



# Results

## Fiesta! Olive Awards 2014



**2014**

## **FIESTA! 11th ANNUAL 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.

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

It is a great privilege to be chief judge of one of the longest running regional extra virgin olive oil competitions in Australia. I am pleased to attempt to fill the place of Zannie Flanagan who was instrumental in establishing these awards 11 years ago. I am committed to supporting the local food industry as I believe that we share a lifestyle second to none in the Fleurieu and surrounding areas.

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!

Rachel McMillan deserves special thanks for her role as chief steward, managing everything from collecting samples, all communication with the media and entrants and event coordinator for the Punter's Pick and the awards dinner.

We introduced a few changes to the awards which were made to align with national and international competitions, to provide improved value for entrants and to keep the event viable into the future. Entries were open to include Kangaroo Island and to those who process their fruit in the Fleurieu even

though their groves may be in other areas in South Australia. This was done to grow entry numbers which was achieved, increasing from 20 to 25 oils and 7 to 13 table olive entries.

All oils were scored using the 100 point system which was used successfully at the National Competition and is becoming the international standard. As always the best oils displayed freshness, complex aromas and flavours and had wonderful balance through to the aftertaste. Gold and Silver medal winners varied in their flavour profiles and ranged from medium to robust styles which shows a healthy acceptance by the judging panel of diversity and consideration of different uses in the kitchen. Compared with the Adelaide and National Awards, where I had the opportunity to judge this year, the 2014 harvest has produced excellent quality oils although low yields were a common story. Table olives were also good also displayed quality with almost every entry receiving a medal.

A new award was to recognise good quality packaging of oil bottles. We considered how well the package presented a quality image to the consumer, was in dark glass to protect oil from light, and clear labelling information such as place of origin. Another change was to test all oil entrants for free fatty acid which we felt provided an extra service, particularly for smaller producers.

I must thank all fellow judges who gave their time freely. The combined palates of a chef, winemakers, food writer and a sensory scientist, provided depth of experience and judgements.

Special thanks and 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. These olive awards are vital for the continuous improvement of olive growing and processing and help grow our reputation as one of Australia's premium food producing regions!

**Briony Liebich**  
**Chief Judge**

## **Punters' Pick**

After the official judging, the 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 rank their preferences for the oils. An experienced olive oil taster was on hand to guide consumers.

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. A special thanks to our hosts Robyn Schliebs at Willunga and Michael Harbison at Victor.

**Rachel McMillan**  
**Coordinator Punter's Pick**

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

**OFFICIAL**

*Rachel McMillan      Head Steward  
Todd Steele            Steward*

**JUDGES**

*Briony Liebich            Chief Judge  
Glenn Green             Judge  
Nigel Rich                Judge  
Paul Petanga             Judge  
Dianne Mattsson       Associate Judge*

**PUNTERS' PICK GUIDES**

*Robyn Shliebs            Willunga Farmers' Market  
Michael Harbison        Victor Harbor Farmers' Market*

**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.
- Nigel Rich for generously providing The Elbow Room as venue for judging.
- Andy Clappis for hosting the Awards night and preparing a special menu to feature oils and olives.
- Fiesta! Olive Awards volunteers, especially Fleurieu Peninsula Food Board Members Rachel McMillan, Todd Steele and Bronwyn Busbridge for their enthusiasm and time.
- Olives SA members Michael Johnston and Michael Harbison for their contribution to promoting the awards and for sponsoring the inaugural olive oil packaging prize.
- 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.
- Willunga Farmers' Market, Jetty Food Store, Spice Girlz for sponsoring the prizes for the overall winners.
- McLaren Vale Tourism Centre for receipt and storage of entries.
- All of the entrants supporting this event, thank you for the pursuit of excellence.

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

**SPONSORS**



All results for medal winners are displayed.

### Fleurieu Peninsula Extra Virgin Olive Oil Results

#### CLASS 1 LARGE PRODUCER'S SINGLE VARIETAL

Code	Brand/Product	Score	Medal	Comments
13	<b>Nangkita Olives Koroneiki</b>	<b>86</b>	<b>Gold</b>	Intense nose of rocket, celery and citrus. Flavoursome olive character and medium pungency balanced with late peppery finish. Excellent example of premium medium style oil.
9	Hugo Verdale	80	Silver	Lifted floral, green banana and tomato salad flavours. Lengthy flavours, good olive character and medium intensity spicy pungency. Slight bitter finish.
7	Michael's Olives Corregiola	78	Silver	Complex nose of vanilla, banana, hay and tobacco characters. Full-flavoured fruit, soft mouthfeel with late building white pepper heat.
3	Currawong Frantoio	76	Silver	Intense herbal, green apple and straw flavours. Well balanced mild style with a nicely balanced peppery finish.
15	Nangkita Olives Pendolino	76	Silver	Aromatic guava, mint and celery nose. Fresh fruity flavours with mild bitterness and pungency. Very versatile mild-medium style.
16	Nangkita Olives Kalamata	72	Bronze	Attractive floral perfume with citrus and grassy notes. Good olive character with late spice, low bitterness, smooth mouthfeel and gentle heat.
24	The Australian Olive Company Finniss Estate Tuscan Frantoio	70	Bronze	Light green banana and herbaceous flavours with slight nutty notes. Ripe olive and robust flavours with a late spicy black pepper finish.
14	Nangkita Olives Frantoio	66	Bronze	Fresh citrus and green salad-like nose with medium fruit and bitterness. Clean and mild versatile style.

#### CLASS 2 LARGE PRODUCER'S BLENDED

Code	Brand/Product	Score	Medal	Comments
5	<b>Joseph Cold Press</b>	<b>88</b>	<b>Gold</b>	Complex nose of green banana, salad leaves and earthy notes. Excellent fruit length, fleshy mouthfeel with robust yet balanced bitterness and pungency. A classic robust style that has it all.
2	<b>Diana Red Label</b>	<b>86</b>	<b>Gold</b>	Very fresh herbal nose. Full-flavoured sweet fruit with lovely almond meal and green peppery flavours that linger and build on the palate. Excellent medium weight oil for all-round kitchen use.
25	The Australian Olive Company Finniss Estate Phoenician	78	Silver	Interesting perfumed ripe tropical guava flavours throughout. Quite viscous, slightly sweet flavours with strong late peppery pungency. A sweet medium style oil.

4	Joseph First Run	76	Silver	Fragrant floral, artichoke and salad leaves. Moderate fruit intensity, balanced bitterness and pungency and nice peppery spice. Fresh and versatile robust style.
6	Francesco	70	Bronze	Moderate intensity grassy, herbaceous and lemon myrtle citrus notes. Mild fruitiness, soft mouthfeel, smooth and balanced.
21	Coriole First Oil EVO	70	Bronze	Moderate intensity banana, rocket and tomato salad notes. A little greasy upfront with strong late pungency and a slight astringent finish.
11	Rancho Relaxo	68	Bronze	Clean and fresh herbal lemon pepper and grassy flavours on nose and palate. Refined mild nutty flavours with late spicy bite.
1	Diana Novello	66	Bronze	Fresh green banana nose and flavours. Quite robust, balanced bitterness and pungency with some astringency.
8	Talinga Grove	66	Bronze	Perfumed green apple and mint nose. Clean sweet malt flavours, medium bitterness, bold green pepper finish with some astringency.

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

Code	Brand/Product	Score	Medal	Comments
23	Wild Harvest 2	76	Silver	Intense herbaceous, salad leaves and lemon myrtle citrus notes. Moderate fruitiness, lingering herbal flavours with strong pungent and slightly bitter finish.
22	Wild Harvest 1	70	Bronze	Perfumed tropical, green olive and citrus nose. Mild fruitiness with a late peppery smoky taste. A little too astringent.
17	Little Road Oil	69	Bronze	Mild grassy, artichoke and herbal nose. Clean simple flavours with medium intensity bitterness and pungency.
18	Kangaroo Island Olive Company	66	Bronze	Mild citrus, green apple and hay nose and flavours. Lacks a little fresh fruit intensity.

**Fleurieu Peninsula Table Olive Results**

**CLASS 4                      THE EMMANUEL GIAKOUKIS                      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	Brand/Product	Score	Medal	Comments
34	<b>Two Hills and a Creek</b>	<b>18</b>	<b>Gold</b>	Large uniform size. Excellent olive flavour, meaty texture with balanced salt and vinegar.
26	<b>Coriole Kalamata Medium</b>	<b>17</b>	<b>Gold</b>	Medium uniform size. Excellent olive flavour, firm texture with vinegary aftertaste.
33	Brian's Gourmet Olives	16.5	Silver	Medium uniform size. Good olive flavour, crisp texture, chewy skin with salty aftertaste.
29	Michael's Olives	16	Silver	Mixed colours, good olive flavour, firm texture, a little vinegary.
27	Coriole Kalamata Jumbo	15	Silver	Uniform size and colour. Good olive flavour, some bitterness, a little too soft.

38	Arkaringa Estate	14	Bronze	Large uniform size. Dark ripe olive flavour, soft, a little too salty.
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### CLASS 5 THE AUSTRALIAN TABLE OLIVE CHALLENGE

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

Code	Brand/Product	Score	Medal	Comments
28	<b>Coriole Verdale</b>	<b>17</b>	<b>Gold</b>	Large and uniform. Good crisp texture, balanced salt and vinegar. Excellent olive flavour.
37	AOC Finnis Estate Connoisseur Collection Gourmet Mix	15.5	Silver	Colour not uniform. Perfumed, herbal and winey flavours, a little too intense, but very moorish.
30	Cicada Verdale	14.5	Bronze	Uniform size and colour. Quite firm and crisp, lingering olive flavour, a little too salty.
36	AOC Finnis Estate Koroneiki	14	Bronze	Small size, mixed colours. Perfumed flavours, slight bitterness.
32	Bay of Shoals Kalamata	13	Bronze	Uniform size and colour. Quite strong olive flavour, a little too soft texture.

### CLASS 6 OLIVE PASTE AND TAPENADE AWARD

No entries were received

### CLASS 7 BEST PACKAGING AWARD FOR OLIVE OIL

All olive oil entries were eligible. Judges took into consideration the quality of packaging; eye-catching design, dark glass bottle, and the quality of labelling information; place of origin, Australian made, harvest or best before date present.

## 2014 MAJOR AWARDS

**Best Packaging in Olive Oil - Sponsored by Olives SA**  
**Esposito, Kangaroo Island**

#### **Punter's Pick**

The top three gold-medal winning olive oils presented to the public were **Nangkita Olives Koroneiki**, **Joseph Cold Press**, and **Diana Olives Red Label**. One oil stood out at both markets this year.

**Punter's Pick Willunga Farmer's Market - Sponsored by Jetty Food Store**  
**Primo Estate Joseph Cold Press**

**Punter's Pick Victor Harbor Farmer's Market - Sponsored by Victor Harbor Farmers' Market**  
**Primo Estate Joseph Cold Press**

**The Emmanuel Giakoumis Award for Best Olive of Show**  
Sponsored by Willunga Farmers' Market  
**Two Hills and a Creek**

**The Vince Scarfo Award for Best Olive of Oil Show**  
Sponsored by Spice Girlz  
**Nangkita Olives Koroneiki**