



WA OLIVE AWARDS

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RESULTS  
BOOKLET

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2024



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And supported by the following Major Sponsors:



## Comments from the Chief Steward

I am again honoured to have served as Chief Steward for this year's WA Olive Awards. I extend my thanks to the WA Olive Council for the opportunity, and the 29 entrants who have supported the Competition this year.

In contrast to downward trends for many olive shows nationally and internationally, we saw a small increase in entry numbers this year, from 58 to 63. Our entries consisted of 53 EVOO's and 10 flavoured oils, with 13 oils earning Gold or Premium Gold medals. The percentage of overall medals awarded was also up, showcasing remarkable quality.

Some statistics on medals awarded are displayed in the table below:

Medal	Number	% of entries 2024	% of entries 2023
Premium Gold	7	11.1%	6.9%
Gold	6	9.5%	12.1%
Silver	35	55.6%	44.8%
Bronze	10	15.8%	25.9%
<b>Total</b>	<b>58</b>	<b>92.0%</b>	<b>89.7%</b>

All entrants and winners should be congratulated for a job very well done.

Much of the success of the WA Olive Awards is owed to our dedicated judges, including several enthusiastic EVOO tasters who have graduated from Associate (trainee) judges to full judge status following their successful training this year.

As always, Isabella Okis, our Moderator of Judges dedicated a huge amount of time and effort into the mentoring and training of the judges throughout the year. Olives WA is very proud to acknowledge Isabella's dedication to the WA olive industry by awarding her with life membership at this year's Awards Night.

We must thank our generous sponsors;

- The NSW Department of Primary Industries has been our chosen service for chemical testing of EVOO entries. We welcome them back as Major Sponsor.
- We thank the Australian Olive Association for their continued sponsorship of the judges' training this year which enables us to provide valuable (free) tasting workshops to recruit and train our pool of judges.
- The Label Factory has returned as a Major Sponsor in 2024. We look forward to working with them again to supply the winners' medallion stickers to promote their hard-earned awards.
- New Supporting Partner, Buy West Eat Best has joined the sponsor cohort this year. Olives WA has been a proud member of the Buy West Eat Best program for several years. This has been a valuable addition to our tools for increasing community awareness of our amazing local WA olive products.
- We thank our returning Trophy Sponsors; Olivo Bello, Tarralea Grove, and Chapman River Olives for their continued support.

We welcome feedback and engagement from all producers to ensure the success of these Awards and Olives WA, as the industry association representing WA growers.

If you have any queries or suggestions, please don't hesitate to contact me. Congratulations once again to all winners, and on behalf of the WA Olive Council, we wish you a successful season ahead.

Warm regards,

Ellen Slobe  
Chief Steward  
Tel : 0411 293 398  
Email : [entries@oliveswa.com.au](mailto:entries@oliveswa.com.au)

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## **Comments from the Moderator of Judges**

I would like to offer my thanks to the WA Olive Council for giving me the privilege of training the WA Olive Awards EVOO Judging Panel.

Again, it has been a difficult year with floods in the eastern part of Australia and extremely hot conditions here and in South Australia. This does impact on the trees with sunburned trees resulting in dry fruit causing difficulties during processing. More water is often required to be added to the paste which can affect the quality, which appears to be reflected in elevated peroxide values in some entries.

The average FFA this year was 0.3. Seventeen of the 52 entries had peroxide value greater than 10. Eleven entries had high polyphenol levels with the rest having average values. We also had 10 entries of flavoured oils, which were all quite delicious.

Although we had a hot summer, the quality of the majority of EVOO's was of a high standard.

This has been our first season training and judging using red glasses, as recommended by the International Olive Oil Council. Thank you to Father Herbert from New Norcia and Olives WA for covering the cost of the glasses.

In March of this year, we held a training session at the York Olive Oil Company. Arnaud and Jenny explained the crushing process in extracting oil from the olives.

In July, the Australian International Olive Awards Head Judge, Mrs. Helen Taylor, spoke about the Picual olive cultivar at our oil training session in New Norcia. Thank you to Helen for visiting us, and to Fr. John Herbert for allowing us the use of the facilities at New Norcia. The kitchen staff provided us with a beautiful lunch.

Looking ahead, the good news is that Spain, Greece, Turkey and Tunisia have had bumper crop this season. Hopefully, our next season will follow suit.

Many thanks to our Chief Steward, Ellen Slobe, and her husband Quentin, for their organisation of the judging event this year.

A huge thank you to our panel of Judges who were willing to give up their weekends for training and judging. We are fortunate to have this wonderful group of people who are always open to learning and helping out in judging activities.

Finally, congratulations to our growers and our medal winners.

Best wishes,  
Isabella Okis

## How The Oils Were Judged

### Overview

All entries were received by the Chief Steward and were treated with complete confidentiality until the results were announced.

The judging process consisted of three steps:

- 1. Chemical testing\***: for (i) % Free Fatty Acid (%FFA) which is an indicator of good grove and processing practices, (ii) peroxide value (PV) which relates to storage of the oil and its shelf life, (iii) UV absorbance which relates to an oil's state of preservation from oxidisation and (iv) level of polyphenols – which is an indicator of the intensity of an oil's taste or style, ie. delicate, medium, or robust. **Shown as 'D', 'M', or 'R' in the results pages.**
- 2. Organoleptic (sensory) assessment:** using the Australian Olive Association's (AOA's) 100 point Sensory (Aroma and Palate) scoring system, awarding premium gold medals to those oils scored 90 points and above, gold medals to those oils that scored 86 points to 89 points, silver medals to those scoring 76 to 85 points, and bronze to those scoring 65 to 75 points.
- 3. A second Organoleptic assessment** of those oils that scored a gold medal in Step 2, to determine the Best Boutique Oil, Best Flavoured Oil, Best WA Oil & Best Oil of the Show.

*\*Flavoured oils do not undergo chemical testing.*

### Judges and Judging Panels

The final arbiter of the results was Isabella Okis, one of Western Australia's most experienced olive oil judges and tasters. A key role for Isabelle was to ensure consistency across the 3 judging panels, while ensuring relativity with judging panels elsewhere in Australia.

The 10 trained judges were volunteers drawn from tasters who have attended recognised olive oil tasting courses (often at their own expense), and who meet regularly to hone their tasting skills. The judges were assigned to one of 3 tasting panels, with each panel totalling at least three experienced judges. Each panel judged a total of up to 18 oils on the first judging day. Two panels assessed flavoured oils on the second day of judging.

A review panel of 4 judges reassessed several oils to confirm their scores; or ascertain whether any required promotion or demotion after their initial assessment.

As several judges had oils entered into the Competition, their entries were allocated to the panels in a manner that ensured a judge wouldn't be assessing his/her own oil.

### The Judging Steps In Detail

#### Step 1: Chemical Analysis

A 100ml sample of each entry in Classes 1 to 4 was sent to NSW Department of Primary Industries (DPI) for:

- 1. Analysis of its Free Fatty Acid* (expressed as a % of oleic acid), which should not exceed the international standard of 0.8%. There was 1 oil withdrawn following FFA testing.



2. *Analysis of Peroxide Value* (expressed as milliequivalent of peroxide oxygen per kg of oil) which should not exceed the standard of 20 mEq/kg of oil. This test measures the active oxygen in the oil, and the potential to go rancid.
3. *Analysis of UV Absorbance* which should not exceed the following extinction coefficients:  
DeltaK no greater than 0.01, 270 nm no greater than 0.22 & 232 nm no greater than 2.5  
This test measures changes in the structure of fatty acids, something which occurs during ageing or heating of oil.
4. *Determination of the Polyphenol level* (expressed as mg of caffeic acid per kg of oil or ppm [parts per million]). The main use of this test is to enable the oils to be presented to the judges in ascending order of taste intensity. This helps maintain the sensitivity of a judge's palate.  
  
The test is also used to broadly classify an oil's style as 'delicate', 'medium' or 'robust'. Using the AOIA (Australian International Olive Awards) standards; a delicate oil is below 150, medium between 150 & 300, and robust is typically above 300.

Only some of the chemical test results are displayed in this booklet and a comprehensive report is supplied to each entrant regarding their individual test results.

## **Step 2: Sensory Assessment**

1. Samples of oil received from each entrant were decanted into red glass olive oil tasting cups, and identified by a code number known only to the Chief Steward.
2. The oils were presented to each judging panel in blocks of 4 in ascending order of flavour intensity, based on the oil's polyphenol value.
3. The individual judges assessed each oil in the blocks allocated to their panel. Each panel then discussed the individual judge's scores and reached a consensus as to the final score, fault (if any), and description of the oil. An oil was often re-tasted more than once to reach a conclusion by the panel.

The Moderator of Judges was available to assist the panels in their deliberations and confirm panel decisions. Once an agreement was reached about an oil's assessment, its score and judges' comments were entered on a summary score sheet. The comments on this sheet are moderated by the Moderator of Judges before inclusion in this booklet.

4. The flavoured oils in Class 5 were assessed separately by 2 Flavoured Oil judging panels.

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### ***The AOA's 100 Point Olive Oil Sensory Scoring System***

The 100-point scoring system includes assessment of the oil's freshness, aroma, and flavour complexity, balance, and aftertaste.

<b>AROMA</b>	good fruit intensity*, balance & absence of faults	35 points
<b>PALATE</b>	good fruit intensity*, balance, complexity & absence of faults	45 points
<b>HARMONY</b>	balance (including bitterness & pungency)*	20 points
<b>SCORE (maximum)</b>		<b>100 points</b>

\*assessed relative to the style of oil, i.e. delicate, medium or robust.

How medals are calculated:

<b>Premium Gold</b>	90 or more
<b>Gold</b>	86 – 89
<b>Silver</b>	76 – 85
<b>Bronze</b>	65-75
<b>No medal</b>	55-64
<b>Defective</b>	<54

### **Step 3: Best Oil Awards**

At the conclusion of judging the 63 entries, the gold medal oils in Classes 1 to 5 were subjected to a blind "taste-off" by all judges working as one panel to determine the Best Boutique Oil of the Show, Best Flavoured Oil of Show, Best Oil of the Show and Best WA Oil of the Show.

The gold medal oils were presented over several rounds, in batches of 2 to 6 oils with new identification codes to remove potential bias. The judges were asked to rank the oils in order of preference. The scores for each group were summed by the Chief Steward to ascertain the major trophy winners.

### **Key for abbreviations in results:**

A:	Aroma
P:	Palate
C:	Complexity
FFA:	Free Fatty Acid



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**Class 1:** Boutique volume, using oil sourced from a single grove: Production volume of oil is 25 litres to 199 litres.

 **Best Boutique Oil of Show**

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Yirri Grove Kalamata Esperance, WA	YIKA	0.2	274	M	93	 Premium Gold	Kalamata	A: Busy, very strong aromas of green tomato, rocket, guava and tobacco leaf. P: Transfer of aromas with smooth, creamy palate. Strong greens gave good bitterness and pepper with complex fruits. C: Well balanced bitterness and pungency and strong fruits. Good lingering finish.
Yirri Grove Barnea Esperance, WA	YIBA	0.1	363	R	92	Premium Gold	Barnea	A: Lovely aromas of artichoke and herbs . P: Aromas carry through with notes of warm spices. Flavours keep building C: Complex, bold and intriguing oil. Multifaceted flavours and long finish.
Meelup Grove Top Dunsborough, WA	3833	0.3	349	R	91	Premium Gold	Frantoio	A: A walk amongst the lemon myrtle trees, with rosemary, mint and eucalypt notes. P: Transfer was powerful and strong. A lovely clean mouthfeel. C: The aroma, palate, bitterness and delayed pungency complimented eachother.
Carabooda EVOO - Solo Manzanillo Carabooda, WA	6033	0.6	348	R	88	Gold	Manzanillo	A: Fresh aromas of zucchini and sorrel leaves, with green apple. P: Aromas transfer with delicious fruits on the palate that linger, leaving the palate feeling fresh. C: A delicate oil with firm bitterness and short, low pungency.
Carabooda EVOO - Solo Frantoio Carabooda, WA	0406	0.5	206	M	86	Gold	Frantoio	A: Attractive aromas of tropical paw paw and sweet apple. P: Pleasant, smooth creamy flavours transferred from aromas. Bitterness and pungency are good level and balanced. C: Finish was delicate but balanced with a good aftertaste. Complex pleasant, mild oil with warm lingering finish.
Tarralea Grove Barouni Jarrahdale, WA	TGJ2	0.3	179	M	80	Silver	Barouni	A: Tomato with herbaceous notes and vine leaves. P: Complex fruits transfees well from the nose. The palate is left feeling clean, smooth. C: A nice bold balanced finish, with persistence.
Seaview Ridge Nevadillo Lancelin, WA	SVRB1	0.1	259	M	79	Silver	Nevadillo	A: Mild, complex aromas of green herb, oregano, lemon citrus. P: Good, true transfer of aroma to palate in a soft mouthfeel oil which develops complexity. C: Well balanced, with mild, late warm pepper finish.

**Class 1 continued :** Boutique volume, using oil sourced from a single grove: Production volume of oil is 25 litres to 199 litres.

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Tarralea Grove Verdale/Ascolana Jarrahdale, WA	TGJ4	0.3	271	M	78	Silver	Verdale Ascolana	A: Strong aromas of rocket and herbs, fresh grass and artichoke. P: Wonderful transfer with lots of fruit coming through and firm and bold bitterness and pungency. C: Good balance and complexity.
Tarralea Grove Special Blend Jarrahdale, WA	TGJ5	0.3	221	M	78	Silver	Ascolana Verdale Barouni & Hojiblanca	A: Aroma of oregano, thyme, grass and green tomato. P: Herbaceous on the palate with notes of cayenne pepper. Good, delayed bitterness and pungency. C: Complex and long-lasting on the palate.
Seaview Ridge Manzanillo Lancelin, WA	SVRM2	0.5	318	R	76	Silver	Manzanillo	A: Rich, fresh pine and citrus aromas. P: Good transfer to the palate with the citrus fruits dominating pleasantly in a creamy oil. C: Early, firm bitterness and late pungency that persists. Well matched and balanced.
Meelup Grove Lower Dunsborough, WA	6967	0.2	352	R	76	Silver	Frantoio	A: Pleasant mild aroma of herbs and fruitiness. P: Good transfer to palate in a creamy oil with low fruitiness and high, latent pungency and bitterness. C: This oil needs some settling time to lower bitterness and pungency.
Yirri Grove Frantoio Esperance, WA	YIFR	0.2	472	R	76	Silver	Frantoio	A: Herbaceous green leaf and sweet apple aromas. P: Persistent, balanced bitterness and late pungency with a persistent, chilli finish. C: Pleasant oil with good mouthfeel, medium aroma, flavour and complexity.
Tarralea Grove Volos/Barouni Jarrahdale, WA	TGJ3	0.3	224	M	74	Bronze	Volos Barouni	A: Aromas of green tomato, grass and herbs. P: Clean, smooth and pleasant in mouth C: Low bitterness and pungency.
Harvest 6006 - North Perth Primary School Perth, WA	6006	0.4	177	M	74	Bronze	unknown	A: Distinct complex tropical and vegetable aroma that develops an earthiness. P: Mild transfer to palate with a creamy mouthfeel. C: Late pepperiness and pungency with a delicate finish.

**Class 1 continued :** Boutique volume, using oil sourced from a single grove: Production volume of oil is 25 litres to 199 litres.

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
	ETCM	0.1	305	M/R	56			A: Weak aroma of strong aged kale. Slightly oily and burnt or smokey. P: Palate reflects aromas. Very bitter and thick on palate. C: Lingering bitterness is same as aroma.
	2009	1.2	148	D/M	49			Ineligible

**Class 2** : Commercial volume, using oil sourced from a single grove: Production volume of oil is 200 litres to 4,999 litres.



**Best Oil of Show**



**Best WA Oil of Show**

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Leontyna Black Label Mornington, VIC	BL01	0.2	301	M/R	94	 Premium Gold	Pical	A: Lovely aromas of green grass, green tomato, and green fruits. P: Excellent transfer of aromas with green fruit flavours building on the palate. Firm bitterness and pungency. C: A harmonious finish with a long persistence which leaves the mouth feeling clean and fresh. A smooth and complex oil.
Guinea Grove Farm - Fruity Leccino Gingin, WA	C3V6	0.1	172	M	92	 Premium Gold	Leccino	A: Good strong fresh aromas with a hint of grass and sweet, fresh vegetables and fruits. P: Transfers well on a fresh palate. Complex fruits linger on the palate with a clean mouthfeel. Good levels of bitterness & pungency. C: This is an oil where flavours build to become a complex, divine oil. An outstanding oil with a harmonious finish with long persistence. .
Third Pillar Boyup Brook & Balingup, WA	PED5	0.1	257	M	91	Premium Gold	Kalamata Leccino	A: Green grassy aromas of radicchio, bitter leaves with chilli notes. P: Good flavour transfer with the warm chilli complimenting the bitter leaves. Smooth, clean mouth. Bitter herbs and pungency come through. C: Long balanced finish with bitterness and pungency and herbs. A very complex oil.
Wild Olive Farm Certified Organic Extra Virgin Olive Oil Denmark, WA	1240	0.2	541	R	91	Premium Gold	Unknown	A: Artichoke, green tomato, all things dark green. Fresh and appealing. P: Transfer was good with delicious fruits and cayenne pepper notes comes through. Pleasant levels of bitterness and pungency that fit with fruits. C: Finish was harmonious with persistence. Complex balanced and extremely good oil. An interesting finish.
Rylstone Olive Press Limited Edition Frantoio Rylstone, NSW, NSW	SOP16	0.1	165	D/M	89	Gold	Frantoio	A: Delicious aromas of tomato, citrus and pome fruits. Fresh and zesty. P: Fruity and fresh on the palate with herbs and passionfruit. C: A lovely delicate, complex oil, balanced with mild bitterness and pungency.
Olio Bello Romanza Cowaramup, WA	6103	0.2	209	M	85	Silver	WA Mission Frantoio	A: Floral aromas of mild herbs, spice and apple. P: Mild fruit flavours transfer well with spice notes coming through, and developing herb and vegetable on palate in a smooth oil. C: Bitterness is delightful with olive characteristics, and the pepper is lingering. A well balanced oil.



**Class 2 continued** : Commercial volume, using oil sourced from a single grove: Production volume of oil is 200 litres to 4,999 litres.

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Tarralea Grove Premium Blend Jarrahdale, WA	TGJ1	0.3	233	M	84	Silver	Mission Manzanillo Kalamata & UCI3	A: Mild aroma of olive leaf, green herbs, tomato and a touch of sweetness of apple and fig. P: Oil transfers well to palate with a clean mouthfeel and building fruits. C: Bitterness and late pungency in a well balanced warm finishing oil.
Seaview Ridge Koroneiki Lancelin, WA	SVRK3	0.7	223	M	84	Silver	Koroneiki	A: Tomato and salad leaf with spicy notes and fresh nuts. P: Fruits on palate transfer well from aroma. Good flavours that are building and lasting. A good degree of bitterness and pungency that lingers. C: Complex pleasant oil with smooth finish.
Olio Bello Arbequina Cowaramup, WA	6101	0.1	281	M/R	84	Silver	Arbequina	A: Mild aroma of herb, tomato and vine leaf. P: Great transfer with wonderful flavours on the palate, with spicy notes, soft herbs and tomato. C: Pungency and bitterness balance well in this mild oil, which has a longer warm spice finish.
Tarnagulla Farm Balingup, WA	OLD1	0.1	134	D	84	Silver	Frantoio Kalamata	A: Mild grassy, sorrel and radicchio aromas. P: Nice smooth mouth with bitterness and astringency. Good transfer of complex fruits. Persistent bitterness with some pepper. C: Strong and pleasant, well balanced finish.
Guinea Grove Farm - Corregiola Gingin, WA	26AV	0.2	223	M	82	Silver	Corregiola	A: Complex aromas of apples, apricot and green tomato, green herb, paprika on nose. P: Good transfer to palate with creamy toastiness and tropical notes in a smooth oil. C: Well balanced bitterness and pungency and late pepper warmth that lingers.
Chapman River Olives Geraldton, WA	3003	0.4	274	M	81	Silver	Queen of Spain Coratina	A: Complex tropical passionfruit, melon, ripe pineapple aromas with green herbs. P: Rich fruit on palate with a chilli hint developing. C: Oil is clean and light with well balanced bitterness and a warm persistent pepper finish with a touch of chilli.
Maitland Spring Olives - Manzanillo/Frantoio Beverly, WA	R129	0.7	277	M	81	Silver	Manzanillo Frantoio	A: Green leafy and sweet aromas of salad greens, peach and melons. P: Good transfer of aromas, fresh and green with sweet fruits. Smooth and fresh palate. C: Good, balanced levels of bitterness and pungency that linger well. Interesting and complex.
Rylstone Olive Press Limited Edition Leccino Rylstone, NSW	SEB1	0.1	111	D	80	Silver	Leccino	A: Strong complex bouquet of tomato, herb, grass and artichoke and floral notes. P: Flavour transfers well with a pome fruits developing on palate. C: Balanced and early bitterness and pungency that persists in a creamy oil.

**Class 2 continued** : Commercial volume, using oil sourced from a single grove: Production volume of oil is 200 litres to 4,999 litres.

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Rylstone Olive Press Murrumbidgee Rylstone, NSW	XAV3	0.1	200	M	79	Silver	Frantoio Corregiola Coratina	A: A strong, fresh nose of citrus, artichoke, green beans and herbs. P: Flavours develop on palate with depth, and a smooth, well flavoured mouthfeel. C: A delightful, mild oil with a well balanced flavour on palate. Oil displayed early and delicate bitterness with warm lingering chilli pungency.
Karridale Olive Farm Kalamata Karridale, WA	CURL	0.2	235	M	79	Silver	Kalamata	A: Fresh green leaf aromas of kale and spinach. P: Good transfer of grasses and salad to palate. Strong bitterness and pungency that compliment the fruits, leaving the mouth feeling clean. C: Harmonious oil with a slow, smooth finish.
Guinea Grove Farm - Classic Frantoio Gingin, WA	W57F	0.1	251	M	79	Silver	Frantoio	A: Pleasant aromas of tomato leaf, herbs (oregano), fresh grass, green banana and some floral notes. P: Aromas transferred to palate with fruity melon notes. C: Complex, well balanced oil with lingering finish.
Esslemont Estate 2024 Harvest Toodyay, WA	ESS	0.1	91	D	78	Silver	WA Mission Leccino Frantoio	A: Aroma of fresh green herbs, thyme, olive leaf, apple and citrus, which transferred well to the palate with peashoots and passionfruit. A harmony of flavours. C: Immediate and firm pungency with late bitterness in a mild creamy oil.
Great Southern Groves - PRIMA Mt Barker, WA	PM88	0.2	349	R	78	Silver	Leccino	A: Floral bouquet aromas together with rocket and capsicum. P: Fruits transferred well with added banana and tomato leaf and herbs with mild bitterness and pungency. C: Balanced and complex.
Zeus Olive Oil Eagle Bay, WA	0229	0.2	181	M	77	Silver	Frantoio Zeus	A: Nice aromas of strong green vegetables, artichoke and green apple. P: Aromas transfer well to palate with artichokes and vegetables. Some pungency at back of throat after light bitterness. C: Balanced and complex with lingering bitterness and pungency and a good smooth finish.
Nannup Ridge Olive Oil Nannup, WA	6971	0.2	395	R	76	Silver	Frantoio Mission Leccino & Zeus	A: Spring greens, sweet floral notes on top of fresh herbs. P: Lovely palate with complex flavours and firm bitterness and pungency. C: Well balanced, long lasting oil with a harmonious finish.
Olio Bello Kurunba Cowaramup, WA	6102	0.3	108	D	76	Silver	Corregiola	A: Floral bouquet aroma with herbaceous notes. P: Nice transfer from aroma to palate. Smooth mouthfeel with bitterness and pepper. C: Consistent bitterness and pepper persists.

**Class 2 continued** : Commercial volume, using oil sourced from a single grove: Production volume of oil is 200 litres to 4,999 litres.

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Yirri Grove Blend Esperance, WA	YIBL	0.2	391	R	76	Silver	Manzanillo Barnea Frantoio & Kalamata	A: Floral, herbaceous aromas with green beans and pea shoots. P: Stronger fruits on the palate, with notes of cayenne pepper and a clean, pleasant mouthfeel. C: Balanced bitterness and pungency that was delayed.
Guinea Grove Farm - Picual Gingin, WA	327G	0.2	163	D/M	76	Silver	Picual	A: Complex nose of tropical fruits and apple together with herb notes of tomato leaf and rocket. P: Full flavour transfer to the palate plus spice notes of garam masala and rockmelon. C: Smooth mouth feel with some bitterness and pungency and a short finish. A mild oil, with a great complex aroma.
Redfield Park Blend Gabbadah, WA	RPO1	0.3	462	R	73	Bronze	Coratina Picual	A: Aromas of green fruits and green tea. P/C: Up-front and strong pungency and bitterness that overpowered the fruit somewhat.
Jingilli Reserve Frankland, WA	HL72	0.2	277	M	72	Bronze	Frantoio	A: Aromas of flower garden, mint and oregano. P: Good transfer to palate, with floral notes combining with spice tones that are very complementary. C: A good, balanced finish.
Maitland Spring Olives - Frantoio/Manzanillo Beverley, WA	R130	0.2	340	R	72	Bronze	Frantoio Manzanillo	A: Aromas of green fruits, rocket and herbs. P: Good flavour transfer with black pepper notes. C: Firm bitterness and pungency lingers.
Rylstone Olive Press Cudgegong Rylstone, NSW	MAD2	0.2	152	D/M	65	Bronze	Corregiola Manzanillo Coratina	A: Spring vegetable aromas with cut grass and salad leaves. P: Aroma transfers to palate, especially grassiness. Slight greasiness in mouth. Slow developing bitterness and pungency that lingers well. C: Slow developing bitterness and pungency.

**Class 3** : Commercial volume, using oil sourced from a single grove: Production volume of oil is 5000 litres or more.


Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly- phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
Rokewood Olive Grove Balingup, WA	0506	0.4	286	M/R	86	Gold	Leccino Frantoio Arbajana & Arbequina	A: Lovely aromas of tomato leaf, herbs, grass and green tea. P: Aromas transferred well. P: The fruits are delicious on the palate with white pepper notes. The flavours keep building to a harmonious finish with a delicious aftertaste. C: Well balanced, peppery finish. Overall a quality olive oil.
Great Southern Groves - Tuscan Style Mt Barker, WA	LR88	0.2	382	R	80	Silver	Frantoio Leccino Coratina	A: Fresh and strong aromas of tomato leaf and thyme. P: Pleasant creamy palate; grassy, tomato leaf and tomatoes transfer from aromas. Bitterness and pungency lingered. C: Balanced finish with some persistence.
Regans Ridge Organic Mild & Fruity EVOO Gingin, WA	FR98	0.3	341	R	80	Silver	Koroneiki	A: Fresh aromas of unripened pears and green apple. P: Fruit transferred well with good bitterness and pepper, not overpowering. A dry spice after-taste. C: Balanced oil with good levels of bitterness and pungency. Harmonious and complex.
Jingilli Devine Frankland, WA	YP57	0.2	205	M	80	Silver	Leccino Frantoio	A: Aromas of zucchini flower, green tomato and fresh cut grass. P: Good transfer to the palate of fresh apple and artichoke, up-front bitterness and pungency with complexity. C: Complex and balanced with a lingering finish. A great oil.
Regans Ridge Organic Moore River Blend EVOO Gingin, WA	MR68	0.2	289	M/R	80	Silver	Frantoio Leccino Picual	A: Good aromas of fresh grass and sweet new hay, herbs such as salad greens and sprouts and thyme. P: Strong olive fruits and cut grass flavours with a good, clean mouth feel with quick pepper and bitterness that lasts well. C: Good complexity of flavours. Persistent and balanced. A nice oil.
Koorian 'Golden Fresh' Gingin, WA	KOGF	0.4	289	M/R	73	Bronze	Frantoio	A: Green herb, olive leaf and grasses. P: Aromas transfer truly to palate with immediate, strong bitterness. C: A nice oil with mild, lingering pungency and strong bitterness.
		0.4	98	D	60			A: Oil lacked fresh aroma. P: Delicate oil, low in fruit flavour, low bitterness and pungency. C: No observable defects. A saleable oil, but not sufficient characteristics for medal.
		0.3	126	D	51			A: Overripe barnyard aroma. Bland flavour followed by bitter pungency. Lacked complexity. On the verge of defective.

**Class 4 :** Commercial volume, using oil sourced from more than one grove: Production volume of oil is 200 litres or more.

Award Name Nearest Town to Grove	Entrant's Bottle ID	%FFA	Poly-phenol Level	Style	Score (out of 100)	Award Level	Olive Varieties (up to 3)	Judges' Comments (moderated by Chief Judge)
		0.3	144	D/M	49			A: Muddy sediment detected, possibly due to overripe fruit.

**Class 5: Flavoured oil:** production of oil is 50 litres or more

 **Best Flavoured Oil of Show**

Award Name Nearest Town to Grove	Entrant's Bottle ID	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)
Guinea Grove Farm - Chilli Crush Gingin, WA	43CX	88	 Gold	Chilli	A: Moderate chilli intensity with earthy and olive herbal notes on the nose. P: Aroma transfers warmly to the palate. EVOO is characterised by a clean fresh mouthfeel. Strong attributes of chilli and olive oil complement a lingering chilli kick. C: A well restrained use of the chilli variety matched with a lovely oil.
Guinea Grove Farm - Lime Pressed Gingin, WA	DU39	87	Gold	Lime	A: Pleasant strong lime aromas with a hint of pepper. P: Good transfer to the palate with the lime flavours combining well with the carrier oil. C: Well balanced, complex oil with a nice peppery finish.
Guinea Grove Farm - Basil Crush Gingin, WA	EE55	80	Silver	Basil	A/P: Good fresh basil aromas balance well with the fresh, delicate, mild underlying oil. C: A complex oil that finishes with a nice mouthfeel.

## Flavoured Oils (cont.)

**Class 5: Flavoured oil:** production of oil is 50 litres or more

Award Name Nearest Town to Grove	Entrant's Bottle ID	Score (out of 100)	Award Level	Flavour	Judges' Comments (moderated by Chief Judge)
Fedra Rosemary Oil with Fresh Rosemary Collector, NSW	FOGR	79	Silver	Rosemary	A: Fresh mild aroma of rosemary leaf. P: Pleasant rosemary leaf flavours on the palate complemented well with the depth, bitterness and pungency of carrier oil. C: A delicate mouthfeel that finishes well with full but restrained, balanced flavour.
Fedra Garlic, Thyme, Lemon & Oregano Collector, NSW	FOGG	76	Silver	Garlic, Thyme, Lemon & Oregano	A: Fresh, well balanced aromas of garlic, thyme, oregano and hint of lemon and mild olive leaf notes. P: Aromas transfer well to the palate, developing a delicious blend of garlic, lemon, thyme and oregano. C: Mild bitterness and pungency complements the blend of flavours. A light pleasant, fresh oil leaving a warm, intense palate.
Marvick Kaffir Lime Agrumato Olive Oil Gingin, WA	6027	76	Silver	Kaffir Lime	A: Fresh strong lime aromas on nose. P: Transfers to the palate with strong bitterness in the aftertaste. C: Complex oil where the firm flavour lifts the underlying oil.
Regans Ridge Organic Lime Pressed Olive Oil Gingin, WA	LR94	76	Silver	Lime	A: Light fresh lime aromas. P: Aromas transfer well to lift the creamy underlying oil. C: Balanced with a soft peppery finish.
Regans Ridge Organic Chilli Pressed Olive Oil Gingin, WA	CR96	72	Bronze	Chilli	A: Strong chilli nose with herb olive characteristics. P: Very hot flavour transfers to the palate in a creamy carrier oil. C: Good flavour length, but carrier oil may lack some complexity.
Fedra Truffle Collector, NSW, ACT	FOGT	71	Bronze	Truffle	A: A fresh, very mild earthy truffle aroma with low intensity aroma. P: Transfer of the earthy aromas to the palate balances with mild pungency in a fresh, light carrier oil. C: A short finish to this mild oil.
Fedra Wild Lime & Chilli Collector, NSW, ACT	FOGW	67	Bronze	Wild Lime & Chilli	A: Light mild wild lime and chilli aromas. P: An interesting oil with very strong chilli flavour which dominates the underlying oil.