



OLIVES
South Australia

12th Annual
Extra Virgin Olive Oil

and

8th Annual Table Olive

2008

Results Booklet

Winners at a Glance



BEST OF SHOW – EXTRA VIRGIN OLIVE OIL

- Rio Vista Olives, Augusto Lorenzetti, Frantoio, Barnea & Nevadillo
Processed by Rio Vista Olives, SA

BEST OF SHOW – TABLE OLIVES

- Coriole Vineyards, Verdale Olives

TOP GOLD – EXTRA VIRGIN OLIVE OIL (MICRO VOLUME)

- Throon Pty Ltd, “Michael’s Olives”, 100% Frantoio
Processed by Fleurieu Peninsula Olive Press, SA

MOST SUCCESSFUL PROCESSOR

- Fleurieu Peninsula Olive Press, McLaren Vale, SA
Mr George Konidis

RUNNER UP - MOST SUCCESSFUL PROCESSOR

- Bovoliva Oil Company, Penfield Gardens, SA

2008 Extra Virgin Olive Oil Competition Report

This year, the OSA show received 106 entries, about 20% more than last year. Overall there were 58 award winners.

A breakdown of entries by state was:

SA.....	84%
WA.....	7%
NSW/QLD	1%
Victoria	8%

This year the Board decided to see if we could work in with the Royal Adelaide Show. Steve Pantelos and Kent Hallett went to see the Royal Agricultural & Horticultural Society of SA to work out how to progress the idea. Steve and Kent have committed an enormous amount of their time and energy into seeing this idea to fruition. Naturally there have been some difficulties along the way and things which we need to do better next year, but all in all I am very happy with how the RAHS and Kent and Steve have worked together to ensure a good outcome.

Along with Steve and Kent there were others that helped out and I would like to also sincerely thank Jim Smyth, Michael Johnston, Bob Barrett & Paul Eblen who ensured the smooth running of the show.

Head judge Richard Gawel once again put in a fantastic effort and thanks also to panel judges who voluntarily gave up most of their Saturday to judge the oils and table olives.

These judges were: Michelle Payne, Richard Whiting, Rosalie Hassan, Robin Trevilyan, Colin Endean, Brian Miller, Toni Brown, Adrian Strachan, Tash Girdler, Sam Temme, Angelo Bovaliva, Colin Hallett, Stephen Harding, Graham Jones and Grant Wylie. As always no judge was in a position to influence the results of their own oils.

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

New Class

This year at the request of members we introduced an "organic" class for commercial organically grown and produced olive oil. The volume needed to be in excess of 1000 litres and intended for commercial sale as organic olive oil. We ended up with 3 entries in this class and 2 won medals.

Processing Awards

There was a stand out winner of the "Most Successful Processor" Award as well as a deserved Honourable Mention to the runner up. Congratulations to these processors for consistently producing good quality oils.

Olives SA Extra Virgin Olive Oil Competition Results - 2008

Class	Exhibit	Code	Company Name	Commercial Name	Score	Medal	Judges/Chairman's Comments
CLASS 1: Boutique Single Estate > 1000 litres and < 6000 litres							
1	4	ANTH			12.5		Spicy aroma and flavour. Moderate bitterness and intense pepperyness
1	5	BFB			12.5		Mild grassy nose. Sweeter malty flavour with firm bitterness and a sweet nutmeal finish.
1	10	DCG	Evilo Estate		14.5	B	Solid grassy and spicy aromas. Good fruit flavours with intense throat catching pungency.
1	11	DDA			10.0		Flat aroma and flavour. Little persistence of fruit but pungency gave the finish some lift.
1	9	ELO8	Diana Olive Oil	Novello	13.5	B	Moderate grassy and apple skin aroma. Sweeter fragrant flavours. Warm pungent finish.
1	27	FJN			12.5		Light green apple skin aroma. Herbal flavours with a firm bitterness and pungency. Slightly fatty finish.
1	26	FPN			12.5		Spicy aroma but with some dried undertones. Light flavour dominated by an intense pungency and some astringency.
1	3	GABM	Barilla Olive Oil	Barilla 1	15.0	S	Clean fresh nose. Big robust bitterness but with solid fruit underneath.
1	8	HAP	Cobram Estate	Hojiblanca	14.5	B	Good ripe melon and red tomato aromas and flavours. Long sweet finish. Stronger support from the Chair.
1	16	HMV			12.5		Mild herbaceous aromas and flavours. Firm bitterness but just lacks some mid palate fruit.
1	12	LBM			12.5		Ripe banana aromas and flavours. One dimensional.
1	20	LEO	Paringa Ridge		14.5	B	Fresh herbaceous fig leaf aroma. Moderate flavours that were a little dried on the finish.
1	21	MAX	Paringa Ridge		15.0	S	Unusual but attractive almond meal marzipan aroma and flavour. Soft mild finish with building flavour and pungency.
1	14	MGOB	Magpie Gully Olives	Maggie's Blend	17.5	G	Intense tropical aromas. Great depth of exciting ripe fruit. A mild oil stylistically but very interesting.
1	13	MGOF	Magpie Gully Olives	Frantoio	16.5	S	Moderate grassy aromas. Lovely fragrant Frantoio like fruit which was very persistent. Nice useable oil.
1	15	MGOM	Magpie Gully Olives	Manzanillo	17.0	G	Ripe citrus perfumed aroma. Delicate in style but good fresh ripe fruit that was very persistent together with some late pungency.
1	23	MGS	Rio Vista		15.0	S	Lifted tomato leaf aromas. Moderate flavours initially but build as does a firm bitterness.
1	7	MGS			12.5		Ripe apple aroma. Very sweet ripe melon flavour. Soft finish.

1	1	P	LP & HE Afford	Woodlands 1	15.0	S	Fresh spicy nose with sweeter notes. Fresh green apple on palate. Tight pungent finish.
1	22	PEP	Pendelton Estate		14.5	B	Tomato and spicy aromas. Moderate flavours with a building pungency. Buttery finish.
1	2	R	LP & HE Afford	Woodlands 2	12.0		Grassy aroma and taste. Unripe banana flavour with moderate to high bitterness and pepper.
1	24	RLN	Rio Vista		18.5	G	Fresh grassy and green tomato aromas. Intense green banana and herbal flavours with firm but balanced bitterness and pepper.
1	19	SSB01	Paradiso Garden of Eden		15.0	S	Fruity spicy inviting nose. Fresh sweet fruity flavour with a moderate pepperyness on the finish.
1	6	SSS			11.0		Ripe nose with soft fruit flavours. Short woody finish.
1	18	T2N2			11.0		Mild spicy aroma and flavour. Light dried woody flavour on finish.
1	17	WAM	Marne River Olives		15.0	S	Good rocket leaf aromas. Herbal flavours with a very firm bitterness.
1	25	ZDSIO			11.0		Sweet almond aromas. Tiredness apparent on the palate. Low fruit and a fatty finish.
CLASS 2: Maxi Single Estate Grown >6000 litres							
2	31	ALB			12.0		Ripe banana aroma. Sweet flavours initially but then matched with late bitterness.
2	30	BBO			12.5		Tomato aroma with matching flavour. Moderate bitterness with a buttery finish.
2	35	BER	Coralee Olives	Beerenberg	13.0	B	Medium grassy aroma but with a fruity background. Green banana flavours with firm bitterness and a peppery finish.
2	42	Chefs Choice	Kangaroo Paw Oil and Sundry	Chefs Choice	16.5	S	Interesting fruit bowl aromas. Ripe sweet full rich flavours with a long finish. A mild ripe oil.
2	32	CO1	Cockatoo Grove		14.0	B	Ripe apple aroma. Sweet flavours. Good length of fresh fruit and pepperyness. Pleasant but one dimensional.
2	28	CPS02	Bovoliva Oil Company		14.5	B	Fresh apple aroma and flavour. Good fruit with a warming peppery finish.
2	48	DEM	Viva Olives	Early Harvest	18.0	G	Fabulous nose. Fresh green bean aromas but with an underlying complex tropical note. Attractive sweeter flavours with a fresh green almond flavoursome finish. Very persistent. An excellent oil.
2	37	DM08			11.5		Very light citrusy aroma. Palate lacks flavour but the oil has a clean peppery finish.
2	40	GEO2			11.0		Ripe pear like flavours. Lacks depth of fruit but finishes with some fattiness.
2	29	GON	Cobram Estate	Boort Estate Blend	14.0	B	Green tomato and apple aroma. Deeper green banana flavour with firm balanced bitterness. Stronger support from the Chair.
2	34	JK01	Coonalpyn Olives	To Live For	13.0	B	Ripe sweet aroma. Light apple flavours with a faint pepperyness.
2	33	JK02	Coonalpyn Olives	90 Mile Desert Premium	13.5	B	Sweet ripe apple aroma. Sweet rich flavours. Good persistence with a light pepper.
2	39	LOUI	Georgaras Bros and Co		13.5	B	Grassy and leafy aromas. Sweeter spicy flavours.
2	38	Organic			12.0		Mild plain aroma. Light spicy flavour and late fine pungency.
2	43	PEL			11.0		Light neutral nose. Lacks intensity of flavour but has a bitter finish.

2	45	T44	Tatiara Olive Grove		14.0	B	Ripe apple aroma. Mild sweet flavours with a firmer bitter finish.
2	46	T45	Tatiara Olive Grove		13.5	B	Ripe banana aromas. Good flavour with firm pithy citrus bitterness.
2	47	T46	Tatiara Olive Grove		14.0	B	Green leafy aroma. Immediate firm bitterness but has supporting fruit.
2	36	TAI			12.5		Mild aroma and flavour. Green banana flavours with a moderate peppery finish.
2	44	Talinga Grove	Talinga Grove	Talinga Grove	17.0	G	Fresh grassy and herbal aromas. Generous fresh green apple flavours with green almond notes. Very persistent medio style oil.
2	41	TON3	Georgaras Bros and Co		13.0	B	Light apple aroma. Sweet perfumed flavour. Mild almond meal finish.
CLASS 3: Multi Estate Grown > 1000 litres							
3	59	1			12.5		Ripe apple fruit aroma. Sweeter tropical flavours with a light woody flavour on finish.
3	60	2	Torzi Olives	Vat Number 1	14.0	B	Banana and fragrant nose. Good intense flavours with moderate bitterness and stronger pungency.
3	58	3	Torzi Olives	Maturo	16.0	S	Intense tropical mango nose. Sweet rich mango flavours. Good length. Unusual but pleasant.
3	55	BEA			10.0		Ripe banana flavour. Lacks freshness. Firm bitterness.
3	50	DOB	Cobram Estate	Rich and Robust	15.5	S	Fresh artichoke aroma. Herbal flavours with a banana note. Firm bitterness.
3	51	EVO	Coriole Vineyards		15.0	S	Fresh green apple aroma with interesting fragrance. Distinct green apple flavours with moderate bitterness. Good length.
3	49	LLE	Cobram Estate	Fresh and Fruity	15.0	S	Moderate grassy aromas. Sweeter green banana flavours. Good intensity. Mild bitterness and pungency.
3	54	Mild and Fruity			12.5		Mild sweet fruit. Woody flavours on finish. Moderate pungency.
3	57	PFP			12.0		Green tomato aroma. Good fragrant fruit but finishes astringent and with an oily finish.
3	56	SCA			11.0		Ripe apple aroma and flavour. Sweeter palate with strong pepperyness. Fatty finish.
3	52	Not provided	Diana Olive Oil	Diana	14.0	B	Spicy rocket leaf aromas with some interesting fragrance. Good depth of fresh fruit and length. Good support from the Chair.
3	53	Not provided	Evolution Gourmet Foods	Dash Geographe	13.5	B	Light grassy aroma. Sweeter fruit flavour with building bitterness. Buttery finish.
CLASS 4: Non Packaged > 1000 litres							
4	66	2111	Chapman River Olives		15.0	S	Sweet spicy aroma. Good sweet fragrant flavour with good persistence. Mild finish.
4	68	A3608			9.0		Bacony aroma and flavour suggestive of muddyness. Flat oily finish.
4	65	CPS01	Bololiva Oil Company		13.5	B	Mild clean nose. Good intensity of fragrant flavours. Buttery finish.
4	69	LH1			12.5		Light grassy aromas. Dried straw like flavours. Short finish.
4	67	P5508	Green Gold Olive Estate		14.5	B	Green banana and tomato aromas. Good fruity palate but the bitterness was hard and persistent.
4	63	PBP	Belle Hannah Olives		14.0	B	Herbal and fennel aromas. Good fruit with firm bitterness and pungency.
4	70	ST4			12.5		Light banana aromas. Non-distinct dried woody flavours with a short finish.
4	62	TBL			11.0		Mild citrusy aroma. Weak flavour dominated by bitterness. Flat oily finish.

4	61	WFF	RJ & ES Baker	Woodside Farm	14.5	B	Green apple aroma. Sweeter fragrant flavour. Light to moderate bitterness and pungency. Pleasant oil.
4	64	WLP			12.5		Overall low aroma and flavour. Citrusy characters. Pungent but oily finish.
CLASS 5: Flavoured Infused > 50 litres							
5	87	3335			12.0		Mild grassy aroma and flavour. Short flavour finish but had a clean peppery aftertaste.
5	79	AJI	Forest Edge Farm		14.5	B	Green herbaceous aromas and flavours. Intense peppery finish.
5	75	APL			12.5		Good rocket leaf aromas. Moderate flavours with medium to high bitterness and pungency.
5	71	B609			12.5		Subtle apple like nose. Lacks fruit definition on the palate.
5	72	BRF	Dwarda Ridge Estate	Delicato	14.0	B	Good fresh spicy aromas and flavours. Light to medium bitterness.
5	90	BSPH0802			12.5		Very ripe aroma. Stewed fruit flavours with a firm bitterness and pungency. Light fatty finish.
5	80	FRH	Henning Nominees	Uberin	13.0	B	Grassy aroma with hints of ripe tomato. Moderate grassy and floral flavours with firm bitterness.
5	93	FSO	Stefina		13.5	B	Interesting fragrant nose. Ripe apples and almond on palate. Light peppery finish.
5	74	GKS	Dwarda Ridge Estate	Robust	13.0	B	Spicy aroma with some grassyness. Medium fruit on palate but dominated by bitterness and pepperyness.
5	76	GOM	Ferals		14.0	B	Very good grassy nose with spice hints. Flavour was less intense but had an interesting spicy character.
5	77	GRB	Ferals		13.0	B	Rich grassy aroma. Less flavour than nose would suggest with a strong peppery finish. Slight dried flavour at the end.
5	86	HMP			12.5		Lifted citrus aroma. Palate showed a dried woody flavour and short finish.
5	83	KG1603	Kingsgrove Olives		15.0	S	Interesting tomato aroma with orange citrus notes. Good persistent flavour with a warm peppery finish.
5	81	KON4			9.0		Rancidity detected.
5	73	LC3	Dwarda Ridge Estate	Fresh n Fruity	14.0	B	Grassy and spicy aroma. Medium fruit with a firm bitterness and chilli like pungency.
5	85	LT36108	Living Tree Olive Oil		13.5	B	Light grassy and green apple aroma. Sweeter more fragrant palate with moderate to strong bitterness.
5	95	RRW	Throon Pty Ltd	Michaels Olives	17.0	G	Intense fresh grassy aroma. Excellent depth of flavour with a robust well balanced clean finish.
5	89	RSPH0801	Patly Hill Farm		13.0	B	Mix of riper fruit and spicyness on nose. Moderate fresh flavours with a moderate level of bitterness and pungency.
5	92	SPO	Springmount Olives		13.5	B	Fresh grassy nose with a sweeter appley flavoured palate. Clean finish.
5	88	SSE01			11.0		Very mild buttery aroma and flavour. Slight woody flavour and fattyness on finish.
5	78	STH			12.5		Ripe aroma profile. Sweet ripe apple fruit but the oil had a dried hay like finish.
5	91	T Shaw			11.5		Distinct dried apricot aroma. Sweet fruit palate but lacks life.

5	94	TWO	Tarwilldi Olives		13.0	B	Green apple and spicy aromas but overall fairly subtle. Sweet green banana like flavours with a firm bitter finish.
5	82	W Healey			12.0		Ripe stewed fruit aroma. Sweet fruity palate but displays an oily finish.
5	84	Not provided	Laura Groves Olives		13.0	B	Grassy and rocket leaf aromas. Moderate flavours but bitterness tends to swamp the fruit.
CLASS 6: > 1000 litres							
6	103	DFM			12.0		Very ripe lime character on nose. Greener lime flavour but with a pithy and astringent bitterness. Light pleasant pepper.
6	100	OSB			12.0		Fresh blood orange aroma. Light realistic flavours but the oil finished a little flat.
6	101	ROA	Kailis Organic	Sublime	15.0	S	Vibrant, lifted pungent aromas of Tahitian limes. Lively fruit and a good level of bitterness gives the oil vibrancy and life.
6	96		Coonalpyn Olives	90 Mile Desert Lemon	13.5	B	Powerful lemon aroma. Good natural flavour which was persistent.
6	97		Coonalpyn Olives	ToLive For Lemon	14.5	B	Sweet lemon aroma and flavour. Light pithy bitterness but not oppressive and fits the style of oil.
6	102		Lloyd Brothers	Lemon	13.5	B	Ripe lemon aromas. More subtle lemon character but allowed some oil flavours to carry through.
6	98				11.0		Ripe tangerine aroma, and more distinct flavour. The oil finished with a fatty and astringency finish.
6	99	Not provided			9.0		Mouldy orange, musty flavours detected.
CLASS 7: Organically Grown & Produced > 1000 litres							
7	105	MENS1			12.0		Mown hay like aroma. Lacking fresh fruit on the palate. Short finish.
7	106	MENS2	Moonlight Estate		13.0	B	Mown hay aromas with hints of tomato. Firm bitterness and late pepperyness but lacks counterbalancing flavour.
7	104	ORG	Kailis Organic		14.0	B	Good banana aroma. Sweet mild oil with good persistent fruit.

2008 Table Olive Competition Chief Steward's Report

*Jim Smyth
Olive Skills Pty Ltd*

The overall standard of entries was very high this year which is pleasing to note. There were some outstanding olives entered and in particular two excellent green olive entries, one from Coriole Vineyards and the other from Viva Olives. Both are excellent examples of lye treated green olives with excellent bright green colour and good crisp flesh.

The black olive entries were also excellent with the Kalamata entries dominating the competition and the awards. The judges did note that one or two entries did have quite a variation in flesh texture with some olives being far too soft. Perhaps achieving a high degree of blackening of the fruit required a late harvest which has possibly resulted in some degree of over maturity and softness.

Three entries in class 12 (all varieties, except California ripe processed, plain, pitted but not stuffed or sliced) were found by the judges to contain spices or garlic and therefore were withdrawn from class 12 and transferred to class 14 as is allowed under the entry conditions. Two of these entries were awarded silver awards, the other a

bronze. All of the entries in this class won either a silver or a bronze award; an excellent result.

While all the entries showed excellent pH levels between pH 3.0 and 4.0 and the microbiological results were all acceptable, some low salt levels were noted. The AOA is working with FSANZ on a Food Standard for Olives in Australia and the Codex Alimentarius standard for Table Olives will be almost certainly adopted in future years.

On the Olives SA Website (www.olivessouthaustralia.com.au) is a copy of the Codex standard for salt in Table olives brines showing that most non-hermetically sealed containers of the various styles of olives will require minimum salt levels of 6g/100ml with black olives requiring a 7g/100ml minimum. Eleven (11) entries had salt levels below the future standards.

I would like to thank the stewards and judges who were involved and gave up their time to make this event a success and Brad Ward and staff from the Royal Adelaide Show who time and efforts were much appreciated.

Olives SA Table Olive Competition 2008 Results

Entrant No.	Company Name	Variety	Award
CLASS 11 - Green Olives			
107	Coriole Vineyards	Verdale	Gold & BEST OF SHOW
108	Viva Olives Pty Ltd	Green Jumbo Kalamata	Silver
CLASS 12 - Black Olives			
111	Boorala Olive Co	Kalamata plain	Silver
112	Boorala Olive Co	Kalamata salt and Vinegar	Silver
113	Coriole Vineyards	Kalamata Olives	Silver
114	Lloyd Bros.	Kalamata Olives	Silver
116	Pendleton Estate	Kalamata	Silver
119	Torzi Olives	Not Named	Bronze
CLASS 14 - Spiced & Specially Treated Olives			
109	Boorala Olive Co	Chilli Kalamata	Silver
110	Boorala Olive Co	Garlic Kalamata	Silver
115	Patly Hill Farm	Spiced Kalamata	Bronze
120	Coriole Vineyards	Leccino	Bronze
121	Evilo Estate	Not Named	Bronze
122	Jupiter Creek Olives	Not Named	Bronze