

# Olive Awards



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# ROYAL ADELAIDE SHOW



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# 2025 Royal Adelaide Olive Awards Head Judge Report

## Thank you

Firstly, I would like to thank the dedicated and hard-working olive oil producers who submitted entries into the Royal Adelaide Olive Awards 2025. Although it was a challenging year with drought conditions for many of you, the oils have in general, been quite delicious.

A very big thank you to Kent Hallett and Michelle Freeman for their behind-the-scenes stewarding before, during and after the judging days and for Cindy, Nigel and Ben for their help. The days ran very smoothly.

As always, we are extremely grateful to the judges who volunteer their time and expertise for judging. Many of the judges travelled to join us. We had judging panels on the Friday as well as the Saturday and this helped to guarantee that all entries were fairly and objectively tasted.

A heartfelt thanks to Lisa Nelson and Amanda Ford, and the Royal Agricultural and Horticultural Society team. Once again, the exhibit collection, judging and the results collation ran smoothly and well. The Royal Adelaide Show provided us with large judging and stewarding rooms. There was a great atmosphere with all judges and it was evident that the judges worked hard and enjoyed assessing the oils.

## Judging Panels

The Head Judge for the oil competitions was Trudie Michels. We had 6 panels of judges as well as an associate judge and two judges in training. These 15 judges volunteered their time and were assigned to one of six tasting panels, with each panel judging between 16 and 20 oils. It was known that a small number of judges had entered oils into the competition. The exhibits were sorted so that oils were not allocated to any judge who entered exhibits into the competition.

## Oil Judging

Judging took place on Friday 15<sup>th</sup> and Saturday 16<sup>th</sup> of August 2025 at the Royal Adelaide Showgrounds, Wayville. The Best in Show Flavoured Oils were judged at the conclusion of the Best in Show Extra Virgin Olive Oil judging.

## The Outcomes

### EVOO Competition

The Royal Adelaide Olive Awards was pleased to receive a total of 60 extra virgin olive oils. For all extra virgin entries, 53 of the 60 entries were awarded a medal (89.8%). The 2025 EVOO entries came from VIC, SA, NSW, ACT, and TAS.

In the extra virgin commercial classes (1 - 4), 21 gold medals were awarded, 18 silver medals awarded and 11 bronze medals awarded. This was great news as it highlights the drive by producers for quality. Four oils received no medal and there were two withdrawn oils due to a possible fault.

There were six entries into Class 1 (Mild), 23 entries in Class 2 (Medium), 22 entries in Class 3 (Robust) and four in Class 4 (Bulk). There were no entries in Class 7 (non-commercial) and three in Class 8 (schools).

This year there was a higher number of robust oils compared to previous years. The great oils were incredible and the aromas transferred with intensity to the palate. This year the majority of aromas and flavours were classified in the 'green' spectrum. There was a significant array of aromas and flavours of green vegetal (beans, peas, spinach), herb, fresh grass, green salad leaf (rocket), floral notes, green tea, red and green apple, and green banana. There were also some interesting ginger tea, malt, spice and chocolate notes on some oil.

In the oils that did not win a medal, the aromas tended to be very mild and or lacking intensity and or unbalanced. It was a challenge to decipher specific aroma and flavour characters.

### **Flavoured Oil Competition**

There were 12 flavoured oils entered in class 5 and 6. In the flavoured oil classes, there were 6 entries in class 6 (Agrumato style) and 6 entries in 5 (method other than Agrumato). Eleven of the 12 flavoured oils were awarded a medal. Flavoured oil entries came from SA, ACT and WA.

There were four gold medals, six silver medals and one bronze medal awarded. It was great to see that flavoured oil producers are improving technique and quality and being rewarded for it. The judges are really enjoying assessing these oils and commented that the quality just keeps getting better. The Best in Show Award was a Blood Orange Agrumato oil that was simply stunning.

### **Table Olives**

There were two entries in the green olive class (9), two in the black and olives turning colour class (10) and two in the medley class (12). Four tapenades were entered. There were three golds medals awarded, three silver and two bronze. Two entries did not receive a medal. All entries were from South Australia.

### **South Australia**

It was great this year to see that thirteen of the 16-gold medal winning EVOO and three of the four flavoured oils were produced here in South Australia. A fantastic outcome for our growers, producers, and olive oil users.

Thank you again to everyone who was involved in the competition and congratulations to all of the winners.

Trudie Michels

Head Judge

<b>CLASS 1 – MILD EXTRA VIRGIN OLIVE OIL</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Rylstone Olive Press	Rylstone Olive Press Limited Edition Frantoio EVOO	86	G	Fresh green aroma of wet grass, herb, meadow and banana. Clean and fresh. Good transfer to the palate with additional green olive and ginger spice on the palate. Soft and creamy mouthfeel. Balanced bitterness with a lingering warm green pepper heat. A very attractive oil.
Pendleton Olive Estate	Mild	84	S	A lovely freshness on the nose with cut grass, avocado skin and green beans. Transfers slow and delicate, but lovely with growing intensity. More floral notes. Creamy mouthfeel with a slight fatty finish. Overall, a nice long finish for a gentle oil, with some late pungency and pepperiness.
Rylstone Olive Press	Rylstone Olive Press Limited Edition Corregiola EVOO	83	S	Fresh herbaceous nose with sweet grass, almond, tomato and floral notes. Good transfer with avocado mouth feel, hints of chocolate and pine nut. Long chilli heat and viscous mouth feel.
Cadell Training Centre	Cadell Training Centre	76	S	Very aromatic passionfruit, guava, basil and lime. Mellow transfer with notes of banana, almond, lime leaf and iceberg. Thick mouth feel and delicate moderate finish.
Cadell Training Centre	Cadell Training Centre	70	B	Moderate herbaceous aroma of tea leaf and simple spice - with a slight flatness. Wattle blossom notes. A simple, gentle and clean oil with not much complexity - an oil well suited to those who prefer a lighter flavoured oil.
Cadell Training Centre	Cadell Training Centre	70	B	Delicate nose of tomato vine, green tea, apple and citrus with a low transfer to the palate with some walnut bitterness and black pepper. Delicate intensity and high viscosity.

<b>CLASS 2 – MEDIUM EXTRA VIRGIN OLIVE OIL</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Rio Vista Olives	Rio Vista Olives Koroneiki Extra Virgin Olive Oil	90	G	Fresh intense aromas of cut grass, rocket, green beans, orange blossom, spice, green tea and nettle. Great transfer to palate with extra green banana, red apple and bitter salad leaves. Light and fresh mouthfeel. Harmonious bitterness and green pepper with lingering jalapeno chilli and chocolate warmth that lingers. Very good oil with strong finish.
Rylstone Olive Press	Rylstone Olive Press Crooked River EVOO	89	G	Lovely balanced tasting oil. Very fragrant, banana, green tomatoes, green bean, lemon and fresh green herbs, that transfers well with additional floral and spice notes. Creamy light mouthfeel. Soft fresh balanced, complexed, cuddly, gentle very balanced and drinkable
Kangaroo Island Olives	Kangaroo Island Olives - Novello	89	G	Fresh aromas of green leaves, basil, green capsicum, wet grass and bitter greens. Good transfer to the palate with more basil and rocket notes with good intensity. Creamy full mouthfeel with firm bitterness and pungency that builds into a delicious chilli warmth. Flavours linger.
Pendleton Olive Estate	Reserve	89	G	Intense aroma or green capsicum, spice, fin herbs, tomato leaf, kiwi fruit and green banana. Great transfer with additional flavours of cocoa and green apple. Creamy textured mouthfeel. Balance bitterness and pungency that is really persistent. Great lingering flavour with a light white pepper and slight astringent finish
Rylstone Olive Press	Rylstone Olive Press Murray Darling EVOO	88	G	Aromas of tomato leaf, tropical fruits, eucalyptus, quince and green leaves on the nose. Excellent transfer with additional notes of artichoke, passionfruit, quince skin and olive fruit. Creamy fresh mouthfeel. Great balanced palate with long length, generous rocket heat and clean astringency
Rosto P/L	Rosto Extra Oomph	88	G	Floral nose with fig leaf, jasmine, lemon and artichoke. Excellent transfer to palate with notes of parsley, nutmeg and black pepper. Delicious pungency with balanced heat and bitterness and long cashew finish and peppery heat.
Pendleton Olive Estate	Classic	87	G	Luxurious nose of spice, cake mix, yellow banana, red chillies and jasmine. Excellent transfer with the addition of red berries, sorrel and cardamom pods. Fantastic astringency with a long

				cleansing bitterness and tea tannins and chilli heat. Complex length and finish.
Rylstone Olive Press	Rylstone Olive Press Limited Edition Picual EVOO	86	G	Fresh green aromas of tomato leaf, rocket, green banana, meadow, and citrus blossom. Great transfer to the palate with additional green bean and radicchio. Light mouthfeel with a building balanced bitterness and green peppercorn warmth. Fresh and vibrant, well balanced and a very attractive oil.
Rylstone Olive Press	Rylstone Olive Press Limited Edition Manzanillo EVOO	85	S	Savoury nose of dried herbs, macadamia, stalky herbs and spice with a good transfer to the palate with additional spice notes and red apple skin. Lovely mouthfeel. Balanced bitterness and heat, medium length palate.
Wattle Hill Olives	Wattle Hill Olives	84	S	Fresh floral, citrus notes, inviting and green. Gentle aromas. Artichoke and fig aroma. Excellent transfer, well balanced. Medium intensity. Bitterness and pungency very well balanced. Green chilli subtle mouthfeel. Well-rounded with a great length. Very attractive.
Rylstone Olive Press	Rylstone Olive Press Cudgegong EVOO	84	S	Aroma of fresh sweet red apple, tomato, herb and floral notes. Good transfer to the palate with additional green banana and pea shoot. Mouthfeel gentle and subtle. Balanced warm chilli heat with an endive bitterness and a long finish.
Prema Bros	Francesco	84	S	Rich green aromas of green olive tapenade, Greek basil, green banana and red apple skin. Good transfer to palate with like notes and addition olive flower and arugula. Viscous mouthfeel with good bitterness and pepper that lingers with warmth and heat. A balanced finish.
Rylstone Olive Press	Rylstone Olive Press Limited Edition Barnea EVOO	82	S	Delicate aromas of cut grass, herbs, lemon and floral notes. Medium transfer to the palate. Light mouthfeel. Mild green chilli pepper and bitterness. A lifted delicate good olive oil for beginners.
Rosto P/L	Rosto	82	S	Fresh nose of green bean, banana, green apple skin, white almond and cashew transferring to a like palate with the addition of hazelnut and salad leaves. Sherbet finish with gentle heat and bitterness and delicate long length.
Rio Vista Olives	Elisi Grove Kalamata Extra Virgin Olive Oil	79	S	Intense aroma capsicum leaf, tomato leaf, custard tart. Moderate transfer. Mellow round and full, with white pepper heat that builds on the dry finish. Simple complexity

Rylstone Olive Press	Rylstone Olive Press Limited Edition Leccino EVOO	78	S	Fresh aromas of green tomato, cut grass, herbs and cos lettuce. Medium flavour transfer with additional citrus notes. Creamy buttery textured mouthfeel. Mild pepper balanced with bitterness. Moderate length.
Rylstone Olive Press	Rylstone Olive Press Murrumbidgee EVOO	75	B	Mild aromas of fresh cut grass, shallot and ground coffee. Moderate intensity transfer with hints of lemon, snow peas and apple skin. Light mouthfeel. Balanced black pepper and bitterness with a short finish.
Cadell Training Centre	Cadell Training Centre	75	B	Gentle aromas of spring onion, avocado, white almond and unripe banana. Transfers to mild flavours of unripe banana and green apple skin. Slightly thin in the mouth with understated bitterness and heat. Light astringency.
Zdenka310	Zdenka310	74	B	Interesting aroma fruity greens, banana and sun-dried tomato. Mild transfer with green capsicum flavours and a spinach astringency. Gentle mouthfeel, late warming pungency. Red mild chilli heat on the finish. Overall softness of flavours with low intensity.
Wattle Hill Olives	Wattle Hill Olives	63		Low intensity aromas of vanilla custard and cucumber. Mild transfer to the palate with subdued flavours. Creamy mouthfeel with balanced pepper and bitterness. All the hallmarks of a frosted oil. Low intensity fruit flavours
Catherine and Chris Duncan	Terran Oil	55		Initial aromas include lime, blossom and tropical fruits. Transfers to roasted pine nut, walnut and lavender on the mouth. Late bitterness and pungency. Burnt sage notes with a heavy mouthfeel. Unfortunately, there was an undesirable note with hints of rancidity and burnt notes.
30		50		Suspected fermentation fault. No freshness evident.
13		45		Savoury aromas of yoghurt and preserved tomato. Flavour transfer unfortunately indicates a fault. Possibly pre-press fermentation, lactic brine and or potential oxidation.



**CLASS 3 – ROBUST EXTRA VIRGIN OLIVE OIL**

Company Name	Brand Name of Exhibit	Score	Medal	Judges Comment
Flinders Island Olives	Frantoio and Friends- Flinders Island Organic Olive Oil	92	G	Fresh intense aromas of banana, kiwi, tomato leaf, rocket, green bean, orange blossom and lemon. Excellent transfer to the palate with additional mixed herbs, red apple skin, endive and avocado skin. Clean and light mouthfeel. Balanced chilli heat and black tea bitterness. Long warming red chilli finish. Harmonious and very complex.
Diana Olive Oil	Diana Red Label	90	G	Fresh herbaceous and green aromas of cut grass, floral notes, artichoke and matcha green tea. Transfers well to the palate with more pear, lemon, chicory, fresh spinach and green apple skin. Warm and creamy mouthfeel with a fruity chilli pepper spice and balanced bitterness. A long lingering flavoursome finish. Delicious. Very fresh and very green.
Stoney Creek Olives	Stoney Creek Olives	90	G	Distinct fruit salad aromas with guava, yellow kiwifruit, ripe pineapple and a sweet confectionary note. Good transfer with more herbal, green apple and bitter greens on the palate. Light mouthfeel. Strong bitterness, but enough to support the fruit. Long pepper finish. Intense sharp and savoury. Good representation of a robust oil
Oliver's Taranga Vineyards	'1839' Extra Virgin Olive Oil	90	G	Fresh, green and intense. Aromas of fresh cut grass, meadow, apple, citrus blossom, tomato vine and herb. Great transfer to the palate with additional rocket and radicchio. Creamy mouthfeel with black tea and endive bitterness that builds as the fruit evolves. Balanced pepper. Vibrant and zingy oil with fullness, complexity and balance. A multi-dimensional oil.
Flinders Island Olives	Coratina Chorus- Flinders Island organic Olive Oil	89	G	Intense flavourful nose of spice, nutmeg, dried fig and banana. Excellent transfer with the addition of winter grass, nettle and fig leaf. Slightly drying yet attractive astringency followed by a luscious mouthfeel. Well-rounded and balanced with pink peppercorn heat and pleasant astringency. Delicious.
Peninsula Providore Farm	Peninsula Providore Nangkita	89	G	Vibrant sweet spice nose of cinnamon, nutmeg, green tea, chamomile and citrus leaf. Excellent transfer with additional notes of green capsicum, red apple and mustard leaf. Compelling balanced

				bitterness and heat with an underlying avocado creaminess and mustard heat. Long generous mouth.
Fedra Olive Grove / SFK Investments	Jeff's Blend	88	G	Fresh aromas of green grass, green apple, blossom, nettle and capsicum. Smooth transfer to the palate with additional red berry, pink peppercorn, and malty spice banana. A lovely creamy mouthfeel. Complex bitterness with a long building chilli and green pepper finish. Warm and lingering.
Peninsula Providore Farm	Peninsula Providore Reserve	88	G	Fresh green aromas of grass, nettle, green olive and green tea. Good transfer with more rocket, bitter greens, tomato vine and orange marmalade. Mouthfeel was light with a sour sob astringency. Complex and textured with powerful bitterness and pepper and an abundance of fruit that lingers
Bonina Olive Grove	Taste of the Valley	87	G	Red apple nose with raspberry, rose and lime zest with notes of cinnamon and menthol, excellent transfer with clover, coriander and iceberg lettuce. Long chicory astringency, resin notes and generous long heat.
Longridge Olives	Longridge Olives - Family Blend	86	G	Fresh intense aroma of chocolate, spice, red tomato flesh, ratatouille and broad bean. Beautiful mouth flavour transfer to the palate with additional complexity. fruity, spice, complex. Creamy light mouthfeel with a harmonious, interesting character. Balanced bitterness and pepper. Long lingering finish. Overall, a delicious EVOO.
Pendleton Olive Estate	Robust	86	G	Complex nose of tropical fruits, green nettle, endive and spice. Excellent transfer to the palate with lime and artichoke and rocket heat. Balanced vibrant bitterness and long length with lingering astringency.
Flinders Island Olives	Leccino-Flinders Island Organic Olive Oil	85	S	Green nose with dried herbs, rosemary and floral notes. Good transfer with green woody palate with notes of peach and raspberry and blossom. Bold bitterness and long heat with a powerful mouth feel and long length.
Telford Olives	First Harvest	83	S	Fresh green tropical nose with notes of unripe banana, hemp, rocket and lemon leaf. Good transfer with fresh tomato leaf, cucumber and lime. Creamy mouthfeel with a fine-grained bitterness, sappy astringency and white pepper texture. A long warm finish
Diana Olive Oil	Diana Novello	81	S	Aromas of ginger, capsicum, green apple, herbs and green beans. Good

				transfer to the palate with notes of green leafy salad and bitter herbs. A slightly stalky astringency with a dry herbal finish. Creamy mouthfeel with a robust and peppery finish.
Stoney Creek Olives	Stoney Creek Olives B	80	S	Fresh clean stone fruit aroma with pepper, grass, herbs and peach. Good transfer. Elegant and clean mouthfeel. Robust strong bitterness and pungency lead to a long warm finish.
Baker, Ronald	Woodside Farm Extra Virgin Olive Oil	80	S	Medium intensity nose of green olive, endive, artichoke and green tea. Moderate transfer to the palate. Spicy mouthfeel. Strong green astringency that dries the mouth. Bitterness and pepper slightly overwhelm the finish of the oil
Peninsula Providore Farm	Peninsula Providore	77	S	Classic grassy aroma with green bean, meadow and radicchio. Good savoury oil transfer with a creamy mouthfeel. Very robust oil and slightly unbalanced with a drying astringency on the finish. Moderate length.
Our Lady Of The Snow Olive Oil	Our Lady Of The Snow Olive Oil	69	B	Aromas of dark chocolate, herb, peanut and roasted nut. Aromas transfer to the palate with extra walnut and spice. Very intense and earthy. Full-bodied mouthfeel. Unbalanced with the flavour being dominated by spice and chocolate and the bitterness and pepper. Short finish
Fedra Olive Grove / SFK Investments	Fedra Extra Virgin First Cold Press	67	B	Ripe olive nose with hints of orange rind and spice. Slight transfer to palate with cake mix and vanilla notes. Buttery mouthfeel with minimal bitterness and late heat.
Rio Vista Olives	Rio Vista Olives Manzanillo Extra Virgin Olive Oil	66	B	Medium intense nose of tomato vine, green banana and very green olives. Transfer was stronger to the palate. Creamy mouthfeel with an unbalanced grippy astringency that dries the gums. Reminiscent of very underripe olive character. Harsh bitterness and pepper with an unpleasant hard metallic aftertaste.
Rio Vista Olives	Rio Vista Olives Gigi Extra Virgin Olive Oil	66	B	Dried rosemary stalk flavours, chocolate with savoury tones. Intense aroma. Peppery finish, not all that fresh. Metallic on the finish.
Telford Olives	Second Harvest	64		Mild savoury nose with slight notes of beef jerky, oregano and capers that mildly transfer to the palate. Full mouthfeel. The bitterness and pepper are unbalanced and overpower the fruit that is there. Harsh finish.

<b>CLASS 4 – BULK EXTRA VIRGIN OLIVE OIL</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Kangaroo Island Olives	Kangaroo Island Olives	86	G	Intense aroma of green peppercorns, salad greens, plant stem, dried herb and meadow. Good transfer with additional nettle and citrus. This oil has a creamy mouthfeel and a nice strong peppery finish that kicks in late. Pungent and vibrant - warm and attractive. A solid oil.
Longridge Olives	Longridge Olives - Family Blend	81	S	Perfumed nose with ripe olive, blueberry, artichoke and guava. Good transfer with banana, citrus, gum flower and endive on the palate. Good bitterness, heat and length with a black pepper finish.
Lomondo Olive Oil Pty Ltd	Lomondo	75	B	Mild buttery aroma with light fresh floral notes with custard apple, mint and leaf tea. Mild transfer to the palate. Thick mouthfeel with a light pungency. A green chilli and rocket leaf bitterness at the end finishes somewhat harsh.
BOVPAP PTY LTD t/a Bovalina Olive Oil	Bovalina Olive Oil	74	B	Gentle nose with notes of hints of floral notes, green tomato and sugarcane. Medium transfer with confectionary notes, orange blossom, green banana and citrus. Building bitterness and heat.
Prema Bros	Francesco	55		Aromas of leather, dried olives and hay. Transfers to a palate with nut bitterness and eucalypt with an acrylic note. Limited freshness and fruit characters

<b>CLASS 5 – AGRUMATO EXTRA VIRGIN OLIVE OIL</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Pendleton Olive Estate	Blood Orange Agrumato	90	G	Intense aroma is fresh and clean. Aromas of blood orange, citrus blossom and sweet herbs. Great transfer. Very appealing with great citrus intensity and purity of flavour. Reminiscent of choc orange / jaffa's. Peppery heat that kicks in with a citrus pithy bitterness, just fabulous.
Rio Vista Olives	Rio Vista Olives Chilli Pressed Olive Oil	88	G	Intense aroma of fresh red chilli and char-roasted capsicum. Excellent transfer to the palate with a sharp instant heat and a smokiness in the background. Extra roasted garlic character on the palate. Great intensity with balanced bitterness and pepper. Huge bang for buck out of this oil. Lingers for a long time!
Rio Vista Olives	Rio Vista Olives Garlic Pressed Olive Oil	88	G	Aroma reminded the panel of freshly pressed garlic, and especially green sprouted garlic. Bold flavour on the palate. Reminiscent of garlic and butter in the pan and garlic bread. Creamy mouthfeel with rich and strong depth of flavour. Nice garlic heat and balanced bitterness. Very long length. The panel got hungry tasting this oil!
Longridge Olives	Longridge Olives - Lemon Agrumato Olive Oil	83	S	Sweet fresh lemon aroma with a bright perfume. More mature lemon and lemon curd flavour on the palate but not as intense as aroma. Light mouthfeel. Dry finish but overall faultless, a charming oil.
Oleapak Pty Ltd	Currawong Lemon Agrumato	81	S	Sweet lemony deliciousness on the nose - lemon juice and cordial. Moderate transfer with more Meyer lemon on the palate with a strong lemon pith astringency on the finish. Creamy mouthfeel. Broad, soft and pleasant. Good length
Kangaroo Island Olives	Kangaroo Island Olives	77	S	Intense freshly crushed garlic notes dominate the aroma. Transfers moderately to the palate. Palate not as intense as aroma. Light mouthfeel with a salty, savoury, umami sensation. Balanced bitterness and pepper with a lingering heat. Pleasant finish.

<b>CLASS 6 – FLAVOURED/ INFUSED EXTRA VIRGIN OLIVE OIL</b>				
<b>Company Name</b>	<b>Brand Name of Exhibit</b>	<b>Score</b>	<b>Medal</b>	<b>Judges Comment</b>
Fedra Olive Grove	Lemon Myrtle, Garlic & Thyme	86	G	Enticing nose of dried oregano and thyme with garlic and native lemon hints. Good transfer to palate with a good balance and complexity of all flavours and lingering heat. Long length and creamy mouth feel.
Oleapak Pty Ltd	Currawong	83	S	Aromas of fresh garlic juice and sprouted garlic notes. Good transfer with dominating garlic on the palate. Good length, warmth and bitterness. Clean mouthfeel and astringency and residual pungency at the end.
Fedra Olive Grove	Blood Orange & Tarragon	82	S	Aromas of blood orange, orange curd, herb and citrus blossom transfers to a palate of sweet orange marmalade with floral herb notes. Light mouthfeel with a lingering pithy astringency and warm pepper finish.
Fedra Olive Grove	Garlic, Thyme & Lemon	81	S	Strong nose of garlic with dried thyme and oregano. Good transfer with a palate of dried garlic, thyme and hints of citrus rind. Good stem bitterness and medium palate. Heavy mouthfeel with garlic dominated finish.
Fedra Olive Grove	Wild Lime & Chilli	73	B	Lime spice nose with hints of orange and curd. Moderate transfer. Clean mouthfeel. Flavour is super long with a chilli heat, gentle lime notes and middle palate astringency.
Great Southern Truffles	Great Southern Truffles	64		Mushroom and truffle nose with hints of rhubarb. Wet mushroom and truffle palate with hints of stale nuts. Long length and slight pungency with a very fatty mouthfeel. Lingering bitterness on the finish. Perhaps, less infusion is better

<b>CLASS 8 – SCHOOL EXTRA VIRGIN OLIVE OIL</b>				
<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	86	G	Fresh intensity of green olive, malt, spice and banana cake mix. Good transfer to the palate with additional woody herbs, canned apricot and rocket. Clean mouthfeel. Fresh with a building warm pepper and bitterness that lingers. A nice oil.
Willunga High School	Willunga High School	72	B	Plum and rosemary stem nose with hints of lime and black olive tapenade. Transfers to a short palate with extra notes of kefir lime and nuts. Sweet style oil with thick mouth feel and black tea finish
Urrbrae Agricultural High School	Urrbrae Estate Olive Oil	65	B	Mild aroma of rosemary, citrus peel and lettuce. Low transfer. Low intensity with hints of lemon thyme and dried herbs. Earthy notes. Full mouthfeel. Late bitterness and pungency that overpowers the fruit.

## **2025 Table Olive competition**

I would like to thank the Stewards and Judges for their expertise. We greatly appreciate the dedication and time that all of the judges gave us. I would also like to acknowledge the support of Trudie Michels and the team at the RAHS.

We had a panel of four judges for table olives. Table olive judging was undertaken at the Adelaide Royal Showgrounds on the Friday.

We had 10 exhibits across four classes, which were judged using a 100-point scale, scoring characteristics including general appearance, aroma, flavour and overall impression. A total of 2 bronze, 3 silver and 3 gold medals were awarded.

The Best of Show was awarded to the highest marking Gold Medal winning BOVPAP Kalamata. Congratulations to all the winners.

A big thank you to all entrants and I encourage other producers to enter the table olive competition next year.

Cheers

Michelle Wirthensohn

Head Judge Table Olives



CLASS 9 – GREEN OLIVES				
Company Name	Brand Name of Exhibit	Score	Medal	Judges Comment
University of South Australia John Fielke	AU Olives	88.4	G	Beautiful clean, unblemished, natural looking olives. Consistent in colour, size and shape. A small amount of puckering around the stem. Clean flavour, balanced blend of saltiness, acidity and olive flavour. Slightly firm. Long finish. An excellent representation of a green olive.
University of South Australia John Fielke	AU	70.6	B	Colours are not uniform, with some olives green, others with brown blemishes and shading. Shapes are all quite different, also with marks on the skin, or small holes and spots. Clean mild aroma, very natural and pleasant. Not overpowering. Mildly salty flavour, with some creaminess and also sweetness present. No real bitterness detected, flesh is softer than preferred, but skin texture is pleasant. Detected a little bit of musty aroma and strong aftertaste acidity. Olives looked like they were turning and several felt soft and mushy close to the pip.

**CLASS 10 – BLACK OLIVES**

Company Name	Brand Name of Exhibit	Score	Medal	Judges Comment
Bovpap Pty Ltd	Bovalina	89.1	G	Lovely consistency of colour and shape. great consistency through the olive from the skin to the pip. Really lovely olive punch of flavour. Flesh to pip ratio balanced and uniform. great balance of saltiness and bitterness. We kept wanting to go back for more. A lovely table olive with great balance.
Kangaroo Island Olives Pty Ltd	Kangaroo Island Olives - Kalamata Olives	60.9		Shapes, colour and sizes are not all consistent, with different colour variations across the samples. Generally, however, the skin remains unblemished and consistent for a kalamata olive. The little aroma that is present is neutral. The flavour of the olive is not fresh. There is not enough saltiness or acidity, there is no bitterness and the texture is a little on the soft side.

**CLASS 12 – MEDLEY OF OLIVES**

Company Name	Brand Name of Exhibit	Score	Medal	Judges Comment
University of South Australia John Fielke	AU Olives	81.1	S	A variety of appearances with significant colour variation across the different colours. Green olives had slight blemishes. Moderate aroma. Flavour of the green olives was moderate and the texture good. Black olive were a little soft and a little acidic on the palate. Green olive great texture and flavour – a highlight in the medley.
Kangaroo Island Olives Pty Ltd	Kangaroo Island Olives - Mixed Olives	63.6		Medium to large green and black olives in the medley. Some colour variation in the green olives. Black olive colour was inconsistent and the aromas and flavours. Both coloured olives were poor texture and lacked fruitiness and intensity. Overall fruitiness was lacking. Some of the black olives appeared to have a soft nose and some blemishes. Texture and flavour of the green olive is pleasant and balanced, with some slight acidity out of balance - there were inconsistencies in the green olives. Overall, the olives lacked in bitterness, salt, acid and olive flavours. The aroma of the added olive oil dominated aroma and flavour.

**CLASS 13 – TAPENADE**

Company Name	Brand Name of Exhibit	Score	Medal	Judges Comment
Kangaroo Island Olives Pty Ltd	Kangaroo Island Olives - Chilli & Roasted Capsicum	87.8	G	Pleasant colour, blended quite well, although further processing to make it smoother would be ideal. A very nice roasted capsicum aroma coming through; however, the olive aroma is not evident. Flavour is delightful, and packs a nice punch for those who like chilli. The base olive flavour comes through ever so slightly. This is a very nice recipe, and the balance of acidity, saltiness, sweetness and olive flavour is lovely.
Bovpap Pty Ltd	Bovalina	85.6	S	Consistent small sized fragments. Dark purple paste. Aroma is strong and complex, a mixture of olive and other ingredient flavours. Good strong flavour, smooth texture in the mouth. Acidity slightly high. Bitterness and salt balanced. Olive flavour evident over other ingredients.
Kangaroo Island Olives Pty Ltd	Kangaroo Island Olives - Kalamata	83.3	S	Deep purple colour, and great consistency in texture. The aroma pleasant and can detect olive on the nose! Lovely strong flavour of Kalamata - punchy and dynamic. Slightly too pungent, but tolerable. Salt could be toned down a touch, but a lovely bright tapenade.
Kangaroo Island Olives Pty Ltd	Kangaroo Island Olives - Lemon & Garlic	72.9	B	Garlic and lemon ingredients. Green olive tapenade. Small sized particles. Lot of liquid visible. Strong aroma of lemon and garlic override olive aroma. Strong flavours on the palate. Bitterness evident but not overriding. Good balance of ingredients but lemon not evident. Sharp corners on this tapenade, not great balance with a watery consistency.

## EXTRA VIRGIN OLIVE OIL SPECIAL AWARDS

### TROPHY

for

#### BEST EXTRA VIRGIN OLIVE OIL IN SHOW

Flinders Island Olives, Frantoio and Friends- Flinders Island Organic Olive Oil

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### THE MICHAEL JOHNSTON TROPHY

for

#### BEST SMALL PRODUCER - EXTRA VIRGIN OLIVE OIL OF SHOW

(Less than 500 litres in  
production)

Bonina Olive Grove, *Taste of the Valley*

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### THE OLIVES SOUTH AUSTRALIA PRIZE

for

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

Rio Vista Olives, *Rio Vista Olives Koroneiki Extra Virgin Olive Oil*

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### THE OLIVES SOUTH AUSTRALIA PRIZE

For

#### BEST MILD OIL

Rylstone Olive Press, *Rylstone Olive Press Limited Edition Frantoio EVOO*

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### THE OLIVES SOUTH AUSTRALIA PRIZE

for

#### BEST MEDIUM OIL

Rio Vista Olives, *Rio Vista Olives Koroneiki Extra Virgin Olive Oil*

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### THE OLIVES SOUTH AUSTRALIA PRIZE

for

#### BEST ROBUST OIL

Flinders Island Olives, *Frantoio and Friends- Flinders Island Organic Olive Oil*

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### THE OLIVES SOUTH AUSTRALIA PRIZE

for

#### BEST BULK OIL

Kangaroo Island Olives, *Kangaroo Island Olives*

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**THE OLIVES SOUTH AUSTRALIA PRIZE**

for

**BEST SINGLE VARIETY OIL**

**Rio Vista Olives, *Rio Vista Olives Koroneiki Extra Virgin Olive Oil***

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**THE OLIVES SOUTH AUSTRALIA PRIZE**

for

**BEST MULTI-VARIETY OIL**

**Flinders Island Olives, *Frantoio and Friends- Flinders Island Organic Olive Oil***

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**THE OLIVES SOUTH AUSTRALIA PRIZE**

for

**BEST SCHOOL OIL**

**Westminster School, *Westminster School Extra Virgin Olive Oil***

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**FLAVOURED OIL**

**THE OLIVES SOUTH AUSTRALIA PRIZE**

for

**BEST AGRUMATO OIL**

**Pendleton Olive Estate, *Blood Orange Agrumato***

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**THE OLIVES SOUTH AUSTRALIA PRIZE**

for

**BEST FLAVOURED OIL/INFUSED OIL**

**Fedra Olive Grove / SFK Investments, *Lemon Myrtle, Garlic & Thyme***

## **TABLE OLIVES SPECIAL AWARDS**

### **BEST GREEN OLIVES**

*Fielke, John, AU Olives*

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### **BEST KALAMATA OLIVES**

**BOVPAP PTY LTD t/a Bovalina Olive Oil, *Bovalina***

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### **BEST MEDLEY**

*Fielke, John, AU Olives*

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### **BEST TAPENADE**

*Kangaroo Island Olives, Kangaroo Island Olives - Chilli & Roasted Capsicum*

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### **THE PAUL EBLEN TROPHY**

**for**

### **BEST TABLE OLIVES IN SHOW**

**BOVPAP PTY LTD t/a Bovalina Olive Oil, *Bovalina***



# Drakes.

## Ingredients for Show Days

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