

**ROYAL CANBERRA EXTRA VIRGIN OLIVE OIL
COMMITTEE**

Section Head: Mrs Liz Robinson
Chief Steward: Mrs Suzanne Coulton

**ROYAL CANBERRA EXTRA VIRGIN OLIVE OIL
JUDGES**

Chairman of Judges: Mr Richard Gawel
Head Judge: Ms Wendy Ambler
Head Judge: Ms Jayne Bentivoglio
Judge: Mr Sharn Hunkin
Judge: Mr Robert Armstrong
Judge: Mr Bruce Eglinton
Judge: Mrs Margaret Wallington

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Comments from the President

Welcome to our second Extra Virgin Olive Oil Show. We wish all competitors the very best and look forward to some outstanding results. The Society's mission is to promote agriculture through competition and education. The competitive side is about improving our product by comparing it to others and having it assessed by highly qualified judges in an impartial manner.

Our educative goals have been enhanced by the Southern Tablelands Olive Growers Association organising a valuable seminar program. It's a pleasure for our Society to be able to support such initiatives bringing exhibitors together, gets us off our farms and into a social and professional environment that allows us to freely exchange information and find out from each other the best practices in producing quality olive oil.

Thanks to everyone who has been involved in this show, our committee, STOGA, judges, stewards, sponsors and exhibitors. Without passionate volunteers we wouldn't have a show. Well done!
May the best oil win!

Dennis W Algie

PRESIDENT Royal National Capital Agricultural Society

Comments from the Chairman of Judges

Once again it was a pleasure to be invited to Chair the Royal Canberra Extra Virgin Olive Oil Show. Firstly I must thank the judges who worked extremely well together to achieve the common goal of finding the outstanding oils of the show. And some excellent oils were discovered.

Overall the standard of all the classes was improved over the 2002 Show. In particular it was pleasing to see only a small handful of oils displaying defects. In particular, the incidence of rancidity was significantly diminished.

In general, the judging of the show was a challenging experience. This was due to the fact that the oils were of an overall high standard, and for the first time, the full range of oil styles were strongly represented throughout the Show. In particular, there was a number of riper fruitier oils which showed the requisite level of freshness to be considered as good examples of the style.

What a great result for the local industry to have the Champion Oil of Show Trophy taken out by an exhibitor from the Southern Tablelands. The producer of the oil was one of the judges, however it must be stressed that at no point throughout the judging did the judge assess his own oil or did the judge have any influence on the opinions and outcomes of the judges who were allocated to judge the class containing the winning oil. Strictly prohibiting exhibitors to influence the outcome of their oils is one of the basic tenets of this olive oil show. I commend the Chief Steward, Suzanne Coulton in ensuring the strict adherence to this important policy. Congratulations to the winning exhibitor Robert Armstrong and to the region in general. I would also like to warmly congratulate the other winning exhibitors. There were some outstanding oils representing a wide range of olive varieties and regions.

Another wonderful outcome of this year's show was the large amount of media interest that was attracted. There were prominent newspaper articles, radio interviews and peak hour television coverage. Such is the nature of olive oil shows. They not only foster the improvement of olive oil quality, they also help promote the Australian Olive Oil Industry. A job well done by all.

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 and this was the only identification used for testing and tasting bottles.

There were three steps in the judging process.

1. A sample of each entry was sent to the NSW Agriculture Diagnostic and Analytical Services Centre for analysis of its Free Fatty Acid (expressed as % of oleic acid), which was not to exceed 0.8%.

All exhibits tested below 0.8% FFA. Before judging, each entry was decanted into clean 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.

2. 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 had made his own independent assessment of the oils. He compared the results from the other panels to ensure across class consistency.

3. Another tasting of all gold medal oils was conducted to determine the Best Oil of the Show and the Best Local Exhibit.

All gold medal oils were eligible for the award of Best Oil of Show. All the judges 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 the 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. In the event of a tie, the one with the highest number of first ratings is awarded the Best Oil of Show. In the further event of a tie, the Chairperson would have a casting vote.

Trophies

Champion Oil of Show

Trophy & Sash Presented by Southern Tablelands Olive Growers' Association

**Won By: Robert Armstrong
Olevano**

Best Oil in Class 7 - Local Exhibitor

Trophy & Sash Presented by Hall Rural Centre

**Won By: Robert Armstrong
Olevano**

Class 1 Small Volume Bottled

Top Score Ribbon

Point Pass Fine Olive Oils 16.0 Points
Hahndorf First Run

Silver Medal

Point Pass Fine Olive Oils 16.0 Points
Hahndorf First Run

Bronze Medal

Abilene Grove 14.0 Points

Abilene Grove 13.5 Points

Class 2 Commercial Small Volume Bottled

Top Score Ribbon

Concotton Farm 17.0
Points
Concotton Full Bodied

Gold Medal

Concotton Farm 17.0
Points
Concotton Full Bodied

Silver Medal

Concotton Farm 15.0
Points
Concotton Mild

Bronze Medal

Beverley Hill Farm 13.0 Points
Beaming Hill

Concotton Farm 13.0
Points
Concotton Fruity Medium Bodied

Class 3 Commercial Large Volume Bottled

Top Score Ribbon

Cobram Estate Pty Ltd 17.5
Points
Cobram Estate Murray Valley Blend

Gold Medal

Cobram Estate Pty Ltd 17.5
Points
Cobram Estate Murray Valley Blend

Silver Medal

Olea Australis Limited 15.5
Points
Dandaragan Estate
Domestic Delicate

Victorian Olive Groves 15.0
Points
Harvest Blend

Bronze Medal

Larenta Olives 14.5 Points
Larenta

2003 Extra Virgin Olive Oil Show

Andrew Konowalous NJ01

14.0 Points

Njoi Blue 2003

Maroudas Olives

13.5

Points

Maroudas

2003 Extra Virgin Olive Oil Show

Olea Australis Limited	13.5
Points	
Dandaragan Estate	
Domestic Chef's Choice	
Cobram Estate Pty Ltd	13.5
Points	
Cobram Estate Nevadillo Gold	
Victorian Olive Groves	13.0
Points	
Black Harvest Manzanillo	
Olea Australis Limited	13.0
Points	
Dandaragan Estate	
Domestic Fruity	
Victorian Olive Groves	13.0
Points	
Early Harvest Frantoio	
Olea Australis Limited	13.0
Points	
Dandaragan Estate	
Domestic Robust	
Domenic's Barossa Valley Olive Oil	13.0 Points
Synergy	
Domenic's Barossa Valley Olive Oil	13.0 Points
Vat Number One	

Class 4 Bulk Oil

Top Score Ribbon

Olea Australis Limited	17.0
Points	
Dandaragan Estate	
Bulk Chef's Choice	

Gold Medal

2003 Extra Virgin Olive Oil Show

Olea Australis Limited

17.0

Points

Dandaragan Estate

Bulk Chef's Choice

Silver Medal

Olea Australis Limited 16.0

Points

Dandaragan Estate

Bulk Robust

Riverina Olive Grove 15.0 Points

Impressions

Bronze Medal

Olea Australis Limited 14.0

Points

Bulk Delicate

Olea Australis Limited 13.0

Points

Bulk Fruity

Class 5 New Exhibitors

Top Score Ribbon

O-Live Extra Virgin Olive Oil 18.0 Points

O-Live

Gold Medal

O-Live Extra Virgin Olive Oil 18.0 Points

O-Live

Silver Medal

O-Live Extra Virgin Olive Oil 15.0 Points

O-Live

Bronze Medal

Pukara Estate 13.0 Points

Pukara Estate 2003 Premium EVOO

Class 6 Flavoured Oil.

Top Score Ribbon

2003 Extra Virgin Olive Oil Show

Hunter Olive Co-operative Ltd
Lemon Press

16.0 Points

Silver Medal

Hunter Olive Co-operative Ltd 16.0 Points
Lemon Press

Victorian Olive Groves 15.0
Points
Harvest Blend May

Bronze Medal

Cobram Estate Pty Ltd 14.0
Points
Cobram Estate Citron

Class 7 Local Exhibitor

Top Score Ribbon

Robert Armstrong 18.5 Points
Olevano

Gold Medal

Robert Armstrong 18.5 Points
Olevano

Bronze Medal

Robert Armstrong 13.0 Points
Olevano - Leccino

2003 Extra Virgin Olive Oil Show

Class 1 Small Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA %	VARIETY
Abilene Grove Orange NSW	Bronze	13.5	0.14	Wagga Verdale Fruity
CHAIRMANS COMMENTS	Gum nut aroma, good flavour, grassy, strong bitterness and late strong pungency.			
SM1		12.0	0.44	Manzanillo
CHAIRMANS COMMENTS	Grassy, hay, spicy nose, moderate flavour with firm bitterness and pungency.			
Abilene Grove Orange NSW	Bronze	14.0	0.09	Volos Deucate
CHAIRMANS COMMENTS	Green tomato aromas, lighter flavour, sweeter and more buttery with a moderate pepper finish.			
Point Pass Fine Olive Oils Hahndorf First Run Coromandel Valley SA	Silver	16.0	0.14	Frantoio
CHAIRMANS COMMENTS	Intense herbal nose with light maltyness. Very good flavour. Moderate bitterness and pungency that builds on the finish. Strong support from the Chairman.			
03-4		12.5	0.22	Corregiola
CHAIRMANS COMMENTS	Herbal aromas with moderate sweeter flavours, unbalanced with very strong bitterness.			
OVERALL COMMENT	CLASS	Fairly consistent class. The best oil showed good flavour and balance.		

Class 2 Commercial Small Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA %	VARIETY
Concotton Farm Concotton Milo Brookton WA	Silver	15.0	0.23	
CHAIRMANS COMMENTS	Mild sweet fragrant oil, good sweet fruit with a light bitterness and pepper. Well balanced.			

2003 Extra Virgin Olive Oil Show

Concotton Farm Full Bodied Brookton WA	Gold	17.0	0.18	
CHAIRMANS COMMENTS	Very complex nose, herbaceous with sweeter tropical notes. Palate showed excellent balance with complex grassy flavours and a moderate bitterness and pungency.			
Beverley Hill Farm Beaming Hill Beverley WA	Bronze	13.0	0.32	Frantoio, Barnea Blend
CHAIRMANS COMMENTS	Light appley and grassy aromas, similar flavours with a light mealy finish. Mild bitterness and pungency.			
C2C		12.0	0.13	
CHAIRMANS COMMENTS	Lifted ripe fruit aroma. Ripe tropical fruit flavours with a mild finish.			
AAA		12.5	0.19	
CHAIRMANS COMMENTS	Unusual aniseed aroma, light to moderate fruity flavours, with a light pungent and buttery finish.			
K04		11.5	0.34	Frantoio, Corregiola, Nevadillo Blanco, Manzanillo
CHAIRMANS COMMENTS	Light appley nose light mealy flavours. Palate lacked definition. Overall a soft buttery oil.			
Concotton Farm Fruity Medium Bodied Brookton WA	Bronze	13.0	0.20	
CHAIRMANS COMMENTS	Dried herb and hay aroma. Both aroma and flavour are light. Moderate pungency on finish.			
TES		11.0	0.20	Wild
CHAIRMANS COMMENTS	Very unusual nose, light eucalyptus aroma. Palate is riper in style and has a light pungency and bitterness.			
OVERALL COMMENT	CLASS	Interesting class that showed some unusual flavour profiles. The best oils were mild but showed good flavour and balance.		

2003 Extra Virgin Olive Oil Show

Class 3 Commercial Large Volume Bottled

EXHIBITOR	MEDAL	SCORE	FFA %	VARIETY
RED		12.0	0.23	
CHAIRMAN'S COMMENTS	Good aroma of green tomato, palate is less flavoursome showing light bitterness and pungency.			
RBL		12.5	0.15	Barnea, Manz, Picual
CHAIRMAN'S COMMENTS	Light apple aromas followed by soft flavours. Finished with a moderate pungency.			
Olea Australis Limited Dandaragan Estate Domestic Chef's Choice Perth WA	Bronze	13.5	0.15	
CHAIRMAN'S COMMENTS	Light ripe aromas and flavours finished with a buttery sweet fruit and rather bitter finish.			
TMV		11	0.34	
CHAIRMAN'S COMMENTS	Light grassy and hay nose, moderate flavours but lacked fresh edge.			
Larenta Olives Larenta Cloisters Square WA	Bronze	14.5	0.09	Picual
CHAIRMAN'S COMMENTS	Strong grassy tomato nose, good flavour and length complemented with a tight pungency.			
Maroudas Olives Madouras Thebarton SA	Bronze	13.5	0.15	Mediterranean Koroneiki
CHAIRMAN'S COMMENTS	Unusual nose, malty and caramel, good flavour showing sweeter fruit and a moderate late pungency.			
Olea Australis Limited Dandaragan Estate Domestic Delicate Perth WA	Silver	15.5	0.23	
CHAIRMAN'S COMMENTS	Good fresh ripe apple aromas and flavours, finishes with a light bitterness and higher pungency. A good example of a delicate style.			
AOF		<10.0	0.19	
CHAIRMAN'S COMMENTS	Fustiness and rancidity detected.			

2003 Extra Virgin Olive Oil Show

Cobram Estate Pty Ltd Murray Valley Blend Clayton North VIC	Gold	17.5	0.15	
CHAIRMANS COMMENTS	Good aroma of herbs and green banana, moderate flavours that built together with a chilli like pungency and firm bitterness. A feature of this oil was its outstanding length of flavour.			
Victorian Olive Groves Black Harvest Manzanillo Bendigo VIC	Bronze	13.0	0.29	
CHAIRMANS COMMENTS	Very ripe apple aroma and flavour. A sweet oil with good fruit and a moderate bitterness and pungency.			
Olea Australis Limited Dandaragan Estate Domestic Fruity Perth WA	Bronze	13.0	0.22	
CHAIRMANS COMMENTS	Lifted grassy and fruity aromas. Sweet palate of moderate intensity matched with moderate pungency and bitterness. Good length.			
F52		12	0.23	Blend
CHAIRMANS COMMENTS	Hay nose with some green herbal flavours. Palate of average intensity with a strong bitter finish.			
HSB		<10	0.38	Blend Mainly Tuscan Varieties
CHAIRMANS COMMENTS	Rancidity and fustiness detected.			
Cobram Estate Pty Ltd Nevadillo Gold Clayton North VIC	Bronze	13.5	0.31	Nevadillo Blanco
CHAIRMANS COMMENTS	Fresh tomato aroma, sweeter tropical fruit on palate, moderate flavours that build, firm bitterness and a chilli light pungency. Distinctive Spanish style.			
Victorian Olive Groves Harvest Blend Bendigo VIC	Silver	15.0	0.21	
CHAIRMANS COMMENTS	Good grassy and spicy aromas, moderate herbal flavours with a light sweet buttery finish and a firm bitterness.			
Victorian Olive Groves Early Harvest Frantoio Bendigo VIC	Bronze	13.0	0.26	

2003 Extra Virgin Olive Oil Show

CHAIRMANS COMMENTS	Spiced apple aroma, some herbal and spicy flavours, rather bitter and pungent on finish.
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2003 Extra Virgin Olive Oil Show

Andrew Konowalous NJ01 Subiaco WA	Bronze	14.0	0.40	
CHAIRMANS COMMENTS	Floral and sweet apple aromas with an artichoke and floral flavours. Good length with light to moderate bitterness and pungency.			

Olea Australis Limited Dandaragan Estate Domestic Robusts Perth WA	Bronze	13.0	0.18	
CHAIRMANS COMMENTS	Moderate hay aromas and a lighter hay like flavour. Finishes with a moderate to high bitterness and pungency.			

Domenic's Barossa Valley Olive Oil Synergy Angaston SA	Bronze	13.0	0.25	Mixed
CHAIRMANS COMMENTS	Ripe tropical fruit throughout, good flavour but finishes with a light butteriness.			

Domenic's Barossa Valley Olive Oil Vat Number One Angaston SA	Bronze	13.0	0.19	Mixed
CHAIRMANS COMMENTS	Ripe fruit on nose with a more herbal flavour. Strong pungent finish.			

OVERALL COMMENT	CLASS	Very diverse class in terms of style and overall quality. The better oils showed freshness and good flavour.		
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Class 4 Bulk Oil

EXHIBITOR	MEDAL	SCORE	FFA %	VARIETY
Olea Australis Limited Dandaragan Estate Bulk Robust Perth WA	Silver	16.0	0.23	
CHAIRMANS COMMENTS	Light grassy aroma but stronger distinct flavour matched with a firm bitterness.			
Riverina Olive Grove Impressions Wagga NSW	Silver	15.0	0.26	Manzanillo

2003 Extra Virgin Olive Oil Show

CHAIRMANS COMMENTS	Fresh herbaceous and formic nose, palate is riper with good nectarine like flavour, finishes with a strong bitterness.			
Olea Australis Limited Dandaragan Estate Bulk Fruity Perth WA	Bronze	13.0	0.23	
CHAIRMANS COMMENTS	Good fruit salad like aroma, lighter fruity palate which finished with a strong bitterness.			
Olea Australis Limited Dandaragan Estate Chefs Choice Perth WA	Gold	17.0	0.10	
CHAIRMANS COMMENTS	Strong tropical fruit and red tomato aromas. The oil had firm flavours that were quite ripe which were complimented by a light bitterness and pungency.			
Olea Australis Limited Dandaragan Estate Bulk Delicate Perth WA	Bronze	14.0	0.22	
CHAIRMANS COMMENTS	Fresh apples on nose, sweet fragrant fruity palate which finished a little short. A lightly pungent oil.			
OVERALL CLASS COMMENT	A very strong bulk class with clean fresh flavoursome oils.			

Class 5 New Exhibitors

EXHIBITOR	MEDAL	SCORE	FFA %	VARIETY
O-Live Extra Virgin Olive Oil (Cowra Olives Pty Ltd) Grenfell NSW	Gold	18.0	0.15	Nevadillo Blanco
CHAIRMANS COMMENTS	Very fresh and lifted green tomato nose. Powerful flavours which appeared riper than the nose would suggest. Rather high bitterness but there was ample fruit to support.			
Pukara Estate 2005 Premium EVOO Denman NSW	Bronze	13.0	0.23	
CHAIRMANS COMMENTS	A rather subdued nose but the flavours were sweet and more pronounced. Finished with a light mealy flavour and soft pungency.			

2003 Extra Virgin Olive Oil Show

O-Live Extra Virgin Olive Oil (Cowra Olives Pty Ltd) Grenfell NSW	Silver	15.0	0.26	Manzanillo
CHAIRMANS COMMENTS	Good tropical and green banana nose, sound sweet fruitiness with a solid bitterness and pungency.			

OLP		10.0	0.24	Paragon
CHAIRMANS COMMENTS	Light banana aroma with sweet flavours and moderate bitterness, however the oil displayed a light nutty character.			

OVERALL COMMENT	CLASS	A very diverse class, the best oil was a standout due to its intense varietal character and overall freshness and lift.		
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Class 6 Flavoured Oil

EXHIBITOR	MEDAL	SCORE	FFA %	VARIETY
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FFF		12.0	0.23	Lemon
CHAIRMANS COMMENTS	Big citrus aromas and flavours, however it seemed a little disjointed. Good pungency suggesting an underlying clean fresh oil.			

Hunter Olive Co-operative Ltd Lemon Press Muswellbrook NSW	Silver	16.0	0.33	Lemons Pressed with Olives
CHAIRMANS COMMENTS	Lemon and lime aromas that melded well with the olive oil. Good freshness.			

GGG		11.0	0.23	Garlic
CHAIRMANS COMMENTS	The oil was characterised by excessively strong garlic character that swamped the underlying olive oil.			

Cobram Estate Pty Ltd Citron Clayton North VIC	Bronze	14.0	0.44	
CHAIRMANS COMMENTS	Firm lemon aromas and flavours, however they appear slightly artificial on the palate.			

2003 Extra Virgin Olive Oil Show

Victorian Olive Groves Harvest Blend May Bendigo VIC	Silver	15.0	0.21	Mandarin
CHAIRMANS COMMENTS	Unusual and distinctive mandarin flavour. A feature of the oil was its fresh oil character and tight pungent finish.			

OVERALL COMMENT	CLASS	A good class, most oils still showed an underlying olive oil character and the better ones had good integration of infused flavour with the oil.		
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Class 7 Local Exhibitor

EXHIBITOR	MEDAL	SCORE	FFA %	VARIETY
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SF1		10.0	0.13	Frantoio
CHAIRMANS COMMENTS	Riper aromas on nose of good intensity. The palate however was dominated by a harsh bitterness.			

197		12.5	0.14	Nevadillo Blanco
CHAIRMANS COMMENTS	Good aromas of green banana with a avocado like flavour. The palate was dominated by an unpleasant bitterness.			

Robert Armstrong Crookwell NSW	Bronze	13.0	0.11	Leccino
CHAIRMANS COMMENTS	Spicy herbal nose, dried herbs and a light buttery palate which finished with firm bitterness and pungency.			

Robert Armstrong Olevano Crookwell NSW	Gold	18.5	0.12	Hardy's Mammoth Frantoio Barnea
CHAIRMANS COMMENTS	Intense green banana aromas and flavours, much riper on the palate with ripe nectarines. A feature of the oil was its freshness in light of its very ripe style. Intense long lasting flavours was matched with a late pungency and bitterness. Very persistent flavours.			

OVERALL COMMENT	CLASS	A significant improvement over this same class in 2002. The best oil was a stand out example of a late harvest style.		
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