



# Results

## Fiesta! Olive Awards 2015



**2015**

## **FIESTA! 12th ANNUAL OLIVE AWARDS**

These Olive Awards have been critical in developing the reputation of Fleurieu Peninsula as a premium Australian region for olive and oil production.

Now in its 12th year, the competition was open to all small and independent producers of olive oil and table olives on the Fleurieu Peninsula and Kangaroo Island. All entries were grown, processed or from a business based in these regions.

### **Aims and Objectives:**

- Supporting the local olive industry by bringing industry partners together under the banner of food
- Promoting table olives and olive oil from the Fleurieu Peninsula and Kangaroo Island regions
- Celebrating the quality and diversity of olive products to assist local growers and producers to benchmark themselves
- Promoting the Fleurieu Peninsula Food group
- Understand and build knowledge in order to improve the quality of our oils and table olives
- Providing a valuable guide and educational tools for consumers to better appreciate our regional oils and olives

### **Chief Judge's Comments**

It is a great privilege to be involved with one of the longest running regional extra virgin olive oil competitions in Australia. Sincere thanks to Fleurieu Food and the awards subcommittee who share great passion for the local food industry. Olive Awards like this are important to benchmark local growers and producers against others and offer an incentive to produce the best!

Glen Green deserves special thanks for stepping in as Chief Judge on judging day. Thanks also to the stewards for pulling everything together and supporting the judging panels.

The 2015 competition saw a large number of entries - double last year's total. Entries were scored using the Australian standard point system by accredited judges. As always the best products displayed freshness, complex aromas and flavours and had wonderful balance through to the aftertaste.

I must thank all judges who gave their time freely. The combined palates of chefs, producers, winemakers and olive industry experts provided depth of experience and judgements. Congratulations to all entrants this year whether you won a medal or not because it is your commitment to the awards that makes you all winners.

**Briony Liebich**

**Chief Judge**

**Fleurieu Peninsula Food would like to thank our supporters and sponsors for their generosity.**

**OFFICIAL**

<i>Pip Forrester</i>	<i>Marketing/Administration</i>
<i>Michael Harbison</i>	<i>Marketing/Administration</i>
<i>Michael Johnston</i>	<i>Steward</i>
<i>Rachel McMillan</i>	<i>Steward</i>
<i>Todd Steele</i>	<i>Steward</i>

**JUDGES**

<i>Briony Liebich</i>	<i>Chief Judge/Administration</i>
<i>Glen Green</i>	<i>Chief Judge</i>
<i>Nigel Rich</i>	
<i>Trudie Michaels</i>	
<i>Zannie Flannagan</i>	
<i>Brian Swanson</i>	
<i>Ed Vercoe</i>	
<i>Paul Petanga</i>	
<i>Michelle Wirthensohn</i>	

**CHEF PANEL**

<i>Shawn Peddle</i>	<i>Star of Greece</i>
<i>Dustin Rogers</i>	<i>SC Pannell</i>
<i>Dioni Flanagan</i>	<i>The Currant Shed</i>
<i>Andy Clappis</i>	<i>Our Place, Happy Foods</i>

**PUNTERS' PICK GUIDES**

<i>Carolyn Guerin</i>	<i>Willunga Farmers' Market</i>
<i>Michael Harbison</i>	<i>Victor Harbor Farmers' Market</i>

**Special thanks to...**

- Zannie Flanagan for developing the Fiesta! Olive Awards, being an ongoing ambassador of regional olive products and her contribution to the awards is outstanding and greatly appreciated.
- The awards committee Pip Forrester, Briony Liebich, Rachel McMillan, Todd Steele, Michael Johnston and Michael Harbison.
- Pip Forrester for generously providing her home to receive entries and host the judging.
- Glen Green for coordinating judges and taste sheets.
- Andy Clappis for hosting the olive oil tasting and judge's refresher workshop.
- The Currant Shed for hosting the awards dinner and developing a menu inspired by olive produce
- Fiesta! Olive Awards volunteers, Carolyn Guerin, Bronwyn Busbridge and Kristin McLarty, for their enthusiasm and time.
- Willunga Farmers' Market and Victor Harbor Farmers' Market for hosting the Punter's Pick.
- Diana Olive Oil for providing free fatty acid testing for olive oils.
- Olives SA, Willunga Farmers' Market, Victor Harbor Farmers' Market, Jetty Food Store, Ink On Paper, McLaren Vale Grape Wine & Tourism for sponsoring the prizes for all trophy winners.
- All of the entrants supporting this event - thank you for the pursuit of excellence.

## SPONSORS



## 2015 MAJOR AWARDS

### THE VINCE SCARFO TROPHY BEST OLIVE OIL

Sponsor: Olives SA

**Nangkita Olives Koroneiki**

### CHEF'S CHOICE AWARD

The top five gold-medal winning olive oils were presented to local chefs to select the most versatile oil for use in the kitchen.

Sponsor: McLaren Vale Grape Wine & Tourism

**Nangkita Olives Koroneiki**

### BEST PACKAGED OIL AWARD

All olive oil entries were eligible. Selection criteria included eye-catching design and the quality of labelling information for consumers including origin and year of harvest.

Sponsor: Ink On Paper

**Primo Estate Joseph First Press**

### PUNTER'S PICK

Sponsored by the markets

The top three gold-medal winning olive oils presented to the public were **Nangkita Olives Koroneiki**, **Michael's Olives Correggiolo**, and **Russell Trainer Frantoio**. One oil stood out at both markets.

### PUNTER'S PICK WILLUNGA FARMERS' MARKET

**Russell Trainer Frantoio**

### PUNTER'S PICK VICTOR HARBOR FARMERS' MARKET

**Russell Trainer Frantoio**

### THE EMMANUEL GIAKOUMIS TROPHY BEST TABLE OLIVE

Sponsor: Jetty Food Store

**Australian Olive Company Finniss Estate Kalamata (Medium)**

## 2015 Fleurieu Olive Awards Extra Virgin Olive Oil Results

### CLASS 1

### LARGE PRODUCER'S

### SINGLE VARIETAL

Code	Brand & Variety	Score	Medal	Judges' Comments
1	Nangkita Olives Koroneiki	18	<b>Gold</b>	Intense fresh salad greens, floral, citrus and grassy nose. Flavourful olive character with balanced bitterness, lemon pith astringency and warm ginger-like finish. Excellent medium style oil.
31	Russell Trainor Frantoio 1	18	<b>Gold</b>	Delicate perfumed, lemony and green apple flavours. Soft cream mouthfeel with mild peppery finish. A complex mild-medium style oil.
11	Michael's Olives Correggiolo	17.5	<b>Gold</b>	Abundant green banana, artichoke, herbal and earthy flavours. Creamy long persistent fruity aftertaste with rich mouthfeel. Lovely textured oil.
2	Nangkita Olives Kalamata	17	<b>Gold</b>	Strong fruit salad, citrus, green apple and spicy nose. Long persistent flavours as nose, warm peppery finish with balanced bitterness. Complex with a clean finish.
21	Kangaroo Paw Frantoio FS17	16.6	<b>Silver</b>	Zesty citrus, ripe tomato, tobacco and perfume. Full flavoured, lemon pepper with slight astringency.
22	Kangaroo Island Wild	16.5	<b>Silver</b>	Big tropical nose, sweet ripe flavours with a smooth nutty and white peppery finish.
15	Finniss Estate Phoenician, Koroneiki	16	<b>Silver</b>	Lovely floral, guava and spicy nose. Long with a creamy mouthfeel. Well-balanced, nice mild style.
35	Nasmin Coratina	16	<b>Silver</b>	Interesting green tea, malty, earthy nose. Full-bodied style, persistent, rich with medium pungency.
32	Russell Trainor Frantoio 2	15.5	<b>Silver</b>	Clean fresh hay, shallots and citrus. Strong spicy peppery palate with medium pungency.
3	Nangkita Olives Frantoio	15	<b>Silver</b>	Fresh zesty lemon, lime and green apple flavours. Long and full-flavoured, rich late pepper, catchy pungency.
7	Coriole EVO Frantoio	15	<b>Silver</b>	Fresh herbal, grassy, artichoke with good olive character. Great length, green chilli finish and smooth.
20	Hugo Verdale	14.5	<b>Bronze</b>	Mild cut grass, stalky and straw nose. Medium white peppery pungency, slight stalky astringency, clean light mouthfeel.
29	Tooperang Olives Koroneiki	14.5	<b>Bronze</b>	Clean grassy, green melon flavours. Sound medium style oil with balanced bitterness and smooth mouthfeel.
4	Nangkita Olives Leccino	13.5	<b>Bronze</b>	Sweet malty, apple and almond nose. Overt pungency, slight pithy astringency, mild fruity flavours.
39	Saba Verdale	13.5	<b>Bronze</b>	Confectionary, banana cake mix. Mild intensity with slight buttery and nutty flavours. Simple ripe style.
5	Nangkita Olives Barnea	13	<b>Bronze</b>	Big fruity nose of ripe apple and banana with round palate and a warm peppery finish. Simple fruity style.
14	Australian Olive Company Finniss Estate Tuscan Frantoio	13	<b>Bronze</b>	Mild aromas of tomato leaf, hay, and banana with clean, balanced bitterness. Smooth, slightly oily palate.
30		12	-	Hints of dried grass and earthy aromas, slightly oily palate and unbalanced late pungency.

## 2015 Fleurieu Olive Awards Extra Virgin Olive Oil Results

### CLASS 2

### LARGE PRODUCER'S

### BLENDED

Code	Exhibitor Brand & Blend	Score	Medal	Judges' Comments
36	Nasmin Frantoio/Coratina	17	<b>Gold</b>	Fresh green leafy, herbal nose with good olive character. Full and rich mouthfeel with balanced pungency and mild bitterness. A complex oil.
8	Coriole First Oil Frantoio/Koroneiki	15.5	<b>Silver</b>	Moderate intensity aromas of fresh herbs and green banana with balanced pungency and a late peppery finish.
25	Joseph First Run Leccino/Frantoio	15.5	<b>Silver</b>	Fresh aromas of rocket, celery and rose water with a clean long finish. Slight pithy astringency with balanced white pepper finish.
23	Kangaroo Island North Coast Correggiolo/Manzanillo/Verdale	15	<b>Silver</b>	Clean herbal, green tea nose follows to palate. Good robust finish with lingering pepper flavours.
28	Virgara's Garden Verdale/Frantoio	15	<b>Silver</b>	Ripe tropical, banana with a clean balanced finish. Clean medium style.
16	Australian Olive Company Finniss Estate Cucina	14	<b>Bronze</b>	Mild citrus with fruity olive notes. Fresh and clean with a short finish.
26	Joseph Cold Press Frantoio/Leccino	14	<b>Bronze</b>	Fresh artichoke, green tea aromas with good fruit flavour and balanced bitter pungency.
33	Diana Red Label Frantoio/Leccino/Koroneiki	14	<b>Bronze</b>	Fresh and simple nose of tomato leaf, vegetal and hay. Smooth buttery palate with mild peppery finish.
6	Nangkita Olives Blend	13.5	<b>Bronze</b>	Intense nose of green tomato, herbs and mint, overly bitter with out of balance pungency.
19	Hugh Hamilton Frantoio/Luccino/Manzanillo	13.5	<b>Bronze</b>	Moderate grassy nose with good olive character. Medium green style, slightly bitter, mild pungency.
9	Sorrell's Winery Koroneiki/Monaki/Mediterranean	13	<b>Bronze</b>	Moderate intensity tropical, red apple, perfumed. Lacking olive character and some freshness.
10	Hahn Grove Blend	13	<b>Bronze</b>	Subtle herbal salad nose, fresh simple flavours, slightly bitter finish.
13		12.5	-	Dull nose, nutty flavour, low olive character and overall intensity.
34		12.5	-	Lacking freshness, slight sour note, and astringent palate with a hot finish.
41		12	-	Lacking freshness, fatty mouthfeel, low olive character and overall intensity.
17		10	-	Defect detected, salami-like aroma, flat mouthfeel.
40		10	-	Rancidity detected, stale aroma, fatty mouthfeel.

**CLASS 3****SMALL PRODUCER'S****SINGLE VARIETAL OR BLENDED**

Code	Exhibitor Brand & Variety	Score	Medal	Judges' Comments
27	Southern Vale Christian College Frantoio/Manzanillo	16	<b>Silver</b>	Intense green herbal, grassy, tomato leaf nose and palate with balanced bitterness and pungency. Complex well-rounded medium style.
38	Wild Harvest 4	16	<b>Silver</b>	Pretty floral, green apple, minty nose. Sweet confectionary flavour and mild pungency. Delicate style, fresh and persistent.
24	Minko Gold Frantoio	15.5	<b>Silver</b>	Fresh green herbs, tobacco, spicy nose and palate. Clean light mouthfeel, balanced white pepper finish.
37	Wild Harvest 3	14.5	<b>Bronze</b>	Fresh floral, green apple, stalky nose. Full-bodied flavour with a balanced peppery finish.
12	Rancho Relaxo Wild	14	<b>Bronze</b>	Moderate green herbal nose, mild buttery flavours and medium late pungency.
18		11	-	Subtle nose of dried hay, stalky notes with slightly tired palate.

**2015 Fleurieu Olive Awards Table Olive Results****CLASS 4****THE EMMANUEL GIAKOU MIS****KALAMATA**

Awarded for the best Kalamata table olive in the Fleurieu region. This award was established in recognition of the huge contribution Emmanuel made to table olive production in the region.

Code	Exhibitor Brand & Variety	Score	Medal	Judges' Comments
19	Australian Olive Company Finniss Estate Kalamata Medium	17	<b>Gold</b>	Medium uniform size. Excellent olive flavour, slightly soft texture, good acidity and nice overall balance.
20	Australian Olive Company Finniss Estate Kalamata Large	16.5	<b>Silver</b>	Large uniform size. Excellent olive flavour, slightly soft texture with good flavour balance.
9	Two Hills and a Creek Kalamata	16.1	<b>Silver</b>	Large uniform size. Excellent olive flavour, crisp and firm texture with more vinegar than salty flavour.
3	Nangkita Olives Kalamata Black	13.9	<b>Bronze</b>	Variable sizes and colours. Good olive flavour, quite firm with overly salty taste.
5	Coriole Kalamata Medium	13.6	<b>Bronze</b>	Good appearance. Excellent olive flavour, firm texture and balanced salt and vinegar.
4		12	-	Inconsistent appearance with some bruising. Good olive flavour, meaty texture and salt/vinegar balance.
1		11.25	-	Small size. Low overall flavour intensity, bit salty and skins a little tough.
17		9.5	-	Good uniform appearance. Unbalanced flavour with some blue cheese character.
13		9	-	Inconsistent appearance with some bruising. Flavour defect noted.

## 2015 Fleurieu Olive Awards Table Olive Results

### CLASS 5 THE AUSTRALIAN TABLE OLIVE CHALLENGE

Awarded to a table olive of any variety, pickling method or marinade.

Code	Exhibitor Brand & Variety	Score	Medal	Judges' Comments
22	Australian Olive Company Finniss Estate Koroneiki	15.1	<b>Silver, Best of Class</b>	Small size, mixed colours. Delicate perfumed flavours, some soft textures, nice balanced flavour.
21	Australian Olive Company Finniss Estate Gourmet Mix	15	<b>Silver</b>	Mixed sizes and colours. Perfumed, herbal and winey flavours, some soft olives, but good flavour.
2	Nangkita Olives Kalamata Green	14.5	<b>Bronze</b>	Large cracked green colour. Firm crisp skin with quite salty taste.
8	Hugh Hamilton Pam's Peacemaker Olives Kalamata	13.3	<b>Bronze</b>	Large glossy appearance. Firm texture, herby lemon flavour, warm chilli finish, bit vinegary.
7		12	-	Good uniform appearance. Crisp texture, over vinegary, out of balance.
6		11.6	-	Uniform wrinkly appearance. Good olive flavour, soft leathery texture, bit too salty.
14		11.5	-	Large cracked green colour. Good texture, mild herbal and chilli flavours, lacking intensity.
16		11.1	-	Semi-dried large size. Very soft texture, low flavour intensity.
15		10.5	-	Semi-dried mixed sizes, some mouldy. Grainy floury texture, low flavour intensity.
12		9	-	Good uniform appearance. Soft texture, overly salty with off-aftertaste.

### CLASS 6 OLIVE PASTE AND TAPENADE AWARD

Code	Exhibitor Brand & Variety	Score	Medal	Judges' Comments
11	Two Hills and a Creek Black Olive Tapenade	17	<b>Gold</b>	Fine spreadable texture, excellent black olive flavour balanced with mild garlic and lemon.
10	Two Hills and a Creek Green Olive Tapenade	15.5	<b>Silver</b>	Fine spreadable texture, good olive flavour, balanced salt and vinegar with mild chilli finish.
18	Brian's Olivemite	15	<b>Silver</b>	Good texture and black olive flavour, slightly salty.