



OLIVES

South Australia



**OLIVES SA INC
& ROYAL ADELAIDE SHOW**

**2014 EXTRA VIRGIN OLIVE OIL &
TABLE OLIVE COMPETITION**

CATALOGUE OF RESULTS

EXTRA VIRGIN OLIVE OIL CLASSES**SINGLE VARIETY**

100% of one variety.

Class 1 - Mild

Medal	Exhibitor	Score
S	Nangkita Olives, Nangkita Kalamata, Kalamata	15.5
Judges Comments: "Freshly cut grass with confectionary tones and a balanced bitterness and pepper on the palate. Interesting complex flavours that build."		
S	Throon Pty Ltd, Michaels Olives, Correggiollo	15
Judges Comments: "Delicate artichoke and green tea aromas and flavours with a clean mouthfeel and a late hint of pepper."		
4	Paragon	11.5
Judges Comments: "Mild herbal intensity with balanced bitterness. A little flat on the palate with a late peppery kick. Appeared a little tired."		
26	Frantoio	11
Judges Comments: "Very light aroma and flavour with a sweet creamy texture and stale black pepper finish. The oil had a slightly fatty character."		

BEST SINGLE VARIETY MILD OIL**Nangkita Olives, Nangkita Kalamata, Kalamata****Class 2 - Medium**

Medal	Exhibitor	Score
G	Cobram Estate, Cobram Estate Hojiblanca, Hojiblanca	18.5
Judges Comments: "A wonderful mix of fresh green grass, tomato leaf and salad herbs on the nose following through onto the palate. Complex texture with outstanding persistence of flavour and balanced pungency and bitterness. A delicious example of premium extra virgin olive oil."		
S	Kangaroo Paw Oil & Sundry, Kangaroo Paw Oil & Sundry, FS17	15
Judges Comments: "Intense leafy and floral nose with lingering green almond and nettle flavours. Light to medium pungency with a clean finish and long length."		
S	Laura Grove, Laura Grove Evoo, Frantoio	17
Judges Comments: "Ripe banana with fresh artichoke and green tea characters. Well balanced oil with late building pepper and good mouthfeel."		
S	Nangkita Olives, Nangkita Pendolino, Pendolino	15
Judges Comments: "Floral perfumed nose with a creamy mouthfeel that finishes with a sweet green almond meal flavour. Low bitterness and touch of astringency."		
B	5 th Element Unearthed, 5 th Element Unearthed, Frantoio	13
Judges Comments: "Tropical spicy citrus nose with mild fruit on palate. Moderate all round with a and low pungent finish."		
B	Nangkita Olives, Nangkita Koroneiki, Koroneiki	14
Judges Comments: "Intense leafy green and peppery nose with slightly buttery mouthfeel and medium pungency arrived late."		
B	Nangkita Olives, Nangkita Frantoio, Frantoio	14
Judges Comments: "Savoury green herbaceous nose with medium fruit and bitterness. A little broad but finish was balanced."		

Class 2 Continued...

Medal	Exhibitor	Score
11	Manzanillo	12.5
<i>Judges Comments:</i> "Light lemon and citrus nose, buttery with limited late pungency. Needed more flavour and intensity."		
12	Picual	12.5
<i>Judges Comments:</i> "Hints of tomato, anise and formic acid on nose, disjointed on palate with low pungency."		
13	Barnea	12.5
<i>Judges Comments:</i> "Fresh tomato, malt and green banana nose with medium to late pungency. Short length."		
16	Picholine	12
<i>Judges Comments:</i> "Stewed apple and spice with pine needle herbaceous tones. Hot chilli pepper finish."		
20	Barnea	12.5
<i>Judges Comments:</i> "Perfumed straw aromas with low bitterness. Lacked fruit intensity but had late pungency."		
24	Manzanillo	12
<i>Judges Comments:</i> "Slight banana and citrus nose with low bitterness and limited fruit flavour on the palate. Just needed more fruit sharpness."		
25	Frantoio	12
<i>Judges Comments:</i> "Tired smokey dried hay aromas with nutty dusty flavours and medium bitterness. Short on fresh fruit character."		

BEST SINGLE VARIETY MEDIUM OIL

Cobram Estate, Cobram Estate Hojiblanca, Hojiblanca

Class 3 - Robust

Medal	Exhibitor	Score
G	Tankee Estate, Tankee Estate 2014 Koroneiki, Koroneiki	17.5
<i>Judges Comments:</i> "Fresh aromas of just cut herbs and grass combined with attractive sweet green almond on the palate. A long persistent fruit-driven aftertaste with complex fine grained pepper and bitterness."		
S	Tankee Estate, Tankee Estate Frantoio, Frantoio	15
<i>Judges Comments:</i> "Fresh banana and cut grass characters follow through onto the palate. Clean light bodied mouthfeel. A long aftertaste with balanced pepper and bitterness."		
B	Cobram Estate, Cobram Estate Picual, Picual	13
<i>Judges Comments:</i> "Fresh tomato leaf, grass and malt aromas with intense late chilli pungency. The palate is overpowered by the bitterness."		
B	Lentara Olives, Lentara, Frantoio	14
<i>Judges Comments:</i> "Interesting bitter chocolate aromas with good middle palate fruit. Pungency a little overpowering."		
B	Lentara Olives, Lentara, Corregiola	14
<i>Judges Comments:</i> "Twiggy green walnut aromas with a persistent chilli like pungency and astringent mouth feel."		
B	Patly Hill Farm, Patly Hill Farm, Manzanillo	13
<i>Judges Comments:</i> "Confectionary sweet nose with hints of ripe tomato. Creamy mouthfeel with lingering pepper and coarse bitterness."		

Class 3 Continued...

Medal	Exhibitor	Score
15	FS17	12.5
<i>Judges Comments:</i> "Sweet tomato and confectionary aromas with bitter finish. The fruit characters drop off leaving the oil a little 'hollow'."		
21	Frantoio	10.5
<i>Judges Comments:</i> "Vague hints of dry leafy vegetation with strong bitterness and chilli pepper. This oil lacked flavour and balance."		

BEST SINGLE VARIETY ROBUST OIL

Tankee Estate, Tankee Estate 2014 Koroneiki, Koroneiki

OTHER/BLEND

Class 4 - Mild

Medal	Exhibitor	Score
S	Rosto Pty Ltd, Rosto, Arbequina, Koroneiki	15
<i>Judges Comments:</i> "Green banana and apple flavours complete to the finish. A fresh clean and a balanced peppery finish. A lovely oil that builds on palate."		
B	Belle Hannah Olives, Belle Hannah, Frantoio, Leccino, Pendolino	13.5
<i>Judges Comments:</i> "Mild grassy floral aromas with light to medium pungency but lacked persistence and complexity in flavour."		
B	Rio Vista Olives, Augusto, Corregiola, Frantoio, Mission	13
<i>Judges Comments:</i> "Pleasant green apple aroma with sweet buttery palate. Good freshness with a peppery persistence."		
39	Manzanillo, Frantoio	11
<i>Judges Comments:</i> "Ripe banana and over-ripe citrus aromas. Overall - lacked freshness with very little flavour on palate. Appeared somewhat tired."		
50	Barnea, Leccino, Kalamata, Pendolino	9.5
<i>Judges Comments:</i> "Rancidy detected. Very stale and greasy finish."		

BEST OTHER/BLEND MILD OIL

Rosto Pty Ltd, Rosto, Arbequina, Koroneiki

Class 5 - Medium

Medal	Exhibitor	Score
G	Rylstone Australian Olive Oil, Rylstone Olive Press "Cudgegong", Barnea, Picual 17	
<i>Judges Comments:</i> "Intense aromas of tomato bush, basil and green capsicum that transfer onto the palate. Clean light mouthfeel with lingering aftertaste. Mild bitterness and a pleasant peppery finish."		
S	Cobram Estate, Cobram Estate Premiere, Koroneiki, Coratina	15
<i>Judges Comments:</i> "Spicy grassy artichoke aroma and flavour. Firm bitterness with warming pungency. Clean mouthfeel and long aftertaste."		
S	Diana Olive Oil Holdings, Vovello, Frantoio, Leccino, Koroneiki	16
<i>Judges Comments:</i> "A complex blend of grassy, mossy, forest floor and earthiness characters. Medium flavour intensity with a slightly oily finish. Medium pungency and long length."		

Class 5 Continued...

Medal	Exhibitor	Score
S	Rosto Pty Ltd, Rosto Mellow, Arbequina, Koroneiki, Corregiola, Coratina	16
<i>Judges Comments:</i> "Fresh citrus aromas with banana and mint. Good length, light to medium pungency with a clean light bodied mouthfeel."		
S	Rosto Pty Ltd, Rosto Extra Oomph, Koroneiki, Corregiola, Kalamata, Coratina	16
<i>Judges Comments:</i> "Apple, perfume and grass aromas following onto the palate. Full rounded mouthfeel with medium bitterness, spicy pepper and a clean finish."		
B	Bovalina Olive Group, Bovalina, Koroneiki, Frantoio	13.5
<i>Judges Comments:</i> "Mild aromas of grass and ground almond which follow through onto the palate. Medium pungency on finish with hints of pepper. Just needs a little more fruit definition."		
B	Cobram Estate, Cobram Estate Light Flavour Intensity, Arbequina, Barnea	13.5
<i>Judges Comments:</i> "Medium green tea nose with good transfer of flavours onto the palate. Mild pungency and bitterness with a clean finish."		
B	Cobram Estate, Cobram Estate Classic Flavour Intensity, Picual, Barnea	13
<i>Judges Comments:</i> "A mild oil with green tea and tobacco leaf characters. Fresh mouthfeel with medium pepper and mild pungency."		
B	Cobram Estate, Cobram Estate Robust Flavour Intensity, Picual, Coratina	13
<i>Judges Comments:</i> "Tomato and tomato chutney aromas and flavour but lacks vitality. A slightly cooked character. Simple finish with little pungency and pepper."		
B	Emu Rock Grove, Emu Rock, Frantoio, Correggiollo, Leccino	14
<i>Judges Comments:</i> "Ripe citrus and aniseed aromas following through onto the palate. Clean light mouthfeel with a strong pungent finish."		
B	Evilo Estate, Evilo Estate, Frantoio, Verdale, Koroneiki, Pendolino	14
<i>Judges Comments:</i> "Mild intensity tropical fruit characters evident on the aroma and palate. Late pungency with balanced pepper. Long length."		
B	Jumbuck Olives, Jumbuck Olives, Leccino, Pendolino	13.5
<i>Judges Comments:</i> "Grass and artichoke aromas. Flavours less intense on the palate. Mild bitterness and soft pepper."		
B	Paringa Ridge Pty Ltd, Leontyna Tuscan Blend, Arbequina, Frantoio, Leccino	13.5
<i>Judges Comments:</i> "Aromas of cut grass, almond and hay. Transfers onto the palate but loses its intensity. A hint of lingering pungency at the end with mild pepper. Would benefit from more fruit intensity on the palate."		
B	Talinga Grove, Talinga Grove Extra Virgin Olive Oil, Frantoio, Leccino, Picual	14
<i>Judges Comments:</i> "Floral green apple and malt characters on the nose and palate. Clean finish with mild pungency and spicy pepper notes."		
28	Leccino, Frantoio, Coratina, FS17	11
<i>Judges Comments:</i> "Mild tobacco leaf aromas. Flat palate lacking any specific flavour profiles. Thin mouthfeel with late pungency. Showing signs of tiredness."		
44	EP Blend, Frantoio	12.5
<i>Judges Comments:</i> "Mild herbal and citrus aromas with a flat mouthfeel that is overpowered by chalky bitterness and staleness. "		
45	Frantoio, EP Blend	11.5
<i>Judges Comments:</i> "Intense pungency and bitterness which overpowers dried grass aromas. Lacked fruit intensity and character."		

Class 5 Continued...

Medal	Exhibitor	Score
47	Frantoio, Manzanillo	12
<i>Judges Comments:</i> "Mild green olive aroma with dusty nutty flavour. Firm but fatty pungency on the finish with hay characters."		
48	Manzanillo, Pendolino, Mission, Corregiola	12
<i>Judges Comments:</i> "Hints of grass and flower aromas that do not follow through onto the palate. Dusty characters. Late pungency. Needs more fruit character."		
49	Manzanillo, Frantoio, Koroneiki	12
<i>Judges Comments:</i> "Riper style with sweet vanilla custard like aromas. Flat flavour with an oily fatty pungent finish."		
51	Frantoio, Leccino, Coratina	10
<i>Judges Comments:</i> "Burnt characters. Possibly over-malaxed."		
54	Colonial, Verdale	11
<i>Judges Comments:</i> "Very ripe floral and sweet aromas with an unattractive plastic character. Medium bitterness and pungency. A milder oil."		

BEST OTHER/BLEND MEDIUM OIL

Rylstone Australian Olive Oil, Rylstone Olive Press "Cudgegong", Barnea, Picual

Class 6 - Robust

Medal	Exhibitor	Score
S	Stephen Gill, Patly Hill Farm, Manzanillo, Verdale, Mediterranean	15
<i>Judges Comments:</i> "Grassy aroma and flavour with good fruit intensity. Hot spicy pungency with firm bitterness."		
B	Mount Torrens Olive Grove, Mount Torrens, FS17, Manzanillo	13
<i>Judges Comments:</i> "Aromas of citrus, lemongrass and avocado. Lacks flavour depth on the palate but builds with a spicy throat catching late pungency."		
37	Corregiola, Frantoio, Manzanillo	10
<i>Judges Comments:</i> "Acetic pungent nose with dirty water notes and a greasy finish."		
57	Frantoio, Frantoio	12
<i>Judges Comments:</i> "Aromas of nettle, moss and cocoa. Tired with a very flat mouth feel and greasy finish. Quite astringent."		

BEST OTHER/BLEND ROBUST OIL

Stephen Gill, Patly Hill Farm, Manzanillo, Verdale, Mediterranean

SPECIAL AWARDS

THE OLIVES SA PRIZE

for

BEST OLIVE OIL IN SHOW

Trophy and Perpetual Trophy sponsored by **Olives South Australia**
Cobram Estate, Cobram Estate Hojiblanca, Hojiblanca

THE OLIVES SA PRIZE

and

THE OLIVE OIL PACKAGING SERVICE PRIZE

for

BEST SA OLIVE OIL IN SHOW

Trophy sponsored by **Olives South Australia**
Voucher sponsored by **Olive Oil Packaging Service**
Tankee Estate, Tankee Estate 2014 Koroneiki, Koroneiki

THE OLIVES SA PRIZE

for

BEST SMALL PRODUCER (Under 1000 litres)

Trophy sponsored by **Olives South Australia**
Laura Grove

THE OLIVES SA PRIZE

for

BEST LARGE PRODUCER (Over 1000 litres)

Trophy sponsored by **Olives South Australia**
Cobram Estate

THE OLIVES SA PRIZE

for

PROCESSOR AWARD

For the most consistently performing processor in the Show.
Trophy sponsored by **Olives South Australia**
Diana Olive Oil Holdings

TABLE OLIVE CLASSES

Class 9 - Black Olives Plain, pitted but not stuffed or sliced.

All varieties except Kalamata and California Ripe processed.

Medal	Exhibitor	Score
S	Australian Olive Company Pty Ltd, <i>Australian Olive Company Finniss Estate Koroneiki</i> , Koroneiki	22.9
<i>Judges Comments:</i> "Unusual flora flavour, slightly bitter & tough skin."		
B	Evilo Estate, <i>Evilo Estate</i> , Verdale	19
<i>Judges Comments:</i> "High salt, tough skin and soft flesh."		

Class 10 - Kalamata Olives, whole

Medal	Exhibitor	Score
S	Bovalina Olive Oil Group, <i>Bovalina</i> , Kalamata	24.3
<i>Judges Comments:</i> "Balanced mixed colour, good flavour."		
S	Coriole Vineyards, <i>Coriole Kalamata Olives</i> , Kalamata	24.3
<i>Judges Comments:</i> "Tough skin, even colour."		
S	Australian Olive Company Pty Ltd, <i>Australian Olive Company Finniss Estate Kalamata</i> , Kalamata (Giant)	23
<i>Judges Comments:</i> "Soft mushy, odd aroma, good colour."		
B	Australian Olive Company Pty Ltd, <i>Australian Olive Company Finniss Estate Kalamata</i> , Kalamata	20.8
<i>Judges Comments:</i> "Softish, odd aroma, bitter, good texture."		
B	Kangaroo Paw Oil & Sundry, <i>Kangaroo Paw Oil & Sundry Whole Kalamata</i> , Kalamata	21.3
<i>Judges Comments:</i> "High acid, uneven colour."		
63	Kalamata	18.3

Class 11 - Spiced and Specially Treated, including pitted, sliced and stuffed.

California Ripe excluded.

Medal	Exhibitor	Score
S	Australian Olive Company Pty Ltd, <i>Australian Olive Company Finniss Estate Connoisse</i> , Kalamata, Mediterranean, Leccino, Koroneiki	21.8
<i>Judges Comments:</i> "Mixed texture and colour."		
B	Australian Olive Company Pty Ltd, <i>Australian Olive Company Finniss Estate Koroneiki</i> , Koroneiki	20.1
<i>Judges Comments:</i> "Out of balance, bitter and soft."		

THE OLIVES SA PRIZE

for

BEST TABLE OLIVES IN SHOW

Trophy and Perpetual Trophy sponsored by Olives South Australia

Australian Olive Company Pty Ltd,

***Australian Olive Company Finniss Estate Kalamata*, Kalamata (Giant)**

INDEX TO EXHIBITORS

EXTRA VIRGIN OLIVE OIL

5th Element Unearthed, 376 Wasleys Road, MALLALA, SA, 5502
 Belle Hannah Olives, PO Box 357, BALHANNAH, SA, 5242
 Bovalina Olive Oil Group, Lot 41 Robert Road, PENFIELD GARDENS, SA, 5121
 Cobram Estate , PO Box 616, Port Melbourne, VIC, 3207
 Colliver, A D, 6 Esplanade, MARINO, SA, 5049
 Coriole Vineyards, PO Box 9, MCLAREN VALE, SA, 5171
 Day, Mark, 227 Salt Creek Road, YANKALILLA, SA, 5203
 Diana Olive Oil Holdings, PO Box 767, WILLUNGA, SA, 5172
 Evilo Estate, PO Box 414, CLARE, SA, 5453
 Gill, Stephen, PO Box 773, CLARE, SA, 5453
 Kangaroo Paw Oil & Sundry, PO Box 480, BUCKLAND PARK, SA, 5120
 Laura Grove, PO Box 182, BROMPTON, SA, 5007
 Lentara Olives, PO Box 495, EXETER, TAS, 7275
 Lomondo Olive Oil, PO Box 42, Gladesville, NSW, 2111
 Mount Torrens Olive Grove, Box 370, MOUNT TORRENS, SA, 5244
 Nangkita Olives, 20 Edwin Terrace, GILBERTON, SA, 5081
 Olives 2000, 28 Andrews Road, MUNNO PARA DOWNS, SA, 5115
 Paradiso Garden of Eden, PO Box 116, WALKERVILLE, SA, 5081
 Paringa Ridge Pty Ltd, C/- APS Group, 1/100 York Street, SOUTH MELBOURNE, VIC, 3205
 Red Island , 151 Broderick Road, LARA, VIC, 3212
 Rio Vista Olives, PO Box 127, LOBETHAL, SA, 5241
 Rosto Pty Ltd, 194 Queen Street, WOOLLAHRA, NSW, 2025
 Rylstone Australian Olive Oil, PO Box 173, Rylstone, NSW, 2849
 Seaview Grove, PO Box 370, GOOLWA, SA, 5214
 SFK Investments, PO Box 222, MITCHELL, ACT, 2911
 Tankee Estate, PO Box 233, AUBURN, SA, 5451
 Tathra Homestead, PO Box 184, KAPUNDA, SA, 5373
 The Australian Olive Company Pty Ltd, 410 Unley Road, UNLEY PARK, SA, 5061
 Throon Pty Ltd, 212 Brougham Place, NORTH ADELAIDE, SA, 5006
 Trainor, Russell, 60 Virtoria Street, VICTOR HARBOR, SA, 5211
 Warrick Grove, PO Box 83, WATERVALE, SA, 5452
 Woodside Farm Pty Ltd, 49 Wuttke Road, WOODSIDE, SA, 5244

TABLE OLIVES

Bovalina Olive Oil Group, Lot 41 Robert Road, PENFIELD GARDENS, SA, 5121
 Coriole Vineyards, PO Box 9, MCLAREN VALE, SA, 5171
 Evilo Estate, PO Box 414, CLARE, SA, 5453
 Kangaroo Paw Oil & Sundry, PO Box 480, BUCKLAND PARK, SA, 5120
 The Australian Olive Company Pty Ltd, 410 Unley Road, UNLEY PARK, SA, 5061



ROYAL AGRICULTURAL &
HORTICULTURAL SOCIETY OF
SOUTH AUSTRALIA INCORPORATED

