



# Results

## Fiesta! Olive Awards 2011



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## 2011 FLEURIEU PENINSULA FOOD

### FIESTA! OLIVE AWARDS

#### Aims and Objectives

- To bring the region's olive industry partners together under the banner of food.
- To recognise and celebrate difference and diversity within the region.
- To investigate the relationship between oil quality and the *terroir* of our region.
- To foster understanding and an exchange of knowledge in order to improve the quality of our oils and table olives.
- To provide a promotional vehicle for table olives and olive oil from the region.
- To provide a promotional tool for Fleurieu Peninsula Food.
- To provide a valuable guide for consumers of our regional oils and olives.
- To investigate regional varietal flavour profiles.

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

- Zannie Flanagan for developing the Fiesta! Olive Awards and generously agreeing to come back as Chief Judge in 2010 and 2011, as well as being an ongoing ambassador of Fleurieu Olive Oils.
- Anna and Andy Clappis for providing a venue for judging.
- Fiesta! Olive Awards volunteers, especially Fleurieu Peninsula Food Board Members Rachel McMillan, Brian Swanson, Emily Jenke and Bronwyn Busbridge and Anna Clappis for their enthusiasm and time.
- Willunga Farmers Market and Victor Harbor Farmers Market for hosting Punters Pick.
- Rio Coffee, Jetty Food Store, Spice Girlz and the Victor Harbor Farmers' Market for sponsoring the prizes for the overall winners.
- Nathan McKay and Brian Swanson who guided the 'Punters' at Willunga & Victor Harbor.
- Olive Grower and Processor Magazine for supporting and sponsoring this event.
- All of the entrants supporting this event, thank you for the pursuit of excellence.



## Chief Judge's Comments

Thankyou to the Fleurieu Food committee for the opportunity to assist with the Fiesta! Olive Awards judging again this year.

I have just come back from Europe and after tasting many oils and visiting the south of France, I have to say that I am always pleased to return home and be able to use our own Fleurieu oils, and while I admit to some bias I have to say they are of such good, consistent quality. It is always a nightmare for me when faced with a row of oils of unknown origin and quality when I am in a strange land. And here lies the problem for our industry -"What can we do to make sure that the consumer understands, recognises and values good quality oils?".

We must never forget that what is in that in that bottle of oil will be consumed as food and that the more delicious we make it the more likely consumers are to buy another bottle. Flavour has to be the major quality determinant that we use to sell this product. That means that we need to make oils that are not only sound and without faults, but we also need to make sure that what is on the label is indicative of what's in the bottle. Very long use-by dates on oils that don't have staying power will not do producers any good in the long run. But give consumers an oil that is well balanced and full flavoured and they'll be hooked for life. The medal winning oils this year are exactly that, with some oils displaying clear varietal distinctions. So for all those who strive so hard to produce delicious oils, from growers, plant operators and blenders this will continue to be the challenge for our industry.

I would like to thank my associate judges for giving of their time this year to carry out the judging. I would also like to thank the Clappis family for providing the venue for the judging and a delicious dinner following the judging.

My thanks to the Fleurieu Food team who worked hard to ensure this event happened again this year. The event was very professionally organised and run which makes the job of the judges so much easier. The Fiesta Olive Oil competition is an important culinary event that we should strive hard to maintain. Competitions like these awards, help define our commitment as a region to quality. And it is this quality that underpins our reputation as a food and wine region, a reputation that I believe is now up there with the reputations of the best regions in the world but that we can still improve on. That's what we should be striving for as we will all be the winners in the long run.

Thank you again to all the competitors for taking part without you the competition would not continue to be held and finally congratulations to all the winners.

Zannie Flanagan  
**Chief Judge**

## Results Olive Oils

### CLASS 1 to CLASS 5

Class 1 to 5 were amalgamated as there were insufficient entries in each class

### FLEURIEU PENINSULA EVOO SINGLE VARIETAL CHALLENGE

Five entries received – 3 frantoio, 1 koroneiki, 1 verdale

One Gold medal was awarded to:

- **Hugo (SA verdale)**

One Silver medal being awarded to:

- **Serendipity (early harvest frantoio)**

One Bronze medal being awarded to:

- **Serendipity (late harvest frantoio)**
- 

### CLASS 6

### FLEURIEU PENINSULA EVOO REGIONAL CHALLENGE - blended or varietal

Five entries were received

One Gold medal awarded to:

- **Diana Extra Virgin**

Three Silver medals awarded to:

- **Diana Novello**
- **The Salem Olive Grove**
- **Talinga Grove**

## **CLASS 7**

### **SMALL PRODUCER'S CLASS**

One entry was received

No medals awarded

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## **CLASS 8**

### **NATIONAL OLIVE OIL CHALLENGE AWARD**

Six entries were received

Three Silver medals awarded to:

- **Primo Estate Joseph First Run**
- **Skilly Olive Oil (Koroneiki)**
- **Talinga Grove**

Two Bronze medals were awarded to:

- **Skilly Olive Oil (Correggiola)**
  - **Primo Estate Joseph Cold Press**
- 

## **BEST OF SHOW - OLIVE OIL**

Four top scoring oils were put to the judges in a final taste off. Winner:

**Hugo**

## Results Table Olives

### **CLASS 9 THE EMMANUEL GIAKOUMIS KALAMATA AWARD**

Awarded for the best Kalamata table olive- open to Kalamata table olive producers Australia wide. This award was established in recognition of the huge contribution Emmanuel made to table olive production in the region.

Five entries were received in this class.

One Gold medal was awarded in this class to

- **Brian's Gourmet Olives**
- 

### **CLASS 10 THE AUSTRALIAN TABLE OLIVE CHALLENGE**

Awarded to a table olive of any variety, pickling method or marinade - open to table olive producers Australia wide.

Seven entries were received in this class.

One Gold medal was awarded in this class to

- **Australian Olive Company**
- 

### **CLASS 11 OLIVE PASTE AND TAPENADE AWARD**

Awarded to a tapenade or olive paste commercially produced - open to producers Australia wide-

One entre was received in this class

No medals awarded

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## **BEST OF SHOW TABLE OLIVES**

The top scoring olives were put to the judges in a final taste off. Winner:

**Brian's Gourmet Olives**



## Punters' Pick

After the official judging, the four top scoring olive oils from the show were offered for tasting and selection for the Punters' Pick Award at the Willunga Farmers Market and Victor Harbor Farmers Market.

Punters were asked to record their scores on a simple entry form and rate the oils in order of preference. Punters were guided at the markets by experienced olive oil tasters or industry professionals.

The scores were very close this year, only a few points separating the winners. The top four oils presented were **Talinga Grove**, **Serendipity**, **Diana Extra Virgin** and **Hugo**. At the Victor Harbor Farmers Market the punters' first choice was **Serendipity**, the runner up **Diana**. At the Willunga Farmers Market the first choice was **Hugo** with **Diana** again a close second.

The Punters' Pick was a very successful event, professionally run and of considerable value to the local industry in terms of valuable consumer feedback. Our thanks go to both Victor Harbor and Willunga Farmers Markets for the exceptional venues and assistance with this event.

Rachel McMillan

**Coordinators Punters' Pick**



## **Our thanks to...**

### **OFFICIALS**

2011 Show Stewards                      *Anna Clappis, Rachel McMillan*

### **JUDGES**

- *Zannie Flanagan - Chief Judge*
- *Kerryn Oates - Chef*
- *Briony Liebich - Associate Judge*
- *Olga Kostic - Associate Judge*

*Further thanks to Anna and Andy Clappis for assistance in coordinating the awards, donation of the venue and hospitality.*

*Thanks to the Victory Hotel, particularly Glenn and Brett Worrell, who work with Fleurieu Food to design a special menu for the Fiesta! Olive Awards and accommodate all of our requests.*

*Input and feedback along the way was gratefully received from the local producers and processors.*

## Scores and Judges Comments

### Class 1 Fleurieu Peninsula EVOO Varietal Challenge

Corregiolo, Frantoio, Mediterranean and Paragon

Entry Code	Entrant	Score	Medal	Comments
ESO	Serendipity(early harvest)	16	<b>S</b>	Well balanced oil, fresh spiced apple nose.
LSO	Serendipity (late harvest)	13	<b>B</b>	Aroma lacking, delicate mild tropical flavours.
MGF	Magpie Gully Olives	11		Subtle nose. Diluted, earthy flavours.

### Class 2 Fleurieu Peninsula EVOO Varietal Challenge

Koroneiki

Entry Code	Entrant	Score	Medal	Comments
MGP	Australian Olive Company	11		Fresh tropical & orange zest aromas, very mild flavours on the palate.

### Class 4 Fleurieu Peninsula EVOO Varietal Challenge

Verdale

Entry Code	Entrant	Score	Medal	Comments
HUG	Hugo	18		Cut grass spicy nose. Spicy full flavoured oil with lingering flavour. Well balanced & delicious oil.

**Class 1 to 5 were amalgamated as there were insufficient entries in each class**

## Class 6 Fleurieu Peninsula EVOO Regional Challenge

Blended or varietal

Entry Code	Entrant	Score	Medal	Comments
ANT	Diana Novello	16	<b>S</b>	Clean olive aroma, green bananas, green pepper.
JOL	Diana Extra Virgin	17.5	<b>G</b>	Spicy olive aroma, full palate throughout, lingering flavour on the mouth.
TGA	Talinga	17	<b>S</b>	Fresh lively aroma, mild clean oil with lingering pungency.
WOW	The Salem Olive Grove	15	<b>S</b>	Clean olive aroma, green banana palate. Solid oil.

## Class 7 Small Producer's Class

Entry Code	Entrant	Score	Medal	Comments
CLO	Withheld	<b>8</b>		Not available

## Class 8 National Olive Oil Challenge Award

Entry Code	Entrant	Score	Medal	Comments
FRT	Joseph First Run	<b>15</b>	<b>S</b>	Good herbal olive character, sound oil.
PCP	Joseph Cold Pressed	13	<b>B</b>	Very green oil, well balanced flavour to pungency.
SKO	Skilly (Koroneiki)	16	<b>S</b>	Full mouth olive flavour, spicy lingering flavours.
SCX	Skilly (Correggiolo)	13	<b>B</b>	Mild aroma and palate, some pungency, clean oil.
TGB	Talinga Grove	15.5	<b>S</b>	Highly citrus aroma. Clean palate and good pungency.

### Class 9 The Emmanuel Giakoumis Kalamata Award

Entry Code	Entrant	Score	Medal
TGC	Talinga	9.5	
CKA	Coriole	10	
AOK	Australian Olive Company	12	
RIA	Brian's Gourmet Olives	20	<b>G</b>
CI1	Cicada	12	

### Class 10 The Australian Table Olive Challenge

Entry Code	Entrant	Variety	Score	Medal
TGD	Talinga	Kalamata	11	
CVE	Coriole	Verdale	12	
CLE	Coriole	Leccino	12	
AOW	Australian Olive Company	Koroneiki (wild)	17.5	<b>G</b>
AOC	Australian Olive Company	Frantoio and Mediterranean	10.5	
AKC	Australian Olive Company	Kalamata	11.5	
CI2	Cicada	Verdale	9	

### Class 11 Olive Paste and Tapenade Award

Entry Code	Entrant	Score	Medal
NSO	Olivemite	9.5	

Fiesta! Olive Awards thank our sponsors

