

# FleurieuFood



**2017/18**

**Olive Awards**

**peats**   
**SOIL & GARDEN SUPPLIES**

Results Catalogue

*Our Place*  
at Willunga Hill



**PRIMO ESTATE**

The home of  
**JOSEPH**  
wine and olive oil.



**The 2017 Fleurieu Food Olive Awards** attracted 104 entries, using olive products grown or made on the Fleurieu Peninsula. 80 entries were olive oil, 18 entries were table olives and 6 were olive products.

Oil entries were almost double previous years, as the harvest was very big and the awards were strongly promoted among growers. Table olive entries were slightly down as most producers were struggling with the very slow maturation of this years large and late harvest.



The new category of Olive Products attracted only six entries but caused tremendous excitement among the judges.

69 oil samples, were tested, with support from **Modern Olives Laboratory**. Entrants have been provided with individual Modern Olive lab reports for their own use.

Entrants have also been invited to attend an all day training course with Head Judge Dr Richard Gawel, to help them improve their growing, harvesting, processing & storage practices, with a view to improving their competition results and farm profitability.

In the Judges' view, the quality of Oils, Olives and Olive products was very good. The incidence of product faults was markedly reduced, perhaps reflecting the improvement in farm knowledge and practices in recent years.

Fleurieu Food applauds the readiness of olive industry members to work together to promote their industry and to promote the Fleurieu Peninsula as a food producing region.

**Cospak** contributed identical dark glass bottles into which all oils were decanted to facilitate best practice, blind judging.

**Primo Estate**, a long time supporter and oft-times winner in the awards, generously provided all the wine at the presentation dinner.

**Peats Soils** funded the attendance of the judges at the Presentation dinner, and the laboratory testing of the oil samples. **Peter Wadewitz** of Peats Soil presented the Awards

The Peats Soil Fleurieu Food 2017 Olive Awards Presentation Dinner was held at Andy Clappis' restaurant, **"Our Place" @Willunga Hill**.

Fleurieu Food are very grateful for the wonderful hospitality and food provided by Andy and his team.





The Dinner was organised By Fleurieu Food chair, **Pip Forrester** with assistance from **Campbell Haig** and **Bron Busbridge**.



Fleurieu Food also thank the 30 members of the judging group from around Australia and abroad, who contributed their expertise to the Awards.

Head Judge for olive oils was **Dr Richard Gawel** & for table olives, **Dr Michelle Wirthensohn**. Olive product judging was led by **Rachel Macmillan**.

The judging team, including judges, stewards, and helpers were;  
Richard Gawel, Michelle Wirthensohn, Michael Johnston, Paul Eblen, Rachel McMillan, Rosie Johnston, Bron Busbridge, Kathy Harbison, Margaret McCaul, Anita Witt, EdMc Caul, Alexandra McKay, Wimble Terrier, Andrew Markides, Geoff Vercoe, Mark Lloyd, George Skouroumounis, Bruce Guerin, Michael Harbison, Emily Jenke, Leon Bettio, Michelle Morris, Pat Moran, Kate Harbison, Alva Lim, Bob Gilliver, Carolyn Guerin, Sarah Ascutto, Robin Schliebs & Brian Miller.



**Major Awards:****Top Gold Extra Virgin Olive Oil****Tooperang Olives, Koroneiki****Top Gold Table Olive****Coriole, Medium Kalamata****Top Gold Agrumato & Infusions****Currawong Lemon Agrumato****Chefs Choice****Talinga Grove EVOO****Willunga Market People's Choice****Romley Estate EVOO****Olives SA Award for Innovation and Enterprise****Fleurieu Peninsula Olive Press****Individual awards, Extra Virgin Olive Oils.**

	Entry		Polyphenols (Modern Olives)	score	medal	Judges Comments
54	Romley Estate Medium	Blend	120	88	Gold	Good fruit nose. Fragrant aroma, Slight bitterness. Balanced.
29	MO	Koroneiki	160	86	Gold	Deep grassy nose, big flavour, some pepper.
64	Nangkita	Barnea	146	86	Gold	avocado, tomato peppery warmth.balanced and with good pungency.
65	Nangkita	Pendolino	101	86	Gold	Fresh and complex herbal aroma, bright with notes of green and herbs. Medium pungency.
53	Romley Estate Delicate	Frantoio	75	86	Gold	Tomato, peppery. Nice forward aroma, complexity & long finish.
24	Talinga Grove TMC1	Blend	120	86	Gold	Very lifted. Luscious mid palate. Green. Excellent shape & flavour.
68	Tooperang	Koroneiki	146	86	Gold	Green beans and salad aroma. Cool rocket and chilli palate. Bitter and pungent.
44	Fleur De Lys	Leccino	151	80	Silver	Fresh apple aroma, excellent palate, gentle pungency.

60	Nangkita	Leccino	89	80	Silver	Green beans, salad greens. Balanced
14	Nasmin	Frantoio	169	80	Silver	Rose & herbal aroma. Creamy lingering palate.
52	Romley GR DEL	Koroneiki	144	80	Silver	Floral, rosewater, guava, lemon.
55	Romley Robust	Picual	107	80	Silver	Bright and complex aroma great balance and pungency. Herbaceous, lasting on the palate.
78	Bosula Farm	Frantoio	NT	78	Silver	Complex spice, clean and fresh.
61	Nangkita	Blend	98	78	Silver	Buttery, broad, rich, pungent & peppery.
8	Fleur de Lys	Corregiola	167	77	Silver	Grass, rocket and salad leaves. Subtle fruity and earthy. Pleasant finish.
57	Kangaroo Paw	EVOO	183	77	Silver	Olive and leafy aroma. Soft and buttery palate.
4	Bengara Estate	Blend	162	76	Silver	Clean lifted spice phenolic grip. Lacking some pungency.
46	Diana EVOO	Frantoio	NT	76	Silver	Banana nose, full flavored with warm chilli finish.
42	Willowburn Estate	Koroneiki	172	76	Silver	Fresh aroma, mild oil, well balanced. Citrus notes with a lasting creaminess.
63	Nangkita	Kalamata	191	76	Silver	Floral aroma, rocket flavor, delicate & balanced with nice pepper.
66	Nangkita	Koroneiki	91	76	Silver	Green pea, tomato leaf. Strong pungent & peppery finish.
15	Tabalkin	Frantoio	163	76	Silver	Tropical pears and apples. Balanced medium palette with late heat.
7	Wrenbrae Farm	Frantoio	168	76	Silver	Nice aroma with tropical notes. Rosemary, mild bitterness & pungency
59	Ampale	Blend	95	75	Bronze	Pleasant grassiness, good shape, length & pungency.
26	Joseph	Blend	169	76	Silver	Mild aroma, very pungent. Good length.
33	Coriole	Frantoio	187	74	Bronze	Artichoke, salad and floral aroma. Soft tropical palate.
50	Finniss River Farm	Pendolino	119	74	Bronze	Soft spice aroma, good even palate. Gentle pungency.
6	Jumbuck	Frantoio	202	76	Silver	Fresh, light citrus zest aroma and soft broad avocado palate
41	Two Hills & a Ck	Frantoio	150	74	Bronze	Fresh artichoke. Harmonious clean finish.



79	Wyett	Oil	NT	74	Bronze	Fresh, tropical, fruity, balanced.
16	Aust Olive Co	Frantoio	158	73	Bronze	Complex aroma, banana and cucumber. Luscious mouthfeel, fatty finish.
58	Belle Hannah	Blend	135	73	Bronze	Butter cups, citrus, lemon.
47	Currawong Mild	Blend	75	73	Bronze	Fresh floral nose, sweet mown hay, delicate pungent finish. Not a lot of mid palate. Mild
48	Currawong Robust	Frantoio	113	73	Bronze	Green grass, green tea, luscious mouthfeel.
56	Francesco & Sarina	Frantoio	154	73	Bronze	Hot spice nose. Clean, fresh good shape.
28	Hugo Wines	Verdale	119	73	Bronze	Cucumber, green tea, rose petal. Pungent, strong finish.
21	KI Olives Novello	Blend	145	73	Bronze	floral aroma, full buttery palette.
1	Patrakis	unknown	158	73	Bronze	Stewy sticks, round and soft palate.
27	Winter Creek	Frantoio	164	71	Bronze	Floral and citrus nose, light and buttery with mild heat.
76	Macmillan Organic	Frantoio	NT	70	Bronze	Fresh citrus and lime aroma. Neutral flavour.
19	SV Christian College	Blend	96	70	Bronze	Spicy, creamy texture. Mildly pungent.
36	Tuscan	Blend	139	70	Bronze	Banana, buttery, slight citrus.
67	Wrenbrae	Leccino	55	70	Bronze	Slight hint of cut grass, slight buttery palate. Bitter
39	Bahloo Glenn	Manzanillo	146	69	Bronze	Pleasant floral nose with creamy palate. no pungency.
17	Aust Olive Co	Blend	176	68	Bronze	Pleasant olive aroma. Lingering pungency.
40	Bahloo Glenn	Frantoio	112	68	Bronze	Clean fresh aroma, some grassiness, round soft palate.
62	Nangkita	Frantoio	99	68	Bronze	Fresh dill, green cut grass. Luscious mouthfeel, big finish.
35	Wild Harvest Gold	Korneiki blend	173	67	Bronze	Light fresh apple, banana notes, good qualities, but lacking complexity.
18	Aust Olive Co	Blend	172	66	Bronze	Fresh asparagus & rose aroma. Delicious mid palate.
37	McCauls	Frantoio	86	66	Bronze	Fresh citrus & apples, late heat.

10	Orana Yarra	Blend	159	66	Bronze	Light delicate flavour.
2	Antoniou	unknown	163	65	Bronze	Lemon blossom and lime leaves aroma. Soft broad palate with late pungency.
45	Diana Novello	Blend	191	65	Bronze	Mild fruit aroma, bitterness & pungency.
38	McCauls	Leccino	96	65	Bronze	Musky aroma, some pungency.
43	Willowburn Estate	Frantoio	146	65	Bronze	Elegant aroma, Creamy, but no complexity.
13	Olimraf	Mission	221	65	Bronze	Pine & floral aroma, followed onto the palate.
20	Seaview Grove	Barnea	176	65	Bronze	Light fresh, passionfruit aroma, buttery.
25	Talinga Grove TMC2	Picual	133	65	Bronze	Green tomato aroma, pungent and bitter.
34	Wild Harvest Black		144	65	Bronze	Rocket, radichio, herbs. Very robust & hot.
49	Kingsley Point	Corregiola	83	65	Bronze	Tomato leaf, artichoke, bitter eucalypt.
5	Nasmin	Blend	191	64	-	Dried hay and earthy aroma. Bland and soft, lacking fruit taste.
3	Fork Tree	Blend	175	65	Bronze	Bright, fresh aroma, not supported by flavour.
31	Wide & Starry Sky	Blend	88	65	Bronze	Green ants, tomato leaf, buttery.
22	KI Olives Evoo	Blend	96	62	-	mild aroma,Peppery finish, Little complexity.
32	Hastwell & Lightfoot	Manzanillo	105	60	-	Ripe tomato, harsh flavour.
30	MO	Corregiola	156	60	-	Simple short palate, mild pungency.
23	Strathgold Olive Oil	Blend	99	60	-	Floral, rose like undertones. Subdued. Mild pungency.
69	Tooperang Frantoio	Frantoio	121	60	-	Bland, creamy aroma, no fruit, slight nuttiness.
11	Finniss River Farm	Blend	122	57	-	Delicate floral aroma, beige flavour, no complexity, over ripe fruit.
9	Woodside Farm	Frantoio	181	51		Over ripe aroma, alkaline, or metallic taste.
51	Mollydooker Wines	unknown	100	50	-	Ripe and bland.
12	Entry No 12	Corregiola	132	49	-	Exciting aroma, full of promise then oil is disappointing. Astringent with a bitter nose.

75	Entry No 75	Oil	NT	48	-	Defect. Lactobacillus aroma
74	Entry no 74	Oil	NT	Not tasted	-	Rancid

### Infused and Agrumato olive oils.

71	Currawong Lemon Agrumato	86	Gold	Lifted, fragrant, lemon aroma. Lemon fruit flavour over a good oil.
70	Talinga Grove Garlic Infused	86	Gold	Fresh garlic aroma supported by a genuine palate with a good oil.
72	Currawong Garlic Infused	74	Bronze	No hard garlic character, high bitterness.
77	Spice Girlz Lemon, Lime & Garlic Infused	72	Bronze	Good garlic and lemon aroma and flavour over a light oil.
73	Currawong Chilli Infused	68	Bronze	Chilli and garlic aroma with a roast garlic flavour.

### Table Olives

Coriole	Medium Kalamata	27.2 Gold	great aroma, slight colour variation, flavour with persistence and all in balance
Aust Olive Co	Koroneiki	25.2 Gold	sweet aroma, no blemishes, variable colour, attractive texture, saltiness surfacing, delayed bitterness, active flavour.
Aust Olive Co	Kalamata	25.0 Gold	good aroma, colour bit uneven, good texture, bitterness evident, good flavour



Cicada	Verdale	24.8 Silver	fresh aroma, minor blemish, texture medium, lacking flavour intensity, salt too evident
Coriole	Large Kalamata	24.5 Silver	ferment notes on aroma, some blemishes, slight colour variation, medium texture, touch salty, medium flavour and lacking persistence
Cicada	Kalamata	24.3 Silver	good aroma but ferment like, great colour, medium texture, salt/bitter in balance, some ferment notes, good olive flavour
Antoniou	Dried Kalamata	24.3 Silver	subdued aroma, variable sizes, skin bit tough, texture good, saltiness evident, lacking flavour weight
Aust Olive Co	Gourmet Mix	24 Silver	herbal aroma overpowering, mixed sizes, some overly bitter, some textures too soft, no blemishes, taste is goo
2 Hills & a Creek	Black Kalamata	23 Silver	sweet aroma, mixed colour, some blemishes, excellent texture, saltiness dominates, some bitterness, flavour medium
MO	kalamata	22.7 Silver	Lifted aroma, butterscotch notes, caramel, firm texture, some bitterness and saltiness, good olive flavour, bit acidic
Antoniou	Jumbo Kalamata	22.5 Silver	attractive aroma, minor blemishes, some colour variation, flavour mouth filling and lasts well, saltiness evident but not excessive, acid evident.
Antoniou	Green kalamata	22.3, Silver	herby aroma, lifted active aroma, minor blemish, attractive texture, salt and bitterness evident but supported by flavour
2 Hills & a Creek	Green Olives	20.6, Bronze	uplifted aroma with ferment notes, brown blemishes on skin, texture bit soft for green, salt obvious, flavour lacking, acidic
OP17	Black Kalamata	18,	faulty aroma, fermentative, no blemishes, texture floury, salt excessive on palate, hint bitter, flavour but lacks strength
OP18	Kalamata	18,	Nice aroma, colour & size uneven.
OP8	Pendolino	18,	nice aroma, small, colour uneven, some blemishes, texture OK, flavour lacking, overtreated, no salt, some bitterness remaining

**Olive Products;**

Two Hills & a Creek	Green Tapaenade	Gold	Punchy Zest, lingering chili, salt complements stronger flavors. with meats, goats cheese or pasta.
Two Hills & a Creek	Black Tapaenade	Silver	Pure Olive Flavour, natural, not too salty vinegar well balanced.
Port Willunga Fine Foods	Almons roasted in Olive Oil with Chilli	Gold	Fresh, perfectly roasted, crunchy, good flavour. spices definite. more-ish.
Thyer's	Blue Fin tuna poached in olive Oil with Lemon & Basil	Gold	Mild. Likeable & slightly lemon flavour , oil addition suitable, very nice.
Matchett's	Goddess	Silver	flavour balance, Good flavour overall, . Tahini very strong, suit a green salad.
Matchett's	Hot Mustard	Silver	Sweetness dominates, mild rather than hot, nice flavour, no aftertaste
Port Willunga fine Foods	Lime Pickle	-	Sticky, and salty, texture thick for pickle.
Bahloo Glen	Olive Oil soap	Bronze	Silky, Neutral aroma. No olive fruit aroma
Mum's Own	Olive oil Soap	-	

