



**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: Mr Robert Armstrong  
Head Judge: Mrs Jayne Bentivoglio  
Head Judge: Ms Ruth Sutherland  
Judge: Mr Charlie De Naunteuil  
Judge: Mr Sam Paton  
Judge: Mr Nelson Quinn  
Judge: Ms Helen Taylor  
Judge: Mr Lyndon Taylor  
Judge: Mr Michael Thomsett  
Associate Judge: Ms Angela Belgiorno-Zegna  
Associate Judge: Ms Chris Ryan-Chapple

**CORRESPONDENCE TO:**

CEO (Extra Virgin Olive Oil)  
RNCAS PO Box 124 MITCHELL ACT 2911  
Enquiries: (02) 6241 2478  
Email: [admin@rncas.org.au](mailto:admin@rncas.org.au) [www.rncas.org.au](http://www.rncas.org.au)

## Comments from the Chairman of Judges

The 2007 Royal Canberra Extra Virgin Olive Oil Show attracted around the same number of exhibits as 2006, but with a greater number of unique exhibitors. Presumably the significantly reduced yields across South Eastern Australia in 2007 contributed to the stabilisation in numbers of exhibits

This year, the standard of oils varied across classes. Class 4 were a particularly strong group of oils, presumably as it is represented mainly by boutique producers with sufficient harvesting and processing capacity to enable them to process good quality fruit in a timely fashion – necessary requirements for high quality extra virgin olive oils. Class 1 was variable with some excellent examples, but with others which showed dried characters (perhaps due to water stressed fruit). Others showed some unusual stewed fruit characters reminiscent of frosting. Class 3 which represents larger volume oils destined for wide commercial distribution were very serviceable and generally well made. A minority showed some tiredness and light fermentation characters which was a little disappointing. The local producer class was not as strong as it has been in the past. After speaking to some local producers it was clear that the difficult growing conditions were the major contributing factor. Indeed, some local producers could not justify harvesting their fruit due to low drought induced yields. I look forward to revisiting this traditionally strong class in 2008.

The trophy winning oil was immediately identified as a gold medal by the judging panel, and was strongly supported in the trophy taste-off round. It was distinguished by its pristine freshness and multidimensional fruitiness both on the nose and the palate. The oil was a varietal Picual. Once again this much maligned variety has shown that it can make high quality oils with distinct fruitiness. The perception in the minds of some that Picual is necessarily catty in flavour is misguided. If picked at an appropriate ripeness, Picual can produce attractively flavoured oils typically reminiscent of both red and green tomatoes. The trophy winning oil well shows what the variety is capable of.

The organisers of the Royal Canberra Extra Virgin Olive Oil Show were the first to recognise the popularity of flavoured olive oils in the marketplace, and therefore to the importance to the Australian industry. This year attracted a healthy number of entries mainly in the citrus category. The standard of oils in this class was consistently strong. For the first time, the base oils were of a good standard. In the past there were examples which suggested that poor oils or poor fruit were being flavoured in an attempt to make them saleable. This year it was clear that the exhibitors appreciated that good quality base oils/fruit is an essential ingredient of high quality flavoured oils. Hopefully this class will continue growing both in strength and size in the future.

I sincerely thank the judges and head judges for freely volunteering their time and judging skill. I also thank the stewards and particularly the head steward Suzanne Coulton for her efforts in ensuring a fairly and efficiently conducted show.

**Richard Gawel**  
**CHAIRPERSON**

## Judging Criteria

All entries were received by the Chief Steward, who was the only person to know the identity of each oil until the results were published. The Chief Steward allocated each exhibit an ID for testing and another ID for tasting and this was the only identification used on bottles.

There were three steps in the judging process.

1. A sample of 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%.
2. Before judging, each entry was decanted into identical bottles marked only with the exhibit ID known only by the Chief Steward. This step was taken to ensure the judges had no idea as to the identity of the oils.

Assessment of each oil meeting the FFA standard against the Australian Olive Association's (AOA) 20 point scoring system, awarding gold medals to those oils that scored 17.0 or higher, silver medals to those scoring 15.0 to 16.5 and bronze medals to those scoring 13.0 to 14.5. Judges awarded points on the basis of lack of defects, aroma and flavour, freshness, balance and complexity.

The judges individually scored each oil in the Class(es) assigned to them. The members of each panel discussed the individual scores and 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 oils were eligible for the award of Best Oil of Show. All the judges (excluding the Chairman) were presented with the candidate oils which were anonymously relabelled A. B. C. etc. The judges independently ranked the oils in order of quality (a rank of 1 for their best oil, 2 for 2nd best etc). The Chief Steward then totalled the ranks. The oil with the lowest sum is awarded the Best Oil of Show. As one of the judges had an oil 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.

## Trophies

### **Champion Oil of Show**

*Trophy & Sash Presented by Southern Olive Growers' Association*

**Won By:**

**Woolloomooloo**

"Woolloomooloo Picual"

Mudgee, New South Wales

### **Best Oil in Class 9 - Local Exhibitor**

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

**Won By:**

**Olevano Olives**

"Olevano Frantoio"

Peelwood, New South Wales

### **Best Flavoured Oil**

*Trophy & Sash Presented by JB Macmahon*

**Won By:**

**Homeleigh Grove**

"Lemon Myrtle"

Hall, New South Wales

### **Best Commercial Volume Oil**

**Won By:**

**Woolloomooloo**

"Woolloomooloo Picual"

Mudgee, New South Wales

### **Best Non Commercial Oil**

**Won By:**

**Skilly Creek Olive Oil**

Unley Park, SA

## **Class 1 Small Volume Bottled**

### **Top Score Ribbon**

**Oxley Hill Enterprises Pty Ltd**  
Our Earth Our Olive  
Bowral, NSW

### **Gold Medal**

**Oxley Hill Enterprises Pty Ltd**  
Our Earth Our Olive  
Bowral, NSW

### **Silver Medal**

**Skilly Creek Olive Oil**  
Unley Park, SA

**Skilly Creek Olive Oil**  
Skilly Creek Olive Oil Blend  
Unley Park, SA

### **Bronze Medal**

**Oakfield Estate**  
Oakfield Estate Frantoio  
Mudgee, NSW

**Montalto Vineyard & Olive Grove**  
Limited Release  
Red Hill South, VIC

**Long Paddock Olive Rustlers**  
Bomen A  
Junee, NSW

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

### **Top Score Ribbon**

**W<sup>2</sup>O Olives**  
W<sup>2</sup>O  
Wagga Wagga, NSW

### **Silver Medal**

**W<sup>2</sup>O Olives**  
W<sup>2</sup>O  
Wagga Wagga, NSW

**Dash Olives Australia**  
Dash Geographe  
Wangara, WA

### **Bronze Medal**

**Homeleigh Grove**  
Lowannas Paddock  
Hall, NSW

## **Class 3 Commercial Large Volume Bottled**

### **Top Score Ribbon**

**Mitolo Group Pty Ltd**  
Ollo Fresh and Fruity  
Virginia, SA

### **Silver Medal**

**Mitolo Group Pty Ltd**  
Ollo Fresh and Fruity  
Virginia, SA

### **Bronze Medal**

**Kailis Organic Olive Groves**  
Kailis Organic EVOO Premium Blend  
Mt Hawthorn, WA

**Dash Olives Australia**  
Dash Moonish  
Wangara, WA

**Oakfield Estate**  
Oakfield Estate Corregiolo  
Mudgee, NSW

**Kailis Organic Olive Groves**  
Kailis Organic EVOO Chefs Blend  
Mt Hawthorn, WA

**Class 4 Single Estate Grown Oil**

**Top Score Ribbon**

**Wooloomooloo**  
Wooloomooloo Picual  
Mudgee, NSW

**Gold Medal**

**Wooloomooloo**  
Wooloomooloo Picual  
Mudgee, NSW

**Silver Medal**

**Red Shed Olives**  
Red Shed Olive Oil  
Dalwood, NSW

**Wooloomooloo**  
Wooloomooloo Koroneiki Early Harvest  
Mudgee, NSW

**Bronze Medal**

**Wooloomooloo**  
Wooloomooloo Arbequina  
Mudgee, NSW

**Wooloomooloo**  
Wooloomooloo Koroneiki  
Mudgee, NSW

**Wooloomooloo**  
Wooloomooloo Koroneiki Late Harvest  
Mudgee, NSW

**Class 5 Single Estate Oil Large Volume Bottled**

**Top Score Ribbon**

**Pukara Estate**  
Premium  
Muswellbrook, NSW

**Gold Medal**

**Pukara Estate**  
Premium  
Muswellbrook, NSW

**Silver Medal**

**Rylstone Olive Press**  
Rylstone Olive Press Cudgegong  
Rhystone, NSW

**Bronze Medal**

**La Barre Olives Pty Ltd**  
La Barre  
Billimari, NSW

**Ambrosia Olive Farm**  
Uncle Steves Eleon  
Silverdale, NSW

**Chapman Valley Olives**  
WA Mission  
Yetna, WA

**Tigani**  
Tigani Frantoio  
Kent Town, SA

**Tigani**  
Tigani Mediteriano  
Kent Town, SA

**Kangaroo Paw**  
Kangaroo Paw Chefs Choice  
Buckland Park, SA

**Tigani**  
Tigani Chefs Choice  
Kent Town, SA

**Pukara Estate**  
Pukara Estate Robust  
Hunter Valley, NSW

**Dash Olives Australia**  
Dash Organic  
Wangara, WA

### **Class 6 Bulk Oil**

#### **Top Score Ribbon**

**Dash Olives Australia**  
WA EVOO Company  
Wangara, WA

#### **Bronze Medal**

**Dash Olives Australia**  
WA EVOO Company  
Wangara, WA

### **Class 7 New Exhibitors**

#### **Top Score Ribbon**

**Milbrulong Olive Grove**  
Wagga Wagga, NSW

#### **Bronze Medal**

**Milbrulong Olive Grove**  
Wagga Wagga, NSW

### **Class 8 Flavoured Oil**

#### **Top Score Ribbon**

**Homeleigh Grove**  
Homeleigh Grove Lemon Myrtle  
Hall, NSW

#### **Silver Medal**

**Homeleigh Grove**  
Homeleigh Grove Lemon Myrtle  
Hall, NSW

#### **Bronze Medal**

**Kailis Organic Olive Groves**  
Kailis Organic EVOO Dolce  
Bonegilla, VIC

#### **Dash Olives Australia**

Dash Wild Blood  
Wangara, WA

#### **W<sup>2</sup>O Olives**

W<sup>2</sup>O Fresh Lime Infused  
Wagga Wagga, NSW

#### **Kangaroo Paw**

Kangaroo Paw Lemon Myrtle  
Virginia, SA

#### **Kangaroo Paw**

Kangaroo Paw Mountain Pepper  
Virginia, SA

### **Class 9 Local Exhibitor**

#### **Top Score Ribbon**

**Olevano Olives**  
Olevano Frantoio  
Peelwood, NSW

#### **Bronze Medal**

**Olevano Olives**  
Olevano Frantoio  
Peelwood, NSW

#### **Pialligo Estate**

Pialligo, ACT

#### **Homeleigh Grove**

Homeleigh Grove Estate  
Hall, NSW

## Class 1 - Small Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
H01		10	0.1	Frantoio, Corregiola, Leccino
<b>JUDGES COMMENTS</b>	Very over ripe fruit aroma with some unusual palate characters. Lacking palate freshness.			
<b>Long Paddock Olive Rustlers</b> "Bomen A" June, NSW	Bronze	13	0.3	Mixed
<b>JUDGES COMMENTS</b>	Stewed apple aroma with very soft bitterness and pungency.			
<b>Montalto Vineyard &amp; Olive Grove</b> "Limited Release" Red Hill South, VIC	Bronze	14.5	0.1	
<b>JUDGES COMMENTS</b>	Ripe banana aroma, with follow through on palate. Soft bitterness and firmer pungency. An interesting oil.			
<b>AYR</b>		9.0	0.4	Kalamata
<b>JUDGES COMMENTS</b>	Fermentation character and rancidity detected.			
<b>Skillily Creek Olive Oil</b> "Skillily Creek Olive Oil Blend" Unley Park, SA	Bronze	14.5	0.2	Pendolino
<b>JUDGES COMMENTS</b>	Sweet fruit aroma with some bitterness and lingering chilli like pungency.			
<b>Oakfield Estate</b> "Oakfield Estate Frantoio" Mudgee, NSW	Silver	15	0.3	Frantoio
<b>JUDGES COMMENTS</b>	Delicate green aromas and flavours with soft bitterness and mild pungency.			
<b>Oxley Hill Enterprises P/L</b> "Our Earth Our Olive" Bowral, NSW	Gold	17.5	0.1	Frantoio, Manzanillo
<b>JUDGES COMMENTS</b>	Herbaceous and cinnamon aroma with cinnamon and chilli character on palate. The oil displayed great depth of grassy and fennel like flavour. Sweeter fruit finish was accompanied by a tight pungency – a complex and exciting oil.			
<b>Skillily Creek Olive Oil</b> Unley Park, SA	Silver	16.5	0.2	Frantoio, Corregiola
<b>JUDGES COMMENTS</b>	Sweet strawberry fruit aroma with good green apple fruit follow through to palate. Very warm chilli pungency that lingers.			
<b>OVERALL CLASS COMMENT</b>	A mixed group of oils. The best oil displayed outstanding complexity and freshness.			

## Class 2 - Commercial Small Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
<b>Homeleigh Grove</b> "Lowannas Paddock" Hall, NSW	Bronze	13	0.2	Frantoio, Leccino, Corregiola
<b>JUDGES COMMENTS</b>	Moderate fruit aroma with riper fruit on a palate of lingering bitterness and lighter pepper.			
<b>DA7</b>		9.0	0.1	Fantoio
<b>JUDGES COMMENTS</b>	Rancidity detected. Strong dried woody flavours.			
<b>W20 Olives</b> "W20" Wagga Wagga, NSW	Silver	16	0.2	Corregiola
<b>JUDGES COMMENTS</b>	Green tomato aroma with good fresh fruit follow through on palate. Firm bitterness and tight pungency Excellent fruit persistence in this good robust oil.			
<b>Dash Olives Australia</b> "Dash Geographe" Wangara, WA	Silver	15	0.3	Corregiola, Leccino
<b>JUDGES COMMENTS</b>	Herbaceous aroma with very strong bitterness and pungency. The bitterness was very persistent.			

## Class 3 - Commercial Large Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
<b>OMM</b>		9.0	0.3	
<b>JUDGES COMMENTS</b>	Rancidity detected. The palate also showed stewed fruit flavours.			
<b>ABC</b>		10	0.4	Frantoio
<b>JUDGES COMMENTS</b>	Overripe banana aroma.. Nutty flavours on palate suggesting a lack of freshness.			
<b>532</b>		10	0.3	
<b>JUDGES COMMENTS</b>	Clean fruity nose. Delicate, but flat buttery palate.			
<b>Kailis Organic Olive Groves</b> "Kailis Organic EVOO Premium Blend" Mt Hawthorn, WA	Bronze	14	0.2	Coratina, Frantoio, Leccino, Corregiola
<b>JUDGES COMMENTS</b>	Clean herbaceous nose, good fruit on palate. Balanced pungency and bitterness. A good medio oil.			
<b>Mitolo Group P/L</b> "Ollo Fresh and Fruity" Virginia, SA	Silver	15	0.2	
<b>JUDGES COMMENTS</b>	Delicate clean nose, with good olive fruit on palate. Balanced pungency and bitterness.			
<b>Dash Olives Australia</b> "Dash Moonish" Wangara, WA	Bronze	13	0.3	Frantoio, Neuadillo
<b>JUDGES COMMENTS</b>	Tomato aromas with citrus undertones. Slightly flat finish.			
<b>Oakfield Estate</b> "Oakfield Estate Corregiolo" Mudgee, NSW	Bronze	13	0.2	Corregiolo
<b>JUDGES COMMENTS</b>	Spicy fruit on nose. Good fruit on palate. Firm pepper and bitterness.			
<b>Kailis Organic Olive Groves</b> "Kailis Organic EVOO Chefs Blend" Mt Hawthorn, WA	Bronze	13	0.1	Coratina, Frantoio, Leccino
<b>JUDGES COMMENTS</b>	Ripe banana aroma and flavours. Medium malty flavours with intense bitterness and pungency.			
<b>OVERALL CLASS COMMENT</b>	A group of serviceable oils with few standouts. A shame to see some clearly stale oils in this important class.			

## Class 4 - Single Estate Grown Oil

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
<b>Red Shed Olives</b> "Red Shed Olive Oil" Dalwood, NSW	Silver	15	0.3	
<b>JUDGES COMMENTS</b>	Delicate, clean nose. Balanced for pungency and bitterness. Some complexity, a very good example of a delicate oil.			
<b>Woolloomooloo</b> "Woolloomooloo Picual" Mudgee, NSW	Gold	18.5	<0.1	Picual
<b>JUDGES COMMENTS</b>	Loads of fresh tomato like fruit on the nose, which carries through on the palate. A well balanced and complex oil.			
<b>Woolloomooloo</b> "Woolloomooloo Arbequina" Mudgee, NSW	Bronze	13	<0.1	Arbequina
<b>JUDGES COMMENTS</b>	Very clean herbaceous nose, slightly flat on the palate. Light pungency.			
<b>H03</b>		10	0.2	Frantoio, Corregiola
<b>JUDGES COMMENTS</b>	Hint of frost taint on the nose. Malty vanilla flavour on the palate. Pronounced early pungency.			
<b>Woolloomooloo</b> "Woolloomooloo Koroneiki" Mudgee, NSW	Bronze	13.5	0.3	Koroneiki
<b>JUDGES COMMENTS</b>	Strong green banana aroma with very fresh fruit flavours, Firm but bitterness.			
<b>Woolloomooloo</b> "Woolloomooloo Koroneiki Late Harvest" Mudgee, NSW	Bronze	13.5	0.2	Koroneiki
<b>JUDGES COMMENTS</b>	Subdued aroma but good green banana fruit flavours. Good fruit on the palate. Flat and non-distinctive.			
<b>OM2</b>		12.5	0.4	Manzanillo
<b>JUDGES COMMENTS</b>	Grassy and citrus aromas and flavours. Lasting spicy flavours.			
<b>LY1</b>		12.5	0.1	Corregio, Manzanillo, Kalamata
<b>JUDGES COMMENTS</b>	Good citrusy fruit on the nose and the palate, well balanced with firm bitterness.			

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<b>Woolloomooloo</b> "Woolloomooloo Koroneiki Early Harvest" Mudgee, NSW	Silver	15	0.2	Koroneiki
<b>JUDGES COMMENTS</b>	Pronounced fruit on the nose, and a robust palate. Pronounced firm pungency.			

<b>OVERALL CLASS COMMENT</b>	An interesting raft of oils, many of which were of a very good standard. They were comparatively less pungent and bitter than prior years, but good fruit level.
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## Class 5 - Single Estate Oil Large Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
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<b>AOC</b>		12.5	0.2	
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<b>JUDGES COMMENTS</b>	Light, grassy, floral notes in aroma. Mild oil. A little flat. Balanced however.			
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<b>Pukara Estate P/L</b> "Pukara Estate Premium" Hunter Valley, NSW	Gold	18.0	0.1	Leccino, Frantoio, Picual
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<b>JUDGES COMMENTS</b>	Fresh, tomato aroma, generous fresh fruitiness. Some artichoke notes with light pepper finish. Good freshness.			
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<b>La Barre Olives P/L</b> "La Barre" Billimari, NSW	Bronze	13.5	0.3	
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<b>JUDGES COMMENTS</b>	Nice grassy aroma. Palate not intense but balanced light bitterness and pungency.			
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<b>BAL</b>		12.5	0.1	
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<b>JUDGES COMMENTS</b>	Light grassy aroma, peppery finish. A little flat/tired and buttery on the palate.			
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<b>Ambrosia Olive Farm</b> "Uncle Steves Eleon" Silverdale, NSW	Bronze	13.5	0.3	
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<b>JUDGES COMMENTS</b>	Distinct aroma, peppery finish. Lacking intensity.			
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<b>Chapman Valley Olives</b> "WA Mission" Yetna, NSW	Bronze	13.5	0.2	WA Mission
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<b>JUDGES COMMENTS</b>	Some green tomato and floral notes on aroma. Some bitterness, moderate pungency.			
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<b>Tigani</b> "Tigani Frantoio" Karte, SA	Bronze	13.5	0.2	Frantoio
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<b>JUDGES COMMENTS</b>	Olive, grass aroma with peppery pungency.			
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<b>Tigani</b> "Tigani Mediteriano" Karte, SA	Bronze	13	0.1	Lechino
<b>JUDGES COMMENTS</b>	Grassy aroma with mild bitterness and more moderate pungency.			

<b>Kangaroo Paw</b> "Chefs Choice" Virginia, SA	Bronze	13	0.5	FS-17
<b>JUDGES COMMENTS</b>	Nice tomato aroma, some fruit on palate with mild bitterness and pungency.			

<b>Rylstone Olive Press</b> "Rylstone Olive Press" Cudgegong" Rhylstone, NSW	Silver	15	0.2	Barnea, Picual, Arbequina
<b>JUDGES COMMENTS</b>	Fresh fruity nose and palate with nice complexity.			

<b>Tigani</b> "Tigani Chefs Choice" Karte, SA	Bronze	14	0.2	Frantoio, Coranaki, Lechino
<b>JUDGES COMMENTS</b>	Nice fresh oil with light fruity aroma and palate.			

<b>Pukara Estate P/L</b> "Pukara Estate Robust" Hunter Valley, NSW	Bronze	13	0.3	Coratina, Barnea
<b>JUDGES COMMENTS</b>	Sweet aroma although woodiness evident on palate; chilli finish.			

<b>Dash Olives Australia</b> "Organic" Wangara, WA	Bronze	13	0.1	Leccino
<b>JUDGES COMMENTS</b>	Grassy tomato aroma, balanced bitterness and pungency.			

<b>OVERALL CLASS COMMENT</b>	A consistently good class. The best oil was an outstanding oil of the mild style.			
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## Class 6 - Bulk Oil

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
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<b>WKC</b>		11.5	0.3	Coratina, Kalamata, WA Mission
<b>JUDGES COMMENTS</b>	Overripe banana like flavours influence. Buttery palate, but showing some tight pungency on the finish.			

<b>Dash Olives Australia</b> "WA EVOO Company" Wangara, WA	Bronze	13.5	0.4	Frantoio, Hardys Mammoth
<b>JUDGES COMMENTS</b>	Spicy tomato aromas. Acceptable fruit on the nose and palate. Persistent.			

## Class 7 - New Exhibitors

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
Milbrulong Olive Grove Wagga Wagga, NSW	Bronze	14	0.4	Mediterranean
<b>JUDGES COMMENTS</b>	Subtle grassy aroma. Varietal flavours, slight woodiness, lingering chilli finish.			

## Class 8 - Flavoured Oil

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
<b>ORA</b>		12	0.4	Orange
<b>JUDGES COMMENTS</b>	Smells a little chemical-y, eg flavoured soda, although maybe some citrus skin characteristics on palate. Some sweetness on palate.			
<b>Kailis Organic Olive Groves</b> "Dolce" Mt Hawthorn, WA	Bronze	13.5	0.2	Organic Blood Orange, Frantoio, Leccino
<b>JUDGES COMMENTS</b>	Relatively strong citrus note, but a little pungent on finish. Bitter flavour.			
<b>H07</b>		12	0.2	Lime
<b>JUDGES COMMENTS</b>	Lime oil. Herbaceous middle palate, but definite pungency and finish. Bitter flavour.			
<b>203</b>		12	0.2	Organic Limes, Frantoio, Leccino
<b>JUDGES COMMENTS</b>	Fresh lime nose. Quite strong pungency and bitterness which was a bit harsh.			
<b>Dash Olives Australia</b> "Wild Blood" Wangara, WA	Bronze	13	0.2	Paragon Olive Native Blood Lime
<b>JUDGES COMMENTS</b>	Lacking naturalness. Middle palate/bitterness which made the oil finish hard.			
<b>W20 Olives</b> "Fresh Lime Infused" Wagga Wagga, NSW	Bronze	13	0.3	Corregiola Lime Infused
<b>JUDGES COMMENTS</b>	Zesty, reasonable flavour and better balance of flavours. Some bitterness and pungency.			

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<b>Homeleigh Grove</b> "Lemon Myrtle" Hall, NSW	Silver	15	0.1	Lemon Myrtle, Frantoio, Corregiola
<b>JUDGES COMMENTS</b>	Olive characteristics on nose with some citrus notes. Thyme aroma, light pungent finish.			
<b>Kangaroo Paw</b> "Lemon Myrtle" Virginia, SA	Bronze	13	0.5	Lemon Myrtle, FS-17
<b>JUDGES COMMENTS</b>	Citrus aromas dominate, oil/citrus/herb flavours relatively complimentary but less olive characteristics.			
<b>Kangaroo Paw</b> "Mountain Pepper" Virginia, SA	Bronze	13	0.5	Mountain Pepper, FS-17
<b>JUDGES COMMENTS</b>	Strange sweet spiced aroma, cinnamon flavours with some pungency in finish.			
<b>ROS</b>		10	0.2	Rosemary and Garlic
<b>JUDGES COMMENTS</b>	Strong savoury aroma (a bit Chinese 5 spice), with some burnt rubber notes. Little underlying olive characteristics.			
<b>OVERALL CLASS COMMENT</b>	A generally good class of oils. Much improved on previous years which is good to see given the market importance of this sector. Many showed natural flavours with some olive character showing through.			

## Class 9 - Local Exhibitor

EXHIBITOR	MEDAL	SCORE	FFA%	VARIETY
H06		12.5	0.4	Frantoio, Corregiola
<b>JUDGES COMMENTS</b>	Woody olive leaf aroma with larger bitterness and slighter less pepper.			
TB9		12	0.2	
<b>JUDGES COMMENTS</b>	Very ripe fruit aroma with genuine fruitiness on the palate.			
<b>Pialigo Estate</b> Pialligo, ACT	Bronze	13	0.2	Corregiola
<b>JUDGES COMMENTS</b>	Good fruit aroma and flavour with moderate bitterness and high pungency.			
<b>Olevano Olives</b> "Olevano Frantoio" Peelwood, NSW	Bronze	14	0.1	Frantoio
<b>JUDGES COMMENTS</b>	Ripe fruit aroma with very hot chilli palate and late bitterness.			
<b>Homeleigh Grove</b> "Homeleigh Grove Estate" Hall, NSW	Bronze	13	0.2	Frantoio, Corregiola
<b>JUDGES COMMENTS</b>	Sweet apple aroma with lighter character on palate.			
<b>AND</b>		9.0	0.2	
<b>JUDGES COMMENTS</b>	Fermentation character detected.			
<b>OVERALL CLASS COMMENT</b>	Somewhat disappointing given the strength of this class in the past. Perhaps the difficult local growing conditions resulted in the dried/woody astringent characters seen in many of the oils.			

## NOTES

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