

Exhibition Park in Canberra, Flemington Road Mitchell ACT 2911

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**2008 Royal
Canberra Extra Virgin
Olive Oil Show**

Media release

Thursday 4 September 2008

Extra Virgin Olive Oil at its best!

- WHAT:** 2008 Royal Canberra Extra Virgin Olive Oil Show
- WHERE:** Exhibition Park in Canberra, Flemington Road - Building D
- WHEN:** 6 September 2008, 10am – 12pm
- WHY:** To ensure and select the finest quality of Extra Virgin Olive Oils in Australia.

Extra Virgin Olive Oil is made from olives crushed soon after harvest and processed without the use of excessive heat ensuring that flavour, aroma and health benefits from the olive is maintained. To make the grade of Extra Virgin, the oil must be free from defects with a free acidity level no more than 0.8%. To receive a medal the oil must have balanced flavour and aroma.

With these tough specifications, 28 companies have entered 67 oils for judging in the 2008 Royal Canberra Extra Virgin Olive Oil Show.

The Judging panel comprises of 13 experienced Australian oil producers and tasters, including Chairperson Richard Gawel – Head of AOA organoleptic panel, Nelson Quinn – Vice President of the Australian Olive Association, Jayne Bentivoglio and Robert Armstrong.

Media is welcome to attend the judging on Saturday 6 September 2008 from 10am to 12pm. Judges and organisers will be available for interviews. Please note not to wear strong fragrances as it interferes with the aroma of the oils.

The Presentation Dinner for this event will be held on Saturday 20 September at The Abbey Function Centre – Gold Creek starting at 7pm. Award winning regional wines and extra virgin olive oil will be served along with a 6 course menu that has been designed to match some of the winning oils.

Visit www.rncas.org.au for more information.

Please contact Suzanne Coulton, Olive Oil Event Organiser on 0415 401 541 for more information.

