



## Royal National Capital Agricultural Society

President: Mr Rod A Crompton  
Chief Executive Officer: Mr Geoff G Cannock

### ROYAL CANBERRA EXTRA VIRGIN OLIVE OIL COMMITTEE

Chief Steward: Mrs Suzanne Coulton

### ROYAL CANBERRA EXTRA VIRGIN OLIVE OIL JUDGES

Chairman of Judges: Mr Richard Gawel

Head Judge: Ms Ruth Sutherland  
Head Judge: Ms Helen Taylor  
Head Judge: Mr Lyndon Taylor  
Head Judge: Mr Michael Thomsett

Judge: Mr Robert Armstrong  
Judge: Mr Sharn Hunkin  
Judge: Mrs Margaret Hunkin  
Judge: Ms Westerly Isbaih  
Judge: Mr Peter O'Clery  
Judge: Mr Peter Olson  
Judge: Mr Nelson Quinn  
Judge: Mr Nino Zoccali

Associate Judge: Mr Shane Cummins  
Associate Judge: Mrs Julie Gilfillan  
Associate Judge: Miss Sharna Hunkin  
Associate Judge: Mrs Rosslyn Kemp  
Associate Judge: Mr Patrick McKenna  
Associate Judge: Ms Debbie Worgan

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## **Comments from the Chairman of Judges**

Firstly, I would like to thank the Royal National Capital Agricultural Society for once again putting faith in me to Chair the 8<sup>th</sup> Royal Canberra Extra Virgin Olive Oil Show.

One advantage of having chaired the RNCAS Show since its inception is that it has allowed me to reflect on the progress of the quality of the oils exhibited in the various classes. Previously there have been classes which were significantly stronger than others. For the first time, such distinctions have become somewhat blurred with gold medal oils coming from most classes - from large volume commercial through to local producers and first time exhibitors.

The proportion of medal winning oils continues to rise. While this may seem an unusual outcome to some, I believe that this trend simply reflects the general increase in quality in Australian oils. The local class continues to make leaps and bounds in the quality stakes. I vividly recall that in the first RNCAS Show, the local class contained a number of oils that were lacking in vibrant olive flavours and displayed a hard metallic bitterness. Based on the exhibits seen in this class this year, these problems seem to have been largely resolved. It may well be that growers are now in a better position to manage their scarce irrigation resources, or that the millers have optimised the processing parameters that are relevant to the unique local conditions that influence fruit composition. The real challenge is to continue to improve in what is a very dynamic industry.

But of course the Royal Canberra Extra Virgin Olive Oil Show is not all about local producers. In fact many of Australia's largest olive oil producers have, and still do, exhibit in this show. In doing so, they have contributed to the reputation of the Royal Canberra Show. Past Best of Show trophy winners have included the likes of Cobram Estate and Boundary Bend. Boutique producers have also done very well here. Regardless of size, I am certain that the results of this show have prompted a lot of thought on the part of producers as to what it takes to craft an EVOO worthy of a significant award. I believe that this is what the show system should be about - peer review - and through that, thoughtful analysis of the reasons why certain oils are considered high quality while others are less favoured. I hope that shows like this will continue to play a role in continuing to improve the quality of Australian olive oils.

Sincere thanks go to the Chief Steward, Suzanne Coulton and her team of dedicated volunteers. Their efforts have once again ensured that the judging is conducted efficiently and with the utmost probity. Finally I would like to acknowledge the generous support of the judges in freely giving their time and expertise to the service of the industry. Without their professionalism and dedication shows such as this simply could not exist.

**Richard Gawel**  
**Chairperson**

## 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 judging. This 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. D. 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 one of the judges had an oil entered at this stage, their ranking was anonymously precluded, along with the Associate Judges, from the total. The other judges were not made aware of this so as to not bias their opinion of any of the candidate oils.

**The Extra Virgin Olive Oil Show is proudly sponsored**

**by:**

- **Southern Olive Growers' Association NSW**
- **Canberra Rural Stock Feeds P/L**
  - **The Olive Centre**
  - **Plasdene Glass-Pak**
- **Australian & New Zealand Olive Industry Directory**

## 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:**

#### **Woolloomooloo Olives**

Woolloomooloo Picual  
Mudgee, NSW

### **Best Oil in Class 8 - Local Exhibitor**

*Trophy & Sash Sponsored by Canberra Rural Stock Feed - Hall*

**Won By:**

#### **Bungaroo Pastoral Company**

Bungaroo  
Bywong NSW

### **Best Flavoured Oil**

*Trophy & Sash Sponsored by The Olive Centre*

**Won By:**

#### **Homeleigh Grove**

Homeleigh Grove Thyme  
Hall NSW

### **Best Commercial Volume Oil**

**Won By:**

#### **Woolloomooloo Olives**

Woolloomooloo Picual  
Mudgee, NSW

### **Best Non Commercial Oil**

**Won By:**

#### **Bungaroo Pastoral Company**

Bungaroo  
Bywong NSW

**Class 1**  
**Small Volume Bottled**

**Top Score Ribbon**

**Rusty Gate Estate**  
Curlewis VIC

**Gold Medal**

**Rusty Gate Estate**  
Picholine  
Curlewis VIC

**Silver Medal**

**Kangaroo Valley Olive Oil**  
Kangaroo Valley NSW

**Lentara**  
Barnea  
Exeter TAS

**Long Paddock Olive Rustlers**  
Euberta South  
Wagga Wagga NSW

**Bronze Medal**

**Arkstone Olives**  
Early Picked Corregiola  
Brookvale NSW

**Homeleigh Grove**  
2009 Early Release  
Hall ACT

**Long Paddock Olive Rustlers**  
CSU Fourth Pick  
Wagga Wagga NSW

**Megalong Gold**  
Frantoio  
Megalong NSW

**Megalong Gold**  
Leccino  
Megalong NSW

**Ploughmans Hill Olives**  
Terran Grove Blend  
Parkes NSW

**Rusty Gate Estate**  
Barnea  
Curlewis VIC

**Rusty Gate Estate**  
Picual  
Curlewis VIC

**Rylstone Olive Press**  
Rylstone Organic  
Rylstone NSW

**Class 2**  
**Commercial Small Volume**  
**Bottled**

**Top Score Ribbon**

**Homeleigh Grove**  
Frantoio / Signore  
Hall ACT

**Silver Medal**

**Homeleigh Grove**  
Frantoio / Signore  
Hall ACT

**Homeleigh Grove**  
Lowanna's Paddock  
Hall ACT

**Belgrove Estate**  
Venâfrum  
Cowra NSW

**Bronze Medal**

**Alto Olives Pty Ltd**  
Alto Olives Delicate EVOO  
Crookwell NSW

**Alto Olives Pty Ltd**  
Alto Olives Robust EVOO  
Crookwell NSW

**Lakelands Olives**

Special Reserve Rich & Savoury  
Kandos NSW

**Lakelands Olives**

Frantoio Fresh & Fruity  
Kandos NSW

**Ploughmans Hill Olives**

Forbes Blend  
Parkes NSW

**Rylstone Olive Press**

Cudgegong  
Rylstone NSW

**Rylstone Olive Press**

Crooked River  
Rylstone NSW

**Class 3**

**Commercial Large Volume  
Bottled**

**Top Score Ribbon**

**Kailis Organic Olive Grove**

Kailis Organic EVOO Greek Blend  
Mt Hawthorn WA

**Gold Medal**

**Kailis Organic Olive Grove**

Kailis Organic EVOO Greek Blend  
Mt Hawthorn WA

**Silver Medal**

**Kailis Organic Olive Grove**

Kailis Organic EVOO Chef's Blend  
Mt Hawthorn WA

**Kailis Organic Olive Grove**

Splish Organic EVOO  
Mt Hawthorn WA

**Red Island Marketing**

Kailis Organic EVOO Chef's Blend  
Mt Hawthorn WA

**Bronze Medal**

**Alto Olives Pty Ltd**

Alto Olives Professional EVOO  
Crookwell NSW

**Boundary Bend**

Boundary Bend Premium Harvest Blend  
Lara VIC

**Cobram Estate**

Cobram Estate Fresh & Fruity  
Boort VIC

**Cobram Estate**

Cobram Estate Rich & Robust  
Boort VIC

**Kailis Organic Olive Grove**

Kailis Organic EVOO  
Mt Hawthorn WA

**Class 4**

**Single Estate Grown Oil**

**Top Score Ribbon**

**Woolloomooloo**

Picual  
Mudgee NSW

**Gold Medal**

**Woolloomooloo**

Picual  
Mudgee NSW

**Bronze Medal**

**La Barre Olives**

La Barre Black Label  
Cowra NSW

**Lentara**

Exeter TAS

**Lyric Olives**

Rutherglen VIC

**Pukara Estate**

Pukara Estate Premium  
Muswellbrook NSW

**Woolloomooloo**

Koroneiki Late Harvest  
Mudgee NSW

**Woolloomooloo**

Arbequina  
Mudgee NSW

**Woolloomooloo**

Koroneiki Early Harvest  
Mudgee NSW

**Class 5**

**Single Estate Oil Large  
Volume Bottled**

**Top Score Ribbon**

**Cobram Estate**

Cobram Estate Hojiblanca  
BOORT, VIC

**Gold Medal**

**Cobram Estate**

Cobram Estate Hojiblanca  
BOORT, VIC

**Silver Medal**

**Cobram Estate**

Cobram Estate Picual  
BOORT, VIC

**Bronze Medal**

**Cobram Estate**

Cobram Estate Premiere  
BOORT, VIC

**La Barre Olives**

La Barre EVOO  
Cowra NSW

**Lomondo Olive Oil**

Mudgee NSW

**Woolloomooloo**

Frantoio  
Mudgee NSW

**Class 6**

**Bulk Oil**

**Top Score Ribbon**

**Red Island Marketing**

Picual  
Braeside VIC

**Silver Medal**

**Red Island Marketing**

Picual  
Braeside VIC

**Bronze Medal**

**Red Island Marketing**

Coratina  
Braeside VIC

**Red Island Marketing**

Peppercorn Barnea  
Braeside VIC

**Class 7**

**New Exhibitors**

**Top Score Ribbon**

**Strathbogie Ranges Estate**

Merton VIC

**Silver Medal**

**Narranghi Olive Grove**

Two Sisters  
Braidwood NSW

**Bronze Medal**

**Olive Oil Australia**

Fengari Classic Blend  
Collingwood VIC

**Class 8**

**Local Exhibitor**

**Top Score Ribbon**

**Bungaroo Pastoral Company**

Bungaroo  
Bywong NSW

**Gold Medal**

**Bungaroo Pastoral Company**

Bungaroo  
Bywong NSW

**Silver Medal**

**Alto Olives**

Alto Olives Vivious HM EVOO  
Crookwell NSW

**Bronze Medal**

**Alto Olives**

Alto Olives Liberty Hill  
Crookwell NSW

**Australian Olive Expo**

Mitchell ACT

**Homeleigh Grove**

Homeleigh Grove Batch One  
Hall ACT

**Class 9**

**Flavoured Oil**

**Top Score Ribbon**

**Homeleigh Grove**

Homeleigh Grove Thyme  
Hall ACT

**Silver Medal**

**Homeleigh Grove**

Homeleigh Grove Thyme  
Hall ACT

**Homeleigh Grove**

Homeleigh Grove Lemon Myrtle  
Hall ACT

**Lakelands Olives**

Lakelands Olives Mandarin Crush  
Kandos NSW

**Lakelands Olives**

Lakelands Olives Basil Crush  
Kandos NSW

**Bronze Medal**

**Homeleigh Grove**

Homeleigh Grove Aniseed Myrtle  
Hall ACT

**Kailis Organic Olive Grove**

Dolce  
Mt Hawthorn WA

**Lakelands Olives**

Lakelands Olives Ginger Crush  
Kandos NSW

## Class 1 - Small Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
<b>Rusty Gate Estate</b> Curlewis VIC	Gold	17	0.1	Picholine
<b>JUDGES COMMENTS:</b>	Excellent lifted ripe formic like fruit all round. Very flavoursome palate showing some citrus characters. Nicely balanced with a lively finish.			
<b>Lentara</b> Exeter TAS	Silver	16.5	0.1	Barnea
<b>JUDGES COMMENTS:</b>	Banana aromas with hints of citrus. A balanced lively oil with moderate fruit weight.			
<b>Kangaroo Valley Olive Oil</b> Kanagaroo Valley NSW	Silver	15	0.4	
<b>JUDGES COMMENTS:</b>	Medium aroma with some nice floral and citrus hints. Pleasant rocket like bitterness and some mild pungency.			
<b>Long Paddock Olive Rustlers</b> Euberta South Wagga Wagga NSW	Silver	15	0.2	Verdale
<b>JUDGES COMMENTS:</b>	Lifted herbal aroma. Fresh palate with fresh herbs, spicy with balanced bitterness and pungency.			
<b>Ploughmans Hill Olives</b> Terran Grove Blend Parkes NSW	Bronze	14.5	0.2	Frantoio, Correggiola, Manzanillo
<b>JUDGES COMMENTS:</b>	Moderate aromas and flavours. Palate lifted by some rocket like bitterness. Very slight pepper to finish.			
<b>Arkstone Olives</b> Early Picked Correggiola Brookvale NSW	Bronze	14.5	0.1	Correggiola
<b>JUDGES COMMENTS:</b>	Good green olive aroma. Interesting but dominating green leaf bitterness and some lingering peppery finish.			
<b>Long Paddock Olive Rustlers</b> CSU Fourth Pick Wagga Wagga NSW	Bronze	14	0.3	Mixed
<b>JUDGES COMMENTS:</b>	Strong herbaceous aroma. Carries through to the palate reasonably well. Light bitterness and pungency.			

## Class 1 - Small Volume Bottled Continued

<b>Megalong Gold</b> Megalong NSW	Bronze	14	0.1	Frantoio
<b>JUDGES COMMENTS:</b>	Good aroma of ripe banana. Greener more herbal flavours. Low bitterness and good gingery pungency.			
<b>Rusty Gate Estate</b> Curlewis VIC	Bronze	13.5	0.2	Barnea
<b>JUDGES COMMENTS:</b>	Moderate lifted herbaceous aroma. Some mild bitterness, light lingering pepper on finish. Slightly buttery mouth feel.			
<b>Rusty Gate Estate</b> Curlewis VIC	Bronze	13.5	0.2	Pical
<b>JUDGES COMMENTS:</b>	Lifted herbaceous aromas and moderate flavours. Modest bitterness with a gingery pungency.			
<b>Homeleigh Grove</b> 2009 Early Release Hall ACT	Bronze	13.5	0.1	Corregiola / Frantoio
<b>JUDGES COMMENTS:</b>	Green apple aromas which follows through to palate. Distinct bitterness and pungency.			
<b>Rylstone Olive Press</b> Rylstone Organic Rylstone NSW	Bronze	13.5	0.1	Mission, Corregiola, Frantoio
<b>JUDGES COMMENTS:</b>	Green apple aromas and flavours. Pleasant bitterness with a stronger pungency.			
<b>Megalong Gold</b> Megalong NSW	Bronze	13.5	0.1	Leccino
<b>JUDGES COMMENTS:</b>	Modest herb aromas. Palate shows savoury flavours and a green leafy bitterness and chilli like pungency.			
<b>AOL</b>		11.5	0.1	Corregiola
<b>JUDGES COMMENTS:</b>	Riper aroma with a sweet buttery palate and a strong bitterness which dominated. Lacked vitality.			
<b>AND</b>		10	0.1	Leccino, Pendolino
<b>JUDGES COMMENTS:</b>	Caramel dried aroma. Palate dominated by metallic bitterness.			
<b>AOM</b>		11	0.1	Manzanillo
<b>JUDGES COMMENTS:</b>	Ripe aromas although a hint of straw. Very strong bitterness and a hefty gingery pungent finish swamped the olive characters.			
<b>OVERALL CLASS COMMENT</b>	Many oils in this class displayed noticeably fresh lively characters. A good solid class.			

## Class 2 - Commercial Small Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
<b>Homeleigh Grove</b> Hall ACT	Silver	16	0.1	Frantoio / Signore
<b>JUDGES COMMENTS:</b>	Fresh herbaceous aromas and flavours. Mild to medium bitterness and pungency. Slight woody character on the finish but overall an attractive oil.			
<b>Homeleigh Grove</b> Lowanna's Paddock Hall ACT	Silver	15	0.1	Corregiola / Frantoio
<b>JUDGES COMMENTS:</b>	Fresh fruity nose, bitter herbs on palate. Medium to robust oil. Good balance with strong peppery finish.			
<b>Belgrove Estate</b> Venåfrum Cowra NSW	Silver	15	0.1	Corregiola / Kalamata / Manzanillo
<b>JUDGES COMMENTS:</b>	Fresh fruity green apple aromas and flavours. Moderate bitterness and a warming pungent finish.			
<b>Rylstone Olive Press</b> Cudgegong Rylstone NSW	Bronze	14.5	0.2	Frantoio, Picual, Leccino, Corregiola
<b>JUDGES COMMENTS:</b>	Very ripe fruit on the nose. Mild tropical fruit on palate with some sweetness. Building peppery pungency that lingers.			
<b>Alto Olives Pty Ltd</b> Alto Olives Delicate EVOO Crookwell NSW	Bronze	14	0.4	Leccino
<b>JUDGES COMMENTS:</b>	Good aroma of banana that moderately transfers to the palate. Riper fruit flavours with a mild bitterness and pungency.			
<b>Ploughmans Hill Olives</b> Forbes Blend Parkes NSW	Bronze	14	0.1	Frantoio / Corregiola / Manzanillo
<b>JUDGES COMMENTS:</b>	Herbaceous nose and palate. Mild riper fruit on the palate. Good peppery pungency.			
<b>Lakelands Olives</b> Frantoio Fresh & Fruity Kandos NSW	Bronze	14	0.1	Frantoio
<b>JUDGES COMMENTS:</b>	Sweet banana aroma, with some transfer to the palate. Late building pungency, more to the chilli and robust.			

## Class 2 - Commercial Small Volume Bottled Continued

<b>Lakelands Olives</b> Special Reserve Rich & Savoury Kandos NSW	Bronze	13	0.1	Corregiola, Leccino, Manzanillo
<b>JUDGES COMMENTS:</b>	Green grassy nose that transfers well to the palate. Persistent but mild fruit flavours.			
<b>Rylstone Olive Press</b> Crooked River Rylstone NSW	Bronze	13	0.2	Frantoio, Corregiola
<b>JUDGES COMMENTS:</b>	Mild ripe apple aromas and flavours. Fresh palate but with straightforward fruit characters.			
<b>Alto Olives Pty Ltd</b> Alto Olives Robust EVOO Crookwell NSW	Bronze	13	0.2	Frantoio
<b>JUDGES COMMENTS:</b>	Good herbaceous nose. Less fruit on the palate with a robust bitterness and pungency.			
<b>OVERALL CLASS COMMENT</b>	Overall good quality with all entries achieving a medal. The three silver medal winners showed more complexity in the aroma and palate and more balance of the bitterness and pungency. The best in class had a very fresh, fruity aroma with distinct olive flavours with persistent flavours.			

## Class 3 - Commercial Large Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
<b>Kailis Organic Olive Grove</b> Kailis Organic EVOO Greek Blend Mt Hawthorn WA	Gold	17	0.1	Kalamata
<b>JUDGES COMMENTS:</b>	Sweet floral and strawberry nose. Sweet apple and pear flavours with a surprisingly peppery finish.			
<b>Red Island Marketing</b> Red Island Braeside VIC	Silver	16	0.2	
<b>JUDGES COMMENTS:</b>	Subdued but interesting aroma. Spicy and malty with a lot of attractive sweetness. Late pepperyness.			

### Class 3 - Commercial Large Volume Bottled Continued

<b>Kailis Organic Olive Grove</b> Splish Organic EVOO Mt Hawthorn WA	Silver	16	0.2	Leccino, Frantoio, Coratina
<b>JUDGES COMMENTS:</b>	Fresh, herbaceous nose with some spicy and floral notes. Firm bitterness followed by lingering pepper.			
<b>Kailis Organic Olive Grove</b> Kailis Organic EVOO Chef's Blend Mt Hawthorn WA	Silver	15	0.3	Frantoio, Leccino, Coratina, Manzanillo
<b>JUDGES COMMENTS:</b>	Some herbal and floral notes with a pleasing freshness. Viscous palate with moderate to firm bitterness.			
<b>Alto Olives Pty Ltd</b> Alto Olives Professional EVOO Crookwell NSW	Bronze	14	0.4	
<b>JUDGES COMMENTS:</b>	Mild nose of green apple with floral tones. Palate was soft and balanced with good levels of sweet fruit.			
<b>Cobram Estate</b> Rich & Robust Boort VIC	Bronze	14	0.3	Barnea, Coratina, Picual
<b>JUDGES COMMENTS:</b>	Fruity tomato nose. Lighter banana flavours with moderate to high bitterness.			
<b>Kailis Organic Olive Grove</b> Kailis Organic EVOO Premium Blend Mt Hawthorn WA	Bronze	14	0.2	Frantaio, Leccino, Coratina
<b>JUDGES COMMENTS:</b>	Pleasing fresh grassy nose. Sweeter fruit on the palate but a little flat on the finish.			
<b>Cobram Estate</b> Fresh & Fruity Boort VIC	Bronze	13	0.3	Barnea, Picual
<b>JUDGES COMMENTS:</b>	Aromas of tomato with some riper fruit salad aromas. Good flavour but the oil finished slightly oily.			
<b>Boundary Bend</b> Premium Harvest Blend Lara VIC	Bronze	13	0.3	Barnea, Picual, Picholine, Coratina
<b>JUDGES COMMENTS:</b>	Herbaceous tomato characters. Some floral flavours with moderate to firm bitterness. Slightly oily finish.			

### Class 3 - Commercial Large Volume Bottled Continued

<b>BEN</b>		12	0.3	Arbequina, Barnea
<b>JUDGES COMMENTS:</b>	Apple and floral aromas. While the flavours were distinct the oil finished with a slight fattiness. Mild bitterness and pungency.			
<b>OVERALL CLASS COMMENT</b>	A diverse set of oils flavour-wise and most would be very versatile in the kitchen. A minority finished with a slight fattiness but all had other redeeming qualities. The class was highlighted by an outstanding oil with a robust character while carrying fresh fruit flavours to the palate.			

### Class 4 - Single Estate Grown Oil

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
<b>Woolloomooloo</b> Picual Mudgee NSW	Gold	18	0.1	Picual
<b>JUDGES COMMENTS:</b>	Pristinely fresh and interesting blend of green banana and ripe tomato aromas. The palate showed delicacy and complexity initially, but built into a powerfully flavoured yet gentle bitterness and pepper. An outstanding versatile oil.			
<b>Woolloomooloo</b> Koroneiki Late Harvest Mudgee NSW	Bronze	14.5	0.1	Koroneiki
<b>JUDGES COMMENTS:</b>	Delicate clean nose, herbaceous green banana esthery characters on palate. Clean fresh finish. More strongly supported by the Chair.			
<b>La Barre Olives</b> La Barre Black Label Cowra NSW	Bronze	13.5	0.1	Picual
<b>JUDGES COMMENTS:</b>	Fresh lively fruit nose, herbaceous with floral notes. Slightly less fruit on palate. Soft finish.			
<b>Lyric Olives</b> Rutherglen VIC	Bronze	13.5	0.1	Frantoio, Manzanillo
<b>JUDGES COMMENTS:</b>	Mild light herbaceous nose and flavour. Balanced bitterness building on the fruit.			
<b>Woolloomooloo</b> Koroneiki Early Harvest Mudgee NSW	Bronze	13.5	0.1	Koroneiki
<b>JUDGES COMMENTS:</b>	Fresh green olive grassy nose. Green banana flavours with light bitterness, peppery pungency and a lingering finish.			

## Class 4 - Single Estate Grown Oil Continued

<b>Lentara</b> Exeter TAS	Bronze	13.5	0.1	Frantoio
<b>JUDGES COMMENTS:</b>	Green olive nose with lower fruit intensity. Almond flavours on the finish with strong pungency.			
<b>Woolloomooloo</b> Arbequina Mudgee NSW	Bronze	13	0.2	
<b>JUDGES COMMENTS:</b>	Very light fresh olive fruit. Interesting fragrant flavour but has a light oily finish.			
<b>Pukara Estate</b> Pukara Estate Premium Muswellbrook NSW	Bronze	13	0.2	Coratina, Picual, Leccino, Koroneiki
<b>JUDGES COMMENTS:</b>	Light fresh grassy nose. Good flavours but the finish was a little flat. Lingering pungency.			
<b>002</b>		12.5	0.2	Leccino, Coratina
<b>JUDGES COMMENTS:</b>	Simple ripe apple aroma. Sweet apple and fragrant flavours initially but finishes with a slight dried flavour. Late pepperyness.			
<b>SHG</b>		12.5	0.1	
<b>JUDGES COMMENTS:</b>	Clean herbaceous nose but early bitterness and depressed fruit on palate. Unbalanced with overbearing pungency.			
<b>OMO</b>		12.5	0.1	Leccino
<b>JUDGES COMMENTS:</b>	Fresh artichoke like nose. Good fruit but intense bitterness and catching pungency swamped the fruit flavours.			
<b>337</b>		12	0.1	Frantoio, Manzanillo, Corrigiola, Paragon
<b>JUDGES COMMENTS:</b>	Light nose. Flavour was dull showing hay like character and an oily finish. Mild bitterness and pungency.			
<b>KOR</b>		10.5	0.1	Koroneiki
<b>JUDGES COMMENTS:</b>	Mild nose and flavours. Lacks vitality. Dried woody flavours.			
<b>OVERALL CLASS COMMENT</b>	A consistent class, with many oils showing good to outstanding fruit characters. Comparatively few displayed excessive bitterness. The best of class was outstanding.			

## Class 5 - Single Estate Oil Large Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
<b>Cobram Estate</b> Cobram Estate Hojiblanca Boort VIC	Gold	17	0.1	Hojiblanca
<b>JUDGES COMMENTS:</b>	Lifted vibrant nose of green banana but with tomato nuances. Complex flavours with moderate bitterness and a lingering pepper. Excellent fruity oil.			
<b>Cobram Estate</b> Cobram Estate Picual Boort VIC	Silver	15	0.2	Picaul
<b>JUDGES COMMENTS:</b>	Tomato and herbal aromas. Some floral characters on the palate. Balanced oil.			
<b>La Barre Olives</b> La Barre EVOO Cowra NSW	Bronze	13.5	0.2	Frantoio
<b>JUDGES COMMENTS:</b>	Light grassy nose. Palate fresher than nose with a good peppery finish.			
<b>Cobram Estate</b> Cobram Estate Premiere Boort VIC	Bronze	13	0.3	Koraneiki, Coratina
<b>JUDGES COMMENTS:</b>	Fresh floral and apple aroma. Lively pepper with balanced bitterness.			
<b>Wooloomooloo</b> Frantoio Mudgee NSW	Bronze	13	0.1	
<b>JUDGES COMMENTS:</b>	Some floral aromas. Riper guava like fruit with a lightly oily finish The pungency freshened up the finish.			
<b>Lomondo Olive Oil</b> Mudgee NSW	Bronze	13	0.1	Frantoio / Corregiola
<b>JUDGES COMMENTS:</b>	Floral, grassy and clover aromas. Bitterness was prominent throughout but there was some herbaceous fruit in support.			
<b>OVERALL CLASS COMMENT</b>	Pleasing oils that showed freshness and complexity across the class.			

## Class 6 - Bulk Oil

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Red Island Marketing Picual Braeside VIC	Silver	15	0.1	
<b>JUDGES COMMENTS:</b>	Lifted ripe tomato aromas. Some tropical fruit flavours with pleasing bitterness and pungency.			
Red Island Marketing Coratina Braeside VIC	Bronze	13.5	0.1	
<b>JUDGES COMMENTS:</b>	Modest herbaceous nose. Follows through to palate with rocket herb bitterness and some pungency to follow.			
Red Island Marketing Peppercorn Barnea Braeside VIC	Bronze	13.5	0.2	
<b>JUDGES COMMENTS:</b>	Herbaceous green aroma follows through to palate. Banana flavours with green leaf bitterness and a gingery pungency.			
<b>OVERALL CLASS COMMENT</b>	All oils in this class were well balanced with good fruit characters flavours although lacking a little in complexity.			

## Class 7 - New Exhibitors

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Strathbogrie Ranges Estate Merton VIC	Gold	17	0.1	
<b>JUDGES COMMENTS:</b>	Intense clean herbaceous aromas. Distinct fresh green banana flavours with medium levels of bitterness and pungency. Very persistent fresh fruit flavours.			
Narranghi Olive Grove Two Sisters Braidwood NSW	Silver	15	0.2	Corregiola / Frantoio
<b>JUDGES COMMENTS:</b>	Intense ripe floral aromas which carried through to the palate. Lingering tight pungency.			
Olive Oil Australia Fengari Classic Blend Collingwood VIC	Bronze	14.5	0.2	Leccino / Corregiola
<b>JUDGES COMMENTS:</b>	Clean fresh herbaceous nose. Green apple flavours. Spicy finish.			

## Class 7 - New Exhibitors Continued

<b>KDW</b>		12.5	0.1	
<b>JUDGES COMMENTS:</b>	Mild olive aromas and flavour. Pungency was distinct and persistent but the oil lacked flavour definition.			
<b>DFW</b>		12.5	0.1	
<b>JUDGES COMMENTS:</b>	Soft delicate fragrant aromas and flavours. Robust finish.			
<b>OVERALL CLASS COMMENT</b>	A very good quality of entries displayed here. The panel congratulates all entrants and looks forward to future shows.			

## Class 8 – Local Exhibitor

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
<b>Bungaroo Pastoral Company</b> Bungaroo Bywong NSW	Gold	17.5	0.1	
<b>JUDGES COMMENTS:</b>	Complex aromas of artichoke and spice with citrus notes. The palate was a feature with big generous herbaceous fruit with spicy nuances. The bitterness was firm but in line with the generosity of the fruit.			
<b>Alto Olives Pty Ltd</b> Alto Olives Vivious HM EVOO Crookwell NSW	Silver	15	0.1	Hardys Mammoth
<b>JUDGES COMMENTS:</b>	Riper tropical aromas with green banana flavours. Good firm bitterness and pungency.			
<b>Australian Olive Expo</b> Mitchell ACT	Bronze	14.5	0.1	
<b>JUDGES COMMENTS:</b>	Fresh grassy nose with good flavour and a sweet almond meal finish.			
<b>Alto Olives Pty Ltd</b> Alto Olives Liberty Hill Crookwell NSW	Bronze	13.5	0.1	Hardys Mammoth / Frantoio / Leccino
<b>JUDGES COMMENTS:</b>	Fresh grassy nose with bitter herb flavours and a big peppery finish.			
<b>Homeleigh Grove</b> Batch One Hall ACT	Bronze	13	0.1	Corregiola / Frantoio
<b>JUDGES COMMENTS:</b>	Banana and herbaceous fruit aromas and flavours. Intense bitterness and pungency.			

## Class 8 – Local Exhibitor Continued

<b>BUB</b>		9	0.2	Leccino, Pendolino, Frantoio
<b>JUDGES COMMENTS:</b>	Muddy sediment detected.			

<b>OVERALL CLASS COMMENT</b>	Overall good quality oils tending toward the more robust style with big peppery pungency. The stand-out Gold medal winner had a very complex aroma and palate.
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## Class 9 – Flavoured Oil

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
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<b>Homeleigh Grove</b> Thyme Hall ACT	Silver	15.5	0.1	Thyme
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<b>JUDGES COMMENTS:</b>	Fresh thyme aroma matched with fresh thyme and olive characters. Great Oil.
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<b>Lakelands Olives</b> Mandarin Crush Kandos NSW	Silver	15.0	0.13	Mandarin
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<b>JUDGES COMMENTS:</b>	Fresh mandarin nose with the flavours carrying well onto the palate. Good oil.
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<b>Homeleigh Grove</b> Lemon Myrtle Hall ACT	Silver	15.0	0.1	Lemon Myrtle
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<b>JUDGES COMMENTS:</b>	Subtle fresh lemon myrtle character which melded well with the underlying olive characters.
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<b>Lakelands Olives</b> Basil Crush Kandos NSW	Silver	15.0	0.12	Basil
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<b>JUDGES COMMENTS:</b>	Distinct basil aroma. Some dried basil flavours but overall an harmonious oil.
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<b>Kailis Organic Olive Grove</b> Dolce Mt Hawthorn WA	Bronze	13.5	0.23	Blood Orange Infused EVOO - Frantoio, Leccino
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<b>JUDGES COMMENTS:</b>	Authentic orange aromas but the flavour was suggestive of mandarin or mature orange peel.
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<b>Lakelands Olives</b> Ginger Crush Kandos NSW	Bronze	13.5	0.13	Ginger
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<b>JUDGES COMMENTS:</b>	Very subtle ginger aromas and flavours. Some ginger hotness came at the end.
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## Class 9 – Flavoured Oil Continued

<b>Homeleigh Grove</b> Aniseed Myrtle Hall ACT	Bronze	13.0	0.12	Aniseed Myrtle
<b>JUDGES COMMENTS:</b>	Olive and anise aromas. Mild anise and herbal flavours.			
<b>SUB</b>		12.0	0.22	Lime Infused EVOO - Leccino, Frantoio
<b>JUDGES COMMENTS:</b>	Lively fresh lime aroma but the palate showed an intense pithy bitterness.			
<b>OVERALL CLASS COMMENT</b>	The oils in this class have continued to show positive development to higher quality. As always the best oils are characterised by authentic aromas and flavours, fresh base oils and culinary usefulness.			