	0.2	Frantoio, Arbequina, Barnea
JUDGES COMMENTS	Tomato bush aroma, with a lighter ripe apple flavour. Light to medium bitterness and pungency.			

AO3		12.5	0.2	Frantoio, Arbequina, Barnea, Coratina
JUDGES COMMENTS	Mild tomato bush aroma. Minty and floral flavours that end with a riper note. Light bitterness and pungency. Light fatty finish.			

Kailis Organic Olive Groves "Premium Blend" Osborne Park WA	Bronze	13	0.3	Frantoio, Coratina, Leccino Pendolino
JUDGES COMMENTS	Lifted fresh aroma with cut grass characters and modest carryover of sweet apple like fruit to the palate. Finished a little short.			

MIL		10	0.3	Frantoio, Leccino, Coratina, Picual
JUDGES COMMENTS	Aroma and flavour were both flat but the bitterness was prominent. Greasy finish.			

FRU		12.5	0.3	Frantoio, Leccino, Coratina, Picual, Manzanillo
JUDGES COMMENTS	Mild tomato leaf aroma with a sweeter ripe apple flavour. Medium bitterness but strong pungency.			

OVERALL CLASS COMMENT: The winning oil was a pleasant mild oil that is nicely balanced. However, overall a slightly disappointing class as many failed to display pristine freshness.

Class 4 - Single Estate Grown Oil

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
ABS		11	0.1	Arbequina
JUDGES COMMENTS	A ripe, mild oil. Dried flavour with a flat finish.			
Woolloomooloo Olives Picual Gulgong NSW	Silver	15	0.1	Picual
JUDGES COMMENTS	Fresh, grassy, herbaceous, tomato and formic characters. Good complexity and flavour depth, late building finish.			
Cunningar Olives Harden NSW	Bronze	13.5	0.1	Hardy's Mammoth, Mission, Frantoio, Manzanillo, Kalamata
JUDGES COMMENTS	Ripe style of oil. Mint and tropical fruit flavours. Good depth but finished a little short.			
Abilene Grove Borenore NSW	Silver	15.5	0.1	Volos, Hardy's Mammoth, Wagga Verdale, UC13A6
JUDGES COMMENTS	Unusual oil showing passionfruit and melon aromas and flavours. Light bitter finish.			
AA1		12.5	0.2	Leccino, Frantoio
JUDGES COMMENTS	Mild herbaceous fruit aroma and flavour that while of good intensity drops away quickly. Late mild pungency.			
TerranGrove Olives Terran Silverdale NSW	Bronze	13.5	0.2	Frantoio, Correggiola, Manzanillo
JUDGES COMMENTS	Grassy, tomato vine on the nose, with riper sweeter banana flavours. Good freshness.			
Lyric Olives Rutherglen VIC	Bronze	13	0.1	Correggiola, Manzanillo, Kalamata
JUDGES COMMENTS	Green tomato character on nose. Grassy and apple flavours. Medium bitterness with a peppery finish.			
D11		9	0.1	Leccino
JUDGES COMMENTS	Unusual mouldy 'cork taint' flavour was evident. Underneath, grassy and malty flavours were evident.			
Alto Olives Liberty Hill Crookwell NSW	Bronze	13.5	0.3	Hardy's Mammoth blend
JUDGES COMMENTS	Confectionary and floral flavours. Good intensity with a late building bitterness.			

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C11		12.5	0.1	Pical
JUDGES COMMENTS	Green tomato aromas. Fennel like flavours. Slightly flat on the finish.			

Wooloomooloo Olives Koroneiki Gulgong NSW	Bronze	13.5	0.1	Koroneiki
JUDGES COMMENTS	Herbaceous, salad leaves aroma. While the aroma was a little shy, the green banana limey flavours were complex. More strongly supported by the Chair.			

FH2		10	0.1	Frantoio, Correggiola
JUDGES COMMENTS	Suggesting winey. Bitter herb flavours with a pungent finish.			

Chapman River Olives Geraldton WA	Bronze	13	0.2	Picholine, Pical, Coratina
JUDGES COMMENTS	A controversial oil due to its atypical and unusual passion fruit, ripe melon and nectarine flavours.			

OVERALL CLASS COMMENT: Two stand-out Silver oils showed good varietal characters. Some oils showed atypical flavours which suggested a very narrow culinary use.

Class 5 - Single Estate Oil Large Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
FRS		9	0.1	Frantoio
JUDGES COMMENTS	Fermentation character detected			

Rosto Rosto Extra Oomph Merriwa NSW	Gold	17.0	0.1	Coratina, Frantoio, Arbequina
JUDGES COMMENTS	Floral, fruity, spice, mild tropical fruit. Complex fresh flavours of green banana with complexing citrus flowers. Lingering peppery finish.			

Rosto Rosto Gold Merriwa NSW	Gold	18.0	0.1	Manzanillo, Koroneiki, Coratina
JUDGES COMMENTS	Intense fruity nose of green banana and cut grass. Great depth of fruit with a perfumed and green banana flavour. Mild bitterness and pungency.			

2011 Royal Canberra Extra Virgin Olive Oil Show

Rosto Rosto Mellow Merriwa NSW	Silver	15.5	0.2	Kalamata, Manzanillo, Koroneiki
JUDGES COMMENTS	Herbaceous cut grass nose with a sweeter avocado flavour. Moderate to high intensity. Good balance.			

Lomondo Olive Oil Mudgee NSW	Bronze	14.5	0.2	Frantoio, Correggiola
JUDGES COMMENTS	Mild intensity herbaceous green apple aromas and flavours. Tight pungent finish.			

Alto Alto Robust Crookwell NSW	Silver	16	0.1	Frantoio, Coratina
JUDGES COMMENTS	Rocket herb aromas. Sweeter flavours of citrus. Robust bitterness and pungency with a persistent flavoursome finish.			

Kailis Organic Olive Groves "Koroneiki" Osborne Park WA	Silver	15	0.4	Koroneiki
JUDGES COMMENTS	Perfumed oil. Tropical fruit salad flavours with good green banana and almond flavours. Good robust level of bitterness with less pungency.			

OVERALL CLASS COMMENT: Very strong class, with overall intense, complex, fruit characters.

Class 6 - Bulk Oil – Nil Entries

Class 7 - New Exhibitors

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Scarletts Grove Mittagong NSW	Bronze	13	0.2	
JUDGES COMMENTS	Pleasant mild grassy nose with spicy notes. Sweet almond and garden mint flavours. A sound mild oil.			

T04		12.5	0.2	Manzanillo
JUDGES COMMENTS	Grassy aroma with clove and pepper notes. Mild early bitterness followed by a strong pungency.			

Sutton Forest Olives Sutton Forest NSW	Silver	16.5	0.2	Correggiola, Frantoio, Pendolino
JUDGES COMMENTS	Clean tobacco leaf aromas with sweeter flavours. Palate displayed interesting spice and a chilli like pungency.			

2011 Royal Canberra Extra Virgin Olive Oil Show

Sutton Forest Olives Sutton Forest NSW	Gold	17.5	0.3	Correggiola
JUDGES COMMENTS	Exceptional herbaceous nose complemented with spicy flavours, outstanding balance and overall freshness.			
T34		12.5	0.2	Frantoio, Correggiola
JUDGES COMMENTS	Some floral notes on the nose. Palate was more hay, dried in character. A ginger like pungency finished the oil.			
MA1		9	0.3	Manzanillo
JUDGES COMMENTS	Oddly sweet stewed apricot and acrylic paint characters suggesting some level of frosting.			
Olivancia Bungonia NSW	Bronze	13.5	0.1	Frantoio, Manzanillo, Correggiola
JUDGES COMMENTS	Clean fresh grassy nose. Moderate flavours with a lingering bitterness.			
Tierra del Sol Olive Plantation Gundaroo NSW	Bronze	14.5	0.2	Manzanillo, Nevadillo Blanco
JUDGES COMMENTS	Fresh fruity nose with tropical notes. Pleasant pungency with lingering bitterness.			
M11		12	0.3	Manzanillo
JUDGES COMMENTS	Sweet banana notes on nose. Good freshness but the fruit finished a touch short.			
BB113		9	0.2	Correggiola, Sevillano
JUDGES COMMENTS	Fermentation character detected			
Tierra del Sol Olive Plantation Gundaroo NSW	Bronze	13.5	0.2	Frantoio, Correggiola
JUDGES COMMENTS	Grassy notes on the nose with bitterness and pungency lingering to chilli notes.			
Fedra Olive Grove Collector NSW	Bronze	14	0.1	Frantoio
JUDGES COMMENTS	Banana and herbal aromas. Moderate flavours with a clean finish. Good pungency on the finish.			

OVERALL CLASS COMMENT: With a couple of exceptions, the overall quality was good to excellent. The gold medal oil was outstanding. Most oils displayed characters encouraging for the class with freshness particularly noted.

Class 8 – Flavoured Oil

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Alto Alto Mandarin Crookweill NSW	Silver	15	.18	Mandarin
JUDGES COMMENTS	Pleasant balanced flavourful oil with a warm mild pungent finish.			
Alto Alto Lemon Crookweill NSW	Bronze	14.5	.16	Lemon
JUDGES COMMENTS	Pleasant fresh tasting oil with some lemon pith character in the mouth.			
Homeleigh Grove Lemon Myrtle Hall NSW	Bronze	13	.3	Lemon Myrtle
JUDGES COMMENTS	Both lemon and herbaceous characters evident in aroma and palate. A little buttery on the finish.			
W₂O Olives Basil Infused Wagga Wagga NSW	Gold	17	.12	Basil
JUDGES COMMENTS	Fresh lifted basil character both in aroma and palate. Good level of basil flavour with a fresh vibrant finish..			
Homeleigh Grove Rosemary & Thyme Hall NSW	Bronze	13	.32	Rosemary & Thyme
JUDGES COMMENTS	Rosemary aroma and palate very evident. Slight dried herb character.			
Homeleigh Grove Wild Lime & Chilli Hall NSW	Bronze	13.5	.31	Wild Lime & Chilli
JUDGES COMMENTS	Pleasant mild lime aroma and flavour with warm chilli at finish.			

OVERALL CLASS COMMENT: The winning oil was characterised by a lovely lifted aroma with freshness and clean mouth. Overall a very good class.

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