2016 Hunter Valley Olive Show
Results Catalogue

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    Olives NSW
Report from Chief Steward

This was the 11th Hunter Valley Olive Show. The total number of entries at 72 was down on last year but still satisfactory for a regional show. Extra virgin olive oil entries at 43 were up and at their highest for some time. Table olive entries were down to their lowest level for some time perhaps due to the extra burden of testing required by the AOA for table olives.

Judging was conducted by an experienced group of judges, most of whom are Hunter Valley residents. We must continue to develop local judges to support this valuable and necessary role in the olive industry. Thank you to these judges for providing your time and expertise.

Thank you to all the exhibitors who put entries in the Show both previous exhibitors and new ones. It is interesting to receive entries from a major food chain this year which must reflect their interest in the quality of their products by seeking an independent assessment through the Show route.

I would like to thank all the sponsors who supported the Show and the local olive industry with their supplies and services.

Special thanks go to our major sponsor: The Hunter Bottling Company, and to our senior sponsor: The Olive Centre.

Finally a big thank you to all the helpers who put in their time on the judging day and in particular the Show Convener, Alan Smith, who does all the background organising and the heavy lifting these days.

Steve Mitchell
Report from Head Judge Olive Oils

The total of 43 entries in the Extra Virgin Olive Oil classes in this year's Show was a good number for a regional show. In fact it was the highest for this show for many years.

Nearly half of the entries were in Class 1 - Mild. This is the highest number and overall proportion of mild oil entries to date and perhaps reflects the dry conditions experienced by many growers during the last season. Some oils entered in Class 2 - Medium would not have been out of place in Class 1 – Mild.

The overall quality of the entries this year was quite variable and generally lower than in previous years. Only 25 oils (58%) of the 43 entries received awards. At one extreme were 3 Golds and at the other 6 oils with faults.

Class 1 - Mild was the most even with 1 Gold Medal, 3 Silver Medals, 10 Bronze Medals and no faulty oils.

Class 2 - Medium had perhaps the poorest results with only 6 awards out of 14 entries: 1 Gold Medal, 1 Silver Medal, 4 Bronze Medals and 4 faulty oils.

Class 3 - Robust did not fare much better with 5 awards out of 9 entries: 1 Gold Medal, 1 Silver Medal, 3 Bronze Medals and 2 with faults.

Many oils had well developed aromas, particularly in Class 1 - Mild, but the flavours tended not to transfer well to the palate. Taste balances were a problem for the stronger oils with bitterness often dominating.

The Gold Medal oils showed great complexities, freshness and balance. Congratulations to all award winners.

It is a disturbing fact that so many faulty oils were detected by the judges. Main faults were fusty, winey and rancidity.

Sharn Hunkin
Report from Head Judge Table Olives

While the overall number of table olive entries was down compared with previous years the standard of the entries was at a good level with 13 of the 16 entries receiving awards, including 1 Gold Medal and 6 Silver Medals.

All entries were well presented with consistent colour and good skin condition. Textures were generally good and in line with the ripeness of the fruit. Flavour and taste balances let some entries down with residual bitterness high in some, and salt or acid being excessive in others.

The Best Olive of the Show was a great example of ripe Kalamata, having a shiny black appearance, firm texture and a good balance of olive flavours and tastes.

Congratulations to all award winners and a big thank you from the judges for providing them with a pleasant experience.

Jim Herlihey
Our Sponsors:

Hunter Olive Association Inc.

The Olive Centre

Hunter Bottling Company

Adina Vineyard

De Masi Costruzioni

Plasdene Glass-Pak Pty. Limited

ACE Ohlsson Pty Ltd

Hunter Irrigation & Water Solutions
## Major Trophies:

<table>
<thead>
<tr>
<th>Trophy Description</th>
<th>Winner</th>
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</thead>
<tbody>
<tr>
<td>The Hunter Bottling Company Trophy for the Most Successful Exhibitor of Show</td>
<td>Adina Vineyard &amp; Olive Grove</td>
</tr>
<tr>
<td>The Olive Centre Trophy for the Best Olive Oil of Show</td>
<td>Arkstone Olives</td>
</tr>
<tr>
<td>The De Masi Best Olive Oil of Show from Hunter Valley Fruit</td>
<td>Rosto Pty Ltd</td>
</tr>
<tr>
<td>The Ace Ohlsson Trophy for the Best Infused Oil of Show</td>
<td>Pukara Estate</td>
</tr>
<tr>
<td>Adina Vineyard &amp; Olive Grove Trophy for the Best Table Olive of Show</td>
<td>Adina Vineyard &amp; Olive Grove</td>
</tr>
<tr>
<td>Hunter Irrigation &amp; Water Solutions Trophy for the Best Table Olive of Show from Hunter Valley Fruit</td>
<td>Adina Vineyard &amp; Olive Grove</td>
</tr>
<tr>
<td>Plasdene Glass-Pak Trophy for the Best Tapenade or Olive Spread of Show</td>
<td>Adina Vineyard &amp; Olive Grove</td>
</tr>
<tr>
<td>Exhibitor Name</td>
<td>Entry Code</td>
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<tr>
<td>Valle Curate</td>
<td>VCSM16</td>
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<tr>
<td>Myrtlevale Olives</td>
<td>PMR</td>
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<tr>
<td>Rosto Pty Ltd</td>
<td>ROM</td>
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<tr>
<td>Woodlands Olive Grove</td>
<td>WEVOO1</td>
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<td>La Grue Olives</td>
<td>1112</td>
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<tr>
<td>Pukara Estate</td>
<td>SG1</td>
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<tr>
<td>Wattle Hill Olives</td>
<td>GJ</td>
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<tr>
<td>Rylstone Olive Press</td>
<td>JKL</td>
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<tr>
<td>Rylstone Olive Press</td>
<td>JKO</td>
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<td>Rosto Pty Ltd</td>
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<td>Rylstone Olive Press</td>
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<tr>
<td>Adina Vineyard &amp; Olive Grove</td>
<td>AO1</td>
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<td></td>
<td>591</td>
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<td>471</td>
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<td>AO2</td>
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<td>JOE1</td>
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<td></td>
<td>RF1</td>
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<td>Exhibitor Name</td>
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<tr>
<td>Paringa Ridge</td>
<td>PRO1</td>
</tr>
<tr>
<td>Fairway Hill</td>
<td>RF2</td>
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<tr>
<td>Myrtlevale Olives</td>
<td>KFM</td>
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<tr>
<td>Wattle Hill Olives</td>
<td>VJ</td>
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<tr>
<td>Varapodio Estate</td>
<td>DON4</td>
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<tr>
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<td>GLM</td>
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<td>AO3</td>
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<td>Exhibitor Name</td>
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<tr>
<td>Arkstone Olives</td>
<td>AOM</td>
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<td>AOC</td>
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<tr>
<td>W² Olives</td>
<td>DBN</td>
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<td>Aldi Stores</td>
<td>464</td>
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<tr>
<td>Varapodio Estate</td>
<td>JAC3</td>
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<td>CDU</td>
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<td>TOM2</td>
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<td></td>
<td>SG3</td>
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<td>607</td>
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### Class 4: Infused Olive Oil: Citrus Flavours

<table>
<thead>
<tr>
<th>Exhibitor Name</th>
<th>Entry Code</th>
<th>Entry Description</th>
<th>Score (max 20)</th>
<th>Awards</th>
<th>Judges' Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pukara Estate</td>
<td>SG4</td>
<td>Lemon</td>
<td>15.5</td>
<td>Best Infused Oil of Show</td>
<td>Good lemon infused oil.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Best in Class</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Silver</td>
<td></td>
</tr>
<tr>
<td>AO4</td>
<td>Lemon Myrtle</td>
<td>11.5</td>
<td></td>
<td></td>
<td>This lemon infused oil is tired, lacking freshness and balance.</td>
</tr>
<tr>
<td>BAN5</td>
<td>Lemon, Lime &amp; Augmento</td>
<td>8.0</td>
<td></td>
<td></td>
<td>Flavour fails to come through. Not faulty but has no significant appeal. A very mild infusion.</td>
</tr>
</tbody>
</table>

### Class 5: Infused Olive Oil: Other Flavours

<table>
<thead>
<tr>
<th>Exhibitor Name</th>
<th>Entry Code</th>
<th>Entry Description</th>
<th>Score</th>
<th>Awards</th>
<th>Judges' Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pukara Estate</td>
<td>SG5</td>
<td>Truffle</td>
<td>14.5</td>
<td>Best in Class Bronze</td>
<td>The truffle oil shows good balance, with moderate intensity earthy and smoky flavour.</td>
</tr>
<tr>
<td>Adina Vineyard &amp; Olive Grove</td>
<td>AO6</td>
<td>Chilli</td>
<td>14.0</td>
<td>Bronze</td>
<td>A well balanced chilli infused oil.</td>
</tr>
<tr>
<td>Arkstone Olives</td>
<td>RLC</td>
<td>Rosemary, Lime &amp; Chilli</td>
<td>13.5</td>
<td>Bronze</td>
<td>A good oil with nice 'real chilli' flavours and aromas.</td>
</tr>
<tr>
<td></td>
<td>LGC</td>
<td>Lemongrass Chilli</td>
<td>12.5</td>
<td></td>
<td>While the chilli infusion in this oil is well balanced it does lack depth in the flavour profile.</td>
</tr>
<tr>
<td></td>
<td>AO5</td>
<td>Herb &amp; Garlic</td>
<td>12.5</td>
<td></td>
<td>This is an unbalanced infusion of herb and garlic</td>
</tr>
<tr>
<td></td>
<td>AOG</td>
<td>Garlic</td>
<td>11.0</td>
<td></td>
<td>The infusion is overwhelming the oil, but not clear what the flavour is.</td>
</tr>
<tr>
<td>Exhibitor</td>
<td>Entry Code</td>
<td>Entry Description</td>
<td>Score (max 30)</td>
<td>Awards</td>
<td>Judges' Comments</td>
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</tr>
<tr>
<td>Adina Vineyard &amp; Olive Grove</td>
<td>AO8</td>
<td></td>
<td>24.0</td>
<td>Best in Class Silver</td>
<td>Small olives with a dull green colour and a clean skin with no defects. Flesh texture is quite firm. The olives have been nicely debittered resulting in a pleasant almost sweet taste.</td>
</tr>
<tr>
<td>Olives from Broke</td>
<td>K1</td>
<td>Sevillano</td>
<td>22.0</td>
<td>Bronze</td>
<td>Nicely presented olive with soft straw green colour and no skin defects. Flesh texture is an acceptable medium firm. Olive flavour is quite subtle and tends to be dominated by excessive salt.</td>
</tr>
<tr>
<td></td>
<td>AO7</td>
<td></td>
<td>19.0</td>
<td></td>
<td>The olives present well with a good skin condition and a consistent colour. However the skin texture is quite tough compared to the flesh and salt dominates the taste balance.</td>
</tr>
<tr>
<td></td>
<td>K2</td>
<td>Picholine</td>
<td>18.5</td>
<td></td>
<td>Good appearance with consistent size and colour. Texture is firm and crisp Mouthfeel is out of balance with residual bitterness too high.</td>
</tr>
<tr>
<td>Exhibitor Name</td>
<td>Entry Code</td>
<td>Entry Description</td>
<td>Score (max 30)</td>
<td>Awards</td>
<td>Judges' Comments</td>
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</tr>
<tr>
<td>Adina Vineyard &amp; Olive Grove</td>
<td>AO9</td>
<td></td>
<td>26.00</td>
<td>Best Table Olive of Show</td>
<td>Well presented shiny black olives with no skin defects despite the degree of ripeness. Strong mouthfeel with good balance of both salt and acid. A very good olive.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Best Table Olive from Hunter Valley Fruit</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Best in Class Gold</td>
<td></td>
</tr>
<tr>
<td>Olives from Broke</td>
<td>K3</td>
<td>Kalamata</td>
<td>23.00</td>
<td>Silver</td>
<td>Big olives with consistent size, no defects, even skin colour. Medium firm flesh texture, although the skin was a little tough. Good olive flavour present with both salt and acid being quite intense and there is some residual bitterness.</td>
</tr>
<tr>
<td>Belford Olive Oil</td>
<td>MAL1</td>
<td></td>
<td>22.00</td>
<td>Bronze</td>
<td>Well presented olives with consistent size and colour. Medium firm texture. Bland olive flavour, dominated by salt. No residual bitterness</td>
</tr>
<tr>
<td>Wallaroo Olives</td>
<td>6299</td>
<td></td>
<td>21.50</td>
<td>Bronze</td>
<td>Good appearance with consistent size and shape, and no skin defects. Flesh quite soft. Subtle olive flavour with acid slightly dominating the taste balance.</td>
</tr>
<tr>
<td>Fairway Hill</td>
<td>RF3</td>
<td></td>
<td>20.50</td>
<td>Bronze</td>
<td>Mixed ripe olives leading to an unpleasant blotchy brown colour, although good size. Very firm, crunchy texture. Palate dominated by acid, perhaps due to balsamic vinegar, giving an unpleasant mouthfeel.</td>
</tr>
</tbody>
</table>

Class 7: Black Table Olives
<table>
<thead>
<tr>
<th>Exhibitor Name</th>
<th>Entry Code</th>
<th>Entry Description</th>
<th>Score (max 30)</th>
<th>Awards</th>
<th>Judges' Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olives from Broke</td>
<td>K4</td>
<td>Green Sevillano with Chilli &amp; Garlic</td>
<td>23.5</td>
<td>Best in Class Silver</td>
<td>Nice appearance and texture with firm crisp flesh, although a bit too much chilli-one for the chilli lovers.</td>
</tr>
<tr>
<td>Adina Vineyard &amp; Olive Grove</td>
<td>A11</td>
<td>Ligurian</td>
<td>23.0</td>
<td>Silver</td>
<td>Lovely citrus aroma and flavour, with good texture and appearance, although slightly too bitter.</td>
</tr>
<tr>
<td>Adina Vineyard &amp; Olive Grove</td>
<td>A10</td>
<td>Herb &amp; Garlic</td>
<td>20.5</td>
<td>Bronze</td>
<td>Good texture with nice herb flavour and aroma, although too much residual bitterness.</td>
</tr>
</tbody>
</table>
## Class 9: Spiced or Flavoured Black Table Olives

<table>
<thead>
<tr>
<th>Exhibitor Name</th>
<th>Entry Code</th>
<th>Entry Description</th>
<th>Score (max 30)</th>
<th>Awards</th>
<th>Judges’ Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olives from Broke</td>
<td>K5</td>
<td>Black Kalamata with Chilli &amp; Thyme</td>
<td>24.0</td>
<td>Best in Class Silver</td>
<td>Good appearance and texture. Pleasant amount of chilli heat compliments the flavour balance.</td>
</tr>
<tr>
<td>Olives from Broke</td>
<td>K6</td>
<td>Black Manzanillo with Chilli &amp; Thyme</td>
<td>24.0</td>
<td>Silver</td>
<td>Good appearance with uniform size and colour. Slightly soft texture in line with the degree of ripeness. Good flavour balance though chilli is quite warm.</td>
</tr>
<tr>
<td>Adina Vineyard &amp; Olive Grove</td>
<td>A12</td>
<td>Chilli &amp; Garlic</td>
<td>20.0</td>
<td>Bronze</td>
<td>Nice appearance with no skin defects. Flesh texture is medium firm. Salt and acid are both quite strong and dominate the mouthfeel along with the chilli.</td>
</tr>
<tr>
<td></td>
<td>MAL2</td>
<td></td>
<td>17.0</td>
<td></td>
<td>Poor appearance with mixed colour and some skin blemishes. Texture is quite variable from firm to soft. Bitterness reduction is acceptable but the high vinegar dominates the taste balance.</td>
</tr>
<tr>
<td>Exhibitor Name</td>
<td>Entry Code</td>
<td>Entry Description</td>
<td>Score (max 20)</td>
<td>Awards</td>
<td>Judges' Comments</td>
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</tr>
<tr>
<td>Adina Vineyard &amp; Olive Grove</td>
<td>A14</td>
<td>Chilli</td>
<td>17.0</td>
<td>Best Tapenade</td>
<td>Very good texture and appearance. Chilli is quite strong but does not dominate the olive flavour.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Best in Class Gold</td>
<td></td>
</tr>
<tr>
<td>Adina Vineyard &amp; Olive Grove</td>
<td>A13</td>
<td>Traditional</td>
<td>16.0</td>
<td>Silver</td>
<td>Nice texture and mouthfeel although the tapenade was a little oily. Good flavour/taste balance.</td>
</tr>
<tr>
<td>Adina Vineyard &amp; Olive Grove</td>
<td>A15</td>
<td>Lime &amp; Coriander</td>
<td>15.0</td>
<td>Silver</td>
<td>Good texture and appearance with a zesty flavour. The olive flavour is enhanced by the addition of lime.</td>
</tr>
<tr>
<td>Belarna Grove</td>
<td>Trad</td>
<td>Traditional Tapenade</td>
<td>14.5</td>
<td>Bronze</td>
<td>Nice tapenade with a good olive flavour coming through. A bit of olive pit let this tapenade down.</td>
</tr>
</tbody>
</table>