



OLIVES
South Australia

10th Annual
Extra Virgin
Olive Oil Awards

2006

Results Booklet

2006 Chairman's Report

Richard Gawel
Chairman, Olives SA EVOO Competition

Congratulations to Olives South Australia for successfully conducting its tenth extra virgin olive oil show. The show is now an entrenched and important feature of the South Australian olive oil calendar.

The 2006 season presented many new challenges for olive growers, particularly in South Australia and Victoria. An extended dry period concomitant with extensive frosts adversely affected the quality of many oils across many parts of South Eastern Australia.

Some of the exhibits appeared to be affected by fruit desiccation and/or frosting. This was not surprising as the sensory characters arising from these climatic effects are not widely known as they have not been experienced before. Water stressed olives produce oils with a distinct woody flavour and with flat lifeless aromas and flavours. Frosting produces oils with a variety of unusual non-olive like characters, the most common being a stewed fruit character.

Further to the reduction in fresh olive fruit character, frosting substantially reduces the shelf life of the oil. While the free fatty acidity is often only marginally higher in frosted oils, they usually have very high peroxide values indicating primary stages of oxidation. To date most of the improvements in Australian olive oil quality have been achieved by improved milling and oil extraction systems. In future, further significant improvements will probably be made in management of the olives in the grove.

However, discounting the few oils with dried or frosted characters, the standard of oils was very good. In particular there was significantly fewer oil with excessive bitterness and metallic characters, a criticism that I have levelled in the past. The reasoning behind discounted overly bitter oils is based on their limited culinary usability. Hopefully the trend will be maintained.

I'd like to take this opportunity to suggest a possible new direction for the show. Thought should be given to introducing a second food relevant stage of judging. The top oils identified in this first round would be eligible for re-judging by a group of culinary experts in the context of their use in a variety of classic dishes. This approach would emphasise what we actually produce olive oils for – complimenting the flavour of good food. It would be a first, certainly within Australia, and perhaps the world. Such an approach would be particularly valuable as a promotional vehicle if it coincided with a major food event.

Finally the efforts of the local and interstate judges who freely gave their time and expertise to seek out the best oils for reward must be gratefully acknowledged. A special mention must be made of the efforts of Sue Sweeney who worked extremely hard to organise the show both in terms of receiving exhibits, preparing them for judging and preparing this results booklet. Her professionalism should be acknowledged.

Thank you.

Richard Gawel

2006 Chief Stewards Report

Susan Sweeney
Horticultural Consultant – Olives
Rural Solutions SA

This year, 112 olive oil entries were received for the 2006 OSA Extra Virgin Olive Oil Show, slightly down from last year, perhaps a reflection on the difficult season experienced in some areas, particularly with frosts.

A breakdown of entries by state was:

SA	61%
Victoria	18%
NSW	12%
WA	9%

Thanks to Michael Johnston for managing the financial side of things, Paul Eblen for locating and engraving wayward trophies and Lisa Rowntree for collating the results booklet and organising certificates.

The judges who spent much of Saturday (AFL final day) at the Waite sensory laboratory assessing the oils must be commended. These were: AOA panel members - Graham Jones, Andrew Yap and Jim Smyth. Guest judges were: Brian Miller, Ann Oliver, Rachel Steer, Don Hiller, Angelo Bovoliva, Rufus McCleay, Peter Hayball, Ian Roy, Leandro Ravetti, Jim and Lisa Rowntree and Colin Edean. These judges had either much experience in olive oil judging or had successfully completed level II of the AOA olive oil assessment course. As always, head judge Richard Gawel expertly assisted the judging panels in reaching their decisions without being overly directive.

For the best commercial oil of show award, the three eligible gold medal winners were blind tasted by all the judges.

Two oils were disqualified this year for being greater than 0.8% free fatty acid. The oils were not assessed for faults prior to judging and any oil scoring less than 10 points would be considered to have organoleptic faults. Total score was out of 20 points with bronze medal 13-14.5, silver 15-16.5 and gold 17 points and over.

The most successful processor of the show award was determined by totalling the number of points received by exhibits processed by each processor and then dividing that total score by the number of exhibits. A minimum of 6 exhibits needed to have been entered from each processor to be eligible.

The award winning oils were:

Class 1 – Boutique - Single Estate Grown – 1000-6000 litres (19 entries)

Bronze

- Diana Olive Oil, Diana Novello, Diana Olive Oil Press
- Geogaras Bros & Co, Aegean Olive Estate EVOO, Virginia SA, Koroneiki, Kalamata, Bovoliva Processors
- Marne River Olives, Cambrai SA, Leccino, Nevadillo, Hardy's Mammoth, Kalamata, Rio Vista Processors
- Regans Ridge, Moore River Blend, Gin Gin WA, Barnea, Picual, Carlo Ioppolo
- Rio Vista Olives, Augusto, Mypolonga SA, Frantoio, WA Mission, Nevadillo Blanco, Rio Vista Processors
- Valley of Armagh Pty Ltd, VA Clare Valley, Clare Valley SA, Verdale, Leccino, Pendolino, Olives 2000

Silver

- Marne River Olives, Marne River Olives, Cambrai, Pendolino, Rio Vista Processors

Gold

- Georganas Bros & Co, Aegean Olive Estate EVOO, Virginia SA, Koroneiki, Bovoliva Processors

Class 2 – Maxi - Single Estate Grown – > 6000 litres (26 entries)

Bronze

- Big River Olives, Big River Olives, Mypolonga SA, Signore, Kalamata, Koroneiki, Diana/Rio Vista Processors.
- Boundary Bend Estate, Boundary Bend Blend, Boundary Bend Vic, Barnea, Picual, Coratina, Boundary Bend Processors.
- Rosto Pty Ltd, Rosto , Merriwa NSW, Higgs Processor.
- Tatiara Olive Grove, Keith SA, Picual, Tatiara Olive Press.
- Woolloomooloo, Woolloomooloo Corregiola, Mudgee NSW, Corregiola, Oatley Processor

Silver

- Boundary Bend Estate, Boort Estate Blend, Boort Vic, Barnea, Picual, Koroneiki, Boort.
- Coralee Olives, Coralee Red Tail, Limestone Coast, Koroneiki, Pendolino, Coratina, Tatiara Olive Processors.
- Woolloomooloo, Woolloomooloo Frantoio 4, Mudgee NSW, Frantoio, Oatley Processor.
- Woolloomooloo, Woolloomooloo Leccino, Mudgee NSW, Leccino, Oatley Processor.

Gold

- Australian Olive Oil Corp., Tigani Frantoio, Finnis SA, Frantoio, Mt Compass Olive Press.
- Beerenberg Farms Pty Ltd, Beerenberg, Limestone Coast, Koroneiki, Pendolino, Coratina, Tatiara Olive Processors

Class 3 - Multi Estate Grown (25 entries)

Bronze

- Boundary Bend Estate, Picual Style, BBE/Boort, Picual, Boundary Bend Processors.
- Dash Olives Australia, Dash Geographe, South West WA, Corregiola, Nevadillo Blanco.
- Dash Olives Australia, Dash WA Organic, SW, Avon Valley WA, WA Mission, Paragon, Corregiola.
- Kailis Organic Olive Groves, KOOG Premium Blend, Mumballup WA, Frantoio, Leccino, Coratina, Corregiola, Kailis Processors.
- Kailis Organic Olive Groves, KOOG Chefs Blend, Mumballup WA, Frantoio, Leccino, Coratina, Kailis Processors.
- Robinvale Estate, Murray Gold Blend Early Harvest, Mallee Vic, Robinvale Estate Processor.
- Rosto Pty Ltd, Rosto , Merriwa NSW, Higgs Processor

Silver

- Highgrove Premium Blend, Highgrove Premium Blend, Balhannah/Nairne, Leccino, Nevadillo, Pendolino, Fleurieu Peninsula Olive Press.
- Torzi Matthers, Una Wild, Barossa Valley SA, feral, Olives 2000

Class 4 – Non Packaged - Minimum Volume 1000 litres (9 entries)

Bronze

- Lewis Horticulture, Buckland Park SA, Signore, Olives 2000.
- Trevi Olive Estate, Two Wells SA, FS17, Olives 2000

Silver

- FR and B Harris, McLaren Flat, Frantoio, Mt Compass Olive Press
- Kangaroo Paw, Buckland Park SA, FS17, Bovoliva Olive Processors

Class 5 – Micro Volume - Maximum Volume 1000 litres (33 entries)

Bronze

- Belle Hannah Olives, Belle Hannah Frantoio Blend, Balhannah SA, Frantoio, Leccino, Pendolino, Bovoliva Olive Processors
- Black Cockatoo Olive Oil, Middleton SA, Manzanillo, Fleurieu Peninsula Olive Press.
- Diana Olive Oil, Willunga SA, Coratina, Diana Olive Press
- Forest Edge Farm, Forest Edge Farm, Forest Hill WA, Frantoio, Preston Valley.
- FR Henning Nominees, Willunga SA, Frantoio, Fleurieu Peninsula Olive Press.
- FR Henning Nominees, Willunga SA, Manzanillo, Fleurieu Peninsula Olive Press.
- Prospect Hill Olives, Prospect Hill SA, Frantoio, Pendolino, Leccino, Fleurieu Peninsula Olive Press.
- Strathaven Olives, Strathbogie Vic, Corregiola, Rich Glen Processors.
- Throon P/L, Willunga SA, Koroneiki, Fleurieu Peninsula Olive Press.
- Yall y poora Grove, Yalla y poora Pendolino, Newbridge Vic, Pendolino, Barfold Olives.
- Yall y poora Grove, Yalla y poora Picual, Newbridge Vic, Picual, Barfold Olives.
- Patrick Moran, Barossa Valley SA, Feral, Bovoliva Processors.

- Patrick Moran, Langhorne Ck SA, Frantoio, Nevadillo Blanco, Manzanillo, Diana Olive Press.
- Patrick Moran, Barossa/Langhorne SA, Feral, Frantoio, Manzanillo, Nevadillo Blanco, Diana/Bovoliva.
- Patrick Moran, Clare Valley SA, Feral, Maroudas Olive Press.

Silver

- Big River Olives, Big River Olives, Mypolonga, Koreneiki, Diana/Rio Vista.
- McCauls Olive Oil, Willunga, Leccino, Fleurieu Peninsula Olive Press.
- Paradiso Garden of Eden, Paradiso Garden of Eden, St Agnes, Verdale, Manzanillo, Picual, Bovoliva Processors.

Gold

- Leontyna, Mornington Peninsula Vic, Picual, Arbequina, Modern Olives Processing.

Top Gold Award – Small Producer

- Leontyna, Mornington Peninsula Vic, Picual, Arbequina, Modern Olives Processing.

Best Commercial Oil of Show

- Beerenberg Farms Pty Ltd, Beerenberg, Limestone Coast, Koroneiki, Pendolino, Coratina, Tatiara Olive Processors.

Most Successful Processor of the Show Award

- Bovoliva Oil Company – Angle Vale, SA.

If exhibitors wish to discuss the results of their entries with head judge Richard Gawel, he can be contacted on (08) 8172 1555.

2006 OSA EVOO Awards - Entries by class and exhibit number

Your Code	Class	Name of Entrant	Commercial Name of Oil or Trading Name	Varieties used & percentages of each variety	FFA	Total Score	AWARD	Judges Comments
CLASS 1 - BOUTIQUE: SINGLE ESTATE GROWN: 1000-6000 LITRES								
BFW	1				0.10	12.5		Grassy aroma with hints of green apple. Palate was not as intense. Late pungency.
BRO	1		Aegean Olive Estate EVOO	Koroneiki; Kalamata	0.10	14.5	B	Unusual strong ripe strawberry aroma. Grassy freshness on palate with well balanced bitterness and pungency.
C17	1				0.35	12.5		Moderate herbal aromas and flavours. Mild palate.
DGL	1	Augusto Lorenzetti	Augusto	Frantoio, WA Mission Nevadillo	0.14	13.5	B	Pleasant mild fresh oil. Some green apple notes. Tomato flavours with balanced late mild pungency. Lack of overall strong intensity.
E06	1	Catherine Lee	Moore River Blend	Barnea, Picual	0.28	14.0	B	Well balanced mild to medium oil. Grassy and green banana flavours. Mild bitterness and medium late pungency.
GEO	1		Aegean Olive Estate EVOO	Koroneiki	0.12	17.5	G	Fragrant complex green banana skin aroma. Herbal notes. Grassy flavours with a fresh feeling. Balanced bitterness and pungency.
GRI	1	Vince Scarfo	Diana Novello	Confidential	0.11	14.0	B	Some grassy and apple aromas. Quite complex in the mouth but bitterness and pungency somewhat overpowered the fruit.
JAZ	1				0.12	11.0		Mild aromas. Some hay and stewed fruit flavours. Late high pungency.
KEA	1				0.08	12.0		Very mild oil with a hay like flavour. Lacking fresh fruit definition.
MGS	1				0.13	12.0		Sweet oil. No intense aromas. A bit more interesting in the palate but without developing great flavours.
MLA	1	Liz Taylor	Marne River Olives	Pendolino	0.10	15.0	S	Interesting oil. Complex nose with banana skin and grassy aromas. Good intensity of flavour adding floral and citrus notes. Moderate pungent finish.
MLB	1	Liz Taylor	Marne River Olives	Leccino, Nevadillo, Hardy's, Kalamata	0.19	13.0	B	Mild dry grassy notes on the nose. Sweeter palate showing moderate intensity flavours.
MLC	1				0.17	12.0		Light grassy and herbal aroma. Palate fruit was more fragrant. Late pungency.
MLD	1				0.21	12.0		Sweet confectionery aromas. Banana and other ripe fruit on palate. Slightly oily finish.

MRD	1				0.12	12.0		Mild fragrant oil with grassy and apple aromas. Mild flavours which were quite short. Late pungency.
QRS	1				0.09	11.0		Sweet ripe fruit on the nose. Hay like notes on the palate. Late firm pungency on finish.
SS1	1				0.07	11.5		Mild buttery oil. Some ripe fruit aromas but overall the oil lacked freshness.
VOA	1	Don Hiller	VA Clare Valley	Verdale, Leccino, Pendolino	0.11	14.0	B	Intense fragrant nose. Palate not as intense or complex but the oil displays good freshness.
XAN	1				0.06	10.5		Lacking freshness. Woody aromas and flavours.

CLASS 2 - MAXI SINGLE ESTATE GROWN >6000 LITRES

AAL	2				0.10	11.5		Low caramel aromas. Sweet flavours but lacking in fruit definition. Short fruit finish.
ADR	2				0.24	10.5		Woody and hay like aromas and flavours. Pungent palate but also has a stale nutty character.
ALC	2				0.26	10.0		Dried woody like aroma and flavour. Fatty finish suggesting a lack of freshness. Very pungent finish.
BBE6	2	Tim Smith	Boundary Bend blend	Barnea, Picual, Coratina	0.16	13.0	B	Banana skin aroma. Flavour was more herbal with moderate intensity. Minty flavours on finish with moderate pepper.
BE06	2	Tim Smith	Boort Estate Blend	Barnea, Picual, Koroneiki	0.15	15.0	S	Fresh green banana character on nose which carried through to the palate. Good intensity of fresh fruit. Moderate chili like pungency.
BPK	2				0.21	12.5		Green apple aromas. Firm fresh herb flavours with a firm bitterness. The palate showed slight harsh burnt character.
CBE	2	Anthony Paech	Beerenberg	Koroneiki, Pendolino, Coratina	0.12	17.5	G and BOS	Intense green banana aromas showing excellent complexity. Excellent fruitiness with green apple and floral characters. Very persistent intense fruitiness on finish matched with a refreshing level of pungency.
CFF	2				0.06	12.5		Light to moderate spiced apple aroma. Sweeter malty and spicy flavours. Soft peppery finish.
COD	2	Ian Oatley	Woolloomooloo Corregiola	Corregiola	0.14	13.0	B	Mild spicy and apple aromas. Moderate sweet fruit flavours are lifted by a tight pepper.
CRT	2	Richard Whiting	Coralee Red Tail	Koroneiki, Pendolino, Coratina	0.12	16.5	S	Lifted nose of green banana and cut grass. Sweeter fragrant fruit flavours with moderate to high pungency on finish.
F1D	2				0.22	12.5		Grassy aroma and flavour. Good level of pungency on the finish.
F4D	2	Ian Oatley	Woolloomooloo Frantoio	Frantoio	0.19	16.0	S	Intense grassy aroma but with an underlying complex fragrant character. Sweeter palate with apple flavours and an almond like finish.

FED	2	Frank Di Girolamo	Big River Olives	Signore, Kalamata, Koroneiki	0.18	14.5	B	Fresh ripe apple aromas. Palate showed both apple and pear flavours and finished with a tight moderate pepperyness.
LED	2	Ian Oatley	Woolloomooloo Leccino	Leccino	0.05	15.0	S	Medium apple aromas. Good depth of fruit on palate. Intense throat catching pungency.
MSD	2				0.12	12.0		Light sweet apple aroma. Flavour has soft sweet ripe fruit. Almond meal fruitiness finish with a moderate pungency.
OCA06	2				0.94			Disqualified
POP	2				0.10	12.5		Clean green apple and banana fruit on nose. Moderate sweet fruit on palate, but overall lacking complexity.
T33	2				0.09	9.0		Stewed fruit on palate suggesting frosting. Nutty finish suggests tiredness.
T34	2	Frank Agostino	Tatiara Olive Grove	Picual	0.17	14.5	B	Intense ripe tomato aromas. More tropical on the palate. Good flavour depth showing ripe bananas. Long finish with light pungency but just a touch of fattiness.
T35	2				0.09	11.5		Overripe fruit bowl aroma and particularly flavour. The finish was slightly flabby and fatty.
TGF	2	Tom Tigani	Tigani Frantoio	Frantoio	0.11	17.0	G	Fresh grassy and artichoke like nose. Intense complex fragrant and complex palate flavours. Sweet almond like flavours on the finish together with a mild to moderate bitterness and pungency.
TKF	2				0.18	9.0		Non olive antiseptic gum-nut/eucalypt like character was evident. Palate also showed dull machine oil like character.
VHH	2	Higgs SF	Rosto		0.12	13.0	B	Moderate green banana fruit. Good intensity of herbal and banana fruit. Late tight pungency.
VLH (A1)	2				0.15	12.5		Clean straightforward green apple aroma and flavours. Light to moderate bitterness and pungency.
VLH (B2)	2				0.41	11.0		Very light aroma. Flavour showed some woody characters and a slightly fatty finish.
XAN	2				0.15	9.0		Rancidity detected.

CLASS 3 - MULTI ESTATE GROWN

126	3				0.14	11.0		Light herbaceous characters on nose and palate. Short fruit flavour finish.
317	3	Mark Gallace and Kim Natale	Murray Gold Blend Early Harvest		0.13	13.0	B	Ripe fruit characters evident on nose. More minty and spicy flavours. Light pungency on finish.
ABC	3				0.12	12.5		Straightforward grassy aroma and flavour. Lacking fresh fruit depth. The finish has a dried hay like character.

ADH	3	Higgs SF	Rosto		0.14	14.0	B	Light green banana character on nose. More pronounced on palate. Sweeter fruit on finish. Moderate pepper on finish.
AO3	3				0.11	12.5		Subdued nose, but the palate had an interesting lime leaf character which persisted. Sweet almond meal flavours on finish together with a mild peppery finish.
AUS	3				0.12	10.0		Very light tropical fruit on nose and palate. Mostly dominated by bitterness and a flat fatty finish.
BA06	3				0.14	12.0		Ripe banana character on nose. Weak fruit being more floral in nature. Light to moderate pungency that builds.
CFD	3				0.23	12.0		Light dried herb aromas. Better expression of grassy flavours on palate together with a firm throat catching pungency.
CVF	3				0.11	11.5		Herbal and banana characters. More citrus on palate. Short flavour finish.
DA6	3				0.15	9.0		Stewed fruit character on nose and woody flavour suggesting frost affected fruit. Flat nutty finish.
DG6	3	Daniel and Sharon Walton	Dash Geographe	Corregiola, Nevadillo Blanco	0.17	13.5	B	Good grassy aroma. Firm herbaceous fruit flavours together with robust bitterness and lighter pungency.
DM6	3				0.24	11.0		Subdued banana fruit on nose and palate. Weak fruit flavour finish.
DO6	3	Daniel and Sharon Walton	Dash WA Organic	WA Mission, Paragon, Corregiola	0.18	14.0	B	Green apple aromas and flavours. Bitterness was prominent but fruit was in support. Clean fruit finish.
GRO	3				0.12	12.5		Very mild ripe apple aromas. The flavour was less distinct being more buttery and almond kernel like. Moderate peppery heat on the finish.
JCP	3				0.12	11.5		Light apple fruit on nose. Dull hay like fruit on palate. Late tight pungency.
JFR	3				0.14	12.0		Very mild banana like aroma. More herbal on the palate but lacking character. Mild bitterness.
KA0	3	Mark Kailis	KOOG Premium Blend	Frantoio, Leccino, Coratina, Corregiola	0.12	14.0	B	Fresh green apple aromas. Sweeter more floral notes on the palate. Balanced bitterness and pungency.
KAR	3	Mark Kailis	KOOG Chefs Blend	Frantoio, Leccino, Coratina	0.20	13.5	B	Subdued herbaceous aroma. Riper banana fruit flavours with a firm bitterness and late pungency
KEP	3	Steve Harding	Highgrove Premium Blend	Leccino, Nevadillo, Pendolino	0.08	15.0	S	Fresh cut grass aroma. Sweeter apple flavours with a tight fresh throat catching pungent finish.
LIN06	3				0.15	12.0		Mild ripe banana aromas. Light herbal notes on palate, but overall rather weak in character. Mild pungent finish.
MTM1	3				0.22	10.0		Very little fruit on nose or palate. Dried hay flavours on finish.

MTM2	3				0.21	10.0		Dried woody character throughout. Short fatty finish.
MTM3	3	Domenic Torzi	Una Wild	Feral	0.20	15.0	S	Fresh herbaceous nose with riper fruit characters on the palate. Tropical fruit flavours matched with a firm bitterness and a tight pungency.
PI06	3	Tim Smith	Picual Style	Picual	0.10	13.0	B	Banana skin character on nose. Upfront sweet perfumed fruit. Ripe fruit persists into the finish together with some tight pungency.
ZAH	3				0.13	12.0		Moderate herbal aromas. Palate showed dried grass flavours with a dried hay like finish. Moderate pungency.

CLASS 4 - NON PACKAGED > 1000 litre

AO2	4				0.08	12.5		Pleasant perfumed aroma. Pleasant riper fragrant fruit characters that were very persistent. Soft bitterness and pungency
BPB	4	Ted de Lyster	Buckland Park Estate	FS17	0.20	15.0	S	Moderate fresh green banana aromas. Good fresh sweet fruit flavours that were very persistent. Moderate to strong bitterness and lighter pungency.
FRB	4	Frank Harris	FR and B Harris	Frantoio	0.12	15.0	S	Fresh green stalky nose. Good intensity of apple and floral flavours with intense throat catching pungency and moderate bitterness
K006	4				0.20	11.5		Very intense green banana character on nose and palate. Firm bitterness and lighter pungency. Slight lifted solvent like character detracted from what was an excellent oil.
LH1	4	Hartley Lewis	Lewis Horticulture	Signore	0.32	14.5	B	Fresh grassy aromas that carried through to the palate. Good fruit depth on the palate. Mild to moderate bitterness and pungency.
MAB	4				0.15	12.5		Green stalky aromas. Moderate rocket herb flavours but bitterness was a little harsh on the finish.
MJH	4				0.28	12.0		Fresh herbal aromas. Palate was dominated by a metallic bitterness which detracted from its green almond like fruit characters.
NAS	4				0.08	12.0		Clean fruity banana like nose. Flavour similar to aroma, but with a sweet almond meal finish with moderate bitterness.
STI	4	Robin & Lesley Trevilyan	Trevi Olive Estate	FS17	0.16	14.0	B	Good fresh apple on nose. Sweeter milder fruit on palate. Almond meal flavours on finish with moderate late pungency.

CLASS 5 - MICRO VOLUME < 1000 litres

7RV	5				0.09	12.5		Light aromatic nose. Sweet lightly herbal flavours. Sweet almond like flavours on finish. Soft pungency.
AJF	5	Jim Price	Forest Edge Farm	Frantoio	0.12	13.0	B	Ripe banana character on nose. Milder malt sweet nut meal flavours. Intense throat catching pungency at end.
AND	5				0.09	8.0		Fermentation (parmesan cheese like) character evident.

AO1	5				0.13	12.5		Banana and floral aromas. Moderate flavours and pepperyness.
BDH	5	Michael Johnston	Throon P/L	Koroneiki	0.09	14.5	B	Lifted green banana aroma. Grassy and banana flavours that were very persistent. Moderate bitterness.
BLD	5	Patrick Moran		Feral, Frantoio, Manz, Nevadillo	0.07	14.0	B	Fresh green tomato aromas. Good carry over to the palate. More formic in character. Light bitterness and pungency on finish.
BWP	5	Peter Babidge	Belle Hannah Frantoio Blend	Frantoio, Leccino, Pendolino	0.07	13.0	B	Moderate banana with some spicy overtones. Sweet apple and almond meal flavours. Moderate tight pungent finish.
CLR	5	Patrick Moran		Feral	0.08	13.0	B	Tomato aromas on nose. Palate showed a spicy tomato paste like flavour. Light to moderate warming pepperyness on finish.
EPM	5				0.14	10.0		Moderate grassy aromas. The palate was completely dominated by an intense bitterness and metallic characters.
ERR	5				0.27	12.5		Delicate banana like aroma. Sweet buttery flavours but overall lacking some flavour definition. Mild pungency.
ERR1	5				0.09	12.5		Banana like fruit on nose. Mild herbal flavours together with moderate pungency. Woody flavours on finish.
FFV	5	V Zadow	FR Henning Nominees	Frantoio	0.08	14.0	B	Light ripe apple nose. Very sweet floral flavours which persisted. Tight moderate pungency that comes on late.
FMV	5	V Zadow	FR Henning Nominees	Manzanillo	0.08	14.0	B	Sweet ripe nose. Moderate ripe apple flavours with a pleasant pepperyness.
GOM	5	Patrick Moran		Feral	0.11	14.0	B	Good intensity of ripe tomato. Sweeter more tropical flavours with a hint of spiciness. Very mild bitterness and pungency.
JY1	5	Jen and Christopher Bellew-Clarke	Yalla y poora Pendolino	Pendolino	0.08	13.0	B	Grassy nose. Mint flavours on palate. Bitterness and particularly pungency build for some time.
JY2	5	Jen and Christopher Bellew-Clarke	Yalla y poora Picual	Picual	0.06	14.0	B	Very intense guava like aroma but with some stalky hints. Ripe fruit flavours but with good clean fresh finish. Moderate to high bitterness.
LCK	5	Patrick Moran		Frantoio, Nevadillo, Manzanillo	0.07	14.5	B	Clean grassy nose. Riper dried herb and nut meal flavours. Mild bitterness and pepper.
LHG	5				0.07	12.5		Hay and spicy aromas. Light hay and woody flavours. Short fruit finish.
LPA	5				0.10	12.0		Very subdued nose. Artichoke flavour on palate but bitterness was intense and metallic in character.
LPM	5				0.14	12.5		Sweet hay like aromas. Sweet buttery flavours with moderate bitterness and a hint of heat on the finish.
MJM	5	Edmund and Margaret McCaul	McCauls Olive Oil	Leccino	0.06	15.5	S	Moderate nose of spicy rocket leaf. Stronger flavours of sweet cola like fruit. Good persistence of flavour with a moderate ginger like heat on finish.

MOP	5	Julian Barson	Leontyna	Picual, Arbequina	0.08	17.0	G	Intensely fresh cut grass character with hints of green tomato leaf. Lovely depth of fruit. Sweetness and fresh herbs as well. Light pungency on finish.
OCS	5				0.07	12.0		Light grassy and spicy aromas and flavours. Sweet buttery palate with and intense pepperyness.
PHO	5	Trudy and Jeff Hollinshead	Prospect Hill Olives	Frantoio, Pendolino, Leccino	0.06	13.0	B	Mild banana aromas with a hint of grassiness. Mild mealy flavours with a soft pepper on finish.
RRJ	5				0.06	11.0		Marzipan aromas and flavours. Unusual. Fatty finish suggests lack of freshness.
RUG	5				0.85			Disqualified
SCA	5	Frank Di Girolamo	Big River Olives	Koreneiki	0.21	15.0	S	Grassy nose but with some complex malt characters. Good intensity of ripe apple and sweet nut meal flavours. Late moderate pungency.
SMD	5	Sally Diamantis	Black Cockatoo Olive Oil	Manzanillo	0.20	13.0	B	Clean nose of green apple. Lighter fruitiness on palate, but good level of freshness. Sweet almondy and mild finish.
SPO	5				0.07	12.0		Dry hay like aromas. Caramel flavours with a strong tight pungent finish.
SS2	5	Peter Eden	Paradiso Garden of Eden	Verdale, Manzanillo, Picual	0.12	15.0	S	Interesting green banana nose with some spicy characters. Moderate flavours but with an attractive banana and fragrant flavours. Balanced pungency.
STR	5	Ron Turner	Strathaven Olives	Corregiola	0.11	14.0	B	Firm spicy aromas of cinnamon and cardamom. Milder flavours, but interesting as per the nose. Moderate bitterness and firmer chili like pungency.
THY	5				0.11	12.5		Light grassy aromas and flavour. Green apple flavours on finish together with an early tight pungency.
TIN	5	Vince Scarfo	Diana Olive Oil	Coratina	0.07	13.5	B	Fresh grassy and spicy aromas. More spicy on the palate. Firm bitterness and pungency.