



Fleurieu Food Olive Awards Results

Major Award Winners



THE VINCE SCARFO TROPHY BEST OLIVE OIL

Primo Estate Joseph Cold Press



PUNTER'S PICK OIL WILLUNGA FARMERS' MARKET

Primo Estate Joseph Cold Press



PUNTER'S PICK OIL VICTOR HARBOR FARMERS' MARKET

Nasmin Verdale



CHEF'S CHOICE OLIVE OIL

Talinga Grove Lime Infused



BEST DESIGN OLIVE OIL

Kangaroo Island Olives



THE EMMANUEL GIAKOURIS TROPHY BEST TABLE OLIVE

Australian Olive Company Finniss Estate Kalamata



FLEURIEU FOOD OLIVE AWARDS 2016

The Fleurieu Food Olive Awards, now the 13th competition, have been critical in developing the reputation of Fleurieu Peninsula and surrounding areas as a premium Australian region for olive and oil production.

This summary of results will guide you as a consumer to discover the quality and diversity of extra virgin olive oils from the 2016 harvest and the tastiest table olives and olive pastes within the region.

Aims and Objectives:

- Promoting the Fleurieu Peninsula and surrounding areas and its reputation for fine food
- Increasing public awareness of Fleurieu Peninsula and Kangaroo Island olive products
- Providing feedback from experienced judges to assist local growers and producers to benchmark themselves
- Supporting the local olive industry by bringing industry partners together under the banner of food
- Providing a valuable guide and educational tools for consumers to better appreciate regional olive 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 sub-committee who share great passion for the local food industry. Olive Awards like this are critical to assist local growers and producers to benchmark themselves and offer an incentive to produce the best!

The 2016 competition saw records entries of 39 oils and 25 olives/pastes, just outnumbering last year's total. Two sessions were held on consecutive days due to the large number of entries. Table olives were scored using the Australian standard 30 point system. Oil entries were scored using the International standard 100 point system. As always the best products displayed freshness, obvious olive characters, complex aromas and flavours and had wonderful balance through to the aftertaste.

I must thank all judges and stewards who gave their time freely. All eight accredited judges have had experience judging the Royal Adelaide Olive Awards and two judges have international olive oil judging qualifications.

Congratulations to all entrants this year whether they won a medal or not because it is their commitment to the awards that makes them all winners.

Briony Liebich

Sensory Analyst

Flavour Logic

Fleurieu Food would like to thank all organisers, supporters and sponsors for their time, passion and generosity.

AWARDS COMMITTEE

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Michael Johnston*

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Oil Judge
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CHEF'S PANEL

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*Oil Judge
Oil Judge
Oil Judge
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PUNTERS' PICK GUIDES

*Carolyn Guerin
Rachel McMillan
Robin Schliebs*

*Willunga Farmers' Market
Willunga Farmers' Market
Victor Harbor Farmers' Market*

2016 Fleurieu Food Olive Awards Extra Virgin Olive Oil Results

CLASS 1

LARGE PRODUCERS

SINGLE VARIETAL OIL

Code	Exhibitor Brand & Variety	Score	Medal	Style	Judges' Comments
46	Nasmin Verdale	86	G	Medium	Intense tropical herbal nose, full-flavoured, well-balanced bitterness and pungency, persistent fresh olive flavours with a smooth, buttery palate.
38	Seaview Grove	81	S	Medium	Fresh grassy, tomato leaf, nettle and citrus aromas. Clean, sweet buttery front palate with long grassy flavours, moderate pungency and slight bitter finish.
43	Winter Creek	81	S	Medium	Fresh green aroma of rocket, artichoke and salad leaves. Clean rich mouthfeel, bitter almond and green flavours, moderate length with building peppery pungency.
39	Finniss Estate Tuscan	80	S	Medium	Fresh green bean, malty and salad leaf aromas. Clean light mouthfeel, green flavours, moderate length with balanced bitterness and pungency.

30	Hugo Wines	74	B	Medium	Fresh cut grass, hay, malty and ripe banana nose. Smooth mouthfeel, sweet buttery flavours, balanced pungency and moderate length.
31	Willunga River	70	B	Medium	Mild dusty, ripe tomato, artichoke nose. Moderate intensity ripe fruit flavours, creamy mouthfeel and late ginger-like warmth.
44	Nasmin Coratina	69	B	Medium	Fresh perfumed, celery, apple nose. Sweet ripe flavours like malt, slight pithy astringency, moderate length with a bitter finish.
45	Nasmin Frantoio	69	B	Medium	Moderate intensity nose of ripe banana, malty, red apple notes. Medium bitter rocket flavours with unbalanced late pungency and a greasy finish.
61		56	-	Medium	Fermentation characters detected. Muddy sediment, salami nose, out of balance pungency.

BEST SINGLE VARIETY OIL

Nasmin Verdale Extra Virgin Olive Oil

CLASS 2

LARGE PRODUCERS

BLENDED OIL

Code	Exhibitor Brand & Blend	Score	Medal	Style	Judges' Comments
60	Joseph Cold Press	87	G	Mild	Fresh intense and complex nose of cut grass, tomato leaf, guava with good flavour transfer and excellent length. Lovely balanced, smooth oil with delicate pungency.
58	Nelson Olive Oil	82.5	S	Mild	Fresh and complex tropical fruit salad, tomato leaf, fig leaf nose. Moderate fresh olive and peppery flavours, good length and balance with mild pungency.
49	Joseph First Run	80	S	Robust	Intense cut grass, citrus, salad leaves, shallot nose and palate. Fresh clean palate with persistent flavours, moderate bitterness and late peppery warmth.
20	Olive Lane	79	S	Robust	Fresh salad leaves, tomato leaf, citrus blossom and tropical aromas. Clean intense oil with high pungency and balanced bitterness. Warm peppery finish.
55	Diana Novello	78	S	Medium	Lifted green banana, tomato leaf, and herbal nose. Full flavoured green banana, tomato and rocket with creamy avocado-like mouthfeel and balanced astringency.
26	Kangaroo Island Olives (medium-bodied label)	76	S	Medium	Fresh grassy, green tea and green apple aromas. Clean and light mouthfeel with balanced bitterness and late peppery pungency.
52	Woodside Farm	70	B	Mild	Mild nose of green banana, nuts and dried herbs. Subdued palate, simple flavours of moderate intensity and length.
56	Diana Red Label	70	B	Mild	Fresh delicate green banana, pea shoots and rocket aromas. Clean and light palate, some upfront bitterness, balanced pungency and smooth buttery finish.
53	McCauls	66	B	Medium	Mild herbal, stewed apple, vanilla-like nose. Moderate body and flavour intensity with upfront bitterness and late peppery warmth.
40	Finniss Estate Phonecian	65	B	Mild	Delicate hay, citrus and banana confection aromas. Simple creamy palate with light pungency and a short finish.

51		64	-	Mild	Delicate nose, citrus blossom, salad greens, mild tobacco. Simple soft palate with light pungency and low olive characters.
48		63	-	Mild	Subtle straw, hay and grassy nose. Mild intensity palate lacking olive character and freshness.
47		61	-	Medium	Subtle woody and waxy aromas. Moderate intensity palate with slight bitterness, pithy astringency and a fatty mouthfeel. Overall lacking freshness.
32		50	-	Mild	Fermentation characters detected. Muddy sediment, smoky bacon, off-milk nose with mild palate and short finish.
41		50	-	Mild	Fermentation characters detected. Muddy sediment, salami-like nose and palate with a greasy finish.
62		50	-	Mild	Fermentation characters detected. Muddy sediment, salami-like, musty nose and palate with a flat palate.

BEST BLENDED OIL

Primo Estate Joseph Cold Press Extra Virgin Olive Oil

CLASS 3

SMALL PRODUCERS

SINGLE VARIETAL OR BLENDED OIL

Code	Exhibitor Brand & Variety	Score	Medal	Style	Judges' Comments
54	Minko Gold	83	S	Medium	Fresh green herbal, leafy nose and palate, good length and balanced pungency.
33	Michael's Olives - Corregiolo	80	S	Mild	Fresh green apple, olive leaf and green tomato aromas. Clean mild palate with vegetal, bitter rocket flavours, good length building to mild peppery pungency.
34	Michael's Olives - Koroneiki	77	S	Medium	Fresh floral, grassy, vegetal aromas. Moderate intensity palate with long flavours like green banana and peas. Warm green chilli finish with balanced bitterness.
42	Michaels Olives Jumble	76	S	Robust	Fresh zesty citrus, cut grass, herbal nettle-like aromas. Upfront bitterness with long herbal flavours, good olive character and a robust finish.
29	Milenkovic	67	B	Mild	Lifted floral, forest floor and nutty nose. Light palate, mild pungency, greasy mouthfeel with short finish.
28	Southern Vales Christian College	65	B	Robust	Fresh herbal, grassy aroma, good olive flavour, robust bitterness with green pepper pungency and slight chemical note on palate.
57	Wild Olives – Fleurieu Harvest	65	B	Medium	Strong mint, pine/resin aroma and flavour, balanced bitterness and pungency with low olive character. A little one dimensional.
27		60	-	Mild	Subtle nose of citrus with slight lactic note. Very mild palate, nutty flavours with a short finish.
50		50	-	Mild	Subtle nose of dried hay and stale nuts, very mild palate, some rancidity detected, fatty mouthfeel.
63		50	-	Mild	Subtle nose of hay, earthy artichoke notes, very mild palate, some rancidity detected, greasy mouthfeel.

BEST SMALL PRODUCERS OIL

Minko Gold Extra Virgin Olive Oil

CLASS 7**FLAVOURED OIL**

Code	Exhibitor Brand & Variety	Score	Medal	Style	Judges' Comments
35	Talinga Grove Lime Infused	86	G	Medium	Fresh and zesty natural lime aroma and flavour with good intensity, like kaffir lime leaves. Fresh carrier oil with smooth buttery finish.
36	Talinga Grove Garlic Infused	76	S	Medium	Intense roasted garlic and sweet spicy nose with garlic chives flavour of good persistence. Lacking obvious olive character.
37		64	-	Medium	Low intensity chilli and slightly dusty nose, moderate flavour intensity of dried chilli with reasonable heat. Lacking obvious olive character.
59		48	-	Medium	Slightly rotten lemony nose, fatty mouthfeel, showing signs of rancidity without any fresh lemon characters.

BEST FLAVOURED OIL***Talinga Grove Lime Infused Extra Virgin Olive Oil*****2016 Fleurieu Food Olive Awards Table Olive Results****CLASS 4****KALAMATA****100% KALAMATA, UNFLAVOURED**

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
17	Finniss Estate Kalamata	26	G	Consistent glossy appearance, clean aroma, fleshy texture, intense long olive flavours, well-balanced salt and vinegar
5	Coriole Vineyards Medium Kalamata	24	S	Good colour, slight cheesy notes, firm chewy skin, rich olive flavour, balanced salt and vinegar
6	Coriole Vineyards Large Kalamata	24	S	Uniform appearance, sharp vinegary nose, good firm texture, ripe olive flavour, low saltiness
13	McCaul's Kalamata	24	S	Uneven colouring, sharp vinegary nose, good firm texture, overly salty which overpowers olive flavours
9	Two Hills and a Creek Kalamata	23	S	Good colour, some bruising, quite acidic, evident salt, moderate flavour persistence
22	Brian's Olives Kalamata	23	S	Uniform glossy appearance, good olive flavour, chewy skin, saltiness is balanced by flavour
25	Kangaroo Island Olives Kalamata	21	B	Uneven colouring, some stalks, a little soft/mushy, vinegary with good olive flavour
12	Silver Sands Olives Kalamata	20.5	B	Fruity aroma, some bruising, chewy skins, perfumed flavours, flesh bit soft, short flavour overall
30	Michael's Olives Kalamata	20.5	B	Uneven colouring, subdued aroma, texture slightly tough, intense salt and vinegar which seems unbalanced
14		18	-	Uneven colouring, smells of old oil which overpowers olive flavours, quite salty
11		17	-	Uniform jumbo size, some bruising, chewy skin, vinegary with a bitter finish.

BEST KALAMATA OLIVE***Australian Olive Company Finniss Estate Kalamata***

CLASS 5 TABLE OLIVES ANY SINGLE/ MIXED VARIETIES OR FLAVOURED

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

Code	Exhibitor Brand & Variety	Score	Medal	Judges' Comments
4	Coriole Vineyards Verdale	25.5	G	Uniform large green olives, spicy clove-like aroma and flavour, good firm texture, long green olive flavour
1	Coriole Vineyards Koroneiki	25	G	Small black olives, some bruising, perfumed rosewater aroma and flavour, good texture, long olive flavour
16	Hugh Hamilton Wines 'Pam's Peacemaker Olives'	24.5	S	Large glossy black olives, firm crunchy texture, overly salty, balanced herbal garlic flavour
2	Coriole Vineyards Leccino	24	S	Uneven colouring, medium black olives, lifted aromas, firm chewy skin, mild garlic flavour with long olive flavour
3	Coriole Vineyards Salt Cured Kalamata	24	S	Wrinkly medium black olives, roasted onion aromas, slight bitterness upfront, quite salty with intense dried olive flavour
15	Russell Trainor Koroneiki	24	S	Wrinkly small black olives, flesh quite dry, overly salty, intense dried olive flavour
10	Two Hills and a Creek Verdale	23	S	Uniform medium green olives, sharp vinegary nose and palate, fresh herbal flavours, good firm texture
23	Brian's Olives Jumbo	23	S	Large olives, mixed colours, good firm texture, overly salty, balanced vinegar with slightly bitter after-taste
32	Talinga Grove Pendolino	21.5	B	Uniform glossy appearance, winey/yeasty aroma, soft flesh, moderate olive flavour, slight bitter finish
18	Finniss Estate Koroneiki	21	B	Small glossy green and black olives, a little soft/mushy texture, sharp vinegary aroma, good olive flavour
19	Finniss Estate Gourmet Mix	21	B	Medium green and black olives, good appearance, strong herbal vinegary aroma and flavour, bitter after-taste

BEST TABLE OLIVE***Coriole Vineyards Verdale*****CLASS 6 OLIVE PASTE AND TAPENADE AWARD**

Code	Exhibitor Brand & Variety	Score	Medal	Judges' Comments
8	Two Hills and a Creek Green Olive Tapenade	26	G	Smooth green paste, herbal chilli aromas, mild chilli flavour, long green olive flavour balanced with salt and vinegar
7	Two Hills and a Creek Black Olive Tapenade	24	S	Smooth oily black paste, intense roasted garlic and herbal flavours, fruity olive characters, balanced salt and bitterness
24	Brian's Olives Olivemite	23	S	Smooth oily black paste, herbal vinegar and rich olive flavours, overly salty, slight bitter after-taste

BEST OLIVE PASTE/TAPENADE***Two Hills and a Creek Green Olive Tapenade***