WA OLIVE AWARDS

RESULTS BOOKLET

2026

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AUSTRALIAN OLIVE ASSOCIATION

Comments from the Chief Steward

The 2026 WA Olive Awards attracted **81 oils from 35 entrants** across the Extra Virgin and Flavoured categories - an encouraging increase from 70 entries in 2025 and 63 in 2024. Thank you to every producer who supported this year's competition and gave our judging panels the opportunity to assess and celebrate the results of your work.

The quality of the oils was particularly pleasing. Our Moderator of Judges described them as the best quality oils presented in many years, reflecting the care, knowledge and skill that producers bring to their groves and olive oil production.

An impressive **97.5% of entries received medals**, with **seven Premium Gold, 13 Gold, 42 Silver and 17 Bronze** medals awarded. The comparison below shows the distribution of medals over the past three years.

Medal	Number	% of entries 2026	% of entries 2025	% of entries 2024
Premium Gold	7	8.6%	8.6%	11.1%
Gold	13	16.0%	14.4%	9.5%
Silver	42	51.9%	40.0%	55.6%
Bronze	17	21.0%	35.7%	15.8%
Total	**79**	**97.5%**	**98.5%**	**92.0%**

Congratulations to all entrants on their achievements, and especially to this year's medal and trophy winners. These results provide well-deserved recognition of your commitment to producing quality olive oils.

Behind the Awards is a dedicated judging panel whose contribution extends well beyond the judging weekend. Our judges generously give their time and energy to tasting workshops and training days throughout the year, continually developing the skills needed for thoughtful, consistent assessment. Their enthusiasm and commitment are central to the success of the competition.

I offer particular thanks to our **Moderator of Judges, Isabelle Okis**, for her outstanding leadership and ongoing work in training and mentoring the panel. Her expertise, guidance and dedication underpin the integrity and professionalism of the WA Olive Awards and help both experienced and emerging judges continue to develop.

Our sponsors also play an important part in making the Awards and the associated training program possible. We gratefully acknowledge:

- **Australian Olive Association**, whose sponsorship of judges' training enables the delivery of valuable tasting workshops for current and emerging judges.
- **Supporting Partner – Buy West Eat Best**, whose program helps us promote Western Australian olive products to local consumers.
- **Trophy Sponsors – Olio Bello** and **Chapman River Olives**, for their continued and generous sponsorship.

It has once again been a privilege to serve as Chief Steward, and I sincerely thank the WA Olive Council for entrusting me with this role.

We welcome feedback from all producers as we continue to develop the Awards and strengthen their contribution to the growth of our industry.

On behalf of the WA Olive Council, congratulations again to everyone who took part in the 2026 WA Olive Awards. I wish you every success for the season ahead.

Warm regards,

Ellen Slobe
Chief Steward
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Comments from the Moderator of Judges

This has been an exceptional year for Western Australian olive oils, and it has once again been a privilege to train and oversee the WA judging panel. I sincerely thank the WA Olive Council for the opportunity to undertake this role.

Entries increased by almost 16% this year, and the quality presented was outstanding. It has been many years since we have seen such an impressive selection of robust oils, supported by excellent polyphenol and free fatty acid results. Across the entries, the oils displayed vibrant fruitiness, flavoursome palates and interesting finishes with lingering persistence.

Of the 67 oils assessed in the Extra Virgin category, **38.46% were classified as robust**—a proportion we have not seen for many years. Most of the remaining oils were medium in style, with relatively few classified as delicate. Even the more delicate oils showed clearly defined, gentle bitterness and pungency. Several oils recorded polyphenol levels in the high 400s, with one exceeding 500.

The cool weather and good rainfall during the winter of 2025 may well have contributed to such a rewarding season. Whatever the combination of factors, producers have delivered oils of which they can be very proud.

Having judged at four competitions this year, I can confidently say that Western Australian oils can hold their own anywhere in the world.

The Flavoured oils were also delicious, offering an enjoyable range of flavours. A couple received slightly lower scores because the intensity of the base olive oil overshadowed the added flavour, highlighting the importance of balance in these products.

My sincere thanks go to Ellen Slobe, our Chief Steward, for her careful organisation of the competition. From coding the oils to coordinating panel allocations so that no judge assessed their own entries, her work helped ensure a smooth and impartial judging process.

Finally, I would like to acknowledge our wonderful panel of judges, who travel from far and wide and freely give their time to both training and judging. Rain, hail or shine, they turn up with enthusiasm and commitment. Their dedication deserves a warm round of applause.

Congratulations to all producers on a fabulous season, and thank you to everyone who contributed to this year's Awards.

Isabelle Okis
Moderator of Judges

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 oils that scored 90 points and above, gold medals to 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 comparability with judging panels elsewhere in Australia.

The 12 trained judges and associates 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 up to 23 oils on the first judging day.

A review panel of 7 judges reassessed several oils on the second day of the judging weekend, 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 judges did not assess their 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 & Regional Development (DPIRD) for:

1. *Analysis of its Free Fatty Acid* (expressed as a % of oleic acid), which should not exceed the international standard of 0.8%. One oil was withdrawn following %FFA testing.
2. *Analysis of Peroxide Value* (expressed as milliequivalents 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 become 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 each oil's polyphenol value.

3. The individual judges assessed each oil in the blocks allocated to their panel. Each panel then discussed the individual judges' scores and reached a consensus as to the final score, fault (if any), and description of the oil. Panels often re-tasted an oil more than once before reaching a conclusion.

   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 were moderated by the Moderator of Judges before inclusion in this booklet.

   The flavoured oils in Class 5 were assessed by a dedicated Flavoured Oil judging panel on a different day from the judging of Extra Virgin Olive Oils in Classes 1–4.

The AOA's 100 Point Olive Oil Sensory Scoring System

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

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

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

How medals are determined:

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

Step 3: Best Oil Awards

At the conclusion of judging the 67 EVOO entries, the Gold and Premium Gold medal oils in Classes 1 to 4 were subjected to a blind "taste-off" by all judges working as one panel to determine the Best Boutique Oil of the Show, Best Oil of the Show and Best WA Oil of the Show.

The Gold and Premium Gold medal oils were presented over several rounds, in batches of 3 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 determine the major trophy winners.

The Best Flavoured Oil of the Show trophy was awarded to the highest-scoring flavoured oil, determined by the Flavoured Oil panel scores.

AUSTRALIAN OLIVE ASSOCIATION LTD

Membership - it makes dollars and sense!

Annual membership 5ha = $242.57

Member Benefit	
Conference Registration x1	$100
Field Tour x1	$22
AIOA Dinner x1	$22
AIOA Entry Fee x1	$187
Classified Ad x1	$67
Total savings	**$397***

*Plus ongoing event discounts

The *Olive Growing* book on joining $165 RRP
So 1st year membership benefit = $562

Membership enables the AOA to continue its important work protecting our industry; promoting our products; and assisting members to maximise their productivity, profitability and sustainability. Following is a list of just a few of the initiatives that membership dollars supports:

- ✓ Biosecurity Management
- ✓ National Olive Industry Conference and Trade Exhibition
- ✓ Consumer Awareness
- ✓ *OliveCare®*
- ✓ Grower Field Days, Workshops & Webinars
- ✓ Australian Standards
- ✓ The Australian International Olives Awards
- ✓ Market surveillance
- ✓ *TasteBook®*

Membership fees also fund programs in: government relations, advocacy and representation on issues impacting on our industry; and also affiliations and taskforces with other horticultural/ agricultural industries and Hort Innovation to address problems we all share. AOA also manages the olive industry biosecurity program and takes responsibility for other industry risk minimization and crisis management activities across the industry. These essential activities often go under the radar.

JOIN TODAY and take advantage of the many member benefits and services.
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Class 1

Boutique volume, using oil sourced from a single grove. Production volume is 25 to 199 litres.

Award name and nearest town	Bottle ID	%FFA	Polyphenol level	Style	Score /100	Award level	Olive varieties	Judges' comments
Meelup Grove Recovery Dunsborough, WA	8770	0.2	260	M	93	Premium Gold **Best Boutique Oil of Show**	Frantoio	A delicious aroma of sweet, fresh tomato and soft banana leads to a smooth, evolving palate. Layers of flavour develop gradually, culminating in a lingering peppery pungency and long, persistent finish. Excellent balance between bitterness and pungency, with a distinctive and complex character throughout.
Seaview Ridge Olive Grove - Nevadillo Blanco Lancelin, WA	SVRN	0.2	331	R	92	Premium Gold 2nd in Class	Nevadillo Blanco	A fresh and highly attractive aroma of herbs, green leaf and olive, with delicate floral notes reminiscent of pea shoots. Smooth and multi-faceted on the palate, revealing layers of green vegetable and fruit characters, followed by gently developing bitterness and peppery pungency. Complex and beautifully balanced, with excellent flavour persistence.
Meelup Grove #3 Dunsborough, WA	8330	0.2	305	R	91	Premium Gold 3rd in Class	Frantoio	A strong, fragrant aroma of tomato leaf with subtle herbaceous and grassy notes. The palate is rich, with multiple layers of flavour developing across smooth, spicy notes. Well-integrated bitterness and pungency provide excellent balance, contributing to a complex and distinctive oil.
Meelup Grove #1 Dunsborough, WA	8110	0.2	291	M	86	Gold	Frantoio	Aromatic notes of artichoke are complemented by subtle sweetness and delicate smoky character. The aromas transfer well to the palate, with well-defined bitterness and pungency. This is a well balanced oil with persistence.
Meelup Grove #2 Dunsborough, WA	8220	0.3	248	M	86	Gold	Frantoio	Aromatic notes of spice are complemented by delicate floral and peach characters. The palate presents delicious flavours and a smooth mouthfeel. A complex oil with a balanced finish.
Zeus Olive Oil Eagle Bay, WA	5303	0.3	200	M	85	Silver	Frantoio Leccino	Fresh aromas of grass and sweet tomato transfer seamlessly to the palate, with a smooth and well-balanced mouthfeel. Layers of flavour develop gradually, leading to gently evolving bitterness and pungency.
Marinovic EVOO Harvey, WA	MARA	0.3	355	R	84	Silver	Manzanillo Picual Leccino	Fresh herbal aromas of mint, sorrel and sage lead to a deliciously smooth and creamy palate. The flavours transfer beautifully, with a balanced finish and lingering persistence.

Award name and nearest town	Bottle ID	%FFA	Polyphenol level	Style	Score /100	Award level	Olive varieties	Judges' comments
TOLCON Gidgegannup, WA	4043	0.2	497	R	84	Silver	Leccino	Fresh, herbaceous aromas reminiscent of mesclun salad lead to a clean, smooth palate with good flavour transfer. A pleasant mouthfeel and balanced finish combine with subtle complexity and gentle persistence.
Seaview Ridge Olive Grove - Frantoio Lancelin, WA	SRVF	0.3	411	R	80	Silver	Frantoio	Sweet apple, floral and herbaceous aromas lead to a smooth palate with good flavour transfer and developing vegetative character. Firm bitterness is followed by gentle pungency and a warm, lingering finish.
Betty Rosengart & Stephanie Brozicevich Fremantle, WA	6567	0.3	400	R	79	Silver	Unknown	Aroma of olive leaf, artichoke and tomato leaf with red apple, vanilla and spice. Flavours develop more gradually on the palate, accompanied by pronounced bitterness and pungency that persist through the finish. A robust and distinctive oil.
Yirri - Kalamata Esperance, WA	YIKA	0.2	163	M	78	Silver	Kalamata	Delicate aromas of capsicum, fresh vegetables, herbs and ripe olive lead to a clean, light palate. Flavours develop progressively, building in complexity and culminating in a pungent, persistent finish.
Knights Grove Farm - Moraiolo Mt Barker, WA	8324	0.2	237	M	78	Silver	Moraiolo	Delicate aromas of forest and olive leaf lead to a fresh palate with strong flavour transfer and a distinctive vegetative character. Firm bitterness and pungency provide intensity, with lingering white pepper tones throughout the finish.
Knights Grove Farm - Coratina Mt Barker, WA	3271	0.2	215	M	76	Silver	Coratina	Fresh aromas of grass and salad leaves lead to a full palate of pepper, tomato leaf and green olive. The clean, fresh mouthfeel is followed by immediate and persistent bitterness and pungency, with a warm, lingering peppery finish.
Elaionas Brunswick, WA	ETCM	0.2	271	M	75	Bronze	WA Mission Koroneiki	Fresh aromas of herbs, green leaf, florals and lemon transfer well to the palate. A clean, fresh mouthfeel. A fruity flavour with bitterness and pungency developing later. Slightly unbalanced.
Seaview Ridge Olive Grove - Manzanillo Lancelin, WA	SVRM	0.4	484	R	75	Bronze	Manzanillo	Delicate aromas of red tomato and sweetness lead to a palate where pronounced bitterness and astringency overshadow the more subtle flavours. The finish is dominated by bitterness, resulting in a slightly unbalanced oil.
Russell Grove - Harvest 2026 Toodyay, WA	126	0.2	530	R	74	Bronze	Mission Frantoio	Floral and grassy aromas lead to a pleasant palate, although the flavour is relatively short-lived.

Award name and nearest town	Bottle ID	%FFA	Polyphenol level	Style	Score /100	Award level	Olive varieties	Judges' comments
Yirri - CV Koroneiki Esperance, WA	COKO	0.6	459	R	73	Bronze	Koroneiki	Pleasant grassy and artichoke aromas lead to a palate with developing bitterness and peppery flavours. Early bitterness dominates the palate, with peppery persistence through the finish.
Yirri - Barnea Esperance, WA	YIBA	0.2	369	R	70	Bronze	Barnea	Delicate aromas of tomato, lemon, herbs and artichoke lead to a palate dominated by bitter flavours. Pronounced astringency contributes to a dry mouthfeel, with a short finish and limited balance.
Maitland Spring Olives Beverley, WA	E130	0.5	215	M	70	Bronze	Unknown	Delicate floral, sweet and earthy aromas lead to a robust, spicy palate with fresh salad character and a subtle hint of chilli. The finish is relatively short, with limited persistence.
Knights Grove Farm - Leccino Mt Barker, WA	1155	0.1	333	R	70	Bronze	Leccino	Herbaceous aromas lead to a relatively restrained palate with subtle fruit and vegetable characters. Late-developing peppery pungency briefly intensifies before fading, resulting in a relatively short and less complex finish.
Carabooda Olive Oil 2026 Crush - Mixed Varieties Carabooda, WA	CARA	0.3	355	R	69	Bronze	Blend	Soft aromas of cooked vegetables and zucchini lead to a palate with pronounced bitterness and astringency. Pungency develops through the finish but lacks some persistence, resulting in a slightly unbalanced profile.

Class 2

Commercial volume, using oil sourced from a single grove. Production volume is 200 to 4,999 litres.

Award name and nearest town	Bottle ID	%FFA	Polyphenol level	Style	Score /100	Award level	Olive varieties	Judges' comments
Lenzo's Oil - Frantoio Blend Wanneroo, WA	GW1	0.3	289	M	93	Premium Gold **Best Oil & Best WA Oil of Show**	Frantoio Queen of Spain	A delicate and inviting aroma of sweet fruit and guava leads to a smooth, and vibrant palate, with the flavours transferring beautifully from nose to palate. Subtle sweetness is complemented by a gentle chilli character that develops through the finish. An elegant, harmonious and highly enjoyable oil.
Harvest 6006 Perth, WA	6006	0.3	315	R	92	Premium Gold 2nd in Class	Unknown	A powerful and distinctive aroma of radicchio leads beautifully to the palate, complemented by sweet tomato, ripe fruit and delicate guava notes. A highly complex oil, with layers of flavour and well-integrated bitterness and pungency with persistence.
Guinea Grove Farm - Pendolino Gingin, WA	EC73	0.2	194	M	91	Premium Gold 3rd in Class	Pendolino	Wonderful fresh aromas of herbs, guava and meadow grass are complemented by the sweetness of red apple. The flavours transfer beautifully to the palate, with vibrant rocket character developing alongside delicate bitterness and pungency. Well balanced and complex, with a warm, lingering peppery finish.
Wild Olive Farm Organic Extra Virgin Olive Oil Denmark, WA	1240	0.2	383	R	88	Gold	Frantoio Picual Arbequina	Beautifully fresh aromas of tomato, capsicum, radicchio and herbs transfer well to the palate. A clean, well-balanced oil develops a pleasant peppery pungency, with a lingering finish and good persistence of flavour.
Yirri - Many Hands Esperance, WA	TIMH	0.4	432	R	88	Gold	Manzanillo Frantoio Mission	A lovely, fresh aroma of sweet fruit combines with pronounced herbaceous character. Smooth and expressive on the palate, with bitterness building gradually into a warm, spicy finish. Complex and harmonious, with excellent flavour persistence and a long, lingering finish.
Chapman River Olives - Queen of Spain & Coratina Geraldton, WA	QC41	0.3	229	M	86	Gold	Queen of Spain Coratina	Sweet, grassy and nutty aromas lead to a creamy palate with mature, multi-layered flavours transferring well. Mild bitterness and pungency provide balance, resulting in a pleasant and harmonious finish.
Leontyna Black Label Red Hill South, VIC	LB01	0.2	287	M	86	Gold	Picual Hojiblanca	Fresh green leaf and herbaceous aromas are complemented by delicate floral and pineapple notes. The flavours transfer beautifully to the palate, with vibrant pepperiness providing balance alongside the fruity character. Clean and complex, with excellent balance and a long, persistent finish.

Award name and nearest town	Bottle ID	%FFA	Polyphenol level	Style	Score /100	Award level	Olive varieties	Judges' comments
Olio Bello - Leccino Cowaramup, WA	6246	0.2	395	R	86	Gold	Leccino	Complex aromas of floral and vanilla notes combine with olive, pea shoot, guava and freshly cut grass. The aromatic character transfers beautifully to the palate, with additional olive flavours and pronounced bitterness and pungency. A robust, full-flavoured oil with a long, gently persistent finish.
Chapman River Olives - Frantoio/Mission/Picual/Picholine Geraldton, WA	FMPP	0.6	302	R	82	Silver	Frantoio Mission Picual & Picholene	Fresh aromas of salad leaves, tomato leaf and rocket transfer well to the palate, with additional fruit and tomato character developing. A full, clean mouthfeel supports pronounced bitterness and peppery pungency, with a complex and well-balanced profile and a long, persistent finish.
Seaview Ridge Olive Grove - Koroneiki Lancelin, WA	SVTK	0.3	335	R	82	Silver	Koroneiki	Aromas of pea shoots, apple, artichoke and kale lead to a smooth, buttery palate with flavours developing gradually. Well balanced, with a long, lingering finish.
Olio Bello - Arbequina Cowaramup, WA	6244	0.1	264	M	82	Silver	Arbequina	Fresh aromas of vegetables, tomato, herbs and pine are complemented by delicate summer fruit. The flavours transfer well to the palate, revealing green vegetable, salad, tomato, olive and pepper characters. Well balanced and harmonious, with a gently building warmth that lingers through the finish.
Forest Edge Farm - Frantoio Mt Barker, WA	LUNA	0.1	386	R	80	Silver	Frantoio	Fresh, vibrant aromas with fruity tomato character lead to a clean, light palate. Strong flavours of olive, rocket and tomato leaf transfer well, supported by upfront bitterness and pungency. A well-balanced oil with a clean finish.
Rokewood Olive Grove - Kalamata Balingup, WA	83I	0.2	165	M	80	Silver	Kalamata	Fresh grassy and sweet aromas are complemented by delicate peach and passionfruit notes. A full mouthfeel carries the flavours well, with peppery pungency developing early and bitterness following. Nicely balanced, with a pleasant combination of fruitiness, bitterness and persistence.
Warbie's EVOO 2026 Frankland River, WA	WA26	0.1	428	R	80	Silver	Frantoio	Delicate grassy aromas with floral notes transfer well to the palate, revealing fresh, well-defined flavours. A balanced finish provides pleasant persistence.
Guinea Grove Farm - Frantoio Gingin, WA	GA51	0.2	313	R	80	Silver	Frantoio	Fresh aromas of green olive, tomato leaf, herbs and peppery rocket transfer well to a smooth palate. Strong rocket and herbal flavours are complemented by a balanced bitterness and pungency, leading to a warm, lingering white pepper finish.

Award name and nearest town	Bottle ID	%FFA	Polyphenol level	Style	Score /100	Award level	Olive varieties	Judges' comments
Guinea Grove Farm - Leccino Gingin, WA	K26B	0.2	227	M	79	Silver	Leccino	Fresh, sweet floral aromas combine with green banana and salad-leaf character. The aromas transfer well to a smooth, pleasant palate, with gentle pepper developing later. Attractive and aromatic, with pleasant bitterness and pungency providing a lingering finish.
Redfield Park Olive Grove - Coratina Gabbadah, WA	0002	0.4	389	R	78	Silver	Coratina	Fresh aromas of pome fruit and tomato leaf lead to a clean palate with good initial flavour transfer. The fruit character is pleasant but dissipates relatively quickly, followed by a balanced finish.
Redfield Park Olive Grove - Koroneiki Gabbadah, WA	0001	0.3	369	R	78	Silver	Koroneiki	Fresh aromas of mown grass, tomato leaf and green apple are complemented by subtle vanilla and spice. Tomato and rocket flavours transfer well to a light, fresh palate, with bitterness and pungency developing later and lingering pleasantly through the finish.
Carabooda Olive Oil 2026 Crush - Solo Manzanillo Carabooda, WA	ARAC	0.4	293	M	78	Silver	Manzanillo	Delicate floral and sweet nut aromas are complemented by apple and berry notes. A pleasant, lightly creamy palate reveals sweet fruit and vegetable characters, followed by peppery pungency developing after the bitterness. Complex and persistent, with good integration of pepper and bitterness.
Nannup Ridge Olive Oil Nannup, WA	6618	0.2	298	M	78	Silver	Frantoio Mission Leccino & Zeus	Spicy tomato aromas lead to a creamy, full-flavoured palate with distinctive pepper character. Pronounced bitterness and pungency provide intensity and persistence.
Esslemont Estate Certified Organic Extra Virgin Olive Oil Toodyay, WA	G5G7	0.2	299	M	78	Silver	Frantoio Leccino WA Mission	Aromas of artichoke, olive and tobacco leaf are complemented by a hint of cayenne pepper. The flavours transfer well to a warm, peppery palate, with medium bitterness and pungency providing balance. A persistent and well-balanced finish.
New Norcia Olive Oil - Mission New Norcia, WA	2601	0.2	470	R	77	Silver	Mission	Fresh green leaf, herbaceous and grassy aromas are complemented by green banana and tomato leaf. The flavours transfer to a clean, fresh palate, with pronounced bitterness and peppery pungency developing strongly. The bitterness persists through the finish.
Rokewood Olive Grove Blend Balingup, WA	83M	0.2	193	M	77	Silver	Kalamata Leccino Frantoio, Mission, Manzanillo	Pleasant herbaceous aromas combine with sweet fruit and fresh grass. The aromas transfer well to a clean palate, with herbal character, pronounced pungency and bitterness developing quickly. A moderately complex oil with good fruit character and a persistent peppery finish.

Award name and nearest town	Bottle ID	%FFA	Polyphenol level	Style	Score /100	Award level	Olive varieties	Judges' comments
Raelia Extra Virgin Olive Oil Nannup, WA	RA27	0.8	181	M	74	Bronze	Picual Frantoio Coratina Leccino Manzanillo Mission	Fresh aromas of grassy herbs, tropical fruit and rocket lead to a smooth, creamy palate with good flavour transfer and developing green banana character. Gentle bitterness and pungency provide a warm, lingering finish.
Tarnagulla Farm Balingup, WA	EV35	0.3	204	M	73	Bronze	Leccino Frantoio	Delicate tomato leaf and grassy aromas lead to a clean palate with good transfer of the tomato character. Subtle fruit flavours are supported by gentle bitterness and pungency, resulting in a pleasant oil.
Yirri - CV Blend Esperance, WA	COBL	0.2	376	R	72	Bronze	Frantoio Mission	Aromas of tomato leaf are complemented by spicy, woody notes. Pronounced bitter flavours dominate the palate, with marked astringency and bitterness persisting through the finish.
Olio Bello - Romanza Cowaramup, WA	6245	0.3	265	M	71	Bronze	WA Mission Frantoio	Herbaceous and earthy aromas lead to a viscous palate with multiple delicate flavours. Bitterness and pungency develop, slightly unbalanced.
Olio Bello - Manzanillo Cowaramup, WA	6247	0.5	191	M	70	Bronze	Manzanillo	Fresh fruity aromas of banana and green grass transfer well to a smooth, rounded palate. Gentle pungency develops through the finish, resulting in a clean and pleasantly warming finish.
Lenzo's Oil - Manzanillo Blend Wanneroo, WA	GW2	0.4	189	M	68	Bronze	Manzanillo Mission	Delicate aromas with subtle banana leaf character lead to a restrained palate. Flavour transfer is mild, with a somewhat flat flavour profile and a heavy mouthfeel. The finish lacks some balance.
New Norcia Olive Oil - Mission Late Harvest New Norcia, WA	2602	0.3	390	R	66	Bronze	Mission	Aromas of freshly cut grass and ripe fruit lead to a palate with relatively restrained flavour intensity. Pronounced bitterness and pungency develop strongly.
	MISS	0.2	395	R	49		Mission	Muddy sediment detected.

Class 3

Commercial volume, using oil sourced from a single grove. Production volume is 5,000 litres or more.

Award name and nearest town	Bottle ID	%FFA	Polyphenol level	Style	Score /100	Award level	Olive varieties	Judges' comments
Cobram Estate Ultra Premium Boundary Bend, VIC	CEUH	0.3	204	M	90	Premium Gold Best in Class	Hojiblanca	An exceptionally appealing and complex aroma of fresh tomato, tomato leaf, pea shoots and artichoke leads to a rich, buttery palate with a soft mouthfeel. A robust yet beautifully balanced oil, with bitterness and pungency in harmonious proportion. Fresh, distinctive and complex, with excellent overall balance.
Cobram Estate Robust Extra Virgin Olive Oil Boundary Bend, VIC	CEER	0.4	189	M	86	Gold 2nd in Class	Coratina Koroneiki	Fresh, distinctive aromas of pea shoots, guava, green pear, tobacco leaf and herbs lead to a beautifully layered palate. The flavours develop fully and transfer well, supported by a fresh, clean mouthfeel and well-balanced bitterness and pungency. Harmonious and persistent, with a warm, lingering peppery finish.
Koorian Vibrant Gingin, WA	K001	0.4	324	R	85	Silver 3rd in Class	Frantoio Selection	Medium-intensity aromas of artichoke, tobacco leaf, olive and tomato leaf transfer well to the palate. A robust and harmonious oil, with well-balanced bitterness and pungency developing into a warm, lingering finish.
Fedra Extra Virgin First Cold Press Olive Oil Collector, NSW	FDRA	0.2	379	R	83	Silver	Frantoio	Distinctive herbal aromas with a fresh chocolate-mint character transfer well to the palate. A light, clean mouthfeel allows the herbal flavour to persist throughout, leading to a balanced finish.
Regans Ridge Organic Mild & Fruity EVOO Gingin, WA	SLMF	0.3	242	M	82	Silver	Koroneiki Barnea Picual	Fresh herbal, grassy and tomato leaf aromas are complemented by guava and tropical fruit notes. The flavours transfer well to the palate, revealing rocket, herb and tomato leaf character. A fresh, clean mouthfeel and gentle bitterness and pungency lead to a lingering, warm white-pepper finish.
Lomondo Olive Oil Mudgee, NSW	ABIN	0.2	314	R	82	Silver	Corregiola Frantoio Manzanillo	Intense herbaceous and tomato leaf aromas lead to a palate with pleasant fruit character. Bitterness and pungency develop gradually, providing balance and a gently persistent finish.
Third Pillar Boyup Brook & Balingup, WA	SPQR	0.2	377	R	80	Silver	Mission Frantoio	Fresh aromas of grass, rocket, apple and guava lead to a light, delicate palate. Robust bitterness and pungency develop immediately, providing a distinctive peppery character and persistent finish.
Jeff's Blend Extra Virgin First Cold Press Olive Oil Collector, NSW	SJBO	0.2	238	M	80	Silver	Frantoio	Fresh aromas of green tomato, young fruit and artichoke lead to a clean palate with good transfer of vegetable and herbal flavours. Pronounced bitterness and peppery pungency develop quickly before settling, with a balanced and persistent finish.

Award name and nearest town	Bottle ID	%FFA	Polyphenol level	Style	Score /100	Award level	Olive varieties	Judges' comments
Koorian Golden Fresh Gingin, WA	K004	0.4	175	M	79	Silver	Barnea Manzanillo Nevadillo Blanco	Pleasant aromas of capsicum, chilli, vegetables, warm spices and banana transfer well to the palate. A smooth mouthfeel is followed by a distinctive chilli character and gentle warmth that develops through the finish.
Koorian Fresh & Vibrant Gingin, WA	K002	0.3	197	M	77	Silver	Frantoio	Mellow aromas of tomato and floral notes are complemented by herbs and tobacco leaf character. The flavours transfer gently to a creamy palate, with definite bitterness followed by late-developing pungency.
Chapman River Olives - Frantoio Geraldton, WA	FRAN	0.2	271	M	76	Silver	Frantoio	Soft aromas of sweet apple, spice, vanilla, grass and artichoke lead to a very creamy palate. Some of the aromatic flavours transfer through, with pronounced bitterness and astringency for a warm, bold finish that lingers on the palate.
Cobram Estate Light Extra Virgin Olive Oil Boundary Bend, VIC	CEEL	0.3	161	M	76	Silver	Arbequina Leccino	Fresh aromas of artichoke, tomato, green banana and sweet guava transfer well to a soft, creamy palate. Gentle bitterness and pungency provide balance, leading to a warm white-pepper character and pleasantly lingering finish.
Regans Ridge Organic Moore River Blend EVOO Gingin, WA	CLMB	0.1	92	D	76	Silver	Frantoio Barnea Kalamata & Leccino	Fresh grassy aromas with mild fruit and dry spice character lead to a creamy palate with moderate bitterness and good flavour transfer. The flavour profile is relatively restrained, with limited persistence and a narrow range of peppery and bitter characteristics.
Cobram Estate Classic Extra Virgin Olive Oil Boundary Bend, VIC	CEEC	0.5	186	M	76	Silver	Picual Arbequina	Fresh aromas of banana, fruit and vegetables are complemented by sweet, crisp lettuce character. A delicate, creamy palate carries subtle sweetness, with gentle bitterness and pungency providing balance. A persistent and pleasant aftertaste completes the oil.

Class 4

Commercial volume, using oil sourced from more than one grove. Production volume is 200 litres or more.

Award name and nearest town	Bottle ID	%FFA	Polyphenol level	Style	Score /100	Award level	Olive varieties	Judges' comments
York Olive Oil Co York, WA	CDTA	0.3	240	M	82	Silver	Frantoio	Delicate, fresh vegetable aromas lead to a pleasant palate with good mouthfeel and developing bitterness and pungency. A gentle peppery and chilli character builds through the finish, providing warmth and persistence.

Class 5

Flavoured oils. Production volume is 50 litres or more.

Award name and nearest town	Bottle ID	Score /100	Award level	Flavour	Judges' comments
Guinea Grove Farm - Basil Crush Gingin, WA	BF36	89	Gold **Best Flavoured Oil of Show**	Basil	An enticing aroma of fresh basil transfers exceptionally well to the palate, complemented by a fresh, clean and beautifully balanced carrier oil. Well-integrated bitterness and pungency add depth without overpowering the delicate basil character, leading to a lingering, appealing peppery finish. A harmonious and exceptionally enjoyable oil.
Fedra Olive Grove - Blood Orange & Tarragon Infused Extra Virgin Olive Oil Collector, NSW	BOTR	88	Gold 2nd in Class	Blood Orange Tarragon	Distinctive blood orange and fresh tarragon aromas combine beautifully, with the vibrant herbal character of tarragon shining through. The flavours transfer strongly to the palate, supported by a clean, fresh and smooth carrier oil. Well-integrated bitterness and pungency complement the fruit and herb characters, leading to a lingering, rounded finish. A beautifully crafted and harmonious oil.
Guinea Grove Farm - Chilli Crush Gingin, WA	P74G	87	Gold 3rd in Class	Chilli	A beautifully fresh and delicate chilli aroma leads to a deliciously well-integrated flavour on the palate. The clean, light and fresh carrier oil provides a smooth foundation for the chilli, with gentle bitterness and pungency adding balance. A lingering, pleasantly warm finish completes this harmonious and highly enjoyable oil.
Guinea Grove Farm - Lime Pressed Gingin, WA	E25N	86	Gold	Lime	Fresh, vibrant lime aromas lead to a beautifully expressive palate, with the lime flavour building progressively and transferring exceptionally well. The fresh carrier oil provides a harmonious foundation, with gentle bitterness and pungency complementing the bright lime character. Well-balanced and complex, with a deliciously lingering flavour.
Fedra Olive Grove - Garlic, Thyme, Lemon & Oregano Infused Extra Virgin Olive Oil Collector, NSW	OGTL	86	Gold	Oregano Garlic Oil Thyme & Lemon	A vibrant and well-balanced aroma of garlic, thyme, oregano and fresh lemon transfers beautifully to the palate, revealing a full and harmonious combination of flavours. The clean, fresh carrier oil provides an excellent foundation, with firm, well-integrated bitterness and pungency complementing the crafted flavour profile. A warm, peppery character develops through a persistent and lingering finish.
Fedra Olive Grove - Wild Lime & Chilli Infused Extra Virgin Olive Oil Collector, NSW	WLCL	85	Silver	Lime Chilli	Intense, fresh wild lime aromas carry through well to the palate, complemented by a clean, creamy carrier oil with well-balanced bitterness and pungency. Chilli develops strongly, adding warmth and persistence to the finish, although it ultimately predominates over the wild lime. A harmonious and appealing combination of flavours.
Regans Ridge Organic Chilli Pressed Olive Oil Gingin, WA	ELCP	83	Silver	Chilli	A vibrant chilli aroma leads to a clean, well-balanced palate with appealing warmth. The carrier oil provides a complementary foundation without detracting from the prominent chilli character. A pleasantly tingly, warming finish lingers on the palate, making this a highly enjoyable chilli oil.

Award name and nearest town	Bottle ID	Score /100	Award level	Flavour	Judges' comments
Guinea Grove Farm - Lemon Pressed Gingin, WA	M41D	82	Silver	Lemon	Fresh lemon aromas lead to a soft, well-integrated lemon flavour on the palate. The fresh, creamy carrier oil provides a smooth mouthfeel, with gentle bitterness and pungency developing gradually and persisting through the finish.
Fedra Olive Grove - Lemon Myrtle, Garlic and Thyme Infused Extra Virgin Olive Oil Collector, NSW	LMGT	80	Silver	Lemon Myrtle Garlic Thyme	A fresh and inviting aroma of lemon myrtle, garlic and thyme leads to full, well-defined flavours on the palate. The clean, fresh carrier oil provides a strong foundation, with complementary bitterness and pungency balancing the aromatic flavours. Garlic dominates the finish, which is long and pleasantly peppery. A harmonious combination of flavours with a warming, persistent finish.
Regans Ridge Organic Lime Pressed Olive Oil Gingin, WA	EMLP	76	Silver	Lime	A delicate lime aroma with subtle herbal notes leads to a clean, fresh palate. The lime flavour develops gently, supported by a light carrier oil with restrained bitterness and pungency that complement the delicate citrus character. A pleasant, gently persistent finish completes this well-balanced oil.
Fedra Olive Grove - Truffle Infused Extra Virgin Olive Oil Collector, NSW	TFFO	76	Silver	Truffle	A pronounced truffle aroma with earthy, savoury notes leads to a full and creamy palate. The rich truffle character is well supported by the carrier oil, with bitterness and pungency providing balance and complementing the earthy flavours. A lingering finish adds depth and persistence to this distinctive oil.
York Olive Oil Co - Lemon Pressed York, WA	YL26	75	Bronze	Lemon	Fresh lemon aromas and flavour are complemented by a clean, fresh carrier oil with a light mouthfeel. However, pronounced bitterness and pungency develop immediately on the palate, overpowering the delicate lemon character and dominating the finish.
Wild Olive Farm Cara Cara Navel Orange Denmark, WA	1241	70	Bronze	Cara Cara Navel Orange	A delicate orange aroma leads to a subtle orange flavour on the palate. The fresh, creamy carrier oil provides a clean foundation, with pronounced bitterness and pungency contributing warmth and persistence. The intensity of the carrier oil tends to overshadow the more delicate orange character, which would benefit from a more restrained carrier oil.

Flavoured oils are not chemically tested.