



**OLIVES**  
*South Australia*

11<sup>th</sup> Annual  
Extra Virgin Olive Oil

*and*

7th Annual Table Olive

2007

Results Booklet

# 2007 EVOO Competition Chairman's Report

Firstly I would like to thank the Organising Committee of the Olives South Australia Extra Virgin Olive Oil Show for having faith in me once again and appointing me to Chair their 11th show.

This year the judging panels were presented with a smaller set of Australian Extra Virgin olive oils, but once again the standard was high. Flavoured oils were exhibited for the first time. This is a welcome innovation given the popularity of flavoured oils in the marketplace. While not appealing to some purists, for some larger and smaller producers alike, flavoured oils make up the majority of their sales. The recognition of the need to guide consumers in their choice of flavoured oils represents an important step forward.

To the quality of the exhibits in this year's show. My impressions of each class were as follows:

Class 1 (single estate 1000-6000L) was a mixed class in terms of the number of blended and varietal oils. Compared to previous years the standard of this class was slightly down, however it did produce some outstanding oils.

Class 2 (single estate > 6000L) consisted of a large number of varietal oils including Picual, Frantoio, Koroneiki (amongst others). As in previous years this was a strong class with a number of gold and silver medal winners. Many of the oils in this class showed distinct olive, and in many cases, classical varietal characters. Some of the less distinguished oils showed some dried woody, caramel flavours possibly arising from either water stress and/or excessive malaxation.

Class 3 (multi estate) and Class 4 (non packaged). These classes presumably represent the more widely available and readily affordable end of the market. The group could be best characterised as very serviceable and usable oils more in the mild to medium style. Pleasingly, there were very few with defects and most were in my opinion very friendly and usable oils.

Class 5 (micro volume < 1000L) contained some oils with excellent depth of fruit and lifted aromas. The class contained a couple of varietal Verdale oils. It is a varietal which is rarely seen outside this state and together with Koroneiki could be considered as "South Australia's varietals".

Class 6 and 7. Judges were instructed to primarily reward flavoured oils which had a naturalness of their intended flavour and had a sound oil base (particularly free of rancidity), and as a secondary and more minor consideration, displayed some degree of olive character in the base oil. While the judges did not see an oil which simultaneously displayed all of these characteristics, there were some very good examples of flavoured oils and they were rewarded accordingly.

Lastly I would sincerely like to thank the Chief Steward, Susan Sweeney who once again ensured the smooth and fair conduct of the show, and to all the judges who freely donated their time and skill. In particular the contribution of the experienced judges from New South Wales, Victoria and Port Lincoln is acknowledged.

Richard Gawel  
Chairman

# 2007 EVOO Competition Chief Stewards Report

*Susan Sweeney*  
*Chief Steward*

This year, the OSA show received 85 entries, about 25% less than recent years. This is probably due to the dry and frosty conditions that have affected many farmers in Australia. However, there were still many good quality oils exhibited so full credit to the growers who have produced these oils given the difficult conditions.

A breakdown of entries by state was:

SA	67%
WA	19%
NSW	8%
Victoria	6%

It was pleasing to see such a good turnout from WA exhibitors.

Many thanks to organisers Lisa Rowntree, Paul Eblen and Michael Johnston who ensured the smooth running of the show. Head judge Richard Gawel put in a fantastic effort as always and thanks to panel judges who voluntarily gave up most of Saturday. These judges were: Angelo Bovoliva, Jayne Bentivoglio, Pablo Canamasas, Tony Whiting, Tony Harding, Rufus McLeay, Peter Hayball, Brian Miller, Andrew Yap, Ann Oliver, Barbara Santich, Rachel Steer and associate

judge Philippa Wishart. Jayne and Pablo put in a huge effort by coming from interstate and Rufus from Port Lincoln.

Thanks also to Graham Jones from the University of Adelaide who did the free fatty acid analyses.

There were two new classes of flavoured oils this year. Although flavoured oils do not fit the extra virgin category (and so are ineligible for the best of show), they have become an important part of the industry and so organisers felt they should be included.

Two processors received the same score this year with special mention given to another processor who was only 0.1 of a point behind. Congratulations to these processors for consistently producing good quality oils.

After nearly ten years of stewarding the OSA show (the longest running olive oil show in Australia) I think it is time to hand over the reins. I have enjoyed my role and it has been fascinating to observe the changes in style and quality over the years. It would be terrific to see some new marketing ideas brought into the show, perhaps linking it with an event such as Tasting Australia to promote the culinary aspects of olive oil. I would also encourage regular training sessions for judges and aspiring judges. I wish OSA all the best with future shows.

The results for the OSA 2007 11<sup>th</sup> Extra Virgin Olive Oil Competition are:

### **Class 1 Boutique Single Estate Grown** (21 Entries)

#### **BRONZE**

Augusto Lorenzetti, Rio Vista Olives, “**Augusto**”, Rio Vista, Mypolonga, SA, Frantoio(80%) / WA Mission (10%) / Nevadillo Blanco (10%), processed by Rio Vista Olives, Mypolonga, SA

Augusto Lorenzetti, Rio Vista Olives, “**Augusto**”, Mypolonga, SA, Frantoio(70%) / Corregiola (20%) / Nevadillo Blanco (10%), processed by Rio Vista Olives, Mypolonga, SA.

Sam Temme, The Olive Grove at McLaren Vale, “**The Olive Grove Adelaide Hills EV00**”, Callington, SA, Frantoio(70%) / Verdale(30%), processed by The Olive Grove, McLaren Vale, SA

Julian Barson, Leontyna, “**Leontyna Olive Oil**”, Paringa Ridge P/L, Mornington Pen. Victoria, 100% Arbequina, processed by Lighthouse Olive Oil Processors

Pat Donofrio, Golden Olivale, “**Golden Olivale**”, Penfield Gardens, SA, Coregiola 17%, Olives 2000, processed at Angle Vale, SA

Mick Ryan, Preston Valley Grove Pty Ltd, “**Preston Valley Grove**”, Donnybrook, WA, Barnea / Minerva / Picual, processed by Preston Valley Grove, WA

Vince Scarfo, Diana Olive Oil, “**Diana Novello**”, Willunga, SA, Frantoio, processed by Diana Olive Oil Co, Willunga, SA

Michael Lewis, Willunga Olive Farm, “**Lucilla**”, Willunga Olive Farm, Willunga, SA, Frantoio, Fleurieu Peninsula Olive Press, Sellicks, SA

#### **SILVER**

Giulio, Dichiera, Evilo Estate, “**Evilo Estate**”, Clare, SA, Corregiola (60%) / Verdale (20%) / Koroneiki (20%), processed by Bovoliva Oil Company SA

#### **GOLD**

Georgaras Bros & Co, Aegean Olive Estate, “**Koroneiki EVOO**”, 100% Koroneiki, processed by Bovoliva Oil Company, Penfield Gardens, SA

### **Class 2 Maxi Single Estate Grown** (17 Entries)

#### **BRONZE**

Frank Agostino, Tatiara Olive Grove, “**Tatiara Grove**”, Keith, SA, 100% Frantoio, processed by Tatiara Olive Processors, Keith, SA

Tom Tigani, Australian Olive Oil Corp, “**Tigani Mediterraneo**”, Kingsford Olives, Karte, SA, Mediterranean (80%) / Leccino (20%), processed by Vito Beltrame, Pinnaroo, SA

Ian Oatley, Woolloomooloo Olives, “**Woolloomooloo Koroneiki**”, Mudgee, NSW, 100% Koroneiki, processed by Woolloomooloo Olives, Gulgong, NSW

Justin & Kate Brown, Coonalpyn Olives Pty Ltd, “**90 Mile Desert Premium**”, Coonalpyn, SA, Picual / Manzanillo + other varieties, processed by Tatiara Olive Processors, Keith, SA

Richard, Whiting, Coralee Olives, “**Beerenberg**”, Limestone Coast, SA, Frantoio / Picual / Koroneiki, processed by Tatiara Olive Processors, Keith, SA

#### **SILVER**

Edward Vercoe, Cicada Pty Ltd, “**Cicada**”, Carrickalinga, SA, Frantoio (80%) / Koroneiki (20%), processed by Diana Olive Oil Co, Willunga, SA

Grant Wylie, Pendleton Estate, “**Pendleton EVOO**”, Keith, SA, Picual / Frantoio, processed by Tatiara Olive Processors, Keith, SA

Tom Tigani, Australian Olive Oil Corporation, “**Tigani Frantoio**”, Karte, SA, Frantoio (100%), processed by Vito Beltrame, Pinnaroo, SA

Ian Oatley, Woolloomooloo Olives, “**Woolloomooloo Picual**”, Mudgee, NSW, 100% Picual, South Sutherland, processed by Woolloomooloo Olives, Gulgong, NSW

Ian Oatley, Woolloomooloo Olives, “**Woolloomooloo Koroneiki**”, Mudgee, NSW, 100% Koroneiki, processed by Woolloomooloo Olives, NSW

Ian Oatley, Woolloomooloo Olives, “**Woolloomooloo Arbequina**”, Mudgee, NSW, 100% Arbequina, processed by Woolloomooloo Olives, Gulgong, NSW

#### **GOLD**

Grant Wylie, Pendleton Estate, “**Pendleton Medium Drum**”, Pendleton Olive Grove, Keith, SA, 100% Picual, processed by Tatiara Olive Processors, Keith, SA

Frank Agostino, Tatiara Olive Grove, “**Tatiara Olive Grove**”, Keith, SA, 100% Picual, processed by Tatiara Olive Processors, Keith, SA

#### **Class 3 Multi Estate Grown** (15 Entries)

#### **BRONZE**

Frank Mitolo, The Mitolo Group, “**OLLO Fresh & Fruity**”, Parcoola Olives & Oriea Olives, Woolpunda, SA, processed by Neville Ellis The Mitolo Group Woolpunda

Torzi Matthews, “**Torzi Matthews Synergy**”, Barossa, SA, Mixed, processed by Olives 2000, Angle Vale, SA

Tanya Worontschak, Primo Estate Wines, “**Joseph Cold Pressed**”, Various varieties from McLaren Vale/Adelaide Foothills/Adelaide Hills, processed by Diana Olive Oil Co, Willunga, SA

Vince Scarfo, Diana Olive Oil, “**Diana Extra Virgin**”, Willunga, SA, Frantoio (90%) / Leccino(10%), processed by Diana Olive Oil Co, Willunga, SA

Kim Natale, Robinvale Estate, “**Murray Gold Blend**”, Robinvale Estate, Robinvale, Vic, Sevellano, Barnea, Manzanillo, processed by Robinvale Estate

Kim Natale, Robinvale Estate, “**Murray Gold Blend – Late Harvest**”, Robinvale, Vic, Sevellano, Barnea, Corregiola, processed by Robinvale Estate

#### **SILVER**

Mark Kailis, Kailis Organic Olive Groves, “**Kailis Organic Extra Virgin Olive Oil - Chef's Blend**”, Preston Valley, South WA, Frantoio (50%) / Leccino (30%) / Coratina (20%), processed by Kailis Organic Olive Processing and Packaging Pty

Tanya Worontschak, Primo Estate Wines, “**Joseph First Run**”, Various varieties from McLaren Vale/Adelaide Foothills/Adelaide Hills, processed by Diana Olive Oil Co, Willunga, SA

Sharon Walton, Evolution Gourmet Foods, WA EV00 Company, Various, WA, Frantoio, Hardy's Mammoth

Anthony Harding, Harding's Olives, “**100% Manzanillo**”, Willunga, SA, Manzanillo 100%, processed by Fleurieu Peninsula Olive Press, Sellicks, SA

#### **Class 4 Non Packaged** (6 Entries)

#### **BRONZE**

Peter Babidge, Belle Hannah Olives, “**Belle Hannah Olives**”, Frantoio / Leccino / Pendolino, processed by Bovoliva Oil Company, Penfield Gardens, SA

#### **SILVER**

Angelo Bovoliva, Bovoliva Oil Co, “**Adelaide Plains**”, Manzanillo / Mediterranean, processed by Bovoliva Oil Company, Penfield Gardens, SA

Richard Whiting, Coralee Olives, “**Coralee Blend**” Limestone Coast, SA, Picual / Koroneiki, processed by Tatiara Olive Processors, Keith, SA

#### **Class 5 Micro Volume** (10 Entries)

#### **BRONZE**

Vicki Zadow, Henning Nominees, “**100% Frantoio**”, Willunga, SA, Frantoio (100%), processed by Fleurieu Peninsula Olive Press, Sellicks, SA

R J and E S Baker, Woodside Farm, “**Woodside Farm**” New Norcia Frantoio 100%, processed by Diana Olive Oil Co, Willunga, SA

John Nelson, Coylton P/L, “**Skilly Creek**”, Watervale, SA, Frantoio (80%) / Pendolino(10%) / Mission WA (10%), processed by Bovoliva Oil Company, Penfield Gardens, SA

Peter Clark, Emu Rock Grove, “**Emu Rock**”, Clare, SA, Corregiola / Frantoio (50) / Leccino(50), processed by Olives 2000, Angle Vale, SA

#### **SILVER**

Patrick Moran, Barossa, SA, “**Feral**” processed by Bovoliva Oil Company, Penfield Gardens, SA

Patrick Moran, Adelaide, SA, “**Verdale**”, processed by Diana Olive Oil Co, Willunga, SA

Anthony Harding, Harding's Olives, “**Verdale**”, Willunga, SA, Verdale 100%, processed by Fleurieu Peninsula Olive Press, Sellicks, SA

#### **Class 6 Flavoured/Infused** (9 Entries)

#### **BRONZE**

Mark Kailis, Kailis Organic Olive Groves, “**Kailis Organic Extra Virgin Olive Oil - Sublime Lime Infused**”, Preston Valley, South WA, Frantoio (60%) / Leccino (40%), processed by Kailis Organic Olive Processing and Packaging Pty Ltd

Mick Ryan, Preston Valley Grove Pty Ltd, “**Donnybrook**”, WA, Paragon, Limes, processed by Preston Valley Grove, Donnybrook, WA

#### **SILVER**

Mark Kailis, Kailis Organic Olive Groves, “**Kailis Organic Extra Virgin Olive Oil - Dolce Blood Orange Infused**”, Frantoio (60%) / Leccino (40%), processed by Kailis Organic Olive Processing and Packaging Pty Ltd

#### **Class 7 Flavoured/Infused** – Other (7 Entries)

#### **BRONZE**

Grant Wylie, Pendleton Estate, “**Pendleton Estate Basil EVOO**” Keith, SA, processed by Tatiara Olive Processors, Keith, SA

Anthony, Harding, Harding's Olives, “**Herb & Garlic**”, Willunga, SA, Mission 100%, processed by Fleurieu Peninsula Olive Press, Sellicks, SA

#### **SILVER**

Justin & Kate Brown, Coonalpyn Olives Pty Ltd, “**Natural Basil**”, Coonalpyn, SA, Barnea / Basil, processed by Tatiara Olive Processors, Keith, SA

Ted de Lyster, Buckland Park Estate, “**Kangaroo Paw Mountain Pepper**”, Buckland Park, SA, FS-17 100%, processed by Bovoliva Oil Company, Penfield Gardens, SA

#### **BEST OF SHOW**

Georgaras Bros & Co, Aegean Olive Estate, “**Koroneiki EVOO**”, Penfield, SA, Koroneiki, processed by Bovoliva Oil Company, Penfield Gardens, SA

#### **PROCESSOR OF THE YEAR AWARD** (Equal First)

Tatiara Olive Processors, Keith, SA  
Diana Olive Oil Co, Willunga, SA

#### **PROCESSOR SPECIAL MENTION**

Bovoliva Oil Company, Penfield Gardens, SA

## 2007 OSA Extra Virgin Olive Oil Competition Results - entries by class and exhibit number

Class	Your Code	Trading name and Commercial Name of Oil	Varieties used & percentages of each variety	FFA	Total Score	Judges Comments	Award	
<b>CLASS 1 - BOUTIQUE: SINGLE ESTATE GROWN: 1000-6000 LITRES</b>								
1	ABC			0.34	9.5	Overripe fruit characters together with some fermentation aromas.		
1	AE2	Georgaras Bros & Co	Aegean Olive Estate (Koroneiki EVOO)	Koroneiki	0.21	18.5	Intense green leaf, freshly mown grass aroma. The nose also had a banana skin complexity. The palate had great depth with a mix of both green and ripe banana flavours together with a sweet almond like note. Lovely late spicy pungency rounded off this excellent and versatile oil.	G
1	BFL				0.12	12	Subdued aroma of ripe apples with a spicy edge. Lightly flavoured sweet fruity palate. Thick texture with a mild pepper on the finish.	
1	DA7				0.15	12.5	Salad leaf aromas but also displayed an unusual fennel like character. Moderate sweeter fruit flavours but finished with a slightly fatty mouth feel..	
1	DO7				0.13	12	Moderate spicy fruit aromas. Appley flavours with a sweeter almond meal flavour on the finish. Moderate pepperyness on the finish.	
1	FUN	Michael Lewis	Willunga Olive Farm (Lucilla)	Frantoio	0.22	14.5	Good herbal aromas and flavours with floral hints. Sweeter palate showing a buttery finish and a fine wasabi like pungency.	B
1	GEL	Giulio Dichiera	Evilo Estate	Corregiola (60%) / Verdale (20%) / Koroneiki (20%)	0.16	16	Fresh appley aroma. Palate showed lots of generous green apple flavours with a complex floral note. Good persistence of flavour and a lingering light pungency rounded out this good oil.	S
1	IDH	Augusto Lorenzetti	Rio Vista Olives (Augusto)	Frantoio (70%) / Corregiola (20%) / Nevadillo Blanco(10%)	0.24	13.5	Moderate aromas of banana and apple. Palate showed some sweeter floral notes and a mild pungency on the finish.	B
1	JJM	Augusto Lorenzetti	Rio Vista Olives (Augusto)	Frantoio (80%) / WA Mission (10%) / Nevadillo Blanco (10%)	0.28	14.5	Moderate aromas of banana with hints of ripe tomato. Flavours were on the milder side but the oil was fresh and clean.	B
1	LAW				0.09	12.5	Light almond and citrus aromas and flavours. Clean oil with late moderate pepperyness.	
1	MA3	Julian Barson	Leontyna Olive Oil	Arbequina	0.10	14.5	Unusual nose of roasted nuts and almond. Soft sweet toasty flavours that persisted. Long fruit finish with a light pungency.	B
1	MF7				0.26	11	Aroma lacked freshness which followed through to the palate. Slightly burnt flavours with a hard bitter edge.	
1	MOB				0.22	12.5	Light riper banana like aromas. Soft sweet flavours but the oil finished off with a slightly fatty finish.	

1	MRB				0.35	12	Ripe banana with some hay like characters. Ripe banana flavours but the oil finished slightly fatty.	
1	NEL	Vince Scarfo	Diana Olive Oil	Frantoio	0.15	13	Intense green stalky aromas. Weaker flavour but has a firm bitterness and milder pepperyness initially, which also builds with time. A good robust oil but rather one dimensional.	B
1	OGC	Sam Temme	The Olive Grove at McLaren Vale (Hills EVOO)	Frantoio (70%) / Verdale (30%)	0.17	13	Green apple aromas. Moderate fruit depth of apple with some sweeter characters. Pleasant light peppery finish.	B
1	OGC	Pat Donofrio	Golden Olivale	Corregiola 17%	0.27	13.5	Lifted cut grass nose. Light fruit flavours with a buttery and tight pungent finish.	B
1	OGK				0.16	12	Mild ripe apple aroma. Sweet fruity flavours. Soft finish with a hint of pepperyness.	
1	OGM				0.23	12.5	Ripe nose of paw-paw and melon. Palate was also very sweet and ripe being more citrus like in character. Unusual hot finish.	
1	PVO	Mick Ryan	Preston Valley Grove Pty Ltd	Barnea / Minerva / Picual	0.12	13	Moderate herbal aromas with some underlying banana characters which carried through to the palate. Soft buttery flavours on the finish together with some late throat tickling pungency.	B
1	RJS				0.12	12	Light grassy aromas and flavours. A pleasant oil but lacked fruit definition.	
<b>CLASS 2 - MAXI SINGLE ESTATE GROWN &gt;6000 LITRES</b>								
2	AS7	Ian Oatley	Oatley Wines, Woolloomooloo Olives (Arbequina)	100% Arbequina	0.09	15.5	Tomato leaf aroma. Initially herbal but had some fruit sweetness. Soft bitterness and pungency.	S
2	BBL	Grant Wylie	Pendleton Estate Pty Ltd (Extra Virgin Olive Oil)	Picual / Frantoio	0.16	16	Intense aromas of tropical fruit with hints of aniseed. Big flavoursome oil with some late refreshing pepperyness.	S
2	BMD	Grant Wylie	Pendleton Estate Pty Ltd (Pendleton Medium Drum)	100% Picual	0.10	18	Lifted intense nose of ripe tropical fruit. Palate shows great complexity with a mix of tropical fruits, guava but with hints of green banana. Long persistent fruit finish. An excellent riper style of oil.	G
2	BPC				0.48	11	Little aroma and flavour. Palate in particular showed some dried hay/straw like characters. Overall lacking freshness.	
2	FR1	Richard Whiting	Coralee Olives (Beerenberg)	Frantoio / Picual / Koroneiki	0.14	14	Sweet herbal aroma, but somewhat subdued. The flavours were more forthcoming showing green banana and grassy flavours. Soft late pungency.	B
2	JK01				0.22	12.5	Ripe banana aromas and flavours. Just a hint of fattiness on the finish, but the oil had good flavour depth.	
2	JK02	Justin & Kate Brown	Coonalpyn Olives Pty Ltd (90 Mile Desert - Premium)	Picual / Manzanillo / Other	0.28	14	Interesting flavours of sweet toasted nuts with some ripe citrus like fruit. Mild pungency on the finish.	B

2	KAE	Ian Oatley	Oatley Wines, Woolloomooloo Olives (Koroneiki)	100% Koroneiki	0.14	13.5	Subdued nose, but palate was more generous with banana and grassy flavours. Firm bitterness and a chilli like pungency on the finish.	B
2	KAL	Ian Oatley	Oatley Wines, Woolloomooloo Olives (Koroneiki)	100% Koroneiki	0.16	15	Varietal green banana aroma and flavours. Excellent flavour depth and a fresh finish with a late ginger like pungency.	S
2	KBS				0.25	12	Subdued nose and flavours. Slight oiliness suggesting some tiredness, but some fresher fruit and pepperyness came through on the finish.	
2	KGB	Edward Vercoe	Cicada Pty Ltd (Cicada)	Frantoio (80%) / Koroneiki (20%)	0.12	15	Interesting floral nose suggestive of Frantoio. Good sweet flavours of ripe apple and sweet spices. Good persistent flavour.	S
2	PS7	Ian Oatley	Oatley Wines, Woolloomooloo Olives (Picual)	100% Picual	0.09	15	Fresh grass and green tomato characters on nose. Intense fresh tomato flavours on palate. Good medium oil.	S
2	T36	Frank Agostino	Tatiara Olive Grove	Frantoio	0.19	14	Clean spicy olivey nose with moderate flavours and a lingering but mild peppery finish.	B
2	T37	Frank Agostino	Tatiara Olive Grove	Picual	0.10	17.5	Wonderfully intense aromas of kiwi fruit and bush vine tomato. The palate has an intense green tomato and bitter rocket flavour, but finishes sweet and tropical. Pristine freshness characterizes this outstanding oil.	G
2	TCO				0.20	12	Light aromas and flavours. Lacking fruit definition. Mild sweet floral finish.	
2	TFO	Tom Tigani	Australian Olive Oil Corporate (Tigani Frantoio)	Frantoio (100%)	0.17	15	Herbaceous aromas predominate, but there are also riper apple and sweet spice aromas. The palate was sweeter and more fragrant and was complemented by some balanced pepperyness.	S
2	TMO	Tom Tigani	Australian Olive Oil Corp. (Tigani Mediterraneo)	Med (80%) / Leccino (20%)	0.14	13	Green spicy nose. Sweeter apple like fruit on palate, rounded off with a pleasant pepperyness.	B
<b>CLASS 3 - MULTI ESTATE GROWN</b>								
3	519				0.19	12.5	Very mild aroma. Sweet apple and almond meal fruit, but overall low in intensity.	
3	520	Mark Kailis	Kailis Organic Olive Groves (Chef's Blend)	Frantoio (50%) / Leccino (30%) / Coratina (20%)	0.10	15	Moderate grassy aromas. Good interesting flavours of avocado & green apple. Balanced fruit bitterness.	S
3	DG7				0.22	12.5	Mild tomato character on nose. Sweeter fruit flavours with moderate bitterness and a late throat catching pungency.	
3	DM7				0.48	11.5	Ripe floral aromas, but palate lacked depth. Buttery finish suggesting a lack of freshness.	
3	HOM	Anthony Harding	Harding's Olives (Manzanillo)	Manzanillo 100%	0.25	15	Interesting citrus and strawberry aromas. Sweet fragrant flavours with a moderate peppery finish.	S

3	JCP	Tanya Worontschak	Primo Estate Wines (Joseph Cold Pressed)	Frantoio, Verdale	0.13	14	Fresh grassy aroma. Milder sweet apple and floral flavours. Moderate pungency on finish.	B
3	JFR	Tanya Worontschak	Primo Estate Wines (Joseph First Run)	Frantoio, Verdale	0.15	15	Mild apple aromas. Better fruit flavours with some light to moderate bitterness and pungency.	S
3	KR3	Kim Natale	Robinvale Estate (Murray Gold Blend)	Sevillano, Barnea, Manzanillo	0.25	14	Tomato aromas. Sweeter herbal flavours with a soft almond style finish with a hint of pungency.	B
3	MGR	Kim Natale	Robinvale Estate (Murray Gold Late Harvest)	Sevillano, Barnea, Corregiola	0.24	13	Subdued aroma of tomato and apples. Light fruitiness initially but builds with time, as done the pungency.	B
3	OFF	Frank Mitolo	The Mitolo Group (OLLO Fresh & Fruity)		0.20	14	Riper fruit nose. Sweet fruity flavours of moderate strength. Clean finish.	B
3	OMM				0.31	10	Dull short flavours. Lacking depth and complexity with a nutty finish suggesting tiredness.	
3	QRS				0.15	12	Ripe banana skin aroma. Sweet banana and almond flavours. Moderate pepperyness comes late.	
3	RED	Vince Scarfo	Diana Olive Oil (Diana Extra Virgin)	Frantoio (90%) / Leccino (10%)	0.16	13.5	Moderate aromas of green apples. Sweeter fragrant flavours. Slightly buttery finish.	B
3	TMSY	Domenic Torzi	Torzi Matthews (Synergy)	Mixed varieties	0.27	13.5	Banana and citrus aromas and flavours. Sweet citrus style flavours. Mild bitterness and pungency.	B
3	WA7	Sharon Walton	Evolution Gourmet Foods	Frantoio, Hardy's Mammoth	0.50	16	Intense tropical fruit flavours. Floral flavours, but also has more herbal notes. Persistent flavour.	S
<b>CLASS 4 - NON PACKAGED &gt; 1000 litre</b>								
4	BLP	Peter Babidge	Belle Hannah Olives	Frantoio / Leccino / Pendolino	0.09	13	Green apple aroma with light grassy flavours. Sweet nut meal flavours on finish with a tight throat catching pungency.	B
4	CPS	Angelo Bovoliva	Bovoliva Oil Co	Manzanillo / Mediterranean	0.40	16.5	Interesting aromas of green banana and citrus. Light sweet fruit characters of apples and almond. Good mild oil.	S
4	FR2	Richard Whiting	Coralee Olives	Picual / Koroneiki	0.11	16	Good complexity of banana and sweet herbs. More tropical in flavour. Very good intensity. Moderate pepperyness on the finish.	S
4	FS3				0.19	12	Low aroma. Vaguely spicy characters on nose. Palate showed some dried tobacco characters. Fatty finish.	
4	IQL				0.23	11	Riper aromas hint of dried hay on the palate. Slight fattiness on the finish.	
4	LHI				0.18	12	Weak aroma. Lacking definition and vitality. Tobacco and hay like character on palate.	

CLASS 5 - MICRO VOLUME < 1000 litres									
5	201				0.19	12.5	Very subdued grassy aroma and flavour. Some sweet apple flavours on the finish.		
5	ERW	RJ and ES Baker	Woodside Farm	New Norcia Frantoio 100%	0.11	14.5	Grassy nose but with some riper banana like characters. Sweet fragrant floral flavours that progressed to a buttery character. Light pepperyness on finish.	B	
5	GRB				0.28	12	Moderate grassy aromas. Light citrus fruit with a sweet almond meal finish.		
5	HOV	Anthony Harding	Harding's Olives (Verdale)	Verdale 100%	0.13	16	Green banana aroma. Better flavours with fresh herbal tastes. Long sweet fragrant fruit finish.	S	
5	LPA	Peter Clark	Emu Rock Grove (Emu Rock)	Corregiola / Frantoio (50) / Leccino (50)	0.12	14	Subdued fennel like aroma. Similar flavour with good intensity. Long flavoursome finish and a light to moderate pepperyness.	B	
5	SEM	Patrick Moran		Feral	0.21	16.5	Intense complex aromas of spicy rocket leaf and nettle. Good depth of flavour. Freshly cut grass with some sweeter apple flavours. Pleasant bitterness and a warming pungent finish.	S	
5	SPO	John Nelson	Coylton P/L (Skilly Creek)	Frantoio (80%) / Pendolino (10%) / Mission WA (10%)	0.15	14.5	Good intensity of ripe apple and pear like fruit. Light fruit characters initially but built with time. Good length of flavour and finished with a balanced ginger like pungency	B	
5	TWO				0.26	12.5	Ripe banana aromas and flavours. Soft mealy flavours with mild pepperyness on finish.		
5	VFR	Vicki Zadow	Henning Nominees	Frantoio (100%)	0.16	13	Fresh green apple nose. Sweet fragrant flavours that finished with soft ginger like pungency.	B	
5	YDS	Patrick Moran		Verdale	0.14	16.5	Grassy nose but with some sweeter almond aromas. Good intensity of fresh fig leaf aromas but with some more complex avocado sweetness. Mild sweet finish.	S	
CLASS 6 FLAVOURED/INFUSED – CITRUS									
6	521	Mark Kailis	Kailis Organic Olive Groves (Kailis Organic - Sublime)	Frantoio (60%) / Leccino (40%)		14	Fresh pungent lime aromas and flavours. Very light oiliness to the palate and a pithy bitterness.	B	
6	522	Mark Kailis	Kailis Organic Olive Groves (Dolce Blood Orange Infused)	Frantoio (60%) / Leccino (40%)		15.5	Natural nose of orange, but with some olive notes as well. Clean finish.	S	
6	BLE					11.5	Artificial lemon aroma with an overriding bitterness on the palate. No olive distinctiveness.		
6	BLI					12.5	Pithy lime aroma. Flavour appeared less natural with eucalypt like notes.		
6	DW07					12.5	Interesting aroma of lemongrass, lime and eucalyptus. Flavours carried onto palate but the underlying oil was mildly fatty.		

6	JK03				12	Artificial lemon aroma. Lemon character on palate was more natural with a pithy note. Some banana olive character coming through.	
6	LM5				11	Herbal nose but lacking in distinct lemon character. Flavours of old lemon and nutty oil characters.	
6	OGL				12	Mild lemon aroma. Palate showed very sweet overripe lemon flavours and an underlying buttery flavour from the oil.	
6	PVL	Mick Ryan	Preston Valley Grove Pty Ltd	Paragon, Limes	13.5	Lime cordial aroma. Sweeter juicy lime juice flavours which balanced some firm bitterness and pungency.	B
<b>CLASS 7 FLAVOURED/INFUSED – OTHER</b>							
7	BBA	Grant Wylie	Pendleton Estate (Basil EVOO)		13	Strong basil and mint aroma. Some artificial flavours coming through on the palate. But overall a good example.	B
7	BPL				11	Distinct lemon drops aroma and lemon air freshener flavour. Fatty oily finish.	
7	BPM	Ted De Lyster	Buckland Park Estate (Kangaroo Paw - "Mountain Pepper")	FS-17 100%	15	Interesting complex aroma. Herbal, spicy and lemon grass like. Some characters of the base oil were coming through, particularly a nice mouth coating pepperyness.	S
7	C2R				12.5	Interesting blend of characters. The chilli character was predominant on the palate and showed a cayenne pepper character.	
7	HHG	Anthony Harding	Harding's Olives (Herb & Garlic)	Mission 100%	14	More on the delicate side of the flavour spectrum. More herbal than garlic. Olive character comes through as a sweet tropical flavour.	B
7	JK04	Justin & Kate Brown	Coonalpyn Olives Pty Ltd (Natural Basil)	Barnea / Natural Basil	15	Clean basil aroma. Strong flavour which had menthol notes. Lingering fresh leafy basil character.	S
7	PVG				12.5	Distinct garlic throughout. However displayed some cooked characters particularly on the palate.	

# 2007 Table Olive Competition Chief Steward's Report

*Jim Smyth  
Olive Skills Pty Ltd*

The judging of the 16 entries received took place in the HVO centre, Waite Campus, Adelaide University on Saturday 22<sup>nd</sup> September.

A total of 16 entries were received; 1 entry in class 1 - Green olives, 6 entries in class 2 - black olives and 9 entries in class 3 - spiced or specially treated olives. One entry from class 2 was found to contain spices and was moved to class 3 prior to judging. A total of 3 bronze and 4 silver awards were awarded.

Although no gold awards were awarded, in general the quality of all the entries was high with those unsuccessful entries scoring just below a bronze award. The overall high standard of entries was very pleasing.

A panel of 9 judges attended and with the relatively low number of entries, each judge was asked to judge all of the classes. Two judges, who had entered olives in a single class, were asked not to judge that particular class. I did not judge in any class

because I had identified some of the competitors while chemically and microbiologically testing the entries prior to the judging.

Some of the olives had fairly high counts for Total plate count and for yeast and moulds but all were in the IOC//Proposed Codex Alimentarius guidelines for fermented olives. Some of the counts may be rather high to be sold as retail products. Chemical test results were satisfactory.

I am most grateful to the judges who attended and am sure that they will form a strong panel for future events. Thanks also to Paul Eblen for all his help as well.

I am also very grateful to Bob Barrett who obtained permission for OSA to use the HVO facilities and in addition to taking part in the judging made provided help in obtaining access to the building and provided drinks etc for the panel.

*Jim Smyth  
Chief Steward*

## Olives SA Table Olive Competition 2007 Results

<b>Class GT01 - Green Table olives with stones or plain pitted</b>						
<b>Your Code</b>	<b>Entrant's Name</b>	<b>Olive Description</b>	<b>Process used</b>	<b>Total from 30</b>	<b>Award</b>	<b>Chief Judge's Comments</b>
GRE	Bird in Hand	Green olives	Lye treatment	24	Silver	Excellent colour, flesh texture & taste. Purple discolouration next to pit
<b>Class BTO2 - Black Olives all varieties with stones or plain pitted</b>						
MAN				18.5		Well presented low microbiology counts & good chemical parameters
CKA	Coriole Vineyards	Black Kalamata		24	Silver	Good colour, flavour & flesh texture
AEI				20		Well presented low microbiology counts & good chemical parameters.
OGY	The Olive Grove	Black Kalamata	Natural fermentation	24	Silver	Well presented. Consistently well rated by judging panel
EMF				19		Excellent colour & texture. Flavour not well rated by some judges
<b>Class TO3 – Spiced / specially treated / pitted / stuffed / dried / tapenade or pesto</b>						
JCO	Jupiter Creek Olives	Bl Kalamata spiced		22.5	Bronze	Originally entered in plain olive class, very nice product.
OGG	The Olive Grove	Bl Kalamata Spiced	Fermentation	22.5	Bronze	Very well presented, good attributes
OGP	The Olive Grove	Kalamata Pesto		26	Silver	Excellent product was the best olive in show
GOM				20		The olive variety used in this process was not well received
GOK	Golden Olivale Olives	Bl Kalamata	Dried	22	Bronze	Judges preferred dried Kalamata to Manzanillo
CSC						Semi dried no faults, but not overly tasty
CHG						Semi dried no faults, but not overly tasty
BES1						Excellent flavour but the brown colour after baking detracted from overall score
BES2						Excellent flavour but the brown colour after baking detracted from overall score