

ROYAL  
ADELAIDE  
SHOW



2024

CATALOGUE  
OF RESULTS



ROYAL ADELAIDE OLIVE AWARDS

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# ROYAL ADELAIDE SHOW



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# 2024 ROYAL ADELAIDE OLIVE AWARDS EVOO HEAD JUDGE REPORT

Firstly, I would like to thank the hard-working and enthusiastic olive oil and table olive producers who entered the 2024 Royal Adelaide Olive Awards. 2024 was an exceptionally low cropping season in many growing regions which may account for the significantly lower number of entries in this years competition compared to the previous two years. Hopefully with future 'on' seasons, the number of entries into the competition will return to its upward trajectory in entries seen previously.

## Judging Panels and the Judging Process

Judging took place on Friday 9th of August at the Adelaide Showground, Wayville.

Nine olive oil and two table olive judges with state and national judging experience volunteered their time and expertise. We also attracted a highly experienced national wine judge as an associate judge. Three olive oil judges were allocated to one of three panels. Table olives were assessed by two judges. Each olive oil panel was allocated around 18 oils. A small number of judges had entered oils into the competition. Their oils were allocated to panels that they were not members of, and as such they did not judge nor could influence the outcome of their oils in any way.

Best of Class and Best of Competition extra virgin olive oils were determined by a ranking process. All gold medal winning oils in each class were presented to all the judges (excluding the associate, and the Chair) and were ranked for quality by each judge. The totals of the ranks were used to determine the best of each class. The process was repeated using the best oils of each eligible class to determine the best extra virgin olive oil of competition. The final scores of gold medal oils were then determined by the Chair solely based on the outcome of the ranking process.

The flavoured oils were judged at the conclusion of the Best in Show Extra Virgin Olive Oil judging, and the best of the flavoured oil classes were determined by consensus of the panel heads and the Chair.

Notably for the first time in this competition, judges scores and comments were captured and reported using an online system using iPads.

## The Outcomes

### EVOO Competition

A total of 40 extra virgin olive oils (86 in 2023) were entered from SA, VIC, NSW and TAS, of which (90%) were awarded a medal which is line with the long-term average for this competition. In the extra virgin commercial classes (1 - 4), six gold medals were awarded (15%) (25% in 2023), 17 silver medals (50%)(49% in 2023) and 12 bronze medals (31%)(20 % in 2023). While the lower number of entries in 2024 compared to 2023 makes it difficult to draw definitive conclusions, it should be noted that the 2023 season may have been exceptional due to its extended growing season which resulted in greater flavour development and therefore quality.

The gold medal extra virgin oils showed 1) definitive complex olive characters both on the nose and palate, 2) were balanced with an appropriate level of bitterness and pungency for their style, 3) displayed persistent flavours, and 4) importantly showed overall freshness and vitality.

In the oils that did not win a medal, typically their aromas and flavours were of low intensity/undefined, they showed a lack of freshness aka a fatty, greasy feel on the finish, or were defective.

## **Flavoured Oils**

There were 15 flavoured oils entered from SA, NSW and VIC. All but one were awarded a medal, and significantly four were awarded gold medals. Last year, Head Judge Trudie Michels stated ". The judges are really enjoying assessing these oils and commented that the quality just keeps getting better". In my opinion the 2024 flavoured classes were better again – eminently useable, true to their stated flavour and with pristinely fresh base oils. The Gold medal winners in this category were in my opinion world class. Well done producers of this commercially important type of olive oil.

## **Table Olives**

A small class of varied table olive styles. The best table olives were of excellent quality showing appropriate textures and importantly intense olive flavour with balanced bitterness, salt and acidity.

Finally, a big thank you to Michael Harbison for his stewarding and before and during the judging, the Olives South Australia Organising Committee, and to Lisa Nelson, Amanda Ford and others in the Royal Agricultural and Horticultural Society team.

As always, we are extremely grateful to the highly experienced judges who volunteer their time and expertise. Without them the competition would not be possible.

Dr Richard Gawel

Chairman

**Class 1: Mild Extra Virgin Olive Oil (Polyphenol/biophenol level less than 150mg/kg)**

Company Name	Brand Name of Exhibit	Score	Medal	Judges Comment
Prema Bros	Francesco Reserve	86.0	Gold	Pronounced grassy aroma, fresh, red apple flavour. Long lasting finish. Clean flavour
Pendleton Olive Estate	Mild	73.7	Bronze	Solid aroma of green apple. Delicate flavour. Late pungency and bitterness. Finishes slightly short.
Pendleton Olive Estate	Reserve	72.3	Bronze	Fruity, guava aroma. Flavours of fresh herbs. Balanced bitterness and pungency.

**Class 2: Medium Extra Virgin Olive Oil (Polyphenol/biophenol level, 150mg - 300mg/kg)**

Company Name	Brand Name of Exhibit	Score	Medal	Judges Comment
Paringa Ridge Pty Ltd	Leontyna	92.0	Gold	Intense complex aroma of anise, celery, rocket and formic character. Good flavour transfer and lingering bitter greens flavour. Balanced mild pungency carries throughout palate. Great oil.
Diana Olive Oil	Nasmin Coratina	90.0	Gold	Super fresh grassy aroma with riper notes. Stone fruit, green almond and maltiness on palate. Complex oil.
Kyneton Olive Oil	Kyneton Olive Oil Family Selection	89.0	Gold	Medium intensity aroma of fresh grass, hay and ripe banana. Mild pepperyness on finish. Medium intensity all round. Excellent balance of characters.
Rylstone Olive Press	Rylstone Olive Press Cudgegong	86.0	Gold	A well balanced oil showing a mix of mainly herbaceous but also riper fruit. A pleasant pungency adds to its complexity. A excellent fresh oil.
Ausvigor Global Pty Ltd (T/A Living Pure)	Living Pure	82.3	Silver	Sweet, fragrant nose. Buttery flavours, deep intense warming chilli like pungency. Long finish
Diana Olive Oil	Diana Chefs Blend	82.0	Silver	Medium aroma intensity with notes of freshly cut grass and herbs. Good palate length and pungency. More robust in style.
Kangaroo Island Olives	Novello	82.0	Silver	Medium to intense aroma of herbaceous tomato leaf green bananas with good freshness on the palate. Good length and mild pungency.
Oliver's Taranga Vineyards	'1839' Extra Virgin Olive Oil	80.7	Silver	Good oil showing both green and ripe fruit flavours. Slightly bitter for fruit intensity.
Kyneton Olive Oil	Kyneton Olive Oil	80.6	Silver	Grassy, tomato leaf, flavour transfer, ripe tomato leaf, clean finish, balanced. Warm finish

Diana Olive Oil	Nasmin FS-17	80.0	Silver	Mild intensity aroma with traces of green tomato herbaceousness. Good bitterness and mild pungency at the end. Medium length of flavour.
Kyneton Olive Oil	Kyneton Olive Oil	79.3	Silver	Medium intensity of fresh rocket, tomato leaf and oregano, Bitter greens, and green tea like flavours. Lingering ripe fruity, herbal flavours with mild peppery pungency. Balanced bitterness.
Prema Bros	Francesco	78.7	Silver	Moderate fruit on the herbaceous side. Pungent finish.
Rylstone Olive Press	Rylstone Olive Press Limited Edition Frantoio	78.0	Silver	Solid aromas and flavours of green tomato and green tea, Late appearing peppery finish.
Diana Olive Oil	Diana Novello	77.0	Silver	Mild herbaceous of fig leaf and green grass. Good flavour complexity and lingering pungency.
Peninsula Providore Farm	Peninsula Providore Reserve	74.0	Bronze	Mild aromas of green leaf and fresh celery. Fresh rocket palate with mild flavour intensity. Good peppery finish but with a light astringency.
Primo Estate Wines	Joseph Cold Press	73.3	Bronze	Soft, rich, peppery but balanced, basil, salad greens, rocket, pleasant
Christopher Wilkes	Santa Marta Olive Oil	73.0	Bronze	Mild herbal aromas and flavours. Pleasant oil with light bitterness and pungency.
Primo Estate Wines	Joseph First Run	71.0	Bronze	Straightforward oil with low to moderate fruit, but a good late pungency.
Rylstone Olive Press	Rylstone Olive Press Limited Edition Leccino	70.7	Bronze	Mild grassy aromas and flavours.
Fedra Olive Grove	Jeff's Blend	68.9	Bronze	Mild aroma. Hints of herbalness and pungency on the palate. Slight fatty finish.
Bonina Olive Grove	Taste of the Valley	68.4	Bronze	Mild aroma intensity bit closed with hints of red apples fruitiness. Good mid palate of creaminess but had a slightly fatty finish.
Rylstone Olive Press	Rylstone Olive Press Murrumbidgee	68.3	Bronze	A pleasant oil with low to moderate bitterness and pepperyness.
Stoney Creek Olives	Stoney Creek Olives S1	68.3	Bronze	Green almond characters. Some extra pungency would have lifted the oil.
Pendleton Olive Estate	Robust	68.0	Bronze	Low intensity aroma. Excess bitterness for fruit flavour intensity and complexity overall. Palate has upfront bitterness, rocket flavour, low fruitiness and a mild pepperyness.
Pendleton Olive Estate	Classic	50.0		Winey and fermentation character detected.

### Class 3: Robust Extra Virgin Olive Oil (Polyphenol/biophenol level greater than 300mg/kg)

Company Name	Brand Name of Exhibit	Score	Medal	Judges Comment
Flinders Island Olives	Flinders Island Organic Olive oil	93.0	Gold	An outstanding oil. Excellent aroma intensity of green tomato, salad greens, fresh herbs and green banana. Bitterness lingers and is matched with a warm, gingery pungency, Vibrant fruit flavour finish.
Flinders Island Olives	Seasons' Blend Flinders Island Organic Olive oil	82.0	Silver	Mild grassy, green apple, celery aroma. Warm pleasant mouthfeel, clean and fresh. Artichoke flavours with lingering green pepper like pungency.
Wattle Hill Olives	Wattle Hill Olives	79.3	Silver	Fresh clean aroma of cut grass, oregano and ripe banana. Riper fruit flavours. Moderate peppery pungency and some pithy astringency. Just lacking some fruit intensity.
Fedra Olive Grove	Fedra Extra Virgin First Cold Press	50.0		Fermentation character and rancidity detected.

### Class 4: Bulk Extra Virgin Olive Oil (Greater than 5000 L)

Company Name	Brand Name of Exhibit	Score	Medal	Judges Comment
Kangaroo Island Olives	Everyday Extra Virgin Olive Oil	77.0	Silver	Mild grassy flavours, also green bananas, late pepper
Longridge Olives	Longridge Olives - Family Blend	78.3	Silver	Cool, soft, full, ripe, avocado, green banana.

### Class 5a: Agrumato oils, Citrus

Company Name	Brand Name of Exhibit	Score	Medal	Judges Comment
Longridge Olives	Longridge Olives - Lemon Agrumato Olive Oil	90.0	Gold	Intense lemon citrus aroma, and a zingy citrus flavour. Great base oil freshness that left the mouth refreshed. Excellent world class citrus infused oil.
Kyneton Olive Oil	Kyneton Olive Oil	74.5	Bronze	Good citrus character. Medium flavour aftertaste with a definite lingering bitterness.
Longridge Olives	Longridge Olives - Lime Agrumato Olive Oil	72.0	Bronze	Pleasant aroma with good flavour transfer. Light cordial like character. Bitterness slightly overpowering.
Pendleton Olive Estate	Lemon Agrumato	63.7		Good intensity of fresh lemon on nose and palate. The finish was a little greasy.



<b>Class 5b: Agrumato oils, Other</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Kyneton Olive Oil	Kyneton Olive Oil	88.3	Gold	Intense but pleasant basil - aroma and taste. Perfect for pesto, soft, balanced and herbaceous.
Kyneton Olive Oil	Kyneton Olive Oil	72.0	Bronze	Mild chilli flavours.
<b>Class 6a: Flavoured/infused Olive Oil – Citrus</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Fedra Olive Grove	Wild Lime & Chilli	88.0	Gold	Fresh zesty lime with lower chilli aromas. At medium intensity green chilli heat lingers into finish. True to label for chilli lovers. Could have more lime to balance the chilli length. Fresh clean base oil.
Fedra Olive Grove	Lemon Myrtle, Garlic & Thyme	80.6	Silver	Intense roasted garlic and lower lemon thyme aroma. Less flavoursome palate particularly in garlic. Lemon myrtle flavour is apparent. Fresh base oil.
Fedra Olive Grove	Blood Orange	79.0	Silver	Orange flavour comes through as initial aroma with orange balancing the olive component nicely. Fresh aftertaste suggesting a clean mild base oil.
Kyneton Olive Oil	Kyneton Olive Oil	77.7	Silver	Fresh clean lemon juice, and stinky lemongrass aromas. Mild base oil, complemented with lemon flavour. Clean fresh oil finish.
<b>Class 6b: Flavoured/infused Olive Oil - Other</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Kyneton Olive Oil	Kyneton Olive Oil	86.0	Gold	Earthy, rich, umami, savoury, complex, forest floor, lingering.
Kyneton Olive Oil	Kyneton Olive Oil	84.0	Silver	Nice flavour balance, with the underlying oil still clearly evident. Nice pungency, balance and complexity
Kyneton Olive Oil	Kyneton Olive Oil	81.0	Silver	Nice consistent aroma which did not overwhelm. Flavour was nicely balanced with a consistency from front to back palate. Moderate pungency
Kyneton Olive Oil	Kyneton Olive Oil	77.6	Silver	Lacked depth and balance of aroma and flavour. Insufficient complexity
Fedra Olive Grove	Garlic, Thyme & Lemon	73.0	Bronze	Medium intensity fresh garlic, woody thyme, mild lemon aromas. Mild base oil nice buttery mouthfeel with reasonable garlic persistence. A little more lemon character would have balanced the oils flavours.

**Class 7: Non-Commercial Extra Virgin Olive Oil**

<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
CERES	Olives to Oil 2024	61.7		Mild green notes of grass clippings, creamy fatty texture but short length mild robustness and slight peppery finish.
Jon & Trish Evans	JB & PA Evans	55.1		Complex closed nose with low aroma intensity; flatness on the palate with short notes of green and no bitterness or low pungency.

**Class 8: School Extra Virgin Olive Oil**

<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Westminster School	Westminster School Extra Virgin Olive Oil	81.0	Silver	Fresh green apple, salad greens and delicate flora aromas. Pleasant bitter greens, green chilli pungency and good flavour length. Well balanced.
Urrbrae Agric. High School	Urrbrae Estate Olive Oil	79.3	Silver	Fresh celery, salad greens, green banana and fragrant aromas. Mild palate of riper olive flavours. Mild pungency and length of flavour length. Milder style of oil.
Willunga High School	Willunga High School	79.0	Silver	Fresh medium intensity lemon, ripe tomato and cut grass. Earthy green tea flavours, warming ginger pungency, good flavour length. Slight fatty mouthfeel.

## 2024 OSA TABLE OLIVE COMPETITION

Thank you to Michael Harbison who was our chief steward and to all the judges who gave up their time and expertise this year. Despite the year that was, with poor fruit set, I'm really happy we got the entries we did, so thank you very much to the olive producers for entering the show. We changed the classes a bit this year and added Tapenade back in but the awards are pretty much the same. Thanks to the schools that entered and I would encourage other schools to try their hand at table olives and oil.

Congratulations to all the winners.

Michelle Wirthensohn

Head Judge Table Olives

<b>Class 9: Green Olives, plain, whole or pitted or sliced but not stuffed, in brine.</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
John Fielke	OTAW - Olives the Australian Way	73.5	Bronze	Dull green colour, consistent size and shape, colour varies, no blemishes, some stalks. Clean sweet aroma but low olive aroma. Skin and flesh crisp, medium olive flavour intensity, good amount of bitterness and acid but slightly over salted. Overall harmony let down by saltiness.
<b>Class 10: Black olives, and olives turning colour, plain, whole or pitted but not stuffed or sliced</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Lloyd Brothers	Lloyd Brothers Kalamata Olives	88.5	Gold	Dark purple Kalamata, consistent size, shape and colour, no blemishes. Clean aroma, very intense and complex aroma. Clean flavour, appropriate skin and flesh texture. Olive flavour obvious, well balanced bitterness, salt and acid. Great olive with great taste.
John Fielke	Olive 1 More	86.0	Gold	Dark purple black Kalamata olives, some size and colour variation, no blemishes. Clean aroma but very low intensity. Good skin and flesh texture, great olive flavour and well balanced bitterness, salt and acid.
John Fielke	OTAW - Olives the Australian Way	71.0	Bronze	Pale purple colour, consistent size and shape, colour turning, no blemishes. Clean aroma, sweet but low intensity of olive aroma. Clean flavour, firm skin texture and good flesh texture. Olive flavour present but masked. Slightly over bitter but good salt and acid amount.

<b>Class 13: Tapenade</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Lloyd Brothers	Lloyd Brothers Kalamata Pesto	84.0	Silver	Dark purple tapenade. Particle size fine to medium. Clean aroma, intense olive aroma. Clean palate, some skin pieces slightly tough. Olive flavour tempered slightly by oil content. Good balance of bitter, salt and acid. Great tapenade but flavour could be stronger.
<b>Class 14: School Olives</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Urrbrae Agric. High School	Urrbrae Estate	74.0	Bronze	Pale purple colour, size variable but colour and shape consistent, no blemishes. Clean aroma, very strong herbal aroma. Clean flavour, skin and flesh texture good. Olive flavour is evident but overwhelmed by acidity. Bitterness not evident, salt ok but acid is out of balance and overrides all other flavour.
Willunga High School	Willunga High School	69.0	Bronze	Dark purple, consistent colour, size and shape. Clean aroma but very low intensity olive aroma. Flavour clean with good skin and flesh texture. Low olive flavour, slightly over bitter, lacking in salt and acid, resulting in flavours out of balance.



# EXTRA VIRGIN OLIVE OIL SPECIAL AWARDS

THE OLIVES SOUTH AUSTRALIA PRIZE

For

BEST EXTRA VIRGIN OLIVE OIL IN SHOW

*Flinders Island Olives*

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THE MICHAEL JOHNSTON TROPHY

for

BEST SMALL PRODUCER - EXTRA VIRGIN OLIVE OIL OF SHOW

(Less than 500 litres in total  
production)

*Flinders Island Olives - Flinders Island Organic Olive Oil*

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THE OLIVES SOUTH AUSTRALIA PRIZE

for

BEST SOUTH AUSTRALIAN EXTRA VIRGIN OLIVE OIL IN SHOW (Over 200L)

*Diana Olive Oil, Nasmin Coratina*

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THE OLIVES SOUTH AUSTRALIA PRIZE

for

BEST MILD OIL

*Prema Bros., Francesco Reserve*

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THE OLIVES SOUTH AUSTRALIA PRIZE

for

BEST MEDIUM OIL

*Paringa Ridge Pty Ltd, Leontyna*

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THE OLIVES SOUTH AUSTRALIA PRIZE

for

BEST ROBUST OIL

*Flinders Island Olives - Flinders Island Organic Olive Oil*

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THE OLIVES SOUTH AUSTRALIA PRIZE

for

BEST BULK OIL

*Longridge Olives, Family Blend*

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**THE OLIVES SOUTH AUSTRALIA PRIZE**

for

**BEST SINGLE VARIETY OIL**

*Paringa Ridge Pty Ltd, Leontyna*

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**THE OLIVES SOUTH AUSTRALIA PRIZE**

for

**BEST MULTI-VARIETY OIL**

*Flinders Island Olives, Flinders Island Organic Olive Oil*

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**THE OLIVES SOUTH AUSTRALIA PRIZE**

for

**BEST SCHOOL OIL**

*Westminster School*

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**THE OLIVES SOUTH AUSTRALIA PRIZE**

for

**BEST NON-COMMERCIAL OIL**

*CERES, Olives to Oil 2024*

## **FLAVOURED OIL**

**THE OLIVES SOUTH AUSTRALIA PRIZE**

for

**BEST AGRUMATO OIL**

*Longridge Olives, Lemon Agrumato Olive Oil*

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**THE OLIVES SOUTH AUSTRALIA PRIZE**

for

**BEST FLAVOURED OIL/INFUSED OIL**

*Fedra Olive Grove / SFK Investments, Wild Lime and Chilli*

# **TABLE OLIVES**

## **BEST GREEN OLIVES**

**John Fielke, OTAW - Olives the Australian Way**

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## **BEST BLACK OLIVES**

**John Fielke, OTAW - Olives the Australian Way**

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## **BEST KALAMATA OLIVES**

**Lloyd Brothers, Kalamata Olives**

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## **BEST TAPENADE**

**Lloyd Brothers, Kalamata Pesto**

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## **BEST SCHOOL OLIVES**

**Urrbrae Agricultural High School**

—

## **BEST TABLE OLIVES IN SHOW**

**Lloyd Brothers, Kalamata Olives**

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## **BEST SMALL TABLE OLIVE PRODUCER**

**(Less than 200kg production)**

**Urrbrae Agricultural High School**

—

## **BEST LARGE TABLE OLIVE PRODUCER (Over 200kg production)**

**Lloyd Brothers, Kalamata Olives**

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